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# *Communique*

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September 4, 2002

**TO:** OWNERS AND OPERATORS OF FEDERALLY REGISTERED FISH  
PROCESSING ESTABLISHMENTS

**SUBJECT:** THE QMP REFERENCE STANDARD AND COMPLIANCE GUIDELINES

This communique is being sent to advise interested parties that the Facilities Inspection Manual has been amended to include Chapter 3.4, The QMP Reference Standard and Compliance Guidelines.

The QMP Reference Standard is the blueprint for the development of the QMP Plan: it sets out the requirements for the documentation and application of a fish processing establishment's Quality Management Program. The QMP Reference Standard was first communicated to the industry sector in the *How to Re-engineer Your Quality Management Program: A Manual for Fish Processors* published by the Canadian Food Inspection Agency (CFIA).

Over the past several years, the CFIA and industry members have worked together to further develop and articulate detailed compliance guidelines to the QMP Reference Standard; the result of this work is Chapter 3.4 of the Facilities Inspection Manual. This key policy document will be used by CFIA personnel during the systems verification and compliance verification. Owners and operators of fish processing establishments will find the document important in the development, implementation and maintenance of the QMP. The Facilities Inspection Manual is available on the CFIA Internet site, at <http://www.inspection.gc.ca/english/anima/fispo/manman/fimmii/toctdme.shtml>.

Purchasers and holders of hard-copy versions of the manual will receive this amendment for their manual. Instructions for the purchase of Fish Inspection Program manuals can be found on the Internet or by contacting your local CFIA office.

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