

January 1, 2021

**Re: Letter of HACCP Compliance**

This letter is Sea Port Products' guarantee that, as a seafood importer, we are following the U.S. Food and Drug Administration's (U.S. FDA's) importer verification requirements, including taking affirmative steps to ensure the seafood we import was processed in accordance with 21 CFR Part 123.

We guarantee we will have on file documentation of the performance and results of one of the following affirmative steps for each supplier:

1. The processor's HACCP plan and a written guarantee from the processor that the imported seafood is processed in accordance with the U.S. FDA's HACCP regulations under 21 CFR Part 123;
2. A lot-by-lot certificate issued by a competent third party certifying that the seafood was processed in accordance with the U.S. FDA's HACCP regulations under 21 CFR Part 123; or
3. Any other affirmative step that, as an importer, we take to receive the appropriate level of assurance of compliance with the U.S. FDA's HACCP regulations under 21 CFR Part 123.

All HACCP and sanitation records from our overseas suppliers will be maintained at Sea Port Products' Kirkland, Washington office.

We also guarantee:

1. Frozen seafood will be packed in clean, food grade containers.
2. All containers will be clearly marked and include all U.S. FDA required labeling.
3. Product will be in compliance with declaration of weight, count and composition requirements.
4. When freezing is required under the U.S. FDA Food Code for parasite destruction, products have been frozen and stored at the minimum times and temperatures specified in § 3-402.11 of the Food Code.
5. When applicable under U.S. FDA regulations, supplier's HACCP Plans will address the control of environmental pesticides, contaminants, and unapproved antibiotics to assure our seafood products are not contaminated.
6. Some frozen seafood products are treated with moisture retention agents (to retain moisture) and/or carbon monoxide (to maintain color) approved preservatives by the U.S. FDA. If used, these preservatives will be labeled in the ingredients list.
7. Some shellfish seafood are treated with metabisulfites at the time of harvest to prevent black spots. If sulfite residue is more than 10 ppm, it is included on the label, as required by U.S. FDA.

Should you have any questions, please do not hesitate to contact us.



Matthew Wilbur  
Quality Assurance Manager  
(425)827-2800  
mwilbur@cport.net

*Catch Our Wave*

Our Wave embodies a perpetual commitment to change. We adapt to the tides of the seafood industry; maintaining quality, supply and service, and ultimately improving our value to our customers, our suppliers, and our network.