



RESPONSIBLE
FISHING
SINCE 1976

CAPTAIN RANDALL SCOTT
Shelburne, Nova Scotia



FOOD SAFETY

WITH CLEARWATER SEAFOODS

Clearwater is recognized globally for its superior quality, traceability and food safety of wild-caught, eco-certified seafood. As a vertically integrated company, Clearwater's high food safety standards are applied to every level of our supply chain, from our vessels, to our processing plants and through to our customers. Everyone at Clearwater understands that the seafood we handle will become the centerpiece of our customers' next meal.

Above all else, our proactive approach and commitment to the best food safety practices and our passion for continuous improvement help ensure our seafood is always a safe and healthy choice.



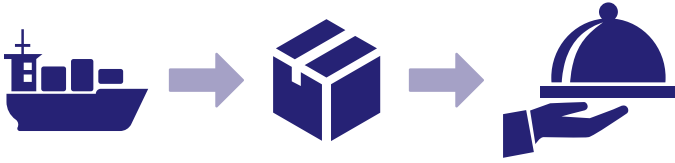
FOOD SAFETY PROGRAM

All of Clearwater's food processing plants, including our factory vessels and our Macduff facilities, operate under the guidance of our global quality management programs approved by the government authorities in the areas we operate. Our food safety and quality assurance programs apply Hazard Analysis Critical Control Points (HACCP) management practices and many are certified independently under the British Retail Consortium (BRC). The BRC certification is a third party annual program ensuring consistent quality and guaranteeing the highest processing standards.



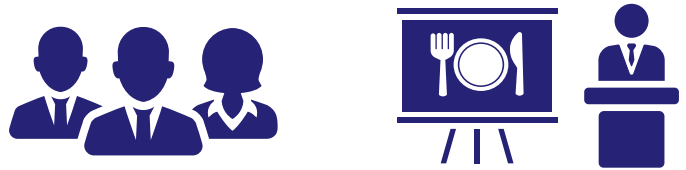
Clearwater also actively engages with our local authorities, Health Canada, the Canadian Food Inspection Agency, the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China, the National Service for Agrifood, Health and Quality and National Food and Quality Services (SENASA) in Argentina and the European Food Safety Authority, to name a few, so that we clearly understand and accurately communicate the food safety attributes of our programs and the high quality seafood we provide for the health of our customers. By investing in a comprehensive food safety program, Clearwater ensures that its customers receive only the highest-quality and food-safe products.





TRACEABILITY

Vertical integration greatly facilitates Clearwater's traceability standards, allowing us to confidently track our products from the ocean to our distribution centers. Integrated monitoring systems track each unit of production from a specific day and area of fishing activity, to a processing plant and day of production and onward through shipping routes around the world. Tamper-evident packaging and shipping containers ensure product integrity and full traceability of our products. Vertical integration also allows Clearwater to quickly and accurately address customer concerns and have excellent visibility on incoming supply.



EMPLOYEE TRAINING

With increasingly complex global food safety standards, Clearwater invests in its people to thoroughly and efficiently address food safety. All Clearwater production personnel are responsible for maintaining food safety, however each processing plant and our fleet department also employ specially trained food safety experts that oversee our quality management programs on land and at sea. Staff members take part in regular training and keep abreast of current and emerging issues, ensuring compliance to food safety standards across all our markets.





PRODUCT TESTING

Clearwater product testing protocols are set to meet or exceed international recognized sampling parameters such as Codex Alimentarius AQL 6.5 in conjunction with the individual requirements of each import authorities in the global regions in which we operate, and the high standards set by our customers. Product samples are collected by our quality control technicians throughout the process flow and end of line onboard the vessels and within the land based processing facilities. These samples are submitted to accredited labs using only the latest approved methods and are assessed for microbial non pathogens and pathogens, naturally occurring toxins, heavy metal, trace contamination, nutrient analysis, quality and sensory.



REMARKABLE SEAFOOD, RESPONSIBLE CHOICE

clearwater.ca



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