



COAST SEAFOODS COMPANY

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Coast Seafoods Company is proud to announce our ***Safe Quality Food (SQF) 2000 Certification – Level 3***

(Level 3 is the highest level available)

The **SQF** Program is a leading, global food safety and quality certification program and management system. The SQF Program has provided Coast Seafoods Company with independent certification that its food safety and quality management system is in compliance with international and domestic food safety regulations. This allows us to assure our customers that our shellfish has been produced, processed, prepared and handled according to the *highest possible standards, at all levels of the supply chain.*

SQF is designed as a food safety program, however, it also covers product quality, a feature that is unique to a certification program of this type. Assuring consistent quality and meeting buyer specifications are important aspects of our buyer-supplier relationships.

Levels of Certification - Level 1 and Level 2 certifications are prerequisites to gaining a Level 3 SQF certificate. Level 3 SQF is the highest level available.

Level 1: Food Safety Fundamentals

Coast Seafoods has established prerequisite programs incorporating fundamental food safety controls essential to providing a sound foundation for the production and manufacture of our shellfish.

Level 2: Certified HACCP Food Safety Plans

Coast Seafoods has completed and documented a food safety risk assessment of our product and process using the HACCP method and an action plan to eliminate, prevent or reduce food safety hazards.

Level 3: Comprehensive Quality Management Systems Development

Coast Seafoods has completed and documented a food quality assessment of our shellfish and its associated process to identify and implement the controls needed to ensure a consistent level of quality.

The SQF 2000 Certification is for food manufacturing and distribution. Coast Seafoods has established a risk management and preventative system including a Food Safety Plan and Food Quality Plan implemented and operated by Coast Seafoods to assure food safety and quality.

The SQF 2000 Code has been designed by a SQF Expert, audited by a SQF Auditor and certified by a licensed Certification Body. The Code is a HACCP quality management system that utilizes NACMCF and CODEX HACCP Principles and Guidelines, proven methods used by the food industry to reduce the incidence of unsafe food reaching the marketplace.

Benefits of our **Level 3 SQF 2000 Certification** include:

Compliance - SQF certification meets government food safety and traceability requirements and enables us to demonstrate due diligence in food safety matters.

Confidence - SQF certification protects our brand, businesses and, ultimately, the consumer.

Credibility - SQF is recognized by the Global Food Safety Initiative (GFSI).

Enhanced Safeguards - SQF focuses on risk assessment and prevention of food safety incidents and recalls.

Trust - SQF auditors undergo a rigorous registration process to ensure competence and expertise.

Attached please find a copy of our SQF 2000 Certificate for our fresh shucked oysters, frozen oysters, fresh whole oysters and fresh whole clams.

Coast Seafoods Company – SQF 2000 Quality Certified Supplier No. 105418
