



Dear Valued Customer:

How does your seafood supplier ensure the safety and wholesomeness of the fish that you buy? Do they have a regular schedule of plant inspections? Do they have visitor protocols to restrict access of their seafood to reduce the risk of contamination from outside sources? Do they have sanitation procedures to protect their fish from filth or cross contamination? All of these things are part of what Stavis does on a regular basis to ensure that you get the safest, most wholesome seafood. As a further method of verification, Stavis hires AIB, an internationally respected independent certification agency to conduct yearly inspections. This annual inspection confirms that our practices are appropriate and that we are living them on a daily basis, guaranteeing you that your fish comes from a safe, sanitized processing and distribution facility. We go through this inspection to provide you with a higher level of confidence in Stavis and its processes.

AIB's in depth inspection hits on many points including:

- Receiving procedures
- Storage quality
- Quality assurance
- Plant hygiene
- Recall procedures
- Food safety protocols

Stavis is in compliance with the best practices standards that AIB uses to judge our Standard Operating Procedures and our HACCP plan. While we've consistently received high scores and a superior rating, we are quite proud to announce that this year we've received a 945 score and once again a superior rating!

The food industry's standards change very quickly. An AIB audit ensures that we are in compliance with the latest rules and regulations in food safety and biosecurity. You and your customers demand and deserve to have confidence in your suppliers. An annual audit by AIB is just one of the many ways that Stavis Seafoods gives you "sleep at night" insurance. Stavis Seafoods, We Bring More To The Table!



We Bring More To The Table

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