## Industry Notice

September 1, 2009

**TO:** All Federally Registered Fish Processing Establishments

**SUBJECT**: Update on the Quality Management Program (QMP)

As part of a continuous improvement initiative, the Fish Program is in the process of updating inspection tools used as part of the facility inspection process under QMP, paying particular attention to Schedule I (Construction & Equipment) and Schedule II (Sanitation).

## This updated tool will:

- improve consistency in verifying compliance;
- clarify expectations for compliance; and
- contribute to food safety and market access.

The CFIA is committed to ensuring that the Quality Management Program meets its objectives. This project has been divided into three phases. Phase I, conducted last year, included a review of QMP procedures and compliance verification results.

Phase II, to be completed this fiscal year, includes developing and testing the inspection tools, and training staff. As part of the testing, a small number of establishments will be assessed with the new tools over the next few months. The results of these assessments will be used to adjust the tool. Should your establishment be used to test the tool, we will be seeking your cooperation and feedback.

Phase III will be phased in during 2010/11. If you have any questions regarding this initiative, please contact your local CFIA office.

*Original* signed by

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