
SCOTT E. ZIMMERMAN, M.Sc., CP-FS

Mobile: (305) 877-1932
3326 NW S. River Dr. Miami, FL 33142
E-Mail: info@seafoodcertification.com

PROFILE

Highly motivated, educated individual specializing in aquaculture, commercial fisheries management, feed production, seafood safety, and quality management systems. Professional training and working experience with FDA Seafood Hazard Analysis Critical Control Point (HACCP), Good Management Practices (GMP), Sanitation Control Procedures (SCP), Pre-Requisite Programs (PRP), processing technologies, warehousing/distribution, recall, and traceability requirements. Experience with second and third party audits, with a strong focus on Global Food Safety Initiative (GFSI) benchmarked standards. Experienced with product evaluation, writing product specifications, traceability, and establishing food safety and quality management programs. Strong interpretation skills in regards to US and international regulatory and voluntary requirements for wild and aquacultured seafood.

EDUCATION

| | | |
|------|---|-----------------------|
| 2006 | James Cook University Master of Applied Science (Aquaculture) | Queensland, Australia |
| 2000 | University of Miami Bachelor of Arts (Marine Affairs and Policy) | Coral Gables, FL |
| 1996 | Sea Education Association (Boston University) Vocational training | Woods Hole, MA |
| 1995 | Mitchell College Associates of Arts Degree in Marine Biology | New London, CT |

PROFESSIONAL HISTORY

| | | |
|--------------|--|------------------|
| 2011-Present | Safe Quality Seafood Associates, LLC Founder & CEO | Miami, FL |
| 2010-2011 | Quirch Foods Company Compliance Specialist- Quality Control Department | Miami, FL |
| 2006-2009 | Florida Keys Commercial Fishermen's Association Executive Director | Marathon, FL |
| 2001-2003 | University of Miami. RSMAS Research Assistant | Key Biscayne, FL |
| 1999-2001 | Aquaculture Center of the Florida Keys Aquaculture Technician | Grassy Key, FL |

CERTIFICATIONS AND CONTINUING EDUCATION

- PADI/SCUBA certification (1998)
- USDC/NOAA Seafood HACCP certification (2006)
- International Standards Organization (ISO) 9001:2000 Quality Management Systems Lead Auditor Training (2006)

Page Two of Three
SCOTT E. ZIMMERMAN

- Best Aquaculture Practices (BAP) Auditor Training for Hatcheries, Farms, Processing Plants (2006-2016)
- NMFS-NOAA/ACC Workshop On Auditing Principles (2007)
- GlobalG.A.P “Train the Trainer” Certificate in Aquaculture: Sub-Scopes (tilapia, pangasius, shrimp, salmonids) (2010-2017)
- Neogen Laboratories Microbiology Training Program (2010)
- SQFI- SQF 2000 (Level 2) Lead Practitioner (2011)
- Steritech Internal Auditing Training (2011)
- AFDO Certificate of HACCP Course Completion/Train the Trainer (Seafood HACCP Alliance) (2012)
- AFDO/Seafood HACCP Alliance HACCP Trainer (2012-Present)
- FSPCA PCHF/PCQI and FSVP Trainer (2018-Present)
- Certified Professional in Food Safety (CP-FS) (National Environmental Health Assoc. (NEHA) (2012-Present)
- FDA/NFI Sensory Workshop Miami, FL (2013-2019)
- ASI Internal Audit Training (2014)
- FAMI-QS Lead Auditor Training (2014)
- University of Miami Rosenstiel School of Marine and Atmospheric Science Guest Lecturer (2011-Present)
- University of Maryland/JIFSAN Short Course “Analysis of Microbial Contaminants in Seafood (2016)
- SQFI Lead Auditor Training (2016)
- FSPCA PCQI Lead Instructor (2016)
- MSC Lead Auditor Update Training (2016-2018)

MEMBERSHIPS

- National Environmental Health Association (NEHA)
- International Association of Fish Inspectors (IAFI)
- ISO TC 234 Technical Committee (Aquaculture)
- National Fisheries Institute (Associate Member 2018-Present)

AQUACULTURE AND FISHERIES MANAGEMENT PANELS

- Florida Keys National Marine Sanctuary Advisory Council (2007-2009)
- Federal Spiny Lobster and Stone Crab Advisory Panel's (2007-2009)
- South Atlantic Fisheries Management Council Snapper/Grouper IFQ/LAPP Advisory Panel (2008-2009)
- Southeast Data Assessment and Review Panel (SEDAR)- Amberjack
- Attended several Florida Fish and Wildlife Conservation Commission and Federal Fisheries Council meetings.
- Panel Member- Marketing of Aquaculture Species in the EEUU (Aquaculture Investment Seminar, UM/RSMAS, 2010-2019)
- Guest Lecturer: UM/RSMAS- *Aquaculture Certification* (2010-Present)
- Member of International Standards Organization (ISO) Technical Committee (TC-234) Aquaculture and Fisheries
- National Fisheries Institute (NFI) Member of Import and Technical Committees (2018-Present)

Page Three of Three
SCOTT E. ZIMMERMAN

SEAFOOD INDUSTRY RELATED CONFERENCES

- Fish Expo WorkBoat Atlantic (1995)
- International Boston Seafood Show (2011- Present)
- World Aquaculture Society (2000-2016)
- Gulf Coast Fisheries Institute (2001, 2005)
- World Seafood Congress- Sydney, Australia (2005)
- Seafood Science and Technology (2009)
- Urner Barry Seafood Import Workshop - Seafood Safety, Sustainability and Integrity (2010)
- Food Safety Summit (2012)
- International Feed and Meat Expo (IPPE) (2014)
- Miami Beach Food and Beverage Convention (2014-2019)
- US Customs and Border Trade Show Miami, FL (2014-2019)
- WAS Asia (2016)
- USSEC Aquaculture Wkshps (Malaysia, Indonesia, Vietnam, Philippines) (2017)

PUBLICATIONS

- Zimmerman, S. E. (2017). A Compliance Guide for Selling Seafood in the US. Toms River, NJ: Urner Barry.
- Zimmerman, S. E.. "Preparation, Management Techniques for Certification." *Global Aquaculture Advocate* 3 Apr. 2014. Print
- Zimmerman, S. E.. "5 Ways to Prepare for an Audit." *Food Quality & Safety* 22 April. 2014. Print
- Zimmerman, S. E.. "Point of View: Are Third Party Audits Worth the Money" *Seafood Business* 1 Mar. 2014. Print.
- Zimmerman, S. E. "5 Additional Ways to Prepare for an Audit." *Food Quality & Safety* 22 Feb. 2014. Print.
- Zimmerman, S. E. "Point of View: Time to Address FSMA Requirements." *Seafood Business* 13 Jan. 2012. Print.
- Zimmerman, S., Benetti, D.D. 2001. Mesocosm systems for the intensive larval rearing of marine fish. The Advocate. Global Aquaculture Alliance Technical Magazine Vol. 4(1): 45-46.
- Zimmerman, S. and D.D. Benetti 2001. Aquaculture in Brazil- Successful industry based on native and exotic species. Global Aquaculture Alliance Technical Magazine Vol. 4(1): 59-61
- Zimmerman, S. Rotman, F.J., Alarcon, J.F., Stevens, O., Matzie, W., Benetti, D.D. 2001. Cleaner Fish -- Neon Gobies Control Ectoparasites in Marine Fish Broodstock Systems. The Advocate Global Aquaculture Alliance Technical Magazine Vol. 4(1): 36-37.
- Benetti, D.D., J.F. Alarcón, O. M. Stevens, F. Rotman, G.Banner-Stevens, S. Zimmerman, M.W. Feeley, W. Matzie, M.R. Orhun, B. O'™Hanlon and L. Eldridge. 2001. *Marine fish culture prospects in Latin America and the Caribbean.* Global Aquaculture Alliance Technical Magazine 4(4): 71-74



JAMES COOK UNIVERSITY

By the authority of the Council we certify that

Scott Zimmerman

has this day been admitted to the degree of

MASTER OF APPLIED SCIENCE
(Aquaculture)

Given under the seal of the
James Cook University

Vice-Chancellor
and President

Registrar

University of Miami

Upon the recommendation of the Faculty
has conferred on

Scott E. Zimmerman

the degree of

Bachelor of Liberal Arts

with all the rights, honors and privileges thereunto appertaining.

In witness whereof, the seal of the University and the signatures
of the President and the Dean are hereunto affixed.

Given at Coral Gables, Florida, on

December 15th, 1999


President




Dean

Mitchell College

New London, Connecticut

This Certifies That

Scott E. Zimmerman

has completed the course of instruction in

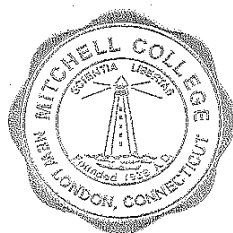
Liberal Arts

and has been admitted to the Degree of

Associate in Arts

Given this eighteenth day of May, 1996.

Edward Lamer
Chairman, Board of Trustees



Mary Ellen Gukoski
President of the College

Certificate of Achievement

awarded to

Scott Zimmerman

*This person has passed comprehensive examinations and
continual evaluations in the competency units of:*

ISO9001:2000

Lead Auditor

for International Quality Management systems
Serial # 1102563

*on October 2-6, 2006, instructed by Ed Dunn,
RABQSA Certified Provisional Auditor #Q08875.*




Craig Deane, President
QAI, Indianapolis, Indiana 3.6 CEUs
www.trainingforQuality.com



certified courses Accreditation Numbers: QM850, AU849, TL858

Quality Training for Compliance and Continual Improvement

EXAMINATION CERTIFICATE

Scott Zimmerman, SeafoodFarms.com

successfully passed the examination at the GLOBALGAP
TTS AQUACULTURE Workshop.

Content of the workshop and examination was:

| | |
|------------------------------|---------------------------|
| ❖ General Regulations | V 3.1_Nov09 |
| ❖ All Farm | V 3.0-3_Apr09 |
| ❖ Salmonids (SN) | V 3.0-3_Mar10 |
| ❖ Aqua Base | V 1.0-2_Mar10 (SP, TA,PN) |
| ❖ Shrimp, Tilapia, Pangasius | V 1_0-2 Mar10 |
| ❖ Social Criteria for Shrimp | V 1.0_Apr08 |
| ❖ GRASP | V 1.2_Jan09 |
| ❖ Chain of Custody | V 2.0-4_Jan10 |

Examination on:

| | | | |
|--------------------|-----|------------------|-----|
| Part A: | | Part B: | |
| <u>Closed Book</u> | 86% | <u>Open Book</u> | 84% |
| <u>Average:</u> | 85% | | |

Criteria for passing each exam: 60 %

Course Organizer: GLOBALGAP, Spichernstr. 55, 50672 Köln

Place and Date of the exam: Boston/USA, 15th – 19th March 2010



Dr. Kristian Moeller
Secretary GLOBALGAP

This certificate alone does not entitle the person to conduct public trainings in the name of GLOBALGAP. Only those persons can conduct public trainings, who went through the approval procedure and who's company is a member of GLOBALGAP (General Regulations Part V, 5.1 (iii))

GLOBALG.A.P.

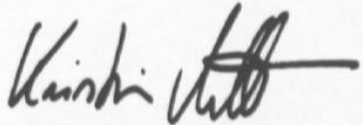
CERTIFICATE OF ATTENDANCE

This is to certify that

Scott Zimmerman
SeafoodFarms.com

has attended the

GLOBALGAP Train-the-Trainer Workshop for Aquaculture
Pangasius, Tilapia (Ver 1.0 Apr09), Shrimp (Ver 1.0-1 Apr09), Salmonids (V 3.0-2 Sep07)
on 15-17 March 2010
in Boston/USA



Dr. Kristian Moeller
GLOBALGAP Secretary
17th March 2010

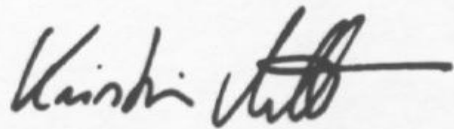


CERTIFICATE OF ATTENDANCE

This is to certify that

Scott Zimmerman
SeafoodFarms.com

has attended the 2 days Briefing on the International Standards for Responsible Tilapia
developed by the WWF-initiated Aquaculture Dialogues
on 18-19 March 2010 in Boston/USA
during the GLOBALGAP Train-the-Trainer Workshop for Aquaculture

A handwritten signature in black ink, appearing to read "Kristian Moeller", written over a horizontal line.

Dr. Kristian Moeller
GLOBALGAP Secretary
19th March 2010



THIS CERTIFIES THAT

SCOTT ZIMMERMAN

HAS SUCCESSFULLY COMPLETED THE
SEAFOOD HACCP TRAINING WORKSHOP
BASED ON HACCP ALLIANCE COURSE MATERIAL
IN HERMOSILLO, MEXICO
ON 25 JULY 2006



MONICA DRAZBA

25 JULY 2006

SEAFOOD HACCP ALLIANCE INSTRUCTOR #0033-042406-0019

THE SEAFOOD HACCP TRAINING WORKSHOP IS SPONSORED BY
AQUACULTURE CERTIFICATION COUNCIL, INC. (ACC)



CERTIFYING BEST AQUACULTURE PRACTICES



Accredited Certifier Certificate

The Accreditation Committee Of Aquaculture Certification Council, Inc.
Hereby Certifies That

Scott Zimmerman

Has Successfully Completed The Requirements To Serve
As An Aquaculture Certification Council, Inc. Accredited Certifier.

A handwritten signature in black ink, appearing to read "Charles F. Woodhouse".

Charles F. Woodhouse, ACC President

A handwritten signature in black ink, appearing to read "William R. More".

William R. More, ACC Vice President/Director

11160

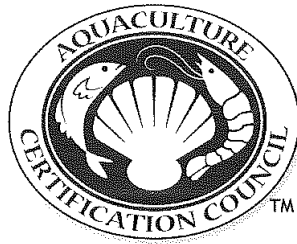
ACC Certifier Number

28 July 2006

Date Accredited

Certifying Best Practices for Responsible Aquaculture





This is to certify that

Scott Zimmerman

Has successfully completed a training course in

GAA Best Aquaculture Practices Seafood Processing Standard

Training included:

- BAP Standard Requirements and Interpretation
- ISO 65 Requirements
- Auditor Skills
- Auditor Responsibilities
- Non Conformance preparation
- Report Preparation
- Certification Process

Course Date: 27 – 29 July 2009



William R More

William More
ACC Vice President

Bill Paterson & Dave Garforth
Trainers - Global Trust Services



Approved Auditor Certificate



The Accreditation Committee Of Aquaculture Certification Council, Inc.
Hereby Certifies That

Scott Zimmerman

Has Successfully Completed The Requirements To Serve
As An Aquaculture Certification Council, Inc. Approved Auditor.

A handwritten signature in black ink, appearing to read "Charles F. Woodhouse".

Charles F. Woodhouse, ACC President

A handwritten signature in black ink, appearing to read "William R. More".

William R. More, ACC Vice President/Director

11160

ACC Certifier Number

12/13/2006

Date Approved

Certifying Best Practices for Responsible Aquaculture



SEAFOOD HACCP ALLIANCE

in cooperation with

THE ASSOCIATION OF FOOD AND DRUG OFFICIALS

present this

Certificate of HACCP Course Completion

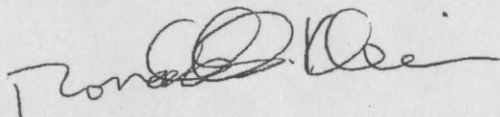
to

Scott Zimmerman

having completed the Association of Food and Drug Officials/Seafood HACCP Alliance "Basic Course" in seafood *Hazard Analysis and Critical Control Point* theory and practical application. This course developed through a National Sea Grant College Program project contained the core training manual and curriculum developed by the Seafood HACCP Alliance to teach HACCP concepts for food safety. This curriculum referenced and incorporated recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods, the U.S. Food and Drug Administration's *Fish and Fishery Products Hazards and Control Guide*, the U.S. Food and Drug Administration's mandatory seafood HACCP regulations (21 CFR Part 123), and various HACCP models prepared by the governmental agencies, trade associations, academia and individuals having expert knowledge of the concepts and application of HACCP. This course satisfies the mandatory training requirement contained in 21 CFR, part 123.10.

1551-121609-29532

Certificate Number



Association of Food and Drug Officials (AFDO)
in conjunction with Association of Food and Drug Officials of the Southern States

Davie, FL 12/16/2009

Training Location and Date

SEAFOOD HACCP ALLIANCE

in cooperation with

THE ASSOCIATION OF FOOD AND DRUG OFFICIALS

present this

Certificate of HACCP Trainer Course Completion

to

Scott E. Zimmerman

having completed the Association of Food and Drug Officials (AFDO)/Seafood HACCP Alliance "Train the Trainer Course" in seafood *Hazard Analysis and Critical Control Point* theory and practical application. This course, developed through a National Sea Grant College Program project, contained the core training manual and curriculum developed by the Seafood HACCP Alliance to teach HACCP concepts for food safety. This curriculum referenced and incorporated recommendations and concepts from the National Advisory Committee on Microbiological Criteria for Foods, the U.S. Food and Drug Administration's *Fish and Fishery Products Hazards and Control Guide*, the U.S. Food and Drug Administration's mandatory seafood HACCP regulations (21 CFR Part 123), and various HACCP models prepared by the governmental agencies, trade associations, academia and individuals having expert knowledge of the concepts and application of HACCP. This course satisfies the mandatory training requirement contained in 21 CFR, part 123.10.

0074-062712-36176

Certificate Number

Charles G. Bohs

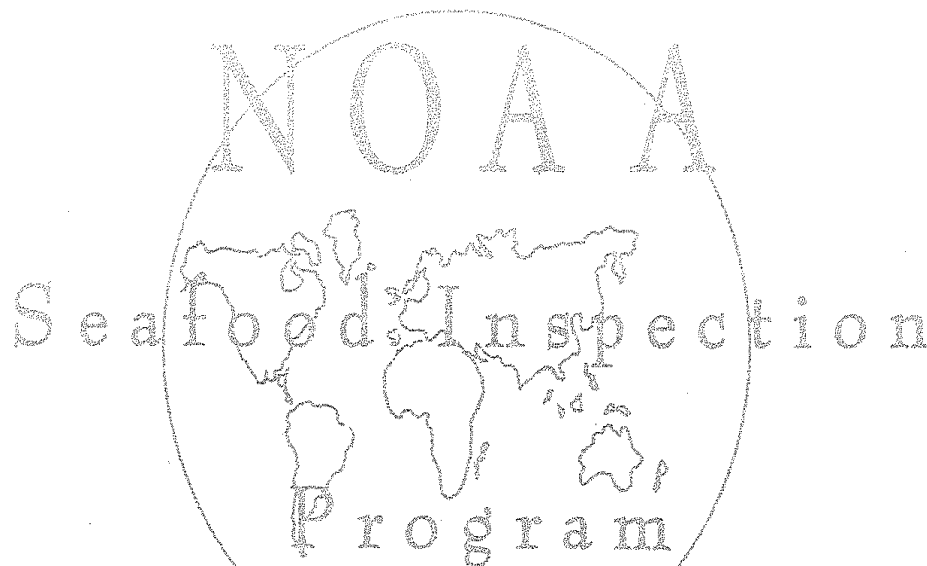
Association of Food and Drug Officials (AFDO)

Miami, FL 6/27/2012

Training Location and Date

CERTIFICATE OF COMPLETION

No. 031402



Scott Zimmerman

USDC/NOAA HACCP Training Workshop for Seafood
September 24-26, 2002



A handwritten signature in cursive script, reading 'Karla Ruzicka'.

Karla Ruzicka, Chief National Training Section



Completion of this workshop fulfills training requirements for the FDA as outlined in 21 CFR Part 123.10 and USDC HACCP Quality Management Program



SQF Program

CERTIFICATE OF ATTAINMENT

This is to certify that

Scott Zimmerman

*has successfully completed
Implementing*

SQF 2000 Systems

Dated April 1, 2011

Training Center SQF Institute

Certificate ID ca94d121-d358-4842-94d5-087cb5f121bd

Member ID: 3ae105af-2d36-4517-bf51-e12c69cd9446

Urner Barry Publications, Inc.

Certificate of Completion

This Document Certifies That

Scott Zimmerman

Has successfully accomplished six hours of instruction in the following program:

**SEAFOOD IMPORT
WORKSHOP**

Paul B. Brown, Jr.

Paul B. Brown, Jr.

Richard Gutting

Richard Gutting, Jr.

Mary Snyder

Mary Snyder

Urner Barry Publications, Inc.

P.O. Box 389 • Toms River, NJ 08754 • (732) 240-5330 • FAX (732) 341-0891 • www.urnerbarry.com





Certificate of Achievement

Awarded to

Scott Zimmerman

Quirch Foods

Miami, FL

Has Been Officially Trained and Certified on the:

Reveal for *Listeria* spp.

Reveal for *Salmonella* spp.

Reveal for *E. coli* 0157:H7

Alert for Histamine

by

Neogen Corporation

On this 30th day of July, 2010

Melissa Herbert

Territory Manager Meat, Poultry & Seafood

The National Environmental Health Association

(Incorporated 1937)

Issues This

Certificate Of Registration

As Testimony That

Scott Zimmerman

has satisfactorily fulfilled the requirements set forth by the
National Credentialing Board
and is therefore, by these presents, entitled to recognition
as a

Certified Professional-Food Safety

9010041

Credential ID Number



by the National Environmental Health Association
In Witness Whereof, we have subscribed our names and affixed our
Seal of the Association this day of January 23, 2013
Initial certification issued January 01, 2013

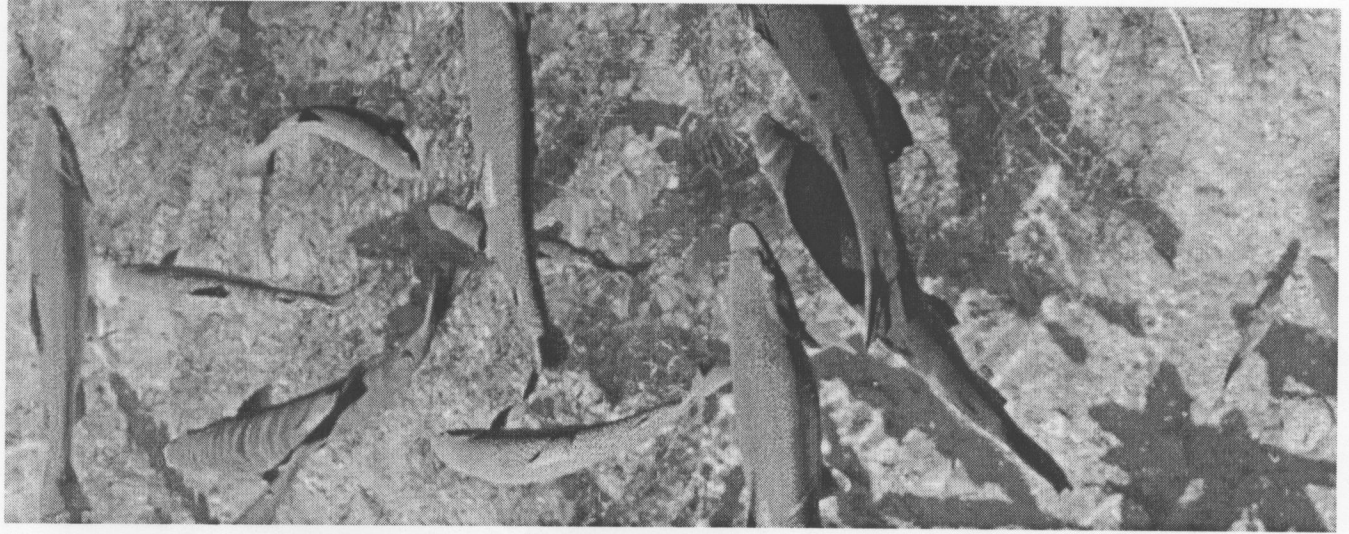
Current Certification Period January 01, 2013 - December 31, 2014

Steven E. Infante

Executive Director, NEHA

Quinn O'Connell

President, NEHA



Certificate of Completion

awarded to

Scott Zimmerman

for completion of the Aquaculture Drugs and US Regulations
Training Module for International Producers

February 12, 2013

Date



Certificate of Attendance

Scott Zimmerman

*Has attended the Sensory Evaluation Workshop in Miami, FL
on March 5 & 6, 2014, for the following species:
frozen tuna (natural and CO), swordfish, squid, vannemai shrimp, octopus, snapper*

Sponsored by:

*National Fisheries Institute in cooperation with
Food and Drug Administration
USDC/NOAA-SIF
Quirch Foods*



Barbara Blakistone Ph.D.
Barbara Blakistone, Ph.D.
Director, Scientific Affairs
National Fisheries Institute



Food Safety Consultants

This certificate acknowledges that

Scott Zimmerman

has both attended and successfully completed the course for

**Internal Auditor with GMP's
16 Hour Course**



This seminar was conducted by **Mike Nolan** for
ASI Food Safety Consultants, Inc.

Date Training Conducted:
June, 2014

Thomas L. Huge
President





The SQF Institute

Confirms that



Scott Zimmerman Zimmerman

Has met the requirements for
SQF Auditor - High Risk

In the following Food Sector Categories:

02,06,09,26.

01. Production, Capture & harvesting of Livestock & Game Animals
03. Growing & Production of Fresh Produce (HR)
05. Extensive Acre Agriculture Operations (HR)
07. Slaughterhouse, Boning & butchery Operations
09. Seafood Processing (HR)
11. Honey Processing (HR)
13. Bakery & Snack Food Processing (HR)
15. Canning, Pasteurizing, UHT & Aseptic Operations (HR)
17. Confectionary Manufacturing (HR)
19. Food Ingredient Manufacturing (HR)
21. Oils, Fats, & the Manufacture of Oil or Fat-Based Spreads
23. Food Catering & Food Service Operations (HR)
25. Fresh Produce Wholesaling & Distribution
27. Manufacture of Food Sector Packaging Materials
29. Provision of Field Harvest Services (HR)
31. Manufacture of Dietary Supplements (HR)
33. Manufacturing of Agricultural Chemicals & Food Process Aids
35. Broker or Agent

02. Growing & Harvesting of Animal Feeds
04. Fresh Produce Pack House Operations
06. Harvest & Intensive Farming of Fish (HR)
08. Processing of Manufactured Meats & Poultry (HR)
10. Dairy Food Processing (HR)
12. Egg Processing (HR)
14. Fruit & Vegetable Processing (HR)
16. Ice, Drink & Beverage Processing (HR)
18. Preserved Foods Manufacturing (HR)
20. Recipe Meals Manufacturing (HR)
22. Processing of Cereal Grains & Nuts (HR)
24. Food Retailing
26. Food Wholesaling & Distribution
28. Provision of Crop Spray Services (HR)
30. Provision of Sanitation & Hygiene Services
32. Manufacture of Pet Food
34. Manufacturing of Animal Feeds

132010

Certificate Number

May 2016

Certificate Date

May 2017

Expiry Date

John F. Schulz

Director of Business Operations, SQF Institute



SQF Auditor Training

CERTIFICATE OF ATTENDANCE



This is to certify that

Scott Zimmerman

has successfully completed the course.

Completion Date: 23 October 2015

Training Center: SQFI

Certificate Number: 20631



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Scott Zimmerman

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

Lead Instructor Training for FSPCA Preventive Controls for Human Food

delivered by Lead Instructor,

Faith Critzer

completed on,

06/30/2016

A handwritten signature in black ink, reading "Robert Brackett".

Robert Brackett, VP and Director
Institute for Food Safety and Health

A handwritten signature in black ink, reading "Gerald Wojtala".

Gerald Wojtala, Executive Director
International Food Protection Training Institute

A handwritten signature in black ink, reading "Joseph Corby".

Joseph Corby, Executive Director
Association of Food and Drug Officials



Certificate # cbc3eb26





FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

CERTIFICATE OF TRAINING

is awarded to

Scott Zimmerman

in recognition for having successfully completed
the Food Safety Preventive Controls Alliance course:

FSPCA Preventive Controls for Human Food

delivered by Lead Instructor,

Faith Critzer

completed on,

06/30/2016

A handwritten signature in black ink, reading "Robert Brackett".

Robert Brackett, VP and Director
Institute for Food Safety and Health



A handwritten signature in black ink, reading "Gerald Wojtala".

Gerald Wojtala, Executive Director
International Food Protection Training Institute

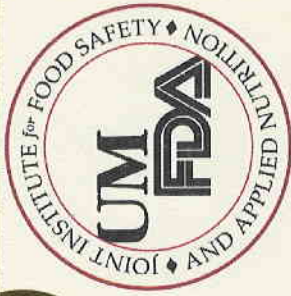


Certificate # cbc3eb26

A handwritten signature in black ink, reading "Joseph Corby".

Joseph Corby, Executive Director
Association of Food and Drug Officials





Certificate of Participation

This certificate is awarded to:

Scott Zimmerman

for attending the **Analysis of Microbial Contaminants in Seafood** training organized by the University of Maryland and the FDA Center for Food Safety and Applied Nutrition in College Park, MD.

April 11-15, 2016

Instructors:

Atin Datta, Ph.D., FDA

Angelo DePaola, FDA (retired)

John Bosland, BioMerieux

Jessica Jones, Ph.D., FDA

Chengchu (Cathy) Liu, Ph.D., UMD Extension

Salina Parveen, Ph.D. UMES

Angela Winslow, UMD/JIFSAN

Janie Dubois

Janie Dubois, Ph.D.
Laboratory Manager,
JIFSAN/IFSTL



INTERNATIONAL FOOD SAFETY
TRAINING LABORATORY NETWORK

Best Aquaculture Practices Certificate



This certificate is awarded to

Scott Zimmerman

This individual has successfully completed the November 2016 BAP Auditor Training Course in Miami, FL, USA
Best Aquaculture Practices Certification Program Course and may conduct audits
(upon completion of a BAP-Approved CB's Training Shadow/Witness Audit requirements)
for the following categories:

- | | |
|--|--|
| <input checked="" type="checkbox"/> C1 Seafood Processing Plants | <input type="checkbox"/> C4 Marine Cage Culture Farm Systems only (no salmon experience) and related hatcheries |
| <input checked="" type="checkbox"/> C2 Land-Based Aquaculture Systems (including ponds, raceways, recirculating systems, fresh and/or brackish water cages - all species and related hatcheries) | <input type="checkbox"/> C5 Mollusk farms (including mussels) and related hatcheries |
| <input type="checkbox"/> C3 Salmon and Marine Cage Farms (all marine finfish species and related hatcheries) | <input type="checkbox"/> C6 Feed Mills |
| | <input type="checkbox"/> C7 Group Farms & Cluster Farms & Hatcheries |

A handwritten signature in black ink, appearing to read "Ali Blais".

Ali Blais, BAP Certification Manager

21 December 2016

Date