

# **STATE AQUACULTURE HEALTH COMMITTEE OF CHIAPAS AC**

## **AVANCES DE COOPERATIVAS PESQUERAS INCORPORADAS AL COMPONENTE DE INOCUIDAD ACUÍCOLA Y PESQUERA**

**PRESENTS:**

**MC. Norma Liliana Sánchez Gordillo**

**Coordinator of the Aquaculture and Fisheries Safety Project**

## **STATE AQUACULTURE HEALTH COMMITTEE OF CHIAPAS AC**

**Sociedad Cooperativa de Producción Pesquera de  
Bienes y Servicios El Carrizal S. de R.L. de C.V.**



# Activities carried out with the SCPP of B. and S. El Carrizal Fiscal Year 2025

- 4 Follow-up Visits
- 04/03/2025
- 12/06/2025
- 25/06/2025
- 10/07/2025



## Activities carried out (March)



Meeting at the Las Garzas Ranch Dome with the Cooperative's Permit Holders and Members.



The requirements of the Good Management Practices Certification Process were discussed.  
Board on Small Vessels:

Legal Documentation

Good Practices (Hygiene and Disinfection Processes, Staff Health and Hygiene, Pest Control, Traceability)

Facilities for Correct Product Handling

Process Records in Logs

## Activities carried out (March)



Demonstration of the necessary supplies for personnel hygiene that must be carried on board the vessel. (Soap, gel, chlorinated water)



Training related to recording activities in Logbooks

## Agreements (March)

Hold the following meeting in La Pampa for the verification and physical inspection of the vessels.

Fill in the data in the Vessel Logs.

FECHA		EMBARCACIONES												FAUNA NOCIVA		MANEJO DE DESECHOS				
		LIMPIA		GRIETAS, HOYOS, DEFORMACIONES		HIELERA / CONTENEDOR				CUENTA CON AGUA POTABLE O CLORADA, JABON		ARTES DE PESCA LIMPIOS Y DESINFECTADOS		AREA EXCLUSIVA PARA PRODUCTOS QUIMICOS			LIBRE DE PLAGAS		SUBEN ANIMALES DOMESTICOS	
SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	

FECHA		ASEO DEL PERSONAL		UNIFORME O ROPA LIMPIA		MANOS LIMPIAS		UÑAS CORTAS, LIMPIAS Y SIN		SIN JOYAS O ACCESORIOS		HERIDAS (PROTEGIDAS)		ESTADO DE SALUD		ACCION CORRECTIVA
		SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	SI	NO	BUENO	MALO	

## Activities carried out (June)



Meeting with Permit Holders in La Pampa to verify and conduct a visual and physical inspection of the condition of the vessels registered under the Fishing Permit.



Delivery of Logbooks by Vessel

## Activities carried out (June)



Tour of the facilities in the Weighing Area and the adjustments that should be considered for Product Handling.



Taking photographs of fishermen from vessels for identification and issuing credentials.



Meeting with the Board of Directors in conjunction with Smart Fish staff for training on Process Logs.

# Progress (June)

Repairs were made to the 13 vessels registered under the Fishing Permit.

- 1.- The Canary
- 2.- El Carrizal 01
- 3.- El Carrizal 02
- 4.- El Carrizal 03
- 5.- El Carrizal 04
- 6.- El Carrizal 05

- 7.- El Carrizal 06
- 8.- The Chague
- 9.- The Miramar
- 10.- The Penguin
- 11.- The Octopus
- 12.- Lantern
- 13.- Levy



# Agreements (June)

Submit photographic evidence of the log records for review.

Make Credentials.

To the extent possible, continue with the pending vessel registrations.

Soc. Coop. de Producción  
Pesquera DE B. y S. EL  
CARRIZAL S. DE R.L. DE  
C.V.



**Embarcación:**  
EL CANARIO

**RNP-A:** 07009269

**Nombre del  
permisionario :**  
Manuel Toledo Bruno



**Número de matrícula de la embarcación:**  
0701209013-7

**Permiso de Pesca/concesión:** CP-011/2019

**RPA-A DE S.C.C.P. DE B. Y S. EL CARRIZAL S. DE  
R.L. DE C.V. : 0703000344**

**Pesquería:** camarón azul (*Litopenaeus stylirostris*),  
camarón blanco (*Litopenaeus vannamei*) camarón café  
(*Farfantepenaeus californiensis*)

**Artes de pesca:** 25 Atarrayas camaroneras, con  
luz de malla de 37.5 milímetros (1 ½ pulgada),  
con 6 metros de longitud y 3 metros de caída (2  
Atarrayas para 12 Embarcaciones y 1 Atarraya  
para 1 Embarcación).

**Higiene de manos: Lavado de manos**



**¡Recuerda secarte las manos al final!**

**Consideraciones generales para realizar la pesca:**

1. Utilizar ropa de trabajo limpia
2. Evitar uñas largas, manos sucias, cabello largo o maquillaje. No fumar, mascar chicle, toser, sonarse o escupir al momento de manipular el producto.
3. Evitar accesorios joyas, relojes, aretes, cadenas
4. En caso de síntomas de enfermedad, deberán abstenerse de subir a la embarcación, por su propia seguridad y la del producto.
5. Si existe la necesidad de ir al baño durante los labores de pesca, buscar un área adecuada, deberá realizarse fuera de la embarcación, del lado contrario al sentido de la marea. Y lavarse las manos.
6. Las cortadas y heridas deben cubrirse apropiadamente con un material impermeable.
7. Registrar la evidencia de higiene en la bitácora correspondiente.

**Manejo de Producto Capturado**

**Durante el desembarco:**  
Evitar que el producto toque el piso

**Herramientas de desembarco:**  
Taras de arrastre  
Taras Cerradas  
Nuevas Cerradas

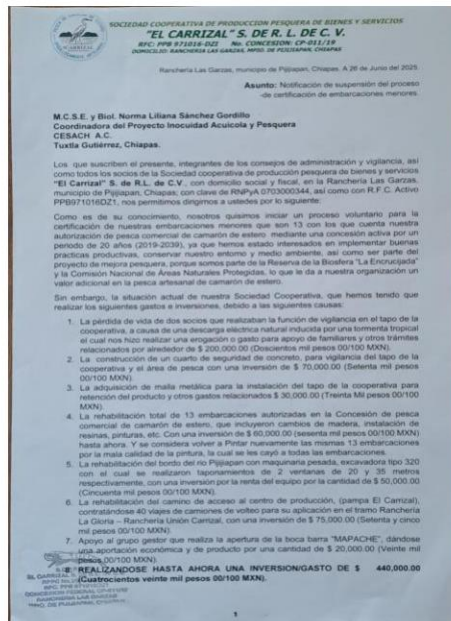


El producto se debe mantener a una temperatura refrigeración con el uso de sistemas de enfriamiento de **máximo 4°C**.

**El tiempo de espera de refrigeración con el uso de sistemas de enfriamiento de **máximo 4°C**.**

# Results (July)

Receipt of the original document issued by the Cooperative Society, signed by all members, stating relevant points related to the expenses incurred in different aspects, as well as goals for different deadlines, and indicating the: **Suspension of the Certification Process in Good Practices for Small Vessels.**



# **Cooperative Society of Fishing Production of Goods and Services Fishermen's Union Los Agostaderos de Topón**

**Region 9 Isthmus Coast  
Pijijiapan**



**Los Agostaderos  
de Topón**

**— Pesca —  
Responsable**

# Follow-up visits carried out during 2025 to the Fishermen's Union of Los Agostaderos de Topón Fishermen's Production Cooperative Society of Goods and Services:

• 1.- March 4, 2025

• 2.- June 12, 2025

• 3.- July 18, 2025



Los Agostaderos  
de Topón

— Pesca —  
Responsable



# Activities carried out with members of the Fishermen's Union:

☺ March 4, 2025

With the support of the representatives, the updating and formation of working groups to complete the logs was carried out. Each representative was appointed as a group leader.

## Logging training.

Review and completion of corresponding logs:

Log 1: Vessels, wildlife control and waste management.

Log 2: Staff hygiene.

Log 3: Cleaning procedures and use of chemicals.

Log 4: Traceability.

## Document Review: RNP, Fishing Permit and Concession.

They must be valid and match the permit holder's name, number of vessels, vessel names, vessel registration, and the captured species to be verified.

NUM	NOMBRE DE LA EMBARCACION	REGISTRO	REPRESENTANTE	GRUPO	NUMERO DE GRU
7	El Chagres V	INO-ACU-CBS-07-0331	Alfredo Aquino Solis (En lugar de Jose Aquino Flores)	Alfredo	6
22	El coga XXXI	INO-ACU-CBS-07-0329	Ramon Arteaga Cruz	Alfredo	6
23	El Saucito XLVII	INO-ACU-CBS-07-0330	Urciso Victoria Domínguez	Alfredo	6
24	El Vaadlero XXX	INO-ACU-CBS-07-0331	Pedro Cruz Ocaña	Alfredo	6
25	El Volis XLII	INO-ACU-CBS-07-0332	Gaspar Moreno Bravo	Alfredo	6



# Activities carried out with members of the Fishermen's Union:

• June 12, 2025

**Review of the condition status of the MS that remain.**

Vessels must be clean, in good condition, and free of cracks, holes, and deformations that could lead to the accumulation of dirt and the development of harmful fauna.

**Review of fishing gear and implements.**

They must be clean and disinfected before and after carrying out the capture tasks.



# Recommendations:

June 12, 2025

2025

It is recommended that damage and/or defects be addressed in each EM to capture product according to the recommendations made during the tour.

Label the name and registration of the MS.

Label containers/receptacles where the following products are handled: "fishing gear", "food" and "drinking water".

Renovate the sanitary facilities area to adequately meet the needs of each fisherman.

Make the floor of the delivery and weighing area of the captured product firm and smooth, as well as place a perimeter fence around it.



# Activities carried out with members of the Fishermen's Union:

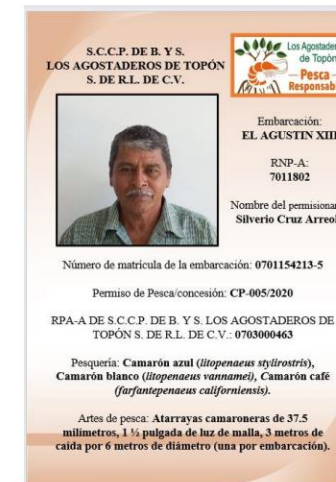
July 18, 2025

Review of procedures for hygiene and waste management activities that fishermen must perform.

Review of recommendations:

Condition of fishing gear and registered small vessels.

Updating the Fishermen's Union's identification credentials.



# Compliance with recommendations:

- Labeling of name and registration of EM (17 carried out).
- Installation of firm/smooth flooring and perimeter fencing for the area of delivery and weighing of captured product.
- Appropriate clearing of weeds from the pier area and provision of a specific space for waste.
- Written waste management procedures.



**AQUACULTURE AND FISHERIES HEALTH AND SAFETY PROGRAM  
COMPONENT III OF AQUACULTURE AND FISHERIES SAFETY**

**STATE AQUACULTURE HEALTH COMMITTEE OF CHIAPAS AC**

**¡GRACIAS POR SU ATENCIÓN!**



**CESACH, A.C.**

Comité Estatal de Sanidad  
Acuícola de Chiapas

**MC. NORMA LILIANA SÁNCHEZ GORDILLO, AQUACULTURE AND  
FISHERIES SAFETY PROJECT COORDINATOR**