



Content overview for system inspection of quality labelled Skrei.

Company: _____

Place: _____

Documents/information that must be included in the system inspection notebook:

Chapter 1

1. Approved internal control
2. Nonconformity processing by Norwegian Food Safety Authority
3. Reports from Skreipatroljen/Skrei Patrol (product and system inspections)
4. Nonconformity processing for product and system inspections
5. License agreement with the Seafood Council/with the company's designated contact person

Chapter 2

1. Norwegian Standard SN 9406:2022
2. Instructions for Skrei selection and packaging
3. Training plan, including participant signatures

Chapter 3

1. Inspection on receipt method and form
2. Name of person(s) responsible for inspection on receipt
3. Name of person(s) responsible for sorting Chapter 4
4. Temperature measurement on receipt (method and example)
5. Temperature log from cold storage (method and example)

Chapter 5

Supplement for filet production:

1. Inspection on receipt method and form (for facilities that do not receive fish directly from boats).
2. Temperature log
3. Routine/method to ensure that the right raw material is used in production