



F  
A  
R  
O  
E  
S  
E  
  
F  
O  
O  
D  
  
a  
n  
d  
  
V  
E  
T  
E  
R  
I  
N  
A  
R  
Y  
  
A  
U  
T  
H  
O  
R  
I  
T  
Y

**STATEMENT CONCERNING implementation of  
HACCP based quality assurance system**

Country of dispatch: Faroe Islands  
Competent authority: Faroese Food and Veterinary Authority  
Authority issuing certificate: Faroese Food and Veterinary Authority, Food Department

**To whom it may concern**

According to the Faroese Regulations all fisheries establishments have to implement a quality assurance system based on HACCP. The system includes SSOP's. The quality assurance system complies with Codex alimentarius.

The establishment's quality manual has to be approved by the Competent Authority in the Faroe Islands – the Faroese Food and Veterinary Authority, Food Department

The Authority's inspectors perform regular and systematic inspections and audits in the establishments quality assurance systems verifying that the assurance systems is functional and adequate in assuring the safety of the products.

On [www.hfs.fo](http://www.hfs.fo) english issues, you find a list of EU approved plants, factory- and freezer vessels - FAROE ISLANDS.

I, the official inspector, hereby declare that P/F BAKKAFROST PROCESSING – FO 125 is in this list.

Place and date: **Tórshavn** .....8 january 2024.....**Elma á Geilini Ortind**  
**Official inspector**

Stamp <sup>(i)</sup>



.....  
Name in capital letters, qualification and title

*Elma á G. Ortind*  
.....  
Signature of official inspector <sup>(i)</sup>

<sup>(i)</sup>: The colour of the stamp and signature must be different from that of the print.