

## STATEMENT CONCERNING implementation of HACCP based quality assurance system

Country of dispatch: Competent authority: Authority issuing certificate

Faroe Islands

Faroese Food and Veterinary Authority

Faroese Food and Veterinary Authority, Food Department

## To whom it may concern

According to the Faroese 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 Codex alimentarius.

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

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

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

I, the official inspector, hereby declare that P/F VADHORN SEAFOOD - FO 135 is in this list.

Place and date: Tórshavn January 6, 2024

Elspa Petersen Veterinary Officer

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Stamp (i)

Name in capital letters, qualification and title

of official inspector (1)

(i):

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

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