



Document Code: SBP-QAPL-001  
Revision Date: 1/2/2019

Date: January 2, 2019  
Products: All seafood products  
To: Our Valued Customers

Please accept this letter as our guarantee that all seafood supplied by Cannon Fish Company LLC is produced in full compliance with the U.S. Food and Drug Administration's Seafood HACCP regulations 21 CFR 123 sections 123.3, 123.5, 123.6, 123.7, 123.8, 123.9, 123.10 and 123.12. Cannon Fish Company is in compliance with 21 CFR part 117 subpart a, b and f.

We certify that the seafood we supply to your company has been produced in a facility that complies with the United States Food and Drug Administration Bioterrorism Preparedness and Response Act of 2002.

We certify that our seafood products are not contaminated with illegal chemicals, natural toxins and unapproved aquaculture drugs by FDA.

Our raw material suppliers and processors have conducted a hazard analysis for each product as required in 21 CFR 123 and implemented a HACCP plan. The Cannon Fish Company follows the Good Manufacturing Practices (GMP) as required by FDA in 21 CFR 110, and have written Standard Sanitation Operating Procedures (SSOP) in effect as required by 21 CFR section 123.11 of the HACCP regulations.

Should you have any questions regarding our HACCP plan and SSOP, please do not hesitate to contact me,

Best Regards,

Brian Yupin Chen, PhD  
Quality Assurance Manager  
Cannon Fish Company, LLC



Date: January 2, 2019  
Products: Frozen fish portions and fillets

Please accept this letter as our guarantee the seafood supplied by Cannon Fish Company is produced in full compliance with the U.S. Food and Drug Administration's Seafood HACCP regulations (21 CFR 123).

We have conducted hazard analysis for each product as required in 21 CFR 123 and implemented a HACCP plan. We follow Good manufacturing Practices (GMP) as required by the FDA in 21 CFR 110, and have written Standard Sanitation Operating Procedures (SSOP) in effect as required by part 123, 11(a) of the HACCP regulations.

Cannon Fish Company has taken the following control measures approved by the FDA to eliminate the parasite hazard in the fish portions and fillets supplied to our customers.

Within the standards of HACCP, there are controls and monitoring that assure all fish is blast frozen hard; then the product is removed from the blast freezer and put in a storage freezer (Code AU1 or AU2) at temperatures down to minus 20 °C (-4 °F) for a period longer than 168 hours before shipping.

The intended end use of the fishery products supplied by Cannon Fish Company is to be fully cooked prior to consumption.

We look forward to your continued support.

Sincerely,

A handwritten signature in black ink that reads "Brian Chen".

Brian Chen  
Quality Assurance Manager  
Cannon Fish Company



Date: January 2, 2019

To: Our Valued Customers

### Letter of Guarantee

The undersigned, Cannon Fish Company, hereby guarantees that all articles contained in and comprising each shipment hereafter shipped or delivered is, as of the date of such shipment, to be on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not an article which may not, under the provisions of Sections 404 or 505 of the act, be introduced into interstate commerce.

The undersigned further guarantees that all articles are not in violation of or adulterated or misbranded within the meaning of any state or municipal act, the provisions of which are identical or substantially the same as those in the Federal Act.

Cannon Fish Company, (the "Company") further guarantees that all products sold are produced or processed in the USA and meet the requirements of the Federal Foods, Drug and Cosmetic Act, including guidelines for HACCP and FSMA. All finished goods have been produced in a facility that complies with current Good Manufacturing Practices, product traceability, Food Allergen & Consumer Protection Act, Country of Origin Labeling and Food Safety Modernization Act.. In addition, the company guarantees that its facilities operate under a program of Standard Sanitation Operating Procedures (SSOP).

Best Regards,

A handwritten signature in cursive script that reads "Brian Chen".

Brian Yupin Chen, PhD  
Quality Assurance Manager  
Cannon Fish Company



# CERTIFICATE OF CONFORMITY

This is to certify that:

## Cannon Fish Company

Cannon Fish Company, 1025 6th Ave N, Kent, Washington, 98032, USA.

Has been evaluated by SAI Global, ASI Accreditation Code ASI-ACC-035,  
and found to meet the requirements of the Marine Stewardship Council (MSC)

MSC Chain of Custody Standard: Default Version  
Version 4.0

The validity and most up-to-date source of information on the status and scope of this certificate  
shall be found on the MSC website:

<http://cert.msc.org/supplierdirectory>

**Client Status:** Single Site

**Subcontractors under Scope:** No

**Registration No:** MSC-C-50140

**Certificate Issue Date:** 25<sup>th</sup> September 2018

**Certificate Expiry Date:** 24<sup>th</sup> September 2021

*Signed on behalf of SAI Global Assurance:*

**Kevin Goodwin**

**General Manager SAI Global Certification Services**



The client may apply the MSC ecolabel on certified products after approval by MSC  
for the products covered in the scope of this certificate.

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