Florida Department of Agriculture and Consumer Services
Division of Aquaculture

AQUACULTURE CERTIFICATE OF REGISTRATION

Section 597.004, F.S.
600 South Calhoun Street, Suite 217
Tallahassee, FL 32399
(850) 617-7600

Certificate Number: AQ5623594

Issued to:

Atlantic Sapphire USA, LLC
Alejandro Castro
31 SE 5th Street, #214
Miami, FL 33131

This certificate expires: June 30, 2021

Fee Paid: $100.00

Facility Location:

22275 SW 272nd St, Homestead, FL
33031

THIS IS TO CERTIFY that the aquaculture operation shown above and its products have been registered per the requirements of the Florida Aquaculture Policy Act, Chapter 597, Florida Statutes.

Certification of this aquaculture operation in no way implies endorsement by the Florida Department of Agriculture and Consumer Services as to the quality or authenticity of this product, nor does it exclude this operation from having to obtain the required regulatory permits and/or licenses. Certification does acknowledge that the commodity is an agriculture product.

DACS-15148 01/11
APPENDIX B
Atlantic Sapphire

Hazard Analysis
for the
Harvesting, stun and bleed of Atlantic salmon
Company: Atlantic Sapphire, USA Operations
Market Name: Bluehouse Salmon
Source of fish: Farmed raised Atlantic salmon
Describe the food: Not food at this stage
Method of receiving, storage and distribution: Fish are transported from the farming tank to the stunning and bleeding unit, to finally be placed in totes with chilled water or in bleeding tank with chilled water.
Finished Packaging type: No packaging type at this stage
Intended use and consumer: Fish will be sent to a processing plant

Description of Process:

Grow Out: The Grow out section is the last stage before fish are transferred to the harvest area. From a previously defined tank from the grow out section, the fish are transported live to the Harvest area.
Harvest: Fish are received from the grow out tank to a grading platform and sent to the stunning unit.
Stunning Unit: Fish are actively swimming to an electrical stunning unit, where they receive an electrical shock to create unconsciousness.
Cut vessels located in gill arch: Fish are received unconscious in a bleeding area, where operators are manually or automatic cutting the blood vessels located in the gill arch. Then fish is placed on a tote with chilled water.
Bleeding tote: After cutting the vessels located in the gill arch, all fish are placed in a tote with chilled water. In this tote, is where the fish finalize the bleeding out process.
Transport: Totes with fish will be transported to an authorized processing plant.
Bleeding tank: In case fish will be processed on the on-site processing plant, the fish will be placed in a bleeding tank on site. The bleeding tank will have chilled water.

Gutting line: Once the fish are properly bled, each fish is transferred to a gutting line on site, where the processing starts.

HACCP Team: Gonzalo Acevedo: Director of Processing
Armin Ramirez: Quality Manager
Product Flow Diagram

Grow Out

Harvest

Stunning

Cut blood vessels located in gill arch

Ice and Tote

Bleeding Tank

Load to Truck

Gutting line
# HAZARD-ANALYSIS WORKSHEET

**Firm Name:** Atlantic Sapphire Bluehouse  
**Firm Address:** 22275sw 272nd Street, Homestead. Florida. 33031  
**Aquaculture Certificate of Registration Number:** AQ 5623594

**Product Description:** Iced, whole Atlantic salmon (*Salmo salar*)  
**Method of Storage and Distribution:** Whole fish will be transported in totes with chilled water into trucks, to an authorized processing plant for proper processing. In case the fish are processed on the onsite processing plant, the fish will be placed on the bleeding tank and then moved to the gutting line for proper processing.  
**Intended Use and Consumer:** Whole fish is intended to be the raw material for processing.

<table>
<thead>
<tr>
<th>Ingredient/processing step</th>
<th>Identify potential hazards introduced, controlled or enhanced at this step (1)</th>
<th>Are any potential food-safety hazards significant? (Yes/No)</th>
<th>Justify your decisions for column 3.</th>
<th>What preventative measures can be applied to prevent the significant hazards?</th>
<th>Is this step a critical control point? (Yes/No)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grow-out</td>
<td>Chemical</td>
<td>Yes</td>
<td>Use of Anesthetic within the 21 days of withdrawal period for MS-222.</td>
<td>No use of anesthetic on any tank that will be on Harvest on the next 30 days. Same for fish that are under harvest. All use of Anesthetic is with prior Authorization of Fish Health Manager and Site Manager.</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>Pesticides</td>
<td>Not use of Pesticides on Site. Laboratory Test from fish from each production Batch.</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Yes</td>
<td>Antibiotics</td>
<td>Not use of Antibiotics on Site. Laboratory test from fish from each production batch.</td>
<td>No</td>
</tr>
<tr>
<td>Harvest</td>
<td>Biological</td>
<td>No</td>
<td>Fish are live harvested</td>
<td>None required.</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>Chemical</td>
<td>No</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Physical</td>
<td>No</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chill-stun</td>
<td>Biological</td>
<td>No</td>
<td>Fish are vacuum pumped, passed through an electrical stunner, then automatic gill cutter or specialized personnel will cut</td>
<td>None required.</td>
<td>No</td>
</tr>
<tr>
<td></td>
<td>Chemical</td>
<td>No</td>
<td>Physical</td>
<td>No</td>
<td>Biological</td>
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</tr>
<tr>
<td>Ice and tote / Bleeding tank</td>
<td>Chemical</td>
<td>No</td>
<td>Physical</td>
<td>No</td>
<td>Biological</td>
</tr>
<tr>
<td>Load to truck</td>
<td>Biological</td>
<td>No</td>
<td>Chemical</td>
<td>No</td>
<td>No</td>
</tr>
</tbody>
</table>

Signature of Company Official:

Name: Armin Ramirez / Quality Manager
Date: July 23, 2020