

January 1, 2019

To our valued customers:

Subject: 2019 Letter of HACCP Compliance,

Certi-Fresh Foods, Inc. operates under the eight principles of Hazard Analysis Critical Control Points (**HACCP**) according to federal regulation 21 CFR part 123.

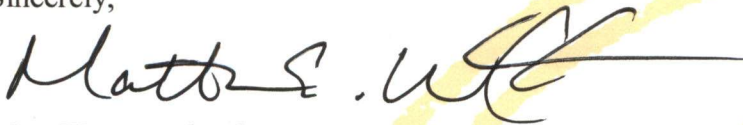
This regulation requires all seafood processors to comply with basic HACCP requirements as follows: conduct a hazard analysis of all products used in its production, write and implement a HACCP plan to control any significant hazards found in the analysis and then monitor and record these Critical Control Points (**CCPs**).

In addition, Certi-Fresh Foods, Inc. will continue to record and monitor all applicable Sanitation Standard Operating Procedures (**SSOPs**) and follow current Good Manufacturing Practices (**cGMPs**).

**FDA Registration Number: Available upon request.**

If your company has any questions, please feel free to call (310) 221-6277, ext. 234.

Sincerely,



*Matt Westmoreland*  
*HACCP Coordinator*

