

# Certificate of HACCP

Country of Origin:  
Name of Establishment:

Ecuador  
Empagran S.A.

## Verification Activity:

*A systematic evaluation, which includes an on-site inspection, is performed by Surefish to confirm that the HACCP plan controls the hazards that are reasonably likely to occur and that the plans are being completely and effectively carried out. An audit assessment which is to ensure that significant food safety hazards have been identified and are being controlled includes; accuracy of the product description and flow chart, hazard analysis has been properly performed, critical control points are properly monitored as required by the HACCP plan, processes are operating within the critical limits established, corrective actions are defined and documented, records are accurate, process confirmation or validation tests have been conducted, and adequate standard sanitation operating procedures are being used.*

During our inspection audit we found the establishment,

**Empagran S.A.**

to be adequately processing the fish and or fishery product in accordance with the U.S. FDA HACCP rules published at 21 CFR Part 123, and therefore it is certified as such, should the establishment continue to comply with the practices in the HACCP plan and the procedures are faithfully followed. Furthermore, the establishment understands that the HACCP plan is a living document and must be annually reviewed and continuously reviewed and modified as necessary to reflect changes in processes, products, and food safety practices as new data becomes available.

## Verification Frequency:

Annual inspections.

Registration number:  
Product:

HACCP-ES-C10537  
Aquacultured shrimp - Raw head on, headless, P&D, PPV), Partially Cooked

Certification Level:  
Issued Date:  
Valid Until:

Annual Certification  
January 24, 2011  
September 30, 2011



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*Mike Hyre*  
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*Jan 24, 2011*  
Date