

# Badqabka Cuntada beeraha Kaluunka iyo Xayawaannada kale

## Aquaculture and Aquaponics Food Safety

### KU BEERIDA KALUUNKA IYO MIRAHA GOOBO BIYOOD GAAR LOO XUSHAY

### FARMING FISH AND CROPS IN SELECTED WATER ENVIRONMENTS

#### Somali

Beerashada kaluunku waa eray guud oo lagu qeexo isku beerida iyo korinta xoolaha iyo geedaha biyaha ku nool laguna sameeyo goobo gaar ah oo la maamulo.

Iskudarta beerashada xayawaanka iyo geedaha waa nidaam beerasho kaasoo wasaqda kaluunka la beerto sameeyo iyo xayawaannada kale ee biyuhu uu nafaqo ku siiyo geedaha ku baxa qoyaanka huursan, kuwaas oo badalka taas nadiifiya biyaha.

#### Masuuliyadaha beertaha

Beeraleeyda kaluunka ama kaluunka iyo miraha wada socda ayaa masuul ka ah ilaalinta:

- Isha biyaha la ogolaaday.
- Ku dhaqanka shuruudaha cunto samaynta markay quseeyaan.
- Baakadaynta saxan ee badqabka leh iyo calaamadaynta haddii maadooyinku aadayaan iibka ugu danbeeyay ee tafaariiqda.
- Sheegida farsamooyinka baabi'inta cayayaanka beeraha loona sheego iibsadayaasha.
- Shuruudaha nadaafada si loo hubiyo inaan goobtu sababin sun gaarta maadooyinka cuntada.

#### English

Aquaculture is the general term used to describe the breeding and rearing of aquatic animals and plants in controlled or selected environments.

Aquaponics is a system of aquaculture in which the waste produced by farmed fish or other aquatic animals supplies nutrients for plants grown hydroponically, which in turn purify the water.

#### Responsibilities of the grower

Growers of fish or fish and crops together are responsible for maintaining:

- Approved water source.
- Compliance with processing requirements where applicable.
- Accurate and safe packaging and labeling if products are for final retail sale.
- Communications of parasite destruction practices to retail buyers.
- Sanitary conditions to ensure the physical environment does not cause contamination of food products.
- All appropriate licenses and permits.

Additionally, best practices for food safety must be followed when handling fish and produce intended for commercial sale.

- Dhammaan ruqsadaha iyo ogolaanshiyaasha ku haboon.

Waxaa intaas dheer, dhaqamada ugu fiican ee badqabka cuntada waa in la raaca marka laga shaqaynaayo kaluunka iyo cuntada loogu talagalay iibka ganacsiga.

## Shatiyada iyo ogolaanshiyaasha

Kaluunka lagu beero beerta, kalluun qolof, iyo cuntada kale ayaa loo arkaa maadooyin beereed ama beer waxaana laga reebaa ruqsada cunto sameeyaha ee Waaxda Beeraha Minnesota. Hase yeeshee, ruqsada beera-biyoodka ganacsiga ayay dalban kartaa Waaxda Khayraadka Dabiiciga ah ee Minnesota iyo ogolaanshaha biyo bixinta oo ay kaa dooni karto Wakaalada Xakamaynta Sunta ee Minnesota.

## Cuntada

Xeerka Badqabka Cuntada ([21 CFR 112](#)) ayaa qabanaaya cuntooyinka beeraha ee ceeriin ee lagu beero beeraha kaluunka. In xeerku qabto waxay ku xiran tahay iibabka sanad kasta iyo nooca iibabka. [Shaxda Heerarka Badqabka Cuntada \(Standards for Produce Safety flowchart\) \(PDF\)](#) waxaad ka helaysaa shuruudaha aasaasiga ah ee go'aamiya in shaqo waafaqsan qeexitaanka “beer” ay tahay maado sharci qabanaayo.

## Xeerka Qodobada Maamulka Qiimaynta Aasaasiga ah ee Badqabka Cuntada Badda (HACCP)

Xeerka HACCP ee cuntada badda ayaa qabanaysa cunto sameeyaasha iyo jumlo iibiyaasha. Xeerka HACCP ee cuntada Badda waa sharci federaal ah ([21 CFR 123](#)) kaasoo qabanaaya shaqada beerta kaluunka haddii cunto samaynta ay ku jirto jarista madaxa iyo dhuunta, ama baakadaynta kaluunka, iyo kaluunka sida guud loo iibsho. Haddii beertu

## Licenses and permits

Farm raised fish, shellfish, and produce are considered products of the farm or garden and are excluded from food handler licensing by the Minnesota Department of Agriculture. However, a commercial aquaculture license may be required by the Minnesota Department of Natural Resources and a water discharge permit may be required from the Minnesota Pollution Control Agency.

## Produce

The Produce Safety Rule ([21 CFR 112](#)) can apply to raw agricultural products grown through aquaponics. Applicability of the rule depends on sales per year and type of sales. The [Standards for Produce Safety flowchart \(PDF\)](#) has the basic criteria that determine whether an operation that meets the definition of “farm” is subject to the produce rule.

## Seafood Hazard Analysis Critical Control Points Rule (HACCP)

Seafood HACCP applies to producers and wholesalers. The Seafood HACCP Rule is a federal regulation ([21 CFR 123](#)) that applies to a fish farm operation if the processing includes the removal of heads and guts, or the packaging of fish, and the fish is sold wholesale. If the farm only treats with carbon dioxide, or bleeds, washes and ices the fish, seafood HACCP does not apply.

keliya cuntada ku daawayso carbon dioxide, ama ay dhiig bixiso, dhaqdo ayna baraf ku rido kaluunka, xeerka HACCP ee cuntada Baddu ma qabanaayo.

## Kaluunka loogu talagalay in ceeriinka lagu cunno

Kaluunka la beerto ayaa lagu bixin karaa ceeriin haddii:

- Kaluunka lagusoo kobciyay biyaha furan **AMA** beer dhulka ku taala sida barkadaha kaluunka iyo taangiyada.

### IYO

- Haddii kaluunka lagu quudshay cunto baakadaysan oo aysan ku jirin cayayaan nool.

Shuruudaha barafaynta ayaa qabanaaya kaluunka la beeray ee la siiyo cuntooyinka cayayaanka nool. Heerkulada gaarka ah ee barafaynta iyo waqtiyada ayaa laga heli karaa xaashida xogta ee [Kaluunka loogu talagalay in ceeriinka lagu cunno \(Fish Intended for Raw Consumption\) \(PDF\)](#).

## Fish intended for raw consumption

Aquacultured fish may be served raw if:

- Fish were raised in net-pens in open waters **OR** in land-based operations such as ponds and tanks.

### AND

- Fish were fed formulated feed that did not contain live parasites.

Freezing requirements apply to aquacultured fish that are fed live feed. Specific freezing temperatures and times are available in the [Fish Intended for Raw Consumption \(PDF\)](#) fact sheet.

## Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety \(http://www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

[Fish Intended for Raw Consumption \(PDF\) \(www.health.state.mn.us/communities/environment/food/docs/fs/fishrawfs.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/fishrawfs.pdf)

[Kaluunka loogu talagalay in ceeriinka lagu cunno \(Fish Intended for Raw Consumption\) \(PDF\) \(www.health.state.mn.us/communities/environment/food/docs/fs/fishrawfsso.pdf\)](http://www.health.state.mn.us/communities/environment/food/docs/fs/fishrawfsso.pdf)

[Good Agricultural Practices \(https://extension.umn.edu/growing-safe-food/good-agricultural-practices-basics\)](https://extension.umn.edu/growing-safe-food/good-agricultural-practices-basics)

[Good Agricultural Practices \(GAP\) & Good Handling Practices \(GHP\) \(www.ams.usda.gov/services/auditing/gap-ghp\)](http://www.ams.usda.gov/services/auditing/gap-ghp)

Seafood HACCP Rule (21 CFR 123): [Fish and Fishery Products \(www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=123\)](http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=123)

BADQABKA CUNTADA BEERAHA KALUUNKA IYO XAYAWAANNADA  
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Produce Safety Rule (21 CFR 112): [Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption](#)  
([www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112](http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?CFRPart=112))

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JANAAYO 2019

*Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 651-201-6000.*

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JANUARY 2019

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