



Keysource Foods

2263 West 190th Street, Torrance, CA 90504, USA

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To: Roger Jones
Attn: Pacific Seafood Distributors

Re: HACCP Certificate of Compliance

January 23rd, 2020

Dear Roger:


On December 18, 1997, the new FDA Seafood HACCP Regulation went into effect mandating the use of HACCP food safety systems in the processing and handling of all fish and fishery products intended for human consumption. This regulation applies to all product produced in the United States as well as foreign countries that may be destined for importation into the United States.

Keysource Foods strongly supports HACCP and has worked closely with our overseas suppliers to develop HACCP-compliant systems since the regulation's passage in 1995. We were successful in raising the foreign processors' awareness and obtaining their cooperation in improving manufacturing practices.

With our commitment to provide quality seafood products in mind, we would like to assure our loyal customers that all our products are processed under the strictest health and sanitary standards. We are pleased to inform that all our suppliers are fully compliant with the HACCP Regulation.

We look forward to continuing our relationship long into the future. Please do not hesitate to contact us if you have any questions. Thank you very much.

Sincerely,



Roger Lin
Keysource Foods