

## USDC EXPORT INSPECTION- CERTIFICATION PROGRAM

### DOCUMENTARY REVIEW

Determine requirements of:

- Destination Country
- Transit Countries, if applicable
- Buyers Specifications

### IDENTITY CHECK

Determine:

- Product Form
- Product Location
- Approved Processor Name and Address
- Country of Origin



### PHYSICAL EXAM

Perform Inspection of Records/Product

If from USDC HACCP QMP Firm:

- Verify through Records Compliance:
  - Sanitation Monitoring
  - HACCP Records for Exported Lot
  - Product Verification Audits

Lot Inspection of Non-USDC Program Firm

- Select Random Samples per CFR Title 50 Sampling Plan
- Evaluate product for compliance with country requirements and purchasing specifications

### OFFICIAL USDC EXPORT HEALTH CERTIFICATE

Signed by USDC Authorized Inspector

We have over 50 years experience in seafood inspection and have offered HACCP services since 1992

Our expert staff has trained over 5,000 people in HACCP in the U.S. and in 23 countries

*“This fee-for-service tool is used by exporters to provide a known, reliable assurance that US seafood meets appropriate standards and is seen by officials from other nations as a governmental assurance to the safety, wholesomeness, and acceptability of the product.” --Southern Pride Catfish*



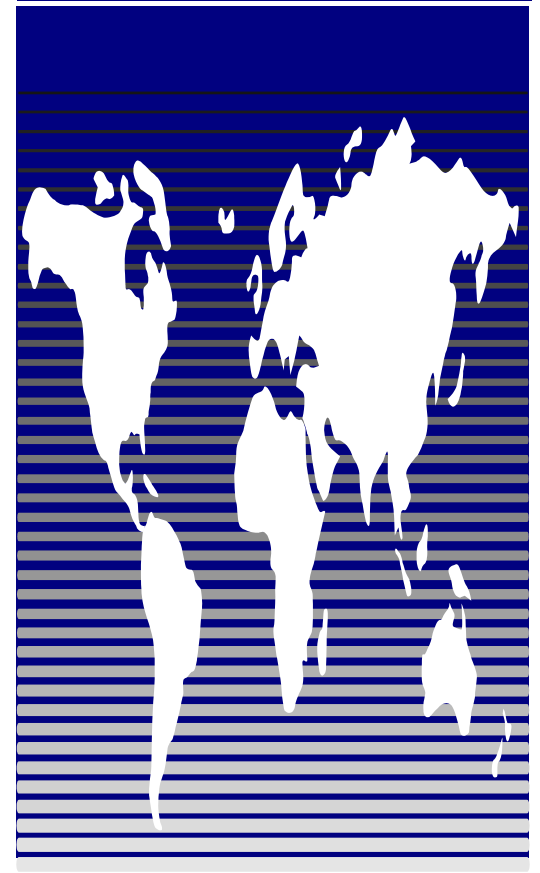
### USDC Seafood Inspection Program

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Visit our website:  
[seafood.nmfs.noaa.gov](http://seafood.nmfs.noaa.gov)

## IMPORTERS AND EXPORTERS

*Your Global Inspection Solution*



# WE CAN HELP YOU TRADE YOUR PRODUCTS WORLDWIDE!

We can be your quality assurance program overseas or in the U.S. The USDC Seafood Inspection Program can assist you in many of your trading issues.

## U.S. IMPORTERS OF FISHERY PRODUCTS

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Before the deal is struck we can help you write your product specifications to better ensure you get what is ordered.

In the country of origin we can:

- Train plant personnel in sanitation practices, hazard analysis and other procedures
- Assist the plant in writing and implementing a HACCP plan
- Verify that FDA HACCP seafood requirements are met

When the product arrives in the U.S., we can:

- Inspect product and offer the USDC Lot Inspection mark for various items
- Certify that product meets your customer's quality requirements
- Provide lot-by-lot certification



## IMPORTERS OF U.S. FISHERY PRODUCTS & EXPORTERS FROM THE U.S.

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Our official export certificates provide you and your customers with the assurances that the product meets applicable government requirements and identified purchaser's specifications.

Inspection and certification can ensure that you receive products of consistent and desired quality, and avoid rejections which create voids in your distribution.

The USDC Seafood Inspection Program can:

- Certify to the foreign country's requirements
- Certify to purchasing specifications
- Provide USDC certificates for each lot of product inspected



## EXPORTS SPECIFIC TO THE EU

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Fishery products exported to the European Union must be certified according to certain requirements of the EU, and or, Member States. One of such requirements is that the products be processed in a facility approved by the exporting competent authority and submitted to the EU as an official list. The official listing number and country of origin must be included on shipping certification documents and packaging materials to assure compliance with the approved facility status as well as

assurances regarding the facility sanitary-hygienic and processing controls.

## EU HACCP QMP

The EU HACCP QMP program is an innovative HACCP-based inspection service that fully integrates preventive control strategies to ensure seafood is safe, complies with all food regulations, and meets predetermined quality standards.

Who can participate? This program is designed for domestic seafood processors of seafood products intended for export. (Note: participation in EU HACCP QMP does not qualify products for certification marks for U.S. domestic distribution.)

## REQUIREMENTS

Program participants must be in compliance with all federal requirements including the FDA Seafood HACCP regulation and have process controls in place to ensure the quality parameters are met. In addition, they must ensure their products are in compliance with all requirements of the importing country.

## USDC/NOAA ROLE

EU HACCP QMP Systems Audits are conducted on a pre-assigned frequency interval of once every six months.

## BENEFITS

Companies fulfilling EU HACCP QMP requirements can have Export Certifications issued for products covered under this program that will be shipped to EU Member States.