



January 03, 2024

To: Our Valued Customers

RE: HACCP Certificate of Compliance

This document serves to certify that Fortune Fish & Gourmet is operating under the Federal mandated HACCP regulations. Fortune Fish & Gourmet maintains a HACCP plan in compliance with 21 CFR part 123.

Fortune Fish & Gourmet has conducted a hazard analysis for all products, constructed a HACCP plan, written, and implemented Standard Operating Procedures, Standard Sanitary Operating Procedures, and follows the Good Manufacturing Practices as outlined by the U.S. Food and Drug Administration. We also require HACCP Certifications of Compliance from all our vendors which are kept on file.

We also have a quality book, which has the procedures and specific details of all our practices. This book includes the following, but is much more extensive and not limited to the following:

- Compliant with federal and local law including the FDA, USDA, IDA, State and local agencies
- All of our packaging is permitted to be used in contact with food
- Our Pest Control Program and all records
- Environmental Monitoring Program
- Country of Origin Labeling is listed on all invoices
- Traceability is managed through our software and all items are scanned in and out of the building with full traceability
- A detailed recall program and plan that is tested at least once yearly
- A chemical program with control and training policies

Our Food facility registration numbers for the United States Public Health and Bioterrorism are listed: Alabama #18462773232, Illinois #17782585734, New Orleans, LA #16628009920, Minnesota #13843555850, Kansas City, Missouri #14258945606, St. Louis, Missouri #11868681442, Houston, Texas #18482920022, Deforest, Wisconsin #14191571648, Green Bay, Wisconsin #15022482772, and Windsor, Wisconsin #19759615668.

Our Interstate Certified Shellfish Shippers certificate numbers are listed: Alabama AL263RS, Illinois IL41SS, Louisiana LA2583RS, Mississippi MS120SS, and Wisconsin WI007RP.

Our USDA numbers in Deforest and Windsor, Wisconsin are M2478, P 2478, V2411, and V2478. Our USDA numbers for Green Bay, Wisconsin are M-1759 and P-1759. As a USDA regulated facility, Fortune Wisconsin has been operating under a fully implemented HACCP plan, the plan has been approved for all requirements set forth in Code of Federal Regulation Title Nine, chapter III, part 417.

Under FSIS's guidelines an established prerequisite program addressing E. coli 0157: H7 and an intervention process that is effective on E. coli 0157: H7 and the Non-0157 Shiga Toxin producing E. coli (STEC) on intact products was implemented.

Ground beef products are processed either from in house trim, which is treated with an intervention solution for the prevention of E. coli 0157: H7 or purchased from outside suppliers. Certificates of Analysis are required from suppliers on all beef combo meat that will be further processed. Suppliers must meet all requirements that prevent the introduction of SRMs into the food supply including the removal of the skull including the brain, eyes, trigeminal ganglia, tonsils, and spinal cords.

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Suppliers must provide Letters of Guarantee that outline their E. coli 0157: H7 and Non-0157 Shiga Toxin producing E. coli (STEC) prevention program along with their processes for the prevention of SRMs from entering the food supply.

Please include this document as part of your HACCP file. For further questions or comments contact our Quality Team, quality@fortunefishco.net.

Thank You,

Mark Palicki

Chief Operating Officer