



May 14, 2009

To Our Valued Customers:

Albion Fisheries would like to take this opportunity to remind our customers that as we approach the warmer months, it is imperative that all bivalves (clams, scallops, mussels and especially oysters destined to be served raw) be handled and stored properly. With rising air and water temperatures, the levels of the bacterium known as *Vibrio parahaemolyticus* (Vp) can begin to increase. *Vibrio parahaemolyticus* is a naturally occurring marine bacterium found world wide and can be associated with food poisoning incidences relating to seafood.

As a Federally registered seafood facility, Albion has controls in place to minimize the chances of this bacterium increasing to unsafe levels during the warmer summer months. This is primarily accomplished through strict harvesting procedures and temperature controlled transportation and storage at all handling stages. The Vp bacterium, if present, grows rapidly when shellfish are constantly subjected to temperatures above 15 °C (59 °F). This is why proper chilled storage is so important. The best way to eliminate the chances of illness is to properly cook shell stock prior to serving.

Albion Fisheries strongly advises the following:

- (1) - Only purchase bivalves from reputable, federally registered seafood facilities.
- (2) - Store all bivalves and shucked products between 1 - 4 °C, covered so they do not dry up.
- (3) - Never co-mingle (mix) different lots of the same species (accurate recall ability is critical). Maintain accurate lot control.
- (4) - Maintain all bivalve tags for a minimum of 90 days.
- (5) - Do not cross-contaminate bivalves with other raw foods. Do not allow juices from other products to drip onto bivalves.

Following these few guidelines will minimize the chances of your customers succumbing to a food related illness.

Albion Fisheries wishes you a safe and prosperous season.

Sincerely,

Musleh Uddin, Ph D.
Director, Quality Assurance, Albion Fisheries Ltd.

ALBION FISHERIES LTD.

1077 Great Northern Way, Vancouver, British Columbia Canada V5T 1E1
Telephone (604) 875-9411 Fax (604) 875-0644