DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

DISTRICT ADDRESS AND PHONE NUMBER	DATE(S) OF INSPECTION
19701 Fairchild Irvine, CA 92612-2445 (949)608-2900 Fax:(949)608-4417	4/27/2026-5/8/2026*
	FEI NUMBER 3006483977

NAME AND TITLE OF INDIVIDUAL TO WHOM REPORT ISSUED
Brian (NMI) Chen, Manager

FIRM NAME	STREET ADDRESS
Aaa International Seafood Corp.	2535 E 28th St
CITY, STATE, ZIP CODE, COUNTRY Vernon, CA 90058-1429	TYPE ESTABLISHMENT INSPECTED Seafood Manufacturer and Distributor

This document lists observations made by the FDA representative(s) during the inspection of your facility. They are inspectional observations, and do not represent a final Agency determination regarding your compliance. If you have an objection regarding an observation, or have implemented, or plan to implement, corrective action in response to an observation, you may discuss the objection or action with the FDA representative(s) during the inspection or submit this information to FDA at the address above. If you have any questions, please contact FDA at the phone number and address above.

DURING AN INSPECTION OF YOUR FIRM I OBSERVED:

OBSERVATION 1

Your HACCP plan does not list a critical limit that ensures control of one or more hazards.

Specifically,

a. Your HACCP plan for fresh Tuna (Aquaculture) intended for cooked or raw consumption by the general public does not list a critical limit at the receiving CPP to control the hazard of parasites. Furthermore, the receiving product label for tuna states: "This product has not been processed to control parasites. It can be consumed cooked or raw after freezing. Safe freezing instruction(b) (4) (total time)." Additionally, you do not have supporting documentation that your tuna supplier has controlled the parasites hazard. Furthermore, you do not have a freezing step for the tuna to control for the parasites hazard.

b. Your HACCP plan for fresh Salmon (Aquaculture) intended for cooked or raw consumption by the general public does not list a critical limit at the receiving CCP to control the hazard of parasites. Furthermore, the receiving product label for salmon states: "RAW SALMON PRODUCT, TO BE COOKED PRIOR TO CONSUMPTION." Additionally, you do not have supporting documentation that your salmon supplier has controlled the parasites hazard. Furthermore, you do not have a freezing step for the salmon to control for the parasites hazard. Lastly, you do not have supporting documentation that your customers will cook the salmon product prior to consumer consumption.

This is a repeat observation from the previous inspection(s) conducted on 04/15/2025 (written observation).

OBSERVATION 2

You did not implement the monitoring, recordkeeping and verification procedures listed in your HACCP plan.

Specifically, your HACCP plan for fresh Salmon (Aquaculture) intended for cooked or raw consumption by the general public lists an Allergen Label Check Record for the visual confirmation of labels on finished product at the(b) (4) hereafter (b)(4) However, your HACCP Allergen Label Record for Fresh Salmon records the allergen label check at the (b) (4)

This is a repeat observation from the previous inspection(s) conducted on 04/15/2025 (written observation).

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EMPLOYEE(S) SIGNATURE
Cristina Resendiz-Navarrete, Investigator

X Cristina Resendiz-Navarrete Investigator Signed By: Cristina Resendiz-navarrete -S Date Signed: 05-08-2026 10:48:08

DATE ISSUED
5/8/2026

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OBSERVATION 3
Your HACCP plan lists monitoring procedures and frequencies that do not ensure compliance with the critical limit.

Specifically, your HACCP plan for fresh Tuna (Aquaculture) intended for cooked or raw consumption by the general public lists a Receiving allergen/label verification log for the label check of every lot (b) (4) Your HACCP Allergen Label Record for Fresh Tuna records the allergen label check at t(b) (4)

OBSERVATION 4
Your HACCP plan does not list the food safety hazards that are reasonably likely to occur.

Specifically, your HACCP plan for fresh Salmon (Aquaculture) intended for cooked or raw consumption by the general public does not list the food safety hazard reasonably likely to occur(b) (4) (b) (4) s used for salmon.

This is a repeat observation from the previous inspection(s) conducted on 04/15/2025 (written observation).

OBSERVATION 5
You do not have or have not implemented written verification procedures and product specifications for ensuring that fish you import are processed in compliance with the Seafood HACCP regulation.

Specifically, you do not maintain written import verification procedures and product specifications for fresh salmon intended for cooked or raw consumption imported from (b) (4) You do not have a written affirmative step but provided a written letter of guarantee and document titled HACCP whole fresh salmon from your supplier. However, the HACCP document dated 2024-11-07, lists information such as processing steps, potential risk factors, control measures but does not list critical control points and critical limits.

This is a repeat observation from the previous inspection(s) conducted on 04/15/2025 (written observation).

OBSERVATION 6
You are not monitoring the sanitation conditions and practices with sufficient frequency to assure conformance with Current Good Manufacturing Practices including condition and cleanliness of food contact surfaces, prevention of cross-contamination from insanitary objects and maintenance of hand washing, hand sanitizing, and toilet facilities.

Specifically, the following sanitation deviations were observed:

a. On 4/29/26, an employee used a pallet jack to transfer a pallet containing boxes of salmon intended for cooked or raw consumption out

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of the processing room. The employee returned into the primary processing room and came into direct contact with the fresh salmon fillets and a salmon box without washing and sanitizing their hands/gloves, the employee proceeded to bag the fresh salmon fillets intended for cooked or raw consumption.

b. On 4/28/26, the soiled plastic curtains were in direct contact with fresh tuna intended for cooked or raw consumption as the open box of tuna was transferred into the secondary processing room with a forklift. Additionally, the bottom half of the soiled plastic curtains were placed on the food contact surface of the cutting board, the cutting board was later used for processing of fresh tuna intended for cooked or raw consumption.

c. On 4/29/26, during processing of fresh salmon, an employee placed (b) (4) boxes directly on the floor while rinsing with a water hose in the primary processing room. The (b) (4) boxes were then placed on the food contact surface of the cutting boards used for salmon processing or stacked on a pallet storing (b) (4) boxes with no lids which contained bagged salmon intended for cooked or raw consumption.

d. On 4/29/26, a processing employees' apron was stained and the apron came into contact with the cutting boards and in direct contact with fresh salmon intended for cooked or raw consumption.

e. On 4/29/26, during processing of tuna, a scratched and stained cutting board was used to process fresh tuna portions intended for cooked or raw consumption.

f. On 4/29/26, condensation droplets on the (b) (4) cooling unit in the refrigerated primary processing room. (b) (4) the cooling unit were empty salmon boxes faced down and box lids which are used for bagged fresh salmon intended for cooked or raw consumption.

g. On 4/28/26, the ice machine dispenser with rust-like stains in the interior of the exit chute which contacts the ice. This ice may be placed on fresh fish intended for cooked or raw consumption.

This is a repeat observation from the previous inspection(s) conducted on 04/15/2025 (written observation).

***DATES OF INSPECTION**
4/27/2026(Mon), 4/28/2026(Tue), 4/29/2026(Wed), 4/30/2026(Thu), 5/01/2026(Fri), 5/06/2026(Wed), 5/08/2026(Fri)

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The observations of objectionable conditions and practices listed on the front of this form are reported:

1. Pursuant to Section 704(b) of the Federal Food, Drug and Cosmetic Act, or
2. To assist firms inspected in complying with the Acts and regulations enforced by the Food and Drug Administration.

Section 704(b) of the Federal Food, Drug, and Cosmetic Act (21 USC 374(b)) provides:

"Upon completion of any such inspection of a factory, warehouse, consulting laboratory, or other establishment, and prior to leaving the premises, the officer or employee making the inspection shall give to the owner, operator, or agent in charge a report in writing setting forth any conditions or practices observed by him which, in his judgment, indicate that any food, drug, device, or cosmetic in such establishment (1) consists in whole or in part of any filthy, putrid, or decomposed substance, or (2) has been prepared, packed, or held under insanitary conditions whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health. A copy of such report shall be sent promptly to the Secretary."