



HACCP Certificate of Compliance

January 2, 2023

Attn: Food Safety Manager

This letter certifies that John Nagle Co. continues to operate under HACCP guidelines according to the mandate issued by the Food and Drug Administration under regulations 21 CFR 123 and CFR 117. Our Boston facility has been issued a registration number by the FDA as required by the Bioterrorism Act. As the FDA has recommended for security purposes, we do not publish our registration number as a company policy.

John Nagle Co. has implemented Standard Sanitation Operating Procedures (SSOP), conducted a Hazard Analysis of all seafood operations, identified Critical Control Points, and developed a HACCP plan in accordance with FDA guidelines. John Nagle Co. holds the GFSI Certification for the SQF Food Safety and Quality Codes and is committed to the production of safe, wholesome, quality seafood products.

In accordance with FDA Food Code 2017 Chapter 3- 402.11, all of our fresh farm raised species are fed commercially made pelletized diets free of live parasites and are not fed wet diets made from processing waste or by-catch fish. In addition, these fish are raised in open water cages/pens or land-based farms using ponds or tanks and comply with FDA regulations for proper use of all therapeutics and vaccines.

Please include this document as part of your HACCP file as a continuing Letter of Guarantee of our HACCP compliance for calendar year 2023.

Sincerely,

Julia Poust – John Nagle Co.
FSQA Manager





Parasite Destruction Letter

January 2, 2023

Attn: Food Safety Manager

In accordance with FDA Food Code 2017 Chapter 3- 402.11, John Nagle Co. complies in full with the FDA code for Parasitic Destruction as outlined in this document. John Nagle Co. obtains its frozen seafood products from suppliers who are in compliance with the recommended control strategies provided in the U.S. FDA CFSAN Hazards and Controls Guidance.

Fresh fish products are not intended to be consumed raw or undercooked.

- A) Except as specified in Paragraph (B), any Ready-To-Eat form, marinated, partially cooked, or cooked fish shall be:
1. Frozen and stored at a temperature of -20°C (-4°F) or below for a minimum of 168 hours (7 days) in a freezer;
 2. Frozen at -35°C (-31°F) or below until solid and stored at -35°C (-31°F) or below for a minimum of 15 hours; or
 3. Frozen at -35°C (-31°F) or below until solid and stored at -20°C (-4°F) or below for a minimum of 24 hours
- B) Paragraph (A) of this section does not apply to:
1. Molluscan Shellfish
 2. Fresh Finfish
 3. Aquaculture Fish

All of our whole fresh farm raised species producers provide assurances that the feed is manufactured in a safe manner and includes an elevated-temperature step in its manufacture to reduce the risk of parasite. In addition, John Nagle Co has assurance that suppliers do not use fishmeal and/or fish oil originating from the by-products or trimmings of Illegal, Unregulated and Unreported (IUU) catch or from fish species that are categorized as vulnerable, endangered or critically endangered, according to the IUCN Red List of Threatened Species. In addition, these fish are raised in open water cages/pens or land-based farms using ponds or tanks and comply with FDA regulations for proper use of all therapeutics and vaccines.

Please file this as part of your HACCP records. John Nagle Co. looks forward to serving your seafood needs and supplying you with the best HACCP protected seafood available.

Sincerely,

Julia Poust, FSQA Manager





Certificate of Registration

Audit Date
Oct 13, 2022

Next Re-Certification
Audit Date
Oct 03, 2023

Date of Decision
Oct 26, 2022

Certificate Expiry Date
Dec 17, 2023

Certificate Number
109088

Certification Type
Unannounced

John Nagle Co.

306 Northern Ave Boston Massachusetts 02210 United States

Is registered as meeting the requirements of the:

SQF Food Safety Code: Animal Product Manufacturing, Quality Code, Edition 9

Scope of Registration (Food Sector Categories):

9: **Seafood Processing**

Certified Products:

9: **Boneless Salmon Filets, Boneless Groundfish Filets, Sword and Tuna Loins**

Signed on behalf of
NSF Certification, LLC

John Rowley
Vice President,
Global Food Division



ISO/IEC 17065
Product Certification Body
#1181

NSF Certification, LLC
789 N. Dixboro Road, Ann Arbor, MI
48105 USA

This certificate remains the property of NSF
Certification, LLC.



SQF INSTITUTE
One world. One standard.

SQF Institute is a division of FMI.



MSCI 0404

CERTIFICATE NO:

MSC-C-50597

ISSUE DATE:

18-March-2020

EXPIRY DATE:

17-March-2023

MRAG AMERICAS, INC.
8950 MLK Jr. St. N, Suite 202
St. Petersburg FL 33702
Tel: 727-563-9070
Fax: 727-563-0207

www.mragamericas.com
certification@mragamericas.com

Certificate of Conformity

MSC Chain of Custody

MRAG Americas certifies that

John Nagle Company
306 Northern Avenue
Boston, MA 02210
USA

meets the Marine Stewardship Council (MSC) Chain of Custody Standard.

Version No. Default Version 5.0, 28 March 2019

*Please refer to the MSC website
for the most up-to-date
scope of this Certificate:
<http://cert.msc.org/supplierdirectory>*

*This certificate authorizes the holder to, after
approval from MSCI, apply the MSC ecolabel to fish
and fish products that are bought as MSC-certified
and within the scope of this certification.*

*MRAG Americas
Accreditation No.
ACC-MSC-014*

**Certificate Issued by:
MRAG Americas Certification Committee**

Signature

This Certificate is the property of MRAG Americas, and its use is subject to conformance with the standards of the Marine Stewardship Council.



Aquaculture
Stewardship
Council

CERTIFICATE NO:

ASC-C-03301

ISSUE DATE:

20-April-2021

EXPIRY DATE:

17-March-2023

MRAG AMERICAS, INC.

8950 MLK Jr. St. N, Suite 202

St. Petersburg FL 33702

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Fax: 727-563-0207

www.mragamericas.com
certification@mragamericas.com

Certificate of Conformity

Chain of Custody

MRAG Americas certifies that

John Nagle Company
306 Northern Avenue
Boston, MA 02210 USA

**meets the Marine Stewardship Council (MSC) Chain of Custody
Standard for ASC certified aquaculture products.**

Version No. Default Version 5.0, 28 March 2019

**Please refer to the ASC website
for the most up-to-date
scope of this Certificate:
www.asc-aqua.org**

**Certificate Issued By:
MRAG Americas Certification Committee**

*This certificate authorizes the holder to, after
gaining approval, apply the ASC ecolabel to fish
and fish products that are bought as ASC-certified
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Signature

MRAG Americas
Accreditation No.
ACC-MSC-014



This Certificate is the property of MRAG Americas, and its use is subject to conformance with the standards and requirements of the Marine Stewardship Council and Aquaculture Stewardship Council.