



CHESAPEAKE

www.chesapeakebaypacking.com

CERTIFICATE OF COMPLIANCE/REGISTRATION

January 2, 2020

Attn HACCP Manager:

With the support of the seafood industry, the United States Food & Drug Administration has developed HACCP (Hazard Analysis Critical Control Point) regulations that became effective on December 18, 1997. The HACCP guidelines are required for all seafood products imported into and exported from the United States, as well as all seafood products produced and distributed within the United States. This document is to certify that all of Chesapeake Bay Packing, LLC's processing and unloading facilities are currently operating under the federally mandated HACCP requirements.

Chesapeake Bay Packing has conducted a hazard analysis for all seafood products, constructed a HACCP system, implemented Sanitation Standard Operating Procedures (SSOPs), is following Good Manufacturing Practices (GMPs) as outlined by the Code of Federal Regulations Title 21 and has been granted the ability to process and ship seafood by the United States Food & Drug Administration (CFN #1123349); the Virginia Department of Health Division of Shellfish Sanitation (#1147 RP); and the United States Department of Commerce Seafood Inspection Program (EU Approval #1121627).

In accordance with the Bioterrorism Act of 2002, has registered our facilities with the United States Food & Drug Administration. Our registration number is **19196018716**.

Please include this document as our Certificate of Compliance/Registration as part of your HACCP records for 2020.

If you have any questions, please speak with your contact at Chesapeake Bay Packing or you may contact me directly at (757) 818-9000 or by e-mail at mrios@cbpllc.net.

Sincerely,

Maria Rios

Maria Rios

HACCP Coordinator