

LICENCE FOR FISH CULTURE FARM

FOR PU1 FISH FARMING SITE

RESPONSIBILITIES OF THE LICENSEE

1. The following conditions of licence are issued in accordance with Rule 4 of the Fisheries (Fish Culture Farms) Rules of the Fisheries Act (Cap. 111)
2. The licensee shall comply with all provisions of the aforesaid Rules (detailed information can be obtained from SFA website: www.sfa.gov.sg), all the conditions as set down herein and all subsequent amendment(s), addition(s) or modification(s) deemed fit by the Director-General or an authorised officer from time to time. Failure to comply with any of these provisions and/or conditions shall render the licence invalid and subject the licensee to regulatory action.
3. The licensee shall renew his licence preferably two months prior to expiry. Renewal by interbank GIRO is strongly encouraged. Late renewals are subject to prevailing charges.

LICENSING CONDITIONS

1. Farm Management
 - 1.1 The licensee shall use the site allocated to him **SOLELY** as a fish culture farm. Only the licensee or his staff carrying an SFA fish farm pass is allowed on the farm. All farm passes must be surrendered to SFA if the person is no longer working on the farm.
 - 1.2 The licensee shall, within seventy-two hours, write in formally to inform the Director-General if he ceases to carry out any fish culture and surrender his licence, or seek approval to make amendments on any matters pertaining to the licensed fish culture farm, including contents of the licence, ACRA business profile or modifications to the structure.
 - 1.3 The licensee shall implement any relevant practical measures on the fish culture farm that will minimize impact on the surrounding environment and water condition, as well as to mitigate the negative effects on the fishes during times of crisis (such as oil spills and plankton bloom).
 - 1.4 Toilets shall be well-maintained and discharge via a PVC tube (of diameter not less than 15 cm) and directed at least 1.5 m below the sea level; while garbage shall be bagged and disposed in approved waste container on land.
 - 1.5 Use of trash fish for feeding is not permitted without SFA's approval.
 - 1.6 The Licensee shall adhere to the Good Aquaculture Practices as attached in Annex A.

2. Farm Structure

- 2.1 All structures in the site allocated shall be constructed only in accordance with plans approved by the Director-General. The licensee shall maintain his fish culture farm in clean, tidy and safe working condition and he may be required to remove or modify the farm should it pose a hazard to navigation or other planned sea usage.
- 2.2 The licensee shall visibly display at all times the SFA-assigned farm licence number and demarcate the boundary at the anchor points using MPA-approved mooring buoys, while maintaining a sea space clearance of at least 100 m from the boundary of individual farm. The farm shall be lit at night and visible to all seafarers.
- 2.3 All structures must be securely moored with anchor ropes 3-4 times the depth of water at Low Water Spring Tide (LWST) to withstand tidal currents and wave action at site. All anchor ropes must be within the allocated area.
- 2.4 For safety reasons, the licensee shall install at least 2 fire extinguishers and 2 lifebuoys which are maintained in serviceable conditions, and placed at prominent and accessible places on the fish culture farm at all times.
- 2.5 The applicant (licensee) shall furnish to SFA a sea-bed report from a reputable company, showing the details of the sea-bed beneath the intended farm site. Cost of the report is to be borne by the applicant (licensee). In the future event that the farm is relocated or removed from the licensed site, the licensee shall furnish SFA with a new report of the site. It would be the responsibility of the licensee to remove all items that were not shown in the first report.

3. Regulatory Requirements

- 3.1 The licensee shall cooperate with an authorised officer to furnish any sample required for the purpose of surveillance and any other information accurately, supported with written proof if required, on his farm and culture as may be required by any SFA officer.
- 3.2 The licence may be terminated if the licensee cannot maintain production of at least 50 tonnes (live weight) of finfish per annum per 10,000 m² of farm area, unless specific approval has been obtained from the Director-General as to valid reasons causing the shortfall.
- 3.3 The licence may be revoked at any time without compensation or provision of any alternative site should the licensed fish culture farm is found to be no longer in existence or not in operation for continuous period of six months. The licensee shall within two months, dispose of, sell off or surrender the farm to SFA. Any extra cost arising from the removal and disposal work that cannot be cover by the security deposit shall be borne by the licensee.

ANNEX A

SFA GUIDELINES ON GOOD AQUACULTURE PRACTICES FOR MARINE AQUACULTURE FARMS

1. FARM STRUCTURE AND MAINTENANCE

- 1.1 Farm and on-farm equipment and facilities must be well maintained, with proper equipment storage. Farm equipment, including diving equipment, should be disinfected if necessary.
- 1.2 Netcages should be checked regularly for holes or signs of weakness to minimise risk of escapes.
- 1.3 Frames should be checked regularly for signs of weakness/stability to minimise risk of escapes.
- 1.4 Farm should take appropriate measures to counter predator entry into fish culture net cages.
- 1.5 Farm-use layout should be well planned, with no safety hazards.
- 1.6 Animals should not be allowed into and/or kept as pets on farm.
- 1.7 Farm, in particular, the packing area, must be cleaned regularly with planned cleaning schedules and procedures.
- 1.8 All Conditions in SFA's Issue of Fish Culture Farm Licence must be complied with, including that all structures in the site allocated shall be constructed or installed only in accordance with plans approved by the Director-General and any directive which may be issued by the Director-General. Any addition or alteration to the structures shall only be carried out with the prior written approval of the Director-General.

2. FARM MANAGEMENT

- 2.1 All farm related activities must be properly documented and traceable. This includes information on culture and trading/transshipment such as fish species, culture/stocking period, stocking size and density, source of stock, feeding regime, as well as seasonal stocking trends.
- 2.2 Farm Standard Operating Procedures (SOPs), instruction manuals, laboratory tests, log records and other information must be regularly updated.
- 2.3 Copies of laboratory analyses and certificates that verify compliance with SFA's regulations must be filed.
- 2.4 Each batch of food fish leaving the farm must be traceable with proper on-farm documentation.
- 2.5 Records of harvest and traceability (fish harvest date, traceability to netcage number, etc) must be kept.
- 2.6 Farm staff must be trained and staff training records must be maintained.
- 2.7 The use of computer-assisted monitoring and record keeping is encouraged.

3. FARMING AND PACKAGING PRACTICES

3.1 Fish Stock Management

- 3.1.1 Incoming fish stocks must be of good health and known origin. ie. **not** wild caught, but from hatchery source.
- 3.1.2 Incoming fish stocks must be visually inspected and health status verified. If required, farm must provide samples for checks by SFA.
- 3.1.3 There must be proper documentation of fish stocks in the various netcages which must be labelled, and fish movement between netcages should be tracked.

3.2 Feed Management

- 3.2.1 All fish should receive adequate quantities of feed, using the correct nutritional formulation for the species farmed.
- 3.2.2 Fish should be fed with feeds that minimise water pollution.
- 3.2.3 Farm feeding regimes must be documented.
- 3.2.4 Feeds must be properly stored to prevent spoilage/decomposition.
- 3.2.5 Expired or rancid fish feeds must not be used. Expiry dates of fish feed must be clearly stated.
- 3.2.6 Records of fish feed purchases (suppliers, dates, etc) must be kept.

3.3 Use of Antibiotics/Drugs/Chemicals

- 3.3.1 Only trained personnel should be allowed to carry out and supervise antibiotic/drug/chemical usage in the farm.
- 3.3.2 Antibiotics/drugs/chemicals must be purchased from licensed dealers only.
- 3.3.3 Application of antibiotics/drugs/chemicals must follow the recommendations as on the manufacturer's label or as directed according to a fish health specialist.
- 3.3.4 Antibiotics/drugs/chemicals must always be clearly labelled and stored in their original containers, securely. Storage area must be isolated from packing areas and fish feeds to prevent contamination. Good chemical storage practice should be adhered to, including ensuring that the store has facilities to clean up spills and put out flames.
- 3.3.5 Antibiotics/drugs/chemicals and their containers and residues must be safely and properly disposed. Recycling of empty antibiotic/drug/chemical containers for other usage is disallowed.
- 3.3.6 Records of purchase, application and disposal (log records, procedures, or instruction manual) of the antibiotics/drugs/chemicals must be kept and produced during farm audit.
- 3.3.7 Withdrawal periods of the respective antibiotics/drugs/chemicals prior to harvest must be strictly observed and recorded.

3.4 Harvesting and Packaging

- 3.4.1 Fish should not be fed at least a day prior to harvest.
- 3.4.2 For on-farm post-harvest processing of fish eg. bleeding or gutting of fish, postharvest processing guidelines must be adhered to.
- 3.4.3 Clean packing containers/boxes/ice must be used for the packing of fish.
- 3.4.4 Fish to be packed/transported chilled must be packed with sufficient ice till point of retail.

4. FISH HEALTH MANAGEMENT

- 4.1 Daily observation of fish health must be conducted and documented by farm staff daily. This includes the regular inspections by farm staff to ensure that significant behavioural and physical changes would be discovered and acted upon immediately. If required, farmers must submit samples for SFA's analyses.
- 4.2 Measures should be taken to ensure that stress to the fish is avoided/minimised.
- 4.3 Regardless the reason for mortalities, any dead or dying fish require prompt removal from the netcages, and disposed properly according to the farm's documented SOPs.
- 4.4 Prophylactic measures and disease treatment regimes must be documented as part of health management records. A list of common fish diseases encountered by the farm must also be available on farm.
- 4.5 Disease outbreaks must be immediately reported to SFA.
- 4.6 Farm SOPs must exist for management of disease outbreaks (including prevention of disease spread and measures undertaken) as well as disease reporting.
- 4.7 Fish ready for harvest must not have any residual levels of antibiotics/drugs/chemicals or heavy metals (Mercury, Lead, Cadmium, Arsenic) beyond safety limits.
- 4.8 Sick/diseased fish must not be harvested for sale.

5. FARM ENVIRONMENT

- 5.1 Farm staff must possess the capability to monitor basic water quality parameters such as dissolved oxygen, pH, temperature, salinity and transparency.
- 5.2 Water quality monitoring must be conducted once daily with proper documentation of the water quality parameters as well as the time of monitoring.
- 5.3 Proper, environmentally-friendly, disposal methods must exist for dead fish and other farm-related wastes. These disposal methods must also be documented in the farm SOPs.
- 5.4 SOPs must exist for the mitigation of plankton blooms and other forms of environmental pollution.

6. HUMAN HEALTH AND SAFETY AT WORK

- 6.1 On-farm work hazards must be identified and mitigation measures outlined in the farm SOP(s).
- 6.2 Adequate numbers of fire extinguishers and life buoys must be available on farm at all times.
- 6.3 Adequate protection must be afforded to farm staff when dealing with chemicals other potential hazards.