

**MINISTRY OF AGRO INDUSTRY, FOOD PRODUCTION & SECURITY  
(FISHERIES DIVISION)**

**APPLICATION FORM FOR IMPORT PERMIT TO IMPORT FISH & FISH PRODUCTS**

**Applicant**

I ..... of (company) .....  
of (address) ..... hereby apply for ..... permit(s) to  
import into Mauritius fish and fish products as described below. I undertake to abide by all the conditions  
of the permit.

**(2) Description of goods**

SN	Common name	Scientific name	Type*	Quantity (kg/tonnes)

\*chilled/frozen/dried/smoked/canned/paste or other (to specify)

Purpose of importation: (Sale on local market/processing/ sample)\* .....  
Country of origin: .....  
Country from which consigned: .....  
Name of approved establishment in country of origin: .....  
Establishment number: ..... Brand name: .....  
Mode of transport: ..... Expected date of shipment: .....  
Type of packaging: .....  
Fish Monger's Licence number: ..... Validity: .....  
Trader's Licence number: ..... Validity: .....  
\*(Please delete or specify)

Signature of applicant: .....  
Name of applicant: ..... Designation: .....  
ID. No.: .....  
Date: .....  
Tel No(s): ..... Fax. No: ..... E-Mail: .....  
Failure to collect permit within 10 days after application will entail cancellation of same.

**(3) For official use**

NB : Importers should be in possession of a valid import permit from this Ministry before shipment of consignment(s). An import permit is issued in respect of one consignment only.  
Ministry of Agro Industry, Food Production & Security (Fisheries Division), LIC Centre, Port Louis.  
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## GENERAL CONDITIONS FOR THE IMPORT OF FISH AND FISH PRODUCTS

1. The consignment shall be accompanied by the original official Veterinary/Health certificate from the country of origin stating:
  - 1.1 the scientific name (s) and common name(s) of the fish;
  - 1.2 the date of issue and number of this import permit, the name of the importer, the name of the vessel/carrier and the net weight being shipped;
  - 1.3 that the fish or fishery products have been caught, handled, stored and transported in accordance with the code of practice for fish and fishery products (CAC/RCP 52-2003, Rev 2-2005);
  - 1.4 that the fish/fish products have been stored, processed and packed in an establishment approved for export by the competent authority or the official Veterinary Services (Approval no. of establishment to be mentioned);
  - 1.5.(i) that representative samples of the product(s) have been subjected to bacteriological analysis in an approved laboratory and the results obtained
    - a) Faecal coliforms less than 1 per gram
    - b) Anaerobes less than 100 cfu per gram
    - c) *Staphylococcus aureus* in sea food except frozen fish - nil
    - d) *Staphylococcus aureus* in frozen fish less than 100 per gram
    - e) Total viable count at 30<sup>0</sup>C, less than 10<sup>6</sup> per gram
    - f) Absence of Salmonella and Vibrio organisms in 25 grams.
  - (ii) in the case of tuna, becune (*Acanthocybium solandri*), dorade (*Coryphaena hippurus*) the histamine content shall be less than 100 ppm for one sample, and the combined value of the two samples shall not exceed 200 ppm.
  - (iii) the mercury content in pelagic fish species shall not exceed 1 ppm and for dorade the level shall not exceed 0.5 ppm.
  - (iv) the total volatile base (TVB) shall not exceed 25 mg calculated in mg N per 100 g of moisture free fish.
- 1.6 that the products are free from parasites and viruses capable of causing infection in animals or man;
- 1.7 that the product is **fit** for human consumption;
2. If the Official Health Certificate does not conform to the above norms, landing of the fish / fish products shall not be allowed.
3. **Any whole fish of more than 250 gms should be gutted unless it shall be used for processing into canned products.**
4. Only importers with approved chilling / cold **storage facilities** shall be allowed to import chilled or frozen fish / fish products.
5. Chilled fish and fish products shall be maintained at a temperature of between **0<sup>0</sup>C** and **4<sup>0</sup>C**.
6. Frozen / chilled fish fillet shall be properly packed and labeled to indicate the common name, the scientific name, the weight and the origin of the product(s) and these shall be presented with the **skin on**. However, fish fillets which are pre-packed in the country of **origin** for retail outlets may be **presented skinless**.
7. Frozen fish and fish products shall be maintained at a temperature of minus **18<sup>0</sup>C (-18<sup>0</sup>C)** or below.
8. Frozen fish and fish products shall be imported in **refrigerated containers**.
  - a).Frozen fish and fish products shall be transported in **refrigerated** vehicles and shall not be exposed to contaminated material during transportation.
  - b) Chilled fish and fish products shall be transported in **isothermic** vehicles and shall not be exposed to contaminated material during transportation.

9. For canned products, each tin shall be embossed or otherwise permanently marked in code or in clear to identify the producing factory, the date of production and the contents of the container. A decoding list for deciphering the embossed codes emanating from the canning factory shall be produced prior to effecting any imports. The list shall be endorsed by the competent authority of the originating country.
10. Only those fish and fish products listed on the import permit shall be imported. Should a fish or fish products derived from fish scheduled as toxic be found inadvertently in the consignment, the fish and fish products shall be seized and destroyed without any compensation.
11. All fish shall be landed whole (head-on), gutted and gilled when frozen.
12. Any fish or fish products shall be authorized for entry into Mauritius only after a joint inspection by officers of the Ministries of Health and Fisheries and analysis of appropriate samples if deemed necessary.
13. This permit may be cancelled without any compensation at any time in case of disease outbreak or suspicion of diseases in the country of export.
- 14. This office shall be informed at least three days in advance of the date and time of arrival of the consignment to enable clearance at the ports of disembarkation.**
15. This permit does not exempt the importer to abide by conditions imposed by other authorities.
16. Should the need arise, any of the conditions above may be modified or new conditions added.
17. This permit is issued in respect of one consignment only and is valid for a period of **four months** as from the date of issue.
18. If any of the conditions of this permit is contravened, the consignment may be forfeited without any compensation.
19. This permit is issued subject to the payment of a fee of **Rs. 2,000**.

## Conditions for the import of live crab for rearing purposes

1. The importer shall have facilities approved by the Ministry for the purpose of quarantine.
2. Each consignment shall be accompanied by the original official **Health Certificate** duly signed by an authorised Officer of the country of origin to the effect that the crabs are free of diseases and parasites of human or animal origin.
3. Live crabs shall be imported from an establishment approved for export by the competent authority of the country of export (Approved no. of establishment to be mentioned).
4. The live crabs in accordance with the import permit shall be dispatched free from soil, mud and plant material under the supervision of the competent authority of the country of origin.
5. The competent authority shall certify that the live crabs have been caught from a disease free area or zone.
6. The live crab shall be handled under hygienic and sanitary conditions and packed in sterile containers prior to shipment.
7. The date and number of this import permit, the name of the importer, the vessel/carrier transporting the crab consignment, the scientific name and common name of the crab, the number of packages and the quantity shipped must be stated on the Health Certificate.
8. The importer shall provide sterile containers for the transfer of the live crab at the Port of entry where they will be treated with disinfectant on arrival.
9. The live crab shall be subjected to a quarantine period of at least 40 days. Under no circumstances the crabs shall be released into the environment
10. Release into any ponds or water bodies shall be done under the supervision of an authorised Officer after the quarantine.
11. Effluents from containers and from washing of crabs shall be treated with chlorine prior to discharge in a pit. No effluents are to be discharged into culture ponds or any other water bodies.
12. All packing material shall be disposed by burning.
13. Any crabs found dead shall be disposed of in the same manner as stated at paragraph (12) above, without any compensation.
14. Should any epidemic disease be observed to develop after clearance of the consignment, the importer shall inform this Ministry immediately for checking and disposal by burning under the supervision of an authorised Officer.
15. The importer shall inform this Ministry at least three days in advance of the carrier, flight number, date and time of arrival of the consignment to enable arrangements for quarantine clearance at the airport.
16. If any of the above conditions is not complied with, the crab consignment may be destroyed without any compensation.
17. This import permit does not exempt any clearance needed by other authorities.
18. The above conditions may be modified or new conditions added at any time should such a need arise.
19. This permit is issued on a consignment basis and is valid for two months if imported from Madagascar and four months for other originating countries.
20. This permit may be cancelled without any compensation at any time in case of disease outbreak or suspicion of diseases in the country of export.
21. This permit is issued subject to the payment of a fee of Rs 2,000.

## **CONDITIONS FOR THE IMPORT OF LIVE FRESH WATER ORNAMENTAL FISH**

1. Each consignment shall be accompanied by the original official **Health Certificate** duly signed by an authorised Officer of the country of origin to the effect that the fishes are free of diseases and parasites of human or animal origin and have been dispatched in sterile conditions.
2. A **CITES** report certified by the responsible authority in the country of origin shall accompany the live fish consignment.
3. Live fish shall be exported by an establishment approved for export by the competent authority from the country of origin (Approved No. of establishment to be mentioned).
4. The date and number of this import permit, the name of the importer, the vessel/carrier transporting the fish consignment, the scientific name and common name of the fish, the number of packages and the quantity shipped must be stated on the Health Certificate.
5. Sterile water and containers shall be provided for the transfer of live fish at the Port of entry/point of transfer where they will be treated with disinfectant on arrival.
6. The water in the plastic bags from the exporting country shall be treated with chlorine prior to discharge into a pit.
7. The importer shall inform this Ministry at least three days in advance of the carrier, flight number and date of arrival of the consignment, to enable arrangements for quarantine clearance at the port of entry.
8. Live fish shall be kept for a period of not less than seven days prior to sale. Should any disease be observed to develop during this period, the Ministry should be informed immediately.
9. Effluents from aquaria shall be treated with appropriate disinfectants prior to discharge in a pit. No effluents are to be discharged into culture ponds or any other water bodies.
10. Imported aquarium fish shall be kept in confinement separated from locally cultured species - camaron, berry rouge, etc. and in no circumstances be released into the environment.
11. Should any epidemic disease be observed to develop, the fish shall be disposed of by burning under the supervision of an authorised officer.
12. Any dead fish found in the consignment shall be disposed of in the same manner as stated at (10) above.
13. This permit is issued in respect of one shipment only and is valid for a period of four months only as from the date of issue.
14. If any of the above conditions is not complied with, the fish consignment may be forfeited without any compensation.
15. The above conditions may be amended or new conditions added at any time should such a need arise.
16. This permit is issued subject to the payment of a fee of Rs. 2,000.

## CONDITIONS FOR THE IMPORT OF SEA SHELLS

1. The consignment should be accompanied by a CITES certificate and an official fumigation report issued by the responsible authority in the country of origin.
2. The scientific name(s) and common name(s) of the shells should be spelt out clearly on the import documents.
3. The date of issue and number of the import permit, the name of the importer, the name of the vessel / carrier and the net weight / units being shipped should be provided.
4. The name of the establishment where the shells have been stored, processed and packed should be mentioned.
5. The shells should be properly packaged.
6. The shells should be clean, without muscle meat, free from dust, soil particles, sand and seaweeds.
7. The shells should be free from parasites or other organisms capable of causing infection to animals or human beings.
8. This permit does not exempt the importer to abide by conditions imposed by other authorities.
9. Should the need arise, any of the conditions above may be modified or new conditions added.
10. This permit is issued in respect of one consignment only and is valid for a period of **four months** as from the date of issue.
11. If any of the conditions of this permit is contravened, the consignment may be forfeited without any compensation.
12. This permit is issued subject to the payment of a fee of **Rs. 2,000**.

## Conditions for the import of live crab / lobster / prawn for consumption purposes

1. Each consignment shall be accompanied by the original official **Health Certificate** duly signed by an authorized Officer of the country of origin certifying that the animals are free of diseases and parasites of human or animal origin.
2. The importer shall inform this Ministry at least **three days** in advance of the carrier, flight number, date and time of arrival of the consignment to enable arrangements for clearance at the airport.
3. The animals shall under no circumstances be released into the environment.
4. The live crabs/lobster/prawn should be imported in a **dry state** and should be delivered to hotels or restaurants by latest on the next day of arrival.
5. Live crab/lobster/prawn shall be exported by an establishment approved for export by the Official Veterinary Services (Approved no. of establishment to be mentioned).
6. The live crabs/lobster/prawn shall be dispatched free from soil, mud and plant material.
7. The competent authority shall certify that the live crabs/lobster/prawn have been caught from a disease free area.
8. The live crab/lobster/prawn shall be handled under hygienic and sanitary conditions and packed in sterile packaging / containers prior to shipment.
9. The date and number of the import permit, the name of the importer, the vessel/carrier transporting the consignment, the scientific name and common name of the specimen, the number of packages and the quantity shipped must be stated on the Health Certificate.
10. If any of the above conditions are not complied with, the consignment may be destroyed without any compensation.
11. The importer shall have to produce an accounting statement of receipt by the hotels or restaurants.
12. This import permit does not exempt any clearance needed from other authorities.
13. The above conditions may be modified or new conditions added at any time should such a need arise.
14. The import permit is issued per consignment against payment of a fee of Rs 2,000