




Certificate of Compliance	DOC NO. 2.4.3.1-4	REVISION NO. 6	NO. OF PAGES: 1 of 1
Adelphia Seafood		Date: 8/15/23	APPROVED: 

HACCP Certificate of Compliance

January 1, 2026

Effective December 1997, the United States Food and Drug Administration finalized the regulation called "Procedures for the Safe and Sanitary Processing and Importing of Fish and Fishery Products". The regulation is based on the seven HACCP principles and is known as the "Seafood HACCP regulation". This regulation is part of Title 21 of the Code of Federal Regulation (CFR), Part 123. The regulations apply to all domestic and imported, fresh and frozen, seafood products produced and/or distributed within the United States.

Adelphia Seafood Inc. has been in compliance with the established federal regulations included in the Code of Federal Regulations Title 21 Part 110 and 123 since December 1997. Adelphia Seafood Inc. has conducted a hazard analysis on all its seafood products, developed a HACCP plan, written and implemented Standard Sanitation Operating Procedures and adheres to Good Manufacturing Practices as established by The United States Food and Drug Administration. Additionally, Adelphia Seafood Inc. also complies with the 12 step guidelines laid out in the Codex Alimentarius Commission HACCP food safety plan.


In order to maintain compliance with the National Shellfish Sanitation Program (NSSP), Adelphia Seafood will pre-chill the cargo box of our delivery vehicles at or below 45°F.

- National Shellfish Sanitation Program (NSSP) Guide for the Control of Molluscan Shellfish, 2011 Revision. Chapter XIV, Section .01 Critical Control Points.

This document serves to certify that Adelphia Seafood Inc. operates under those established federally mandated HACCP regulations. We have done so since December 1997.

Please include this document as a Certificate of Compliance statement as part of your HACCP plan documentation.

Signature: _____


John D. Williams