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FOREWORD

There are many important factors involved in the production of a safe, wholesome and good quality product. Processing facilities must be designed, constructed and operated in such a way that acceptable quality, safety and wholesomeness of the product are maintained throughout the process. In order to assist in communicating the needs associated with the production of a safe wholesome product which conforms to all requirements of the Canadian Food Inspection Agency, the "minimum" requirements have been interpreted from the Fish Inspection Regulations and compiled in this manual.

Working jointly with the fishing industry of Canada, to protect and enhance Canada's reputation as a supplier of safe and good quality fish products to world markets, this manual will assist companies in complying with the Fish Inspection Regulations.