APPENDIX A



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, FL32399

(850) 617-7600

Certificate Number: AQ5623594

Issued to:

This certificate expires: June 30, 2021

\$100.00

Fee Paid:

Atlantic Sapphire USA, LLC

Alejandro Castro

31 SE 5th Street, #214

Miami, FL 33131

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

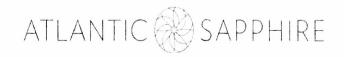
APPENDIX B



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.

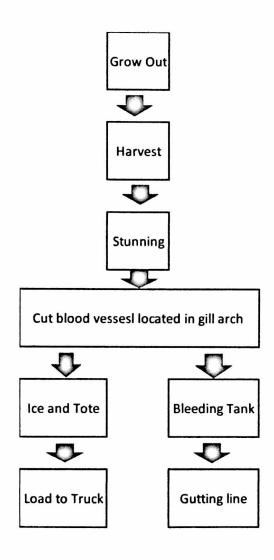
Gutting line: Once the fish are properly bled, each fish is transferred to a gutting line on site, where the processing starts.

HACCP Team: Gonzalo Acevedo: Director of Processing

Armin Ramirez: Quality Manager



Product Flow Diagram





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.

| (1) | (2) | (3) | (4) | (5) | (6) |
|-------------------------------|--|--|--|--|--|
| ingredient/processing step | Identify potential hazards introduced, controlled or enhanced at this step (1) | Are any potential food-safety hazards significant? | Justify your decisions for column 3. | What preventative measures can be applied to prevent the significant hazards? | Is this step a critical control point? |
| | | (Yes/No) | | | (Yes/No) |
| Grow-out | Chemical | Yes | Use of Anesthetic within the 21 days of withdrawal period for MS-222. | 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. | No |
| | | Yes | Pesticides | Not use of Pesticides on Site. Laboratory Test from fish from each production Batch. | No No |
| | | Yes | Antibiotics | Not use of Antibiotics on Site. Laboratory test from fish from each production batch. | No |
| Harvest | Biological | No | Fish are live harvested | None required. | No |
| | Chemical | No | | | |
| | Physical | No | | | |
| Chill-stun | Biological | No | Fish are vacuum pumped, passed through an electrical stunner, then automatic gill cutter or specialized personnel will cut | None required | No |



| | | | blood vessels located in the gill arches for proper bleeding. Immediately after, fish | | |
|---------------------------------|------------|----|--|--|----|
| | | | are placed in ice or chilled water mixture for proper cooling. | | |
| | Chemical | No | | | |
| | Physical | No | | | |
| Ice and tote / Bleeding tank | Biological | No | Stunned and gill cut fish are placed in a tote with a water-ice mix or bleeding tank | Level of ice on the tote before adding water | No |
| | Chemical | No | | | |
| | Physical | No | | | |
| Load to truck | Biological | No | Commercial truck scheduled for pickup day of harvest. | None required. | No |
| | Chemical | | | | |
| | Physical | | | | |

Signature of Company Official:

Name:

Armin Ramirez / Quality Manager

Date: July 23, 2020

