# Assessing the Implementation of Good Manufacturing Practices in Small-Scale Fisheries: A Case Study of the Central Honiara Fish Market

GRO·FTP

Fisheries Training Programme

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## Introduction

The Honiara Fish Market is a vital hub for domestic seafood trade, providing essential food and income for fishers and vendors, while supplying affordable protein to urban populations.

However, the market faces challenges, including poor seafood handling, inadequate hygiene, and non-compliance with Good Manufacturing Practices (GMP). Evaluating the current state of GMP implementation at the Central Honiara Fish Market offers valuable insights into existing practices, identifies gaps, and informs the development of targeted interventions.

# **Objectives**

To evaluate the hygiene practices and GMP awareness among fish vendors at the Central Honiara Fish Market by:

- I. Conducting a Good Manufacturing Practices survey.
- II. Performing observational assessments on hygiene conditions, fish handling practices, vendor behaviour, and market infrastructure.
- III. Identifying common barriers to GMP compliance and recommending practical solutions

# Methodology

The study employed a mixed-methods approach, incorporating both qualitative and quantitative techniques. Data collection included vendor surveys in February 2025 (n=20), a structured observational checklist, and key informant interviews.

#### Data collection tool.

The Kobo Collect toolbox was used to generate questionnaires, deploy them on mobile devices, and conduct the survey.

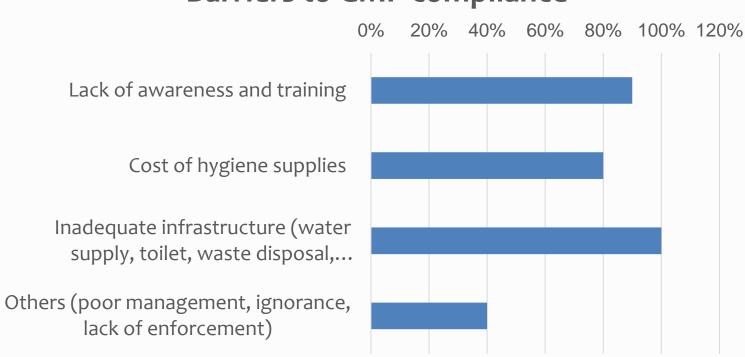
#### **Data Analysis**

Survey responses were exported from Kobo Collect into Microsoft Excel for data cleaning and analysis. Quantitative data were analysed using descriptive statistics (frequencies, percentages). Qualitative data were analysed using thematic analysis.

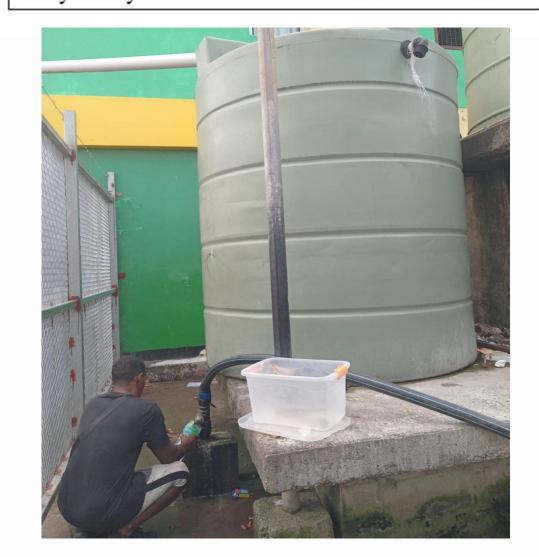
## Results

CMP awareness   10   50	Knowledge level	Number	Percent
Yes       10       50         No       10       50         GMP training       3       15         Yes       3       15         No       17       85         Current GMP practices       7       75         Cleaning of market surfaces       2       10         Use of protective gear (gloves, aprons)       1       5         Other (Avoid smoking, ensure surroundings are clean)       3       15         Confidence in GMP understanding       1       5         1-Not confident       0       0         2-Slightly confident       7       35         3-Moderately confident       4       20         4-Confident       5       25         5-Very confident       4       20         Hygiene and Operational Practices         Adequate hygiene facilities (water supply, waste disposal, handwashing areas, toilets)       1       5         Yes       1       5         No       19       95         Available hygienic facilities       4       20         Water tank       4       20         Toilet       16       80         Daily Hand wash frequency       8       4		(n)	(%)
No   10   50			
Yes   3   15   No   17   85	Yes	10	50
Yes         3         15           No         17         85           Current GMP practices		10	50
No	GMP training		
Current GMP practices         Proper storage and temperature control         15         75           Cleaning of market surfaces         2         10           Use of protective gear (gloves, aprons)         1         5           Other (Avoid smoking, ensure surroundings are clean)         3         15           Confidence in GMP understanding	Yes	3	15
Proper storage and temperature control         15         75           Cleaning of market surfaces         2         10           Use of protective gear (gloves, aprons)         1         5           Other (Avoid smoking, ensure surroundings are clean)         3         15           Confidence in GMP understanding	No	17	85
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Use of protective gear (gloves, aprons)	Proper storage and temperature control	15	75
Other (Avoid smoking, ensure surroundings are clean)       3       15         Confidence in GMP understanding       0       0         1-Not confident       7       35         3-Moderately confident       4       20         4-Confident       5       25         5-Very confident       4       20         Hygiene and Operational Practices         Adequate hygiene facilities (water supply, waste disposal, handwashing areas, toilets)         Yes       1       5         No       19       95         Available hygienic facilities       4       20         Water tank       4       20         Toilet       16       80         Daily Hand wash frequency       8       4       20         Before and after handling fish       15       75         Rarely/Not at all       1       5         Others (wash hands with ice, after visiting toilet)       4       20         Type of protective gears used       2       10         Gloves       2       10         Apron       1       5         Reason for not using protective gears       7       35         Not commonly practiced       8       40 </td <td>Cleaning of market surfaces</td> <td>2</td> <td>10</td>	Cleaning of market surfaces	2	10
Confidence in GMP understanding   1-Not confident   0   0   0   2-Slightly confident   7   35   3-Moderately confident   4   20   4-Confident   5   25   5-Very confident   4   20   Hygiene and Operational Practices   Adequate hygiene facilities (water supply, waste disposal, handwashing areas, toilets)   Yes   1   5   No   19   95   Available hygienic facilities   16   80   No   19   95   Available hygienic facilities   16   80   No   19   16   80   No   19   16   80   No   No   No   No   No   No   No   N	Use of protective gear (gloves, aprons)	1	5
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2-Slightly confident       7       35         3-Moderately confident       4       20         4-Confident       5       25         5-Very confident       4       20         Hygiene and Operational Practices         Adequate hygiene facilities (water supply, waste disposal, handwashing areas, toilets)         Yes       1       5         No       19       95         Available hygienic facilities       4       20         Water tank       4       20         Toilet       16       80         Daily Hand wash frequency         Before and after handling fish       15       75         Rarely/Not at all       1       5         Others (wash hands with ice, after visiting toilet)       4       20         Type of protective gears used       2       10         Gloves       2       10         Apron       1       5         Reason for not using protective gears       7       35         Not commonly practiced       8       40	Confidence in GMP understanding		
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Toilet  Daily Hand wash frequency  Before and after handling fish  Rarely/Not at all  Others (wash hands with ice, after visiting toilet)  Type of protective gears used  Gloves  Apron  Reason for not using protective gears  Not provided by authority  7  35  Not commonly practiced	Available hygienic facilities		
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Before and after handling fish Rarely/Not at all Others (wash hands with ice, after visiting toilet)  Type of protective gears used Gloves Apron 1 Reason for not using protective gears Not provided by authority 7 35 Not commonly practiced 8 4 75 75 75 75 75 75 75 75 75 75 75 75 75	Toilet	16	80
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Type of protective gears used Gloves 2 10 Apron 1 5 Reason for not using protective gears Not provided by authority 7 35 Not commonly practiced 8 40	Rarely/Not at all	1	5
Gloves 2 10 Apron 1 5 Reason for not using protective gears Not provided by authority 7 35 Not commonly practiced 8 40	Others (wash hands with ice, after visiting toilet)	4	20
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Not provided by authority 7 35 Not commonly practiced 8 40	Apron	1	5
Not provided by authority 7 35 Not commonly practiced 8 40	Reason for not using protective gears		
Not commonly practiced 8 40		7	35
		8	40
		5	25

#### Barriers to GMP compliance



Perception	Number	Percent
	(n)	(%)
Benefits		
Product freshness	20	100
Increased customer trust	19	95
Higher sales/revenue	18	90
Reduced spoilage	18	90
Perceived Importance		
Not important	1	5
Slightly important	1	5
Moderately important	2	10
Important	5	25
Extremely important	11	55
Adoption likelihood		
Slightly	1	5
Likely	7	35
Very likely	12	60





### Discussion

The study reveals that although 50% of vendors are aware of Good Manufacturing Practices (GMP), only 15% have received formal training, indicating a significant gap in capacity building. Compliance with hygiene practices remains limited, largely due to inadequate infrastructure, insufficient access to clean water, and a lack of basic protective gear. Despite these constraints, vendors demonstrated a strong willingness (95%) to adopt improved GMP measures. The most pressing challenges identified were poor market infrastructure and limited awareness and training, factors that collectively hinder effective GMP implementation and compromise seafood safety.

# **Conclusion & Recommendations**

This study identifies key barriers to GMP implementation at the Central Honiara Fish Market, including poor infrastructure, limited access to clean water, and lack of training. Despite low levels of awareness and formal instruction, vendors show strong willingness to adopt improved practices. Addressing these gaps through better infrastructure and targeted training is essential to enhancing hygiene standards, seafood safety, and GMP compliance.

The following recommendations are made:

- Upgrade market infrastructure
- Provide regular training on seafood safety and quality, handling, and hygiene practices
- Improve access to hygiene supplies
- Strengthen support from authorities
- Engage vendors in solutions

## Acknowledgements







