## **CRYSTAL BAY SEAFOOD**





## Sustainability

As a wholesale seafood distributor, we strongly believe in seafood sustainability. Our goal is to provide the highest quality seafood that is safe, sustainable and traceable.

We work diligently to anticipate customer expectations for sustainable seafood and work only with suppliers who believe in the same. Crystal Bay is developing and promoting sustainable fisheries in order to ensure the long-term viability of sustainable seafood.

Through these methods, we greatly reduce the chances of adversely affecting the ocean's ecosystem.



We offer a full line of fresh fish processed in our facility in Vernon, CA, where our HAACP certified specialist procures a wide assortment of the finest and freshest fish available. We call this place: Crystal Bay Seafood.

Every day starting in the evening hours, Crystal Bay begins producing fresh fish orders for restaurants throughout Southern California and Nevada, including some of the most famous chefs.

## What makes Crystal Bay fish so great? Quality you can taste.

At Crystal Bay Seafood, only the best fish gets packed. Through quality control, we track refrigeration and pack our product at the optimum temperatures to preserve shelf life and maintain flavor. We house a staff of exceptionally skilled fish processors. Proper handling, processing and packaging are just some of the many reasons that allow us to consistently deliver the highest quality fish to our customers' doors.

Our fish room was built specifically to accommodate fresh seafood under HACCP regulations. A wide assortment of fresh fish and premium seafood are delivered to our doors daily. Fresh and frozen seafood are purchased with the high standards of our customers in mind.

High quality procession ensures the longevity and freshness of your order. When your fish arrives at Crystal Bay, we inspect it to ensure its temperature is below 38 degrees F. It is submerged in ice and checked for overall condition including freshness, cleanliness and texture. Fish are properly stored, refreshed with ice, cleaned or sent straight to production. This process preserves the condition of your fish. Our state-of-the-art facility and knowledgeable staff can accommodate any custom processing needs you may have, including portion control.

We treat each individual order with the same respect, regardless of size, paying a great deal of attention on all of our accounts' special needs. Rest assured, we'll do everything we can to ensure that your orders are completed per your request to the most minor detail.

And as if that wasn't enough, our weekly offerings feature premium seafood at competitive prices, along with frozen seafood and shellfish. Our Special Sheet and Updates are designed to keep you informed about which seafood products are plentiful for the week, which levels are low, and why.



5030 Gifford Avenue, PO Box 58183, Vernon CA 90058 Phone: (323) 277-5888 (800) 555-5539 Fax: (323) 277-9100

