



January 2, 2019

2019 HACCP Certificate of Compliance

Dear Valued Customer,

This letter serves as notification that all seafood products sold by Southwind Foods (dba Great American Seafood) comply with all rules and regulations for the production of seafood products for human consumption that are promulgated by the appropriate Federal and State agencies of the United States of America.

These include but are not limited to the following criteria:

1. We have more than the required number of personnel that have completed HACCP training.
2. We have completed a hazard analysis and if a significant hazard exists, developed and maintain a written HACCP plan.
3. We have developed and follow a Sanitation Standard Operating Procedure (SSOP)
4. We have established record-keeping practices necessary to monitor our products method of production and country of origin.
5. We purchase product only from HACCP approved sources.
6. Southwind Foods and Great American Seafood Imports have registered its facilities with U.S. FDA as required by the Bioterrorism Act of 2002 in 21 CFR 1.225.

Although exempt in the FDA Model Food Code 2009, Chapter 3. §3-402.11, ¶2. (B), I also certify that all frozen seafood products are processed for or imported by Southwind Foods are:

1. Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer
2. Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours
3. Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours

This is a continuing certification and will remain in force until Southwind Foods notifies you of the contrary. Should you require anything further, please feel free to contact us.

James R. Elie

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Vice President, Operations & Regulatory Compliance