

To: P. Slamet
1/7



MINISTRY OF MARINE AFFAIRS AND FISHERIES
REPUBLIC OF INDONESIA

DIRECTORATE GENERAL OF FISHERIES PRODUCT
PROCESSING AND MARKETING

CERTIFICATE
OF IMPLEMENTATION OF HAZARD ANALYSIS CRITICAL CONTROL POINT
(HACCP)

Ref No :

96/FP/HACCP/PB/4/09

having regard to the Regulation of Minister of Marine Affairs and Fisheries No. PER.01/MEN/2007

To certify that

Fishery Processing Plant : **PT. MARINDO MAKMUR USAHAJAYA**
 Address : Jl. Muncul Industri II Gedangan, Sidoarjo
 East Java - Indonesia
 Telephone (62-31) 8544452-53
 Facsimile (62-31) 8544458
 Type of Product (s) : Frozen Product Value Added Seafood
 Scope of Processing Step : Receiving, Processing, Freezing, Packing/
 Labeling and Cold Storing
 Pre-requisite Rate : A
 Date of Verification Audit : November 14, 2008

The establishment has effectively implemented of HACCP and complied with :

- CAC/RCP1-1969, Rev.4 (2003) General Principles of Food Hygiene.
- Decree of Minister of Marine Affairs and Fisheries No. KEP. 01/MEN/2007
- Regulation (EC) No.852/2004 of The European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs and Regulation (EC) No. 853/2004 of The European Parliament and of The Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.
- US Food and Drug Administration (US-FDA) regulation addressing Procedure for the Safe and Sanitary Processing and Importing of Fish and Fishery Product/Good Manufacturing Practice of 21 CFR Part 110 and 123.

Issued in

Dikeluarkan di

Sasanta

Date

Tanggal

April 10, 2009

Dr. MARTANI HUSEINI

Director General of Fisheries Product Processing and Marketing