



Food Safety Policy

Food Safety System Overview

Santa Monica Seafood is the **first and only** seafood company in the United States to achieve the internationally recognized **FSSC 22000** certification for food safety systems.

This certification **guarantees** you are buying from a company with the **best food manufacturing systems in the world** and that our products consistently meet all quality, safety and labeling requirements. It shows that we have greater traceability of our products, and that our systems and processes are independently verified against recognized standards of excellence. We are committed to being the **most trusted source of seafood in the industry** with an everyday culture of food safety, and quality.

FSSC 22000 is the latest and most complete internationally accepted certification scheme for food safety management system based on ISO 22000, the **global food safety management system** standard and ISO 22002 - a standard developed to address



prerequisite program requirements for food product and ingredient manufactures. It has been fully approved by

the **Global Food Safety Initiative (GFSI)**. We are also one of the first seafood companies in the United States to successfully implement Safefood360 – a **web-based food safety management software** to digitize our entire food safety system.

Santa Monica Seafood Company is committed to being one of the most trusted sources of seafood in the industry. We prove our commitment on a daily basis by providing consistently safe, wholesome and high-quality seafood products to all our customers. We support our commitment with established GFSI recognized FSSC 22000 Food Safety Management system to build a culture of food safety into our everyday activities, services and communications. In addition, we actively promote safe product handling by continually reinforcing established policies and procedures through associate training in food safety awareness.



What is Hazard Analysis & Critical Control Points (HACCP)?

HACCP is a management system in which food safety is addressed through analysis and control of **biological, chemical, and physical hazards** from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. (Source: fda.gov)

FSSC 22000 – Food Safety Management System

FSSC 22000, a Food Safety System Certification is an **ISO 22000** and **ISO/TS 22002-1:2009** based certification scheme for food manufacturers. It includes both the requirements for a **Food Safety Management System** found in ISO 22000 and the requirements for **Prerequisite Programs** found in the ISO 22002-1:2009. The FSSC 22000 certification program is recognized by the **Global Food Safety Initiative (GFSI)**.

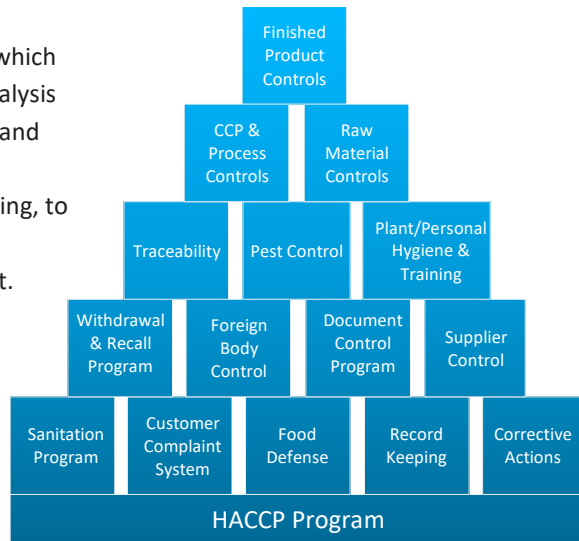


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As the FSSC 22000 scheme is based on an ISO standard:

- ➔ It has worldwide credibility.
- ➔ It provides a common language, simplifying communication across the supply chain.
- ➔ It provides a systematic management protocol for prerequisite programs and provides stringent controls.
- ➔ It provides assurance to other stakeholders that an organization has the ability to recognize and control food safety hazards.

A Stable Factory Structure



Microbiological & Chemical Testing

We utilize our **in-house Quality Control laboratory** to perform **Histamine testing**, sampling and sensory testing. **Our certified technician** uses a Veratox Quantitative Histamine Test Kit from the Neogen Corporation to **test for Histamine**. This method has been approved by the **AOAC Research Institute**. Other Microbiological and chemical testing is carried out according to testing frequencies. These tests are done by external laboratories using defined procedures and acceptance criteria.

Environmental Monitoring Programs

Environmental Monitoring Programs (**ATP & food contact surface swabbing**) are a critical part of any comprehensive Food Safety System. **The purpose of an environmental testing program** is to provide ongoing information about the effectiveness of our cleaning and sanitation program. It **reduces the risk** of microbiological hazards.



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Digitized Food Safety System

Our **entire** food safety system is **digitized** by implementing Safefood360 software. **Safefood360** is a web-based food safety management software. Safefood 360's **Food Safety Management solution** combines all the elements required to implement and maintain a full food safety system against the requirements of global food safety and technical standards. These standards define a number of specific key 'pillars' for effective food safety including HACCP, management systems, prerequisites programs, monitoring programs and documents. (Source: safefood360.com).



Safefood360 Modules Used By Santa Monica Seafood

- | | |
|---------------------------|---------------------------|
| ➔ HACCP | ➔ Maintenance |
| ➔ Complaints | ➔ Glass & Plastic Control |
| ➔ Training | ➔ Traceability |
| ➔ Internal Auditing | ➔ Supplier Control |
| ➔ Documents | ➔ Corrective Actions |
| ➔ Nonconformance | ➔ Cleaning Monitoring |
| ➔ Recall & Withdrawal | ➔ Receiving |
| ➔ Quality Management | ➔ Management Review |
| ➔ Calibration | |
| ➔ Microbiological Control | |

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