

AZ GEMS INC.

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JANUARY 1st, 2019

TO: HACCP COORDINATOR / QUALITY CONTROL MANAGER.

RE: **CERTIFICATION OF COMPLIANCE (HACCP).**

This letter will serve as AZ Gems, Inc. official notification that we continue to operate under the U.S. Federal Food & Drug Act and (21 CFR) Hazard Analysis Critical Control Point (HACCP) Guide. AZ Gems, Inc. and all of its import sources comply with all the procedures for the safe and sanitary importation and distribution of shrimp products as outlined by the U.S. Food and Drug Administration in the Federal Register Dated December 18, 1995 CFR Parts 123 and 1240 Mandating the application of Hazard Analysis Critical Control Point (HACCP) Principles.

All facilities processing products provided by AZ Gems have conducted a hazard analysis for each product as required by 21 CFR 23, and have implemented Goods Manufacturing Practices (21 CFR Part 110). In accordance with FDA Model Food Code 2013, Chapter 3, I certify that all shrimp products processed for or imported by AZ Gems, Inc. are frozen and stored until sold at temperatures below -20°C (-4°F) in excess of seven days.

Please include this documents as part of your HACCP File as a continuing Certificate of Guarantee of our HACCP Compliance.

Thank you,

Chowdary Kuman

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