

No.: 11/2018/TT-BNNPTNT

*Hanoi, October 1<sup>st</sup> 2018*

**CIRCULAR**

**On Promulgating National Technical Regulation for Agri-Forestry-Fishery  
Product Wholesale Markets and Auctioning Markets – Requirements for  
Ensuring Food Safety**

Pursuant to the Government’s Decree No. 15/2017/NĐ-CP dated 17/2/2017 delineating the functions, mandates, jurisdiction and organizational structure of the Ministry of Agriculture and Rural Development (MARD);

Pursuant to the Law on National Standards and Technical Regulations, dated 29/6/2006;

Pursuant to the Law on Food Safety, dated 17/6/2010;

At the proposal of the Director General of the Department of Science, Technology, and Environment (DSTE), and of the Director General of the National Agro-Forestry-Fishery Quality Assurance Department (NAFIQAD)

The Minister of MARD hereby issues this Circular for the promulgation of the “National Technical Regulations for Agri-Forestry-Fishery Product Wholesale Markets and Auctioning Markets – Requirements for Ensuring Food Safety”

*Now and therefore*

**Article 1:** To issue, attached to this Circular, the QCVN 02-30:2018/BNNPTNT, titled “National Technical Regulation for Agri-Forestry-Fishery Product Wholesale Markets and Auctioning Markets – Requirements for Ensuring Food Safety”.

**Article 2:** Effectiveness

1. This Circular shall be effective from 01/4/2019.
2. This Circular supersedes MARD Circular No. 24/2014/TT-BNNPTNT dated 19/8/2014 regarding regulations on conditions required to ensure food safety at agri-food wholesale and auctioning markets.

**Article 3:** The Administrator of the OOM, the Director General of DSTE, the Director General of NAFIQAD, and Heads of relevant agencies, organizations and individuals, are liable to implement this Circular.

**On Behalf of Minister**

**Vice Minister**  
**Ha Cong Tuan**

# **QCVN 02-30:2018/BNNPTNT**

## **NATIONAL TECHNICAL REGULATION FOR AGRI-FORESTRY-FISHERY PRODUCT WHOLESALE MARKETS AND AUCTIONING MARKETS – REQUIREMENTS FOR ENSURING FOOD SAFETY**

### **Preface**

QCVN 02-30:2018/BNNPTNN has been formulated by NAFIQAD, reviewed and submitted by DSTE, and promulgated by MARD through its Circular 11/2018/TT-BNNPTNT dated 1/10/2018.

## **NATIONAL TECHNICAL REGULATION FOR AGRI-FORESTRY-FISHERY PRODUCT WHOLESALE MARKETS AND AUCTIONING MARKETS – REQUIREMENTS FOR ENSURING FOOD SAFETY**

### **PART 1. GENERAL PROVISIONS**

#### **1.1. Governing**

This technical regulation set forth requirements to ensure food safety for agri-forestry-fishery (AFF) product wholesale markets and AFF auctioning markets. This technical regulation do not apply to traditional, rural and mountainous markets; live and wet animal markets; temporary markets; and floating markets.

#### **1.2. Coverage**

This technical regulation apply to market operators; and organizations and individuals trading in AFF products in wholesale markets and auctioning markets.

#### **1.3. Interpretation of Terms**

In this technical regulation, the following terms are construed as follows:

##### **1.3.1. AFF Product Wholesale Market**

A fixed-location marketplace where agri-food and products (hereinafter referred to as products) are gathered, bought and sold. These products are subsequently distributed to retail markets or other distribution channels.

##### **1.3.2. AFF Product Auctioning Market**

A fixed-location marketplace where products are gathered, bought and sold through auctions, before being distributed to retail markets or other distribution channels.

### **1.3.3. Trading Plot**

A designated plot within the market where preliminary processing/handling, preservation, gathering, and trading of products take place. It includes stands, stalls, kiosks, and shops arranged according to construction layout design, each having a minimum standard area of 3m<sup>2</sup>/plot.

### **1.3.4. Trading Area**

This encompasses all trading plots within the market.

### **1.3.5. Ancillary Area**

This refers to area within or outside the trading area where ancillary activities such as management, administration, cleaning, waste collection, food service, warehousing, parking, and security guard are conducted.

### **1.3.6. Pre-processing**

This involves the handling of farmed, harvested, or captured products to prepare them as fresh food for immediate consumption, or as food ingredients or semi-finished products for further processing.

### **1.3.7. Fresh Food**

This includes unprocessed food such as meat, eggs, fish, aquatic and seafood, fresh vegetables, fruit and other raw food items.

### **1.3.8. Market Operator**

This refers to an entity responsible for managing and operating a marketplace, including market management boards, enterprises, or cooperatives engaged in marketplace business operations.

### **1.3.9. Principle of 1-step tracing back and 1-step track forward in traceability**

This principle requires entities to maintain accurate records to enable the identification of the previous and the subsequent production and business stages in the process of tracing a product's origin and distribution.

## **1.4. Reference Documents**

**1.4.1.** QCVN 01:2009/BYT – National technical regulation on drinking water quality.

**1.4.2.** QCVN 02:2009/BYT – National technical regulation on domestic water quality.

**1.4.3.** QCVN 12-1:2011/BYT – National technical regulation on hygiene and safety for synthetic plastic packaging and tools in direct contact with food.

- 1.4.4.** QCVN 12-2:2011/BYT – National technical regulation on hygiene and safety for rubber packaging and tools in direct contact with food.
- 1.4.5.** QCVN 12-3:2011/BYT – National technical regulation on hygiene and safety
- 1.4.6.** QCVN 12-4:2015/BYT – National technical regulation on hygiene and safety for packaging and utensils made of glass, ceramic, porcelain and enamel in direct contact with food.
- 1.4.7.** QCVN 02-08:2009/BNNPTNT – National technical regulation for establishments producing ice used for fishery purpose – Conditions required to ensure food hygiene and safety.
- 1.4.8.** QCVN 10:2011/BYT – National technical regulation for edible ice.
- 1.4.9.** TCVN 6161:1996 – Fire prevention – Markets and shopping centers – Design requirements.
- 1.4.10.** TCVN 9211:2012 – Markets - Design standards.
- 1.4.11.** TCVN 11856:2017 Food business market.
- 1.4.12.** Government Decree No. 13/2011/NĐ-CP dated 11/2/2011 regarding safety of onshore oil and gas projects.
- 1.4.13.** Government Decree No. 107/2016/ND-CP dated 1/7/2016 regarding regulations on conditions required to provide conformity assessment services.
- 1.4.14.** MOST Circular No. 28/2012/TT-BKHCHN dated 12/12/2012 regarding declaration of national standard and technical regulation conformity, and conformity assessment methods.
- 1.4.15.** MOH's Consolidated Document No. 02/VBHN-BYT dated 15/6/2015 providing guidelines for managing food additives.

## **PART 2. GENERAL PROVISIONS**

### **2.1. Requirements for Location**

- 2.1.1. The site must fall within officially approved masterplan by the competent authority.
- 2.1.2. The site should be situated at a distance from areas designated as environmentally polluted by the competent authority, as stipulated by law. Additionally, it must be a minimum of 500 meters away from zones designated for the collection and treatment of domestic, industrial, and hospital waste.
- 2.1.3. The site must be distanced away from gas and petroleum storage facilities and stations, maintaining a safe distance of at least 80 meters.
- 2.1.4. The site should not be susceptible to flooding or water stagnation.

### **2.2. Requirements for Site Layout**

- 2.2.1. The allocation of land area for the construction of the main market building, outdoor trading areas, internal roads, parking lots, and green spaces must adhere to the standards outlined in TCVN 9211:2012.
- 2.2.2. Separate trading plots should be designated for fresh plant products, fresh animals, fresh fish, processed and pre-packaged products, dry products, and auxiliary areas.
- 2.2.3. Each trading plot must have a minimum area of 3m<sup>2</sup>.
- 2.2.4. Internal roads and transportation passages within the trading areas should have a minimum width of 1.5m.
- 2.2.5. Stalls or shelves displaying food in trading plots must be arranged appropriately to facilitate operations and prevent contamination of the products. For trading plots handling fresh animal products, the height of stalls or display shelves must be at least 60cm.

### **2.3. Structural Requirements**

- 2.3.1. The flooring in the trading area must consist of a hard, level surface that ensures proper drainage, prevents slipping, avoids water stagnation, and facilitates easy cleaning
- 2.3.2. Walls, partitions, and columns within the market should be smooth, brightly colored, and designed for easy cleaning.
- 2.3.3. Ceilings and roofs must be robust, leak-proof, waterproof, and with light colors.

- 2.3.4. The trading area must be well-ventilated
- 2.3.5. Storage warehouses should be well-ventilated and designed for easy cleaning.
- 2.3.6. Food display stands or shelves should be constructed from durable, easily cleanable materials, tailored to the specific requirements of each product type.
- 2.3.7. Natural or artificial lighting sources must facilitate the clear assessment of sensory quality of products. Light bulbs within trading areas should be equipped with protective covers.
- 2.3.8. Wastewater drainage systems should be organized to direct flow from high hygiene to lower hygiene areas, ensuring efficient drainage and ease of cleaning. Sewer systems and drainage ditches should have secure covers to prevent stagnation.
- 2.3.9. Water supply and electricity systems for markets and business establishments should be designed and installed with sufficient capacity to meet operational requirements.

## **2.4. Requirements for Water and Ice**

- 2.4.1. The water used for washing and pre-processing products must comply with the regulations outlined in the national technical regulation QCVN 01:2009/BYT.
- 2.4.2. The water used for cleaning the market, equipment, and tools must comply with the regulations outlined in the national technical regulations QCVN 02:2009/BYT.
- 2.4.3. The ice used for preserving fishery products must originate from facilities certified with food safety standards outlined in QCVN 02-08:2009/BNNPTNT. Edible ice must comply with the regulations outlined in QCVN 10:2011/BYT. The transportation, storage, and usage of ice must ensure hygiene standards are maintained.

## **2.5. Requirements for Equipment, Tools and Mean of Transportation**

- 2.5.1. Equipment and tools that come into direct contact with products must be made of materials that prevent contamination, meeting the technical regulations outlined in QCVN 12-1:2011/BYT, QCVN 12-2:2011/BYT, QCVN 12-3:2011/BYT, and QCVN 12-4:2015/BYT, respectively.
- 2.5.2. Equipment and tools used for preliminary processing, handling, preservation, and transportation must be appropriate for each specific type of product. They should also be easily cleanable and disinfected, and must undergo cleaning before commencing and after concluding trading activities.

- 2.5.3. Equipment and tools used for monitoring and measuring product quality and safety must ensure precision and undergo regular maintenance and inspection as per measurement regulations.
- 2.5.4. Devices for water collection must be equipped with lids, and cleaning equipment and tools must be stored separately in designated areas.
- 2.5.5. Means of transportation must maintain hygiene standards and adhere to appropriate storage conditions corresponding to the characteristics of each product, as indicated by the manufacturer's specifications.

## **2.6. Requirements for Pest and Insect Prevention and Control**

- 2.6.1. It is imperative to maintain cleanliness and upkeep of the infrastructure within both the trading and auxiliary areas; covering holes, ditches, and entry points where animals may reside or gain access is essential.
- 2.6.2. Equipment used for pest and insect prevention and control must be resistant to rust and easily disassembled for routine maintenance and cleaning purposes.
- 2.6.3. Not use rat-killing animals, rodenticides, or insecticides within the trading area and the food storage areas.

## **2.7. Requirements for Restrooms**

- 2.7.1. Restrooms must be situated in a separate area from the trading space, ensuring privacy and hygiene. Toilet doors must not open directly into the trading area, and there should be a minimum of one toilet available for every 25 individuals.
- 2.7.2. The restrooms must be kept in pristine sanitary conditions, equipped with an adequate supply of water, cleaning tools, soap, and detergents for thorough cleaning and handwashing. Additionally, prominently display a sign reminding individuals to "wash hands after using the toilet" in a clearly visible location.

## **2.8. Requirements for Product Handling, Preservation and Transportation**

- 2.8.1. Practices involved in pre-processing and handling must prioritize maintaining product quality and preventing contamination.
- 2.8.2. It is essential to uphold appropriate conditions of temperature, humidity, light, ventilation, and relevant factors in warehouses and storage areas, as per regulatory standards and the manufacturer's specifications, to ensure food safety.
- 2.8.3. Food products should be segregated during storage and transportation, ensuring they are not placed alongside other goods, chemicals, or items that could potentially lead to contamination.

## **2.9. Requirements for Product Traceability**

2.9.1. Food business establishments are required to maintain comprehensive records related to purchases and sales (including delivery and receipt dates, product names, quantities or volumes, origins, as well as the names and addresses of suppliers and customers, if any). This information facilitates traceability based on the principle of one-step tracing back and one-step tracking forward.

## **2.10. Requirements for Waste and Scrap Collection**

2.10.1. Waste and scrap collection points must be designated separately to prevent interference with the trading area.

2.10.2. Waste and scrap should be promptly collected and transported out of the market premises at the end of each day's operations.

## **2.11. Requirements for Food Trading Establishments**

2.11.1. Conduct thorough cleaning and disinfection of the trading space after the conclusion of daily trading operations.

2.11.2. Not to place products directly on the market floor to prevent contamination.

2.11.3. Only use cleaning and disinfecting chemicals that comply with the regulations set forth by the Ministry of Health for the cleaning equipment and tools.

2.11.4. Use food additives with transparent origins and ensure they are permitted for use according to the Ministry of Health's Consolidated Document No. 02/VBHN-BYT dated 15/6/2015.

2.11.5. Adhere to the findings of food safety inspections conducted by state management agencies and market operators.

## **2.12. Requirements for Individuals in Direct Contact with Products and for Food Business Owners**

2.12.1. Must acquire certification affirming food safety knowledge and meeting requirements on health conditions as required by the Ministry of Health.

2.12.2. Thoroughly washing hands before coming into direct contact with products and after using the toilet; uphold general hygiene standards, refraining from spitting or littering within the market trading area. Moreover, individuals directly engaged in preliminary processing and handling of products within the trading space must wear appropriate protective clothing.



## **2.13. Requirements for Market Operators**

- 2.13.1. Develop the internal operational rules for food business activities; guide food trading establishments to implement these rules and regulations to ensure food safety in the market.
- 2.13.2. Inspect and oversee business establishments to ensure compliance with food safety regulations within the market premises; in case of any violations detected, promptly notify the case to the competent authority.
- 2.13.3. Individuals entrusted with the responsibility of inspecting and supervising food safety must possess a certification affirming their knowledge of food safety practices and meeting requirements on health condition as required by the Ministry of Health.

## **2.14. Requirements for Quality and Food Safety Assurance Management**

- 2.14.1. Market operator must establish regulations on quality control and food safety assurance; and maintain food safety management records at the market, which are kept for at least 2 years.
- 2.14.2. Business establishments must have books to record information and retain documents related to purchases and sales, ensuring traceability of product origin, and kept in accordance with product shelf life; and carry out annual self-inspection.

## **2.15. Requirements for Fire Prevention and Fighting**

- 2.15.1. The market must meet fire prevention and fighting requirements according to TCVN 6161:1996

## **PART 3. MANAGEMENT REGULATIONS**

3.1. Agri-forestry-fishery (AFF) product wholesale markets and auctioning market must carry out declaring the conformity with regulations outlined in Part 2 of this technical regulation based on the certificate of conformity results issued by a certification body (CB) registered in accordance with the Government Decree No. 107/2016/ND-CP dated 1/7/2016 regarding “regulations on conditions required to provide conformity assessment services”, or by a recognized CB as per the law. Declaring technical regulation conformity should adhere to the guidelines provided in MOST Circular 28/2012/TT-BKHHCN dated 12/12/2012 regarding “declaration of national standard and technical regulation conformity, and conformity assessment methods” and MOST Circular No. 02/2017/TT-BKHHCN dated 31/3/2017 regarding “revision and supplementation to a number of articles of MOST Circular No. 28 /2012/TT-BKHHCN dated 12/12/2012”.

3.2. The conformity assessment method shall adhere to Method 6, as specified in MOST Circular 28/2012/TT-BKHCHN dated 12/12/2012 regarding “declaration of national standard and technical regulation conformity, and conformity assessment methods”

#### **PART 4. RESPONSIBILITIES OF ORGANIZATIONS AND INDIVIDUALS**

4.1. Organizations or individuals managing AFF product wholesale markets or auctioning markets in Vietnam must declare conformity with regulations outlined in this Technical Regulation, and register for declaration of technical regulation conformity with the Provincial Department of Agriculture and Rural Development (DARD) in the area where their production and business activities are registered.

4.2. Organizations or individuals managing AFF wholesale market or auctioning market must adhere to all provisions of the Technical Regulations to ensure food hygiene and safety.

#### **PART 5. IMPLEMENTATION ARRANGEMENT**

5.1. The National Agro-Forestry-Fishery Quality Assurance Department (NAFIQAD) is tasked by the Ministry of Agriculture and Rural Development (MARD) to take lead, and in collaboration with relevant authorities, to guide the implementation of this technical regulation.

5.2. NAFIQAD is responsible for proposing to the MARD with relevant amendment and supplements to this technical regulation, based on practical management requirements

5.3. In the event of changes in national standards and legal regulations referenced in this technical regulation, the revised document shall apply./.