

APPENDIX A



Florida Department of Agriculture and Consumer Services
Division of Aquaculture

AQUACULTURE CERTIFICATE OF REGISTRATION

Section 597.004, F.S.

600 South Calhoun Street, Suite 217
Tallahassee, FL 32399
(850) 617-7600

NICOLE "NIKKI" FRIED
COMMISSIONER

Certificate Number: AQ5623594

Issued to:

Atlantic Sapphire USA, LLC
Alejandro Castro
31 SE 5th Street, #214
Miami, FL 33131

This certificate expires: June 30, 2021

Fee Paid: \$100.00

Facility Location:

22275 SW 272nd St, Homestead, FL
33031

THIS IS TO CERTIFY that the aquaculture operation shown above and its products have been registered per the requirements of the Florida Aquaculture Policy Act, Chapter 597, Florida Statutes.

Certification of this aquaculture operation in no way implies endorsement by the Florida Department of Agriculture and Consumer Services as to the quality or authenticity of this product, nor does it exclude this operation from having to obtain the required regulatory permits and/or licenses. Certification does acknowledge that the commodity is an agriculture product.

APPENDIX B

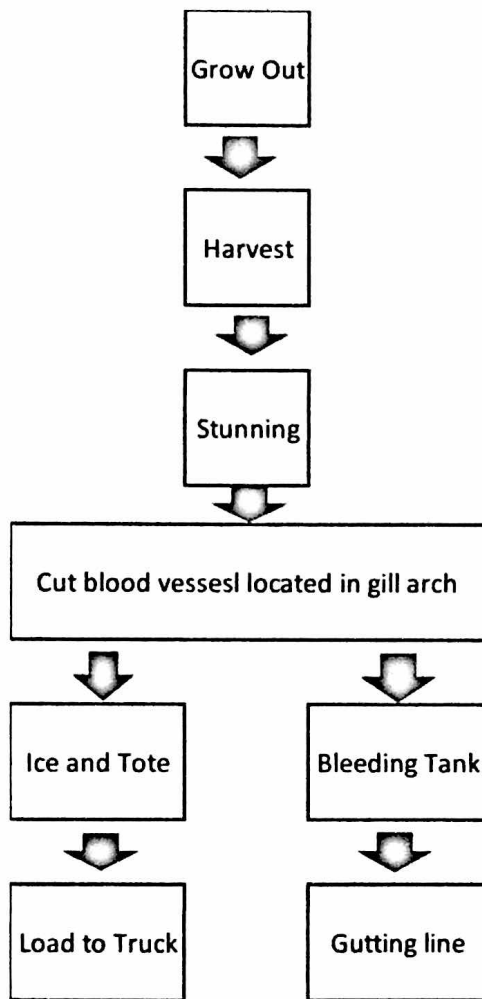
ATLANTIC SAPPHERE

Atlantic Sapphire

**Hazard Analysis
for the
Harvesting, stun and bleed of Atlantic salmon**



Product Flow Diagram

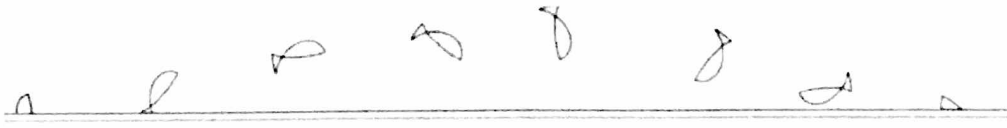


ATLANTIC SAPPHIRE

HAZARD-ANALYSIS WORKSHEET

<p>Firm Name: Atlantic Sapphire Bluehouse</p> <p>Firm Address: 22275sw 272nd Street, Homestead, Florida. 33031</p> <p>Aquaculture Certificate of Registration Number: AQ 5623594</p>	<p>Product Description: Iced, whole Atlantic salmon (<i>Salmo salar</i>)</p> <p>Method of Storage and Distribution: Whole fish will be transported in totes with chilled water into trucks, to an authorized processing plant for proper processing. In case the fish are processed on the onsite processing plant, the fish will be placed on the bleeding tank and then moved to the gutting line for proper processing.</p> <p>Intended Use and Consumer: Whole fish is intended to be the raw material for processing.</p>
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(1)	(2)	(3)	(4)	(5)	(6)
Ingredient/processing step	Identify potential hazards introduced, controlled or enhanced at this step (1)	Are any potential food-safety hazards significant? (Yes/No)	Justify your decisions for column 3.	What preventative measures can be applied to prevent the significant hazards?	Is this step a critical control point? (Yes/No)
Grow-out	Chemical	Yes	Use of Anesthetic within the 21 days of withdrawal period for MS-222.	No use of anesthetic on any tank that will be on Harvest on the next 30 days. Same for fish that are under harvest. All use of Anesthetic is with prior Authorization of Fish Health Manager and Site Manager.	No
		Yes	Pesticides	Not use of Pesticides on Site. Laboratory Test from fish from each production Batch.	No
		Yes	Antibiotics	Not use of Antibiotics on Site. Laboratory test from fish from each production batch.	No
Harvest	Biological	No	Fish are live harvested	None required.	No
	Chemical	No			
	Physical	No			
Chill-stun	Biological	No	Fish are vacuum pumped, passed through an electrical stunner, then automatic gill cutter or specialized personnel will cut	None required	No



ATLANTIC SAPPHERE

	Chemical	No	blood vessels located in the gill arches for proper bleeding. Immediately after, fish are placed in ice or chilled water mixture for proper cooling.		
	Physical	No			
Ice and tote / Bleeding tank	Biological	No	Stunned and gill cut fish are placed in a tote with a water-ice mix or bleeding tank	Level of ice on the tote before adding water	No
	Chemical	No			
	Physical	No			
Load to truck	Biological	No	Commercial truck scheduled for pickup day of harvest.	None required.	No
	Chemical				
	Physical				

Signature of Company Official: 

Name: **Armin Ramirez / Quality Manager**
 Date: July 23, 2020

