

# FISHERY PRODUCTS INSPECTION

## FISHERY PRODUCTS AND ESTABLISHMENTS INSPECTED IN CALENDAR YEAR, 1997

Region	Edible fishery products						
	Establishment (1)		Amount inspected				
	SIFE (2)	In-plant (3)	Grade A (4)	PUFI (4)	No mark (5)	Lot (6)	Total
	-Average number-		-----Thousand pounds-----				
Northeast.....	0	118	28,253	156,451	80,160	96,451	361,315
Southeast.....	0	135	12,737	100,230	45,049	94,578	252,594
West.....	16	65	23,805	116,750	54,683	119,670	314,908
<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>
<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>

(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, 106 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, Seafood Inspection Division, F/SF6.