

# MOVING FORWARD

*The Quarterly Newsletter of the Competent Authority Team*



## Water Testing, Organoleptic Evaluation, and Histamine Testing

The Competent Authority Team undertook water sample testing, organoleptic evaluation, and histamine testing from three industry members (PPF, MIFV, & PII). At PPF and MIFV, the CA was able to conduct organoleptic evaluation and histamine testing as the facilities reigned in fish from operations. The CA participated in both MIFV and PPF's procedures of in-house histamine testing and took note of the differences in each facilities' methods. PII did not have containerization operation at the time so the CA only sampled water from various location and submitted for water testing. All water samples were tested at EPA.



### IN THIS ISSUE

WATER SAMPLE TESTING,  
ORGANOLEPTIC  
EVALUATION, AND  
HISTAMINE TESTING

PNG DAY

MANIT DAY

CPR/FIRST AID  
TRAINING

INDUSTRY & FISHING  
VESSEL OPERATORS  
WORKSHOP

WHAT NEXT





## PNG DAY

The CA team celebrated Papua New Guinea Independence Day on September 16th, 2021, led by the PNG-native CA advisor Mrs. Aquina Pyanne. Aquina, along with her family, the CA team, and MIMRA staff, prepared and enjoyed some delicious food, as well as a mouth-watering cake decorated with the colors of the PNG flag. We would like to thank everyone that helped and joined to commemorate a special day for Aquina and her family and on behalf of the PNG community in RMI.



## MANIT DAY

The Marshallese people celebrate Manit Day or also known as "Culture Day" every year to promote and preserve their local cultural traditions. MIMRA participated in the festivities by holding a lunch potluck which only contained Marshallese cultural dishes made by the employees themselves. Everyone finished off the day in good spirits and ready for the long Manit Day weekend.





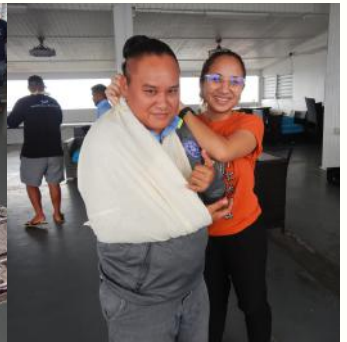
The Competent Authority Officers, Tatiana Shoniber & Lyla Lemari, participated in a two-day workshop conducted by the Majuro Red Cross. The workshop was a great opportunity for the officers to prepare themselves for any accidents that may occur in their daily lives especially during work, as the CA works with accident-prone facilities that use heavy machinery. The first lesson the group learned about is the first aid method of DRSABC, which are steps to conduct to help a person in need.

- Danger-Check for any hazards
- Response-Is the person responding
- Send for Help-Call 911
- Airway-Make sure there is nothing in their mouth
- Breathing-Is the person breathing
- CPR-If the person is not breathing
  - 30 compressions: 2 breaths

The officers learned how to do Cardiopulmonary resuscitation (CPR) which is a lifesaving technique that is used for many emergency situations. Tatiana and Lyla learned to do this technique on three different age categories: infants (0-1 yrs), children (2-8 yrs), and adults (9-older). Additionally, the group learned about what needs to be done for choking individuals and the way to cater to specific ages.

Another valuable lesson taken from this workshop is tending to a patient that has injured themselves (broken bone, torn ligament, bleeding, etc.). Along with doing these practices, the group did some reading to learn about symptoms of common illnesses (stroke, heart attack, angina, asthma, diabetes, and seizures) that occur around the Marshall Islands, and how to help the person in distress.

The Competent Authority Officers would like to thanks the Marshall Islands Red Cross team for conducting a very useful workshop.





We would like to thank the industry participants from Pan Pacific Foods Inc., Marshall Islands Fishing Venture Inc., Pacific International Inc., MISCO Market, Koo's Fishing Company Ltd., & MIMRA Outer Islands Fish Market Center, for participating in this three-day workshop to move forward in RMI's efforts towards exporting to EU market initiatives and improvement of overall RMI food safety standards and export certification standards.

## Industry & Fishing Vessel Operators Workshop

The Competent Authority hosted a three-day workshop for the industry on GMP/SSOP/HACCP for fishing vessels and extended scope for new RMI operators to understand food safety requirements. Dexter Martinez, PPF's Quality Assurance Manager, was tasked by the CA to deliver the training due to his many years of experience working with the fish and processing industry. The workshop consisted of PowerPoint presentations and handouts explaining concepts of good manufacturing, hygiene, and sanitation practices and HACCP principles, and how to train vessel operators/crew in implementing those requirements. The training also provided tours of two Majuro processing facilities: Marshall Islands Fishing Venture Inc., and Pan Pacific Foods Inc., which helped participants visualize the concepts taught to them e.g. GMP/SSOP/HACCP implementation in factories. In turn, the industry can create these documented procedures for vessels and intended operators to start the process of meeting market requirements for those intending to export to the EU.



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# What's Next?



**More exciting events of the  
Competent Authority coming up**

*So keep an eye out for an invitation!*