



Industry Notice

March 17, 2010

TO: FEDERALLY REGISTERED FISH PROCESSING ESTABLISHMENTS

SUBJECT: UPDATE ON THE QUALITY MANAGEMENT PROGRAM (QMP)

Further to the notice dated September 1, 2009, advising of a Canadian Food Inspection Agency (CFIA) initiative to update inspection tools used to inspect fish processing facilities, the CFIA has completed the development of guidance documents for industry to use under their QMP Plans. There have been no changes to the requirements for registered establishments set out by the *Fish Inspection Regulations* (FIR).

Guidance documents were developed for the industry to:

- Provide further clarity about existing requirements for the construction and operation of registered establishments set out by Schedule I and II of the FIR; and
- Assist industry with the development and implementation of corrective action plans that are necessary to maintain compliance with the FIR and maintain a valid certificate of registration.

These guidance documents are available on the CFIA web site at:

<http://www.inspection.gc.ca/english/fssa/fispoi/qual/quale.shtml>

Please note that compliance with the FIR to maintain a valid certificate of registration is necessary to be able to process fish for export.

Operators of registered fish processing establishments are encouraged to use these documents to verify that QMP Plans have been designed, implemented and maintained in accordance with the QMP Reference Standard. The documents will help operators verify that control measures set out under the Prerequisite Plan (element three of the QMP Reference Standard) are effective in maintaining an acceptable level of compliance with the construction and operation requirements for registered establishments. Operators should initiate the corrective actions that are necessary to bring their establishment to an acceptable level of compliance with the FIR. CFIA inspectors are available to answer questions.

Starting April 2010, CFIA inspectors will be performing compliance verification activities to evaluate the effectiveness of Prerequisite Plan controls for maintaining an acceptable level of compliance with the construction and operation requirements set out by the *Fish Inspection Regulations*. Where compliance with these requirements can not be achieved with the development and implementation of corrective action plans, the CFIA will take appropriate enforcement actions.

Operators are encouraged to consult the information posted on the CFIA web site and to incorporate the updated guidelines into their QMP Plans. Operators may contact their local fish inspection office to discuss these updated guidance documents and any corrective actions that may be required to achieve an acceptable level of compliance necessary to maintain a valid certificate of registration. Questions or comments about this notice and the related documents may also be sent to qmp-pgq.inspection.gc.ca.

Sincerely,

Rick Grant
Acting Director
Fish, Seafood and Production Division
Canadian Food Inspection Agency