

Annex III:

Registration Program Inspection Checklist

for facilities exporting live and/or dead aquatic animals to Canada for food service, retail use
and/or further processing for human consumption

Aquatic Facility

Name of the Exporter Company/Production Facility: _____

Address of the Exporter Company/Production Facility: _____

Phone of the Exporter Company/Production Facility: _____

Email address of the Exporter Company/Production Facility: _____

Date of USDA inspection: _____

For food service and/or retail use:

- ☐ Standard operating procedure (SOP) for mandatory notification of suspected clinical signs of disease and unusual morbidity or mortality.
- ☐ SOP for communication with USDA APHIS to ensure aquatic animal population(s) to be exported to Canada is/are not under disease control restrictions, communications are recorded and facility personnel staff are notified of disease control restrictions.
- ☐ SOP for transport water and/or ice.
- ☐ SOP for identification of visible ectoparasites and intermediate hosts. (Not required if only shipping dead animals)
- ☐ SOP for verification that only aquatic animals on import permit are included in the shipment. (Not required if only shipping dead animals)
- ☐ SOP for packaging and shipping procedures.
- ☐ SOP for labelling packages.

In addition to verification of the above requirements, for further processing the following two requirements must be verified:

- ☐ SOP for identification of clinical signs of diseases within 96 hours prior to export or 96 hours post-harvest/slaughter prior to freezing and/or processing.
- ☐ Morbidity and mortality records for cultured animals and catch records for wild caught animals.