

# FISHERY PRODUCTS INSPECTION

## FISHERY PRODUCTS AND ESTABLISHMENTS INSPECTED IN CALENDAR YEAR, 1998

| Region             | Edible fishery products |                     |                             |                |                   |                |                |
|--------------------|-------------------------|---------------------|-----------------------------|----------------|-------------------|----------------|----------------|
|                    | Establishment<br>(1)    |                     | Amount inspected            |                |                   |                |                |
|                    | SIFE<br>(2)             | In-<br>plant<br>(3) | Grade<br>A<br>(4)           | PUFI<br>(4)    | No<br>mark<br>(5) | Lot<br>(6)     | Total          |
|                    | -Average number-        |                     | ----- Thousand pounds ----- |                |                   |                |                |
| Northeast          | 0                       | 105                 | 30,096                      | 176,476        | 85,543            | 100,899        | 393,015        |
| Southeast          | 0                       | 122                 | 17,491                      | 85,815         | 56,565            | 104,518        | 264,389        |
| West               | 8                       | 63                  | 22,751                      | 38,858         | 47,489            | 114,231        | 223,328        |
| <b>Total, 1998</b> | <b>8</b>                | <b>289</b>          | <b>70,338</b>               | <b>301,149</b> | <b>189,597</b>    | <b>319,648</b> | <b>880,733</b> |
| <b>Total, 1997</b> | <b>16</b>               | <b>318</b>          | <b>64,795</b>               | <b>373,431</b> | <b>179,891</b>    | <b>310,699</b> | <b>928,816</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 1998, 89 of these 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, Seafood Inspection Division, F/SI.