



## HACCP Certificate of Compliance

January 1, 2021

Attention: HACCP Personnel

This document certifies that Channel Fish Processing Co., Inc, of Braintree, Massachusetts operates under the federally mandated HACCP regulations of 21 CFR 123. All products comply with the requirements of section 402 of the Federal Food, Drug and Cosmetics Act as amended. Our facility has been issued a registrations number as required by the Bioterrorism Preparedness and Response Act of 2002. As a company policy, Channel Fish does not publish our FDA Registration number for security purposes.

To identify the risks associated with all fresh and frozen products produced at Channel Fish Processing, a hazard analysis has been conducted. A HACCP plan has been implemented to control risks derived from the hazard analysis. Critical Control Points are continuously monitored throughout production. All products are produced according to CFP's HACCP plan. CFP operates under Standard Sanitation Operating Procedures and Good Manufacturing Practices guidelines to ensure the wholesomeness of products produced.

Channel Fish Processing Inc., Co., produces in compliance of the Berry Amendment.

Please include this document as part of your HACCP file.

Regards,

A handwritten signature in black ink that appears to read "David Bluhm".

David Bluhm  
Quality Assurance Manager