



**STATEMENT CONCERNING implementation of
HACCP based quality assurance system**

Country of dispatch: Faroe Islands
Competent authority: Food and Veterinary Authority
Authority issuing certificate: Food and Veterinary Authority, Food Department

To whom it may concern

According to the Faroes Regulations all fisheries establishments have to implement a quality assurance system based on HACCP. The system includes SSOP's. The quality assurance system complies with the US regulations CFR 123 and CFR 110 and EU Regulations 91/493.

The establishment's quality manual has to be approved by the Competent Authority in the Faroe Islands – the Faroes Food and Veterinary Authority, Food Department.

The Authority's inspectors perform regular and systematic inspections and audits in the establishment's quality assurance systems verifying that the assurance system's is functional and adequate in assuring the safety of the products.

On <http://www.hfs.fo> > English issues, you find a list of EU approved plants, factory- and freezer vessels - FAROE ISLANDS.

I, the official inspector, hereby declare that Bakkafrost Processing – FO 125 is in this list.

Place and date: Tórshavn, January 3, 2019

Óluva Niclasen
Official Inspector

Name in capital letters, qualification and title

Stamp¹



Óluva Niclasen
Signature of official Inspector

¹ The colour of the stamp and signature must be different from that of the print.