

## FISHERY PRODUCTS INSPECTION

### FISHERY PRODUCTS AND ESTABLISHMENTS INSPECTED IN CALENDAR YEAR, 1996

Region	Edible fishery products						Total
	Establishment (1)		Amount inspected				
	SIFE (2)	In- Plant (3)	Grade A (4)	PUFI (4)	No Mark (5)	Lot (6)	
	-Average number-		-----Thousand pounds-----				
Northeast.....	0	116	30,378	171,766	62,042	79,272	343,549
Southeast.....	0	133	18,262	98,940	42,717	93,878	253,797
West.....	16	70	23,631	329,335	80,856	170,191	604,012
<b>Total, 1996.</b>	<b>16</b>	<b>319</b>	<b>72,271</b>	<b>680,041</b>	<b>185,615</b>	<b>343,340</b>	<b>1,201,268</b>
<b>Total, 1995.</b>	<b>12</b>	<b>312</b>	<b>75,764</b>	<b>365,011</b>	<b>188,428</b>	<b>383,680</b>	<b>1,012,884</b>

(1) These establishments are inspected under contract and certified as meeting U.S. Department of Commerce (USDC) regulations for construction and maintenance of facilities and equipment processing techniques, and employment practices.

(2) Fish processing establishments approved for sanitation under the Sanitary Inspected Fish Establishment service (SIFE). Products are not processed under inspection.

(3) Sanitarily inspected fish establishments processing fishery products under USDC inspection. As of December 1996, 110 of these establishments were in the Hazard Analysis Critical Control Point (HACCP) Program.

(4) Products processed under USDC inspection in inspected establishments and labeled with USDC inspection mark as "Processed Under Federal Inspection" (PUFI) and/or "U.S. Grade A."

(5) Products processed under inspection in inspected establishments but bearing no USDC inspection mark.

(6) Lot inspected and marked products checked for quality and condition at the time of examination and located in processing plants, warehouses, cold storage facilities, or terminal markets anywhere in the United States.

Note:--Table may not add due to rounding.

Source:--NMFS, Office of Sustainable Fisheries, F/SF6.