

Send a copy to:
Livsmedelsverket
Museigatan 2
451 50 Uddevalla
Email: musselkontrollen@slv.se

Registration document of live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods.

Whenever a food business operator moves a batch of live bivalve molluscs, live echinoderms, live tunicates or live marine gastropods between production areas, relaying areas or any establishments, a registration document must accompany the batch, in accordance with point 3 of Chapter I of Section VII of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

A copy of the registration document shall be sent to the Swedish Food Agency, in accordance with Section 31 of the Regulation of food hygiene (LIVSFS 2005:20) issued by the Swedish Food Agency.

Another copy of the registration document shall be kept by the supplier for at least one year after delivery, in accordance with Section 69 of the regulation mentioned above.

A new registration document is filled in by the supplier for each new dispatch regardless of whether the supplier is a gatherer, intermediate operator, purification centre, dispatch centre or auction hall.

To facilitate the completion of the registration form, it is recommended to read the explanatory notes on page 3.

REGISTRATION DOCUMENT OF LIVE BIVALVE MOLLUSCS, LIVE ECHINODERMS, LIVE TUNICATES AND LIVE MARINE GASTROPODS			
I.1 IMSOC Reference number:		I.2 Internal reference number:	
I.3a Supplier Name: Address: Registration or Approval No: Country: ISO Country code: Activity:		I.4 Receiving food business operator Name: Address: Registration or Approval No: Country: ISO Country code: Activity:	
I.3b Owner if other than supplier Name: Address: Registration No:		I.5 Quantity (kg or number)	
I.6 Description of goods			
Gatherer* Name: Address: Gatherers internal reference number: Quantity of original batch (kg or number): <i>* shall be indicated if the activity in 1.3a is not gatherer but applies to a later step in the food system .</i>		FAO 3-Alpha code:	Species commercial designation and scientific name:
Date of harvest: Production area, Name and No: Position of harvest (WG S84 DDM):		Classification: A B C Restriction Yes No	Aquaculture: Wild population:
I.7 Undergone relaying in approved relaying area Yes No Relaying area, Name and No: Start date: End date: Duration of relaying:		I.8 Undergone purification in approved purification centre Yes No Approval No*: Address*: Entry date: Exit date: Duration of purification: <i>*if other than supplier (1.3a)</i>	
I.9 From re-immersion in approved establishment or production area: Yes No Start date: End date: Place*: <i>*if production area, note area classification</i>		I.10 From conditioning in approved establishment or production area: Yes No Start date: End date: Place:	
I.11 Declaration of supplier I, the undersigned food business operator responsible for dispatching the consignment declare that, to the best of my knowledge and belief, the information provided in Part I of this document is true and complete.			
Date	Name of signatory		Signature

Part II - Receiving food business operator		
II.1 Internal reference number (receiving):		
II.2 Den mottagande livsmedelsföretagarens försäkran I, the undersigned food business operator responsible for receiving the consignment declare that the consignment has arrived on (date) : in my premises.		
Date	Name of signatory	Signature

Explanatory notes	
Part I – Supplier	
This part of the document shall be filled in by the food business operator dispatching a batch of live bivalve molluscs.	
I.1	IMSOC Reference number: the unique reference code automatically assigned by IMSOC if a certificate is registered in IMSOC. Do not complete this box if there is no certificate submitted in IMSOC for the batch.
I.2	Internal reference number: The suppliers' internal reference number for the batch. (A batch constitutes of live bivalve molluscs of the same species, harvested at the same occasion in one production area.)
I.3a	Supplier: Indicate the name and address (street, city and region/province/state, as appropriate), country and ISO country code of the dispatching establishment. When applicable, indicate the registration or approval number of the establishment. Indicate the activity (gatherer, purification centre, dispatch centre, auction hall or intermediary operator). For definition of the different activities see list of definitions below.
I.3b	Owner: If the owner of the batch is someone other than the food business operator who actually dispatches it (eg in the case of a food broker), the name and address and registration number must be filled in. Cross over this box if not relevant.
I.4	Receiving food business operator: Indicate the name and address (street, city and region/province/state, as appropriate), country and ISO country code of the establishment of destination. When applicable, indicate the registration or approval number of the establishment. Indicate the activity (gatherer, purification centre, dispatch centre, auction hall, local retail or intermediary operator). For definition of the different activities, see list of definitions below.
I.5	Quantity: Indicated in kilograms, except for oysters that are indicated in numbers.
I.6	<p>Description of goods: Mandatory information to be filled in by any food business operator who draws up a new registration document.</p> <p>Gatherer: If the activity in 1.3a is not gatherer but applies to a later step in the food system, indicate the gatherers' name, address, internal reference number and quantity of the batch of origin. This also applies when the supplier and the gatherer are the same food business operator, for example when a food business operator is responsible for both the harvesting and the approved dispatch centre sending the batch.</p> <p>FAO 3-Alpha code: FAO 3-Alpha code for the species dispatched. (Eg for blue mussel, MUS is indicated). Information about the species codes can be found in ASFIS.</p> <p>Species: Species commercial designation and scientific name. (For example Blue Mussel, <i>Mytilus edulis</i>.)</p> <p>Date of harvesting: Date when the batch was taken from the production area.</p> <p>Production area, Name and No: Indicate the area according to the Swedish Food Agency's list of production areas – see the Swedish Food Agency's website: Sök - öppna och stängda områden för musslor-ostron (livsmedelsverket.se). This does not apply to pectinidae, marine gastropods and Holothuroidea which are not filter feeders that have been harvested outside classified production areas.</p> <p>Position of harvesting: Position of harvesting is filled in for all types of harvests and is specified in coordinate system WG S84 DDM. This also applies to pectinidae, marine gastropods and Holothuroidea which are not filter feeders that have been harvested outside classified production areas.</p> <p>Classification: The classification of the production area of origin must be noted (A, B or C). Information on the classification of the production areas is available on the Swedish Food Agency's website – see link above.</p> <p>Restriction: For explanation of restriction - see list of definitions below. Indicate if the production area of origin has a restriction. Information on the restrictions of production areas is available on the Swedish Food Agency's website – see link above.</p> <p>Aquaculture/Wild populations: Indicate whether the batch originates from aquaculture or from wild populations.</p>
I.7	Relaying: For definition of relaying area - see list of definitions below. Indicate start date, end date and duration of relaying. The information must be completed even if the relaying has taken place at an earlier stage by someone other than the supplier (I.3a). The site must be a classified relaying area.
I.8	Purification: For definition of purification centre - see list of definitions below. If the purification has taken place at an earlier stage by someone other than the supplier (I.3a), information on the approval number and address of the approved establishment must be indicated. Start date, end date and duration of purification shall always be indicated regardless of whether the purification was done in this or previous stages. The duration of the purification is stated in hours or days.

I.9	Re-immersion: For definition of re-immersion - see list of definitions below. Indicate start date and end date of the re-immersion. The site can be an approved establishment (enter approval number) or a production area (enter name and number) with the same classification as for the original production area.
I.10	Conditioning: For definition of conditioning - see list of definitions below. Indicate start date and end date of the conditioning. The site can be an approved establishment (enter approval number) or a class A production area (enter name and number).
I.11	Declaration of the supplier: Include the date, name of the signatory and the signature.

Definitions

Conditioning: Storage of live bivalve molluscs coming (from class A production areas, purification centres or dispatch centres) in tanks or any other installation containing clean seawater, or in natural sites, to remove sand, mud or slime, to preserve or to improve organoleptic qualities and to ensure that they are in a good state of vitality before wrapping or packaging.

Dispatch centre: Any on-shore or off-shore establishment for the reception, conditioning, washing, cleaning, grading, wrapping and packaging of live bivalve molluscs fit for human consumption.

Gatherer: Any natural or legal person who collects live bivalve molluscs by any means from a harvesting area for the purpose of handling and placing on the market.

Intermediary operator: Registered intermediary operators (with or without premises) may only handle, wash and store live mussels at room temperature, without merging or conditioning. Approved intermediary operators may also have a cold store, merge or divide batches of live bivalve molluscs or carry out conditioning or re-immersion.

Processing establishment: An establishment that performs measures that significantly change the original product through, among other things, heat treatment.

Purification centre: An establishment with tanks fed by clean seawater in which live bivalve molluscs are placed for the time necessary to reduce contamination to make them fit for human consumption and comply with the requirements of Chapter V, Section VII, of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Re-immersion: Re-immersion of live bivalve molluscs in tanks in an approved establishment or in a production area for the purpose of keeping the products for a period of time. If re-immersion takes place in a production area, this must have a classification that corresponds to the classification of the production area of origin.

Relaying area: A class A area with boundaries clearly marked and used exclusively for the natural purification of live bivalve molluscs gathered in class B areas to make them fit for human consumption and comply with the requirements of Chapter V, Section VII, of Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.

Restriction: A batch that has been harvested in a production area with restriction can only be placed on the market if the food business operator can show, by analysis of five separate samples, that the batch meets the microbiological criteria given in Point 1.25 of Chapter 1 of Annex I to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs. Alternatively, a batch from a production area with restriction can be purified in an approved establishment so that the above-mentioned criteria are met.

Retail: The handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets

Supplier: The food business operator that handles and delivers the product regardless of whether they own it or not. Could be gatherer, intermediate operator, purification centre, dispatch centre or auction hall.