

clearwater food safety

OUR PRACTICES ARE SECOND TO NONE



Clearwater is recognized for consistently exceptional seafood. We take pride in our scallop, lobster, shrimp, clam, crab, masago and groundfish products because we know they are wholesome and nutritious food choices for our customers and their families.

Clearwater's high food safety standards are applied to every level of the supply chain, from the vessel, to the processing plant and through to customer delivery. Integrated monitoring systems track each unit of production from a specific day and area of fishing activity, to a processing plant and day of production and onward through shipping routes around the world. Tamper-evident packaging and shipping containers ensure product integrity and full traceability of our products.

Because food safety is of utmost importance we have laid out a comprehensive strategy to ensure that our products can be served with confidence. Our Food Safety Program rests on the pillars of our People, our Facilities, our Plan, and our Actions.

Our People

With increasingly complex global food safety standards, we believe investing in people is essential to thoroughly and efficiently addressing food safety.

All Clearwater production personnel are responsible for maintaining food safety, however each processing plant and our fleet department also employ specially trained food safety experts that oversee our Quality Management Programs on land and at sea. Staff members take part in regular training and keep abreast of current and emerging issues, ensuring compliance to food safety standards across all our markets. Standard compliance is only the starting point of our food safety regime and constant education and training allows us to exceed regulatory requirements.

Everyone at Clearwater understands that the seafood we handle will become the centrepiece of our customers' next meal. Our commitment to the best food safety practices and our passion for continuous improvement help ensure our seafood is always a safe and healthy choice.

Food Safety Vision Statement, Clearwater Seafoods Limited Partnership



Dedicated to Sustainable Seafood Excellence



Our Facilities

Clearwater continues to invest in the most advanced factory freezer vessels and modern equipment in our land-based processing plants. State-of-the-art work environments greatly facilitate best practices in food safety and provide our people access to the best tools of the trade. Long-term partnerships with reputable raw material suppliers is an integral part of maintaining the same high food safety standards in all our products, whether they come from our own vessels or are supplied by other members of the seafood industry.

Our Food Safety Plan

Food safety does not happen by accident. All Clearwater food processing plants, including our factory vessels, operate under government approved and audited Quality Management Programs. Clearwater's Quality Management Programs are based on the Hazard Analysis Critical Control Point (HACCP) model. HACCP is an internationally recognized and recommended process control system that identifies where hazards might occur in the food production process and puts in place stringent actions designed to prevent those hazards from occurring. HACCP is important because it identifies, prioritizes and controls potential hazards in food production. Protocols in the Quality Management Programs govern everything from regular maintenance and sanitation to audit schedules, product recall procedures and crisis management.

Vertical integration greatly facilitates traceability, allowing us to confidently track our products from the ocean to our distribution centres. We have a vigilant reporting and monitoring program to ensure constant information exchange. In the unlikely event of a food safety risk or recall, Clearwater staff have established procedures to assure that the point of contamination is identified, quick action can be taken, and measures to prevent future problems are carried out. Although our primary strategy is to provide only safe products to our customers, recall preparedness is an essential component of any food safety program.

Our Actions

Best practices are what give us confidence in the safety of our seafood.

As a first defence, sanitation and hygiene is priority number one. Clearwater employees adhere to stringent personal hygiene standards, including hand and foot dips prior to entering production areas, always keeping in mind that our customers will consume the product they handle. Each facility and vessel halts production at regular intervals to thoroughly clean all production equipment.

Environmental and product testing exceed standards set by the national regulatory bodies in the countries we operate. Environmental swabs of our facilities are taken regularly to verify the effectiveness of our sanitation programs. Sampling and testing of raw materials and finished products for marine biotoxins (PSP, ASP, DSP), environmental contaminants (methyl mercury) and other food-borne illnesses (E.Coli, Listeria, Salmonella, Vibrio) are carried out at certified, third party laboratories.

Both internal and external audits are performed regularly to assure that our food safety practices are keeping pace with our own and our customers' expectations. To ensure compliance with the highest safety standards, customers as well as government regulators regularly audit our facilities. We also contract external consultants to review our practices and provide recommendations on how to be the best in the industry. In addition, we have established a team made up of food safety personnel from every facility. This team visits each of our plants to carry out self-evaluations and share best practices.

Mock recalls are carried out at least once yearly to test the effectiveness of our product and food recall procedures.

By controlling major food risks, such as microbiological, chemical and physical contaminants, and having strategic plans and risk management procedures for food safety and quality, Clearwater demonstrates our constant focus on food safety. The four pillars of our food safety program – our People, our Facilities, our Plan and our Actions – make us confident in the safety of the seafood we produce.

Clearwater's food safety program is unmatched in the industry, and you can be assured that our seafood offerings continue to be safe and of the highest and most consistent quality in the world.

For additional information contact foodsafety@clearwater.ca



Dedicated to Sustainable Seafood Excellence



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