



Góðkenning av innaneftirlitinum
Certificate of Approval of Own Check Programme

Bakkafrost Processing, Glyvvar

Løggildingarnúmer:

Approval No.:

FO 125

Innaneftirlitið er góðkent av Heilsufrøðiligu starvsstovuni
The Own Check Programme is approved by the Food- and Veterinary Agency

Treytirnar, og tað góðkenningin fevnir um, er ásett
í kunngerð nr. 114 frá 15. august 2001 um innaneftirlit

The inspection requirements covered by this Approval Certificate are stipulated in Regulation No. 114 on Own Check Programme, dated 15 August 2001

Kunngerðin fremur artikkul 6 í ES direktivi 91/493/EEC um heilsufrøðilig krøv til framleiðslu og útflutning av fiski og fiskavørum. Innaneftirlitið byggir á HACCP-aðalreglurnar við vandamálsgreining og stýring av viðbreknum stýringarliðum

Said regulation is promulgated in furtherance of Article 6 of Council Directive 91/493/EEC laying down the health conditions for and the placing on the market of fishery products.

The Own Check Programme is based upon HACCP guidelines relating to the application of hazard analysis and critical control point systems

Tórshavn, hin 15/5-2013

Laila S. Jacobsen
deildarleiðari

Department Manager

Malan Mikkelsen
skoðanarleiðari

Lead Quality Auditor