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January 3, 2023

Dear Valued Customer,

This letter serves as a guarantee that the seafood supplied by Eastern Fish Company to your company has been produced in a facility that complies with the HACCP Regulation 21 Code of Federal Regulations Parts 123 and 1240. "Procedures for the Safe Processing and Importing of Fish and Fishery Products". These regulations require the application of Hazard Analysis and Critical Control Point (HACCP) evaluation principles to the processing of all domestic and imported seafood produced after December 18, 1997. The principles include:

- 1) conducting a hazard analysis of the seafood processing to determine if there is a significant likelihood that a food safety hazard may occur.
- 2) writing and implementing a HACCP plan if a significant hazard is identified.
- 3) monitoring eight key areas of sanitation regardless of whether a HACCP plan is necessary in order that conditions and practices conform with Good Manufacturing Practices (GMP).

Eastern Fish Company will import products only from facilities that provide documents to verify their compliance with the aforementioned regulations. It will also source products from U.S. suppliers who can demonstrate that they have taken steps to comply with the HACCP regulations. This letter is valid until Jan 2, 2024 and will be updated on a yearly basis.

Best Regards,

Jessica Lamana  
HACCP Coordinator  
QA Mgr



[www.easternfish.com](http://www.easternfish.com)