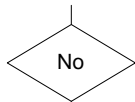


Decision Tree - Schedule I and II Compliance and Assessment Guide

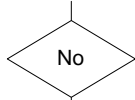
Is there a condition or practice which results in the production of a product that is unwholesome?



Critical 1

Assess a deficiency here if it has directly resulted in the production of unwholesome product.

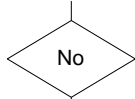
Is there a condition or practice which presents a threat to the health and safety of the consumer?



Critical 2

Assess a deficiency here if it presents a health and safety threat such as unprotected bulbs, unapproved chemicals, bacterial contamination, unapproved water, loose nuts, bolts, staples, etc., which could fall into product.

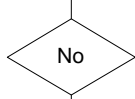
Is there a condition or practice which exposes product to sources of contamination?



Critical 3

Assess a deficiency here if it exposes product to sources of contamination such as ceiling leaking into product, sewer backup into process area, shedding of material into fish from overhead fixtures, toxic substances in process area, evidence of non insect pests in or on product or contact surfaces, etc.

Is there a condition or practice which compromises the assurance that food is produced under sanitary conditions?



Critical 4

Assess a deficiency here if there are unsanitary conditions such as sewage backup, drains backed up, dirty walls, ceilings, floors, equipment, etc., evidence of non insect pests (i.e., droppings) in process areas.

Is there a condition or practice which prevents proper plant sanitation?



Is the condition or practice occurring in a location where no fish or only packaged fish will be present **and** that is fixed to that location (i.e., floors, walls, ceilings) **and** which has no impact on other areas of the facility?

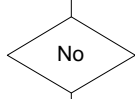


Serious 5

Assess deficiencies here if they prevent proper plant sanitation (see definition of Sanitation Program in FIR) such as unapproved or damaged materials in floors, walls, ceilings, equipment, etc. Utensils or equipment made of absorbent or uncleanable material such as wood or braided rope. Cracked floors, etc.

Minor 6

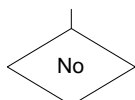
Is there a condition or practice which may result in the production of tainted, decomposed or unwholesome product?



Serious 7

Assess a deficiency here that may result in the production of tainted, decomposed, unwholesome product such as poor employee hygiene practices, exterior floors, walls, ceilings, doors, windows, etc., do not prevent pest entry, cooler temperature, unprotected packaging, ingredients or ice, animals in plant.

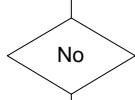
Is there a condition or practice that may inhibit general sanitation?



Minor 8

Assess deficiencies here if they may inhibit proper plant sanitation (see definition of Sanitation Program in FIR) such as improperly installed lighting, damaged pallets, etc.

Is there a condition or practice which does not comply with the requirements of Schedule I or II?



Minor 9

Assess here any deficiency which has not been captured above.

Not a deficiency