

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



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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.

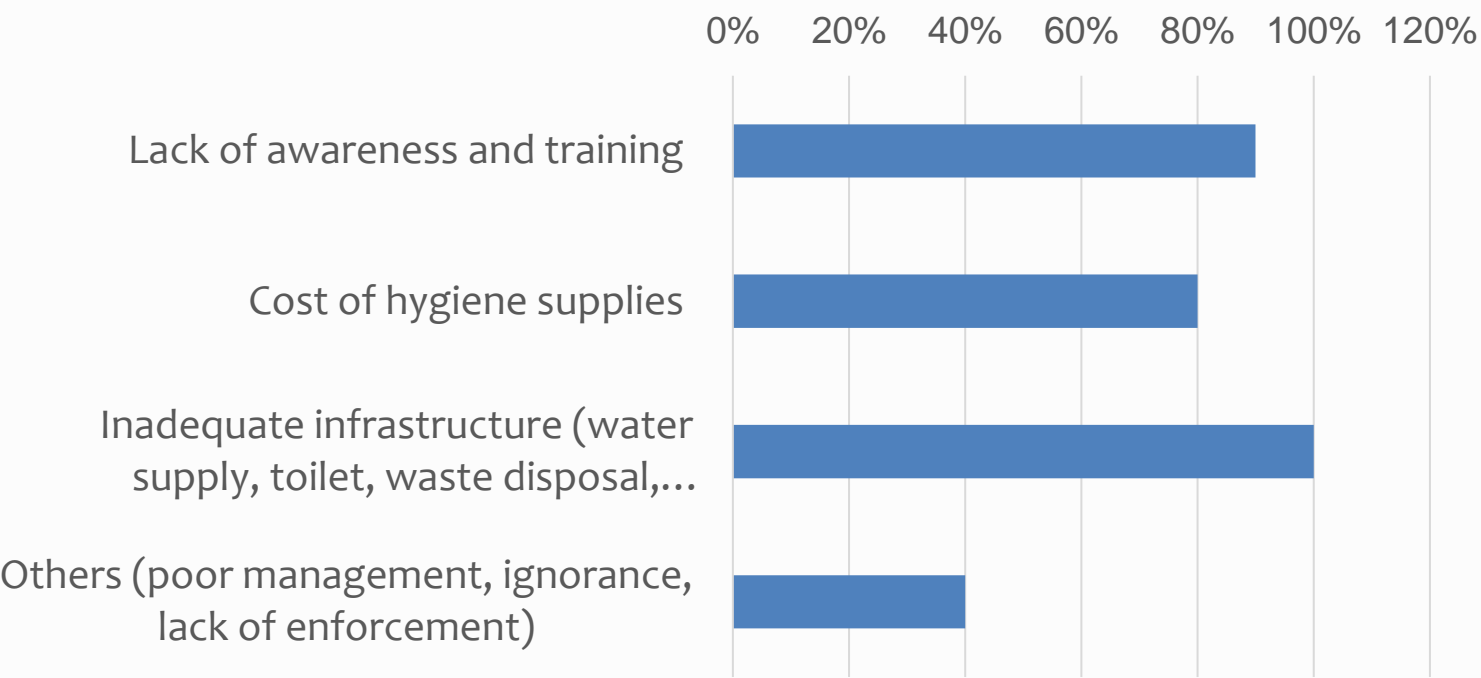
Results

Knowledge level	Number (n)	Percent (%)
GMP awareness		
Yes	10	50
No	10	50
GMP training		
Yes	3	15
No	17	85
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		
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)		
Yes	1	5
No	19	95
Available hygienic facilities		
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		
Gloves	2	10
Apron	1	5
Reason for not using protective gears		
Not provided by authority	7	35
Not commonly practiced	8	40
Limited funds to purchase	5	25

Perception	Number (n)	Percent (%)
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



Barriers to GMP compliance



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

