

Commitment to Food Safety and Quality

Beaver Street Fisheries recognizes that more than anything, our people are a vital part of our Quality and Food Safety programs. We are committed to providing both the human and financial resources needed to implement, train, manage, and improve our food safety and quality systems. The safety and legality of our products is of paramount importance and is a daily operational priority. To ensure our ability to provide safe wholesome foods for families, we use a multitude of food safety processes and programs throughout our plants that align with the GFSI (Global Food Safety Initiative) and the entire BAP (Best Aquaculture Practices) Seafood Processing Standards, including the Annexes.

HACCP & Employee Training Programs - Beaver Street Fisheries' processing facility operates under the HACCP (Hazard Analysis and Critical Control Point) system. This system is designed to address all reasonably occurring physical, chemical, and biological hazards. Our HACCP plan is reviewed and validated, both internally, and externally by qualified third parties annually. In addition, HACCP certification classes are held as needed to refresh the knowledge of certified employees and to certify new employees. We are proud to mention that we have over 75 employees who are HACCP certified and we host monthly meetings to share knowledge and foster an environment of continuous improvement. We also perform specialized training in the area of sanitation and equipment cleanliness, personal hygiene and GMP's, allergen control, critical control points and food defense.

Facility Design - Beaver Street Fisheries operates a HACCP-approved, USDA-inspected Production, Processing and Packing Facility with permanent USDC and USDA inspectors on the premises during all hours of operation. We are constantly improving the facilities and equipment to ensure a safer, higher-quality product. Daily internal audits of the facility are conducted and any deficiency reported to the appropriate personnel for corrective actions. In addition, monthly internal audits are performed by a multidisciplinary team where the entire facility is evaluated and critical paperwork is reviewed.

Testing - Various microbiological testing programs are a major part of our food safety programs. These programs include:

1. Environmental testing of plant structure, air and water
2. Equipment testing (contact and noncontact) pre-operational
3. Testing of personnel equipment
4. Testing of raw materials
5. Testing of finished products

Distribution – Beaver Street Fisheries is a leader of quality practices in the industry and has developed standard operating procedures that include an innovative Food Safety partnership agreement with our national network of cold storage facilities that requires HACCP certification and third party inspections.

The Beaver Street Fisheries team works diligently to produce the highest quality foods possible, so that we may safely provide our family and yours with healthy, great tasting meat and seafood products.