



Bay 132, 2880- 45th Ave. S.E.
Calgary, Alberta.
T2B 3M1

January 10, 2024

Letter of Guarantee

Centennial Food Solutions Establishment No. 171 is a federally registered establishment, inspected by the Canadian Food Inspection Agency (CFIA) and has been HACCP approved since June 2003. Centennial Food Solutions is registered under new regulation for Safe Food for Canadian Regulation (SFCR) license # 3K86FRF6. In addition, Centennial Food Solutions is BRC certified facility which is one of the systems from the Global Food Safety Initiative (GFSI) and Halal Certified. The Food Safety and Quality system including HACCP Plans, Prerequisite Programs and BRC standards are reassessed on an annual basis or when changes occur.

Centennial Food Solutions guarantees that all products produced in our facility comply with the provisions of the Canadian Food and Drug Act and regulations, Safe Food for Canadians Regulation and Health Canada. All our products are manufactured and shipped under sanitary conditions in accordance with Good Manufacturing Practices guidelines, CFIA requirements and BRC standards to prevent the product from being adulterated with biological, chemical, or physical contaminants.

Centennial Food Solutions is a further meat processor (no slaughter) and does not do any cooking, fermentation, or curing processes. We do not purchase or process SRM (Specified Risk Materials) products. Centennial Food Solutions is eligible to export to the United States

Establishments that process raw beef products do consider *E. coli 0157:H7* as “a hazard reasonably to occur” in our HACCP Plans. As a control, Centennial Food Solutions includes in our Purchasing Standards Operating Procedure that we purchase raw Beef, Veal, Chicken, Pork Lamb, Elk and Bison products only from federally approved establishments that have provided a Letters of Guarantee. All beef trim deemed for further grinding has a certificate of analysis or equivalent.

All beef bench trim derived from the sub-primal being processed in our facility is sampled, held and tested for *E. coli 0157:H7* by an approved third-party laboratory in accordance with the *CFIA Preventive Controls for E. coli 0157:H7/NM (No Motile) in raw beef products* regulations for robust testing (daily).

It is Centennial Food Solutions Policy that no trim or ground beef produced from bench trim will leave the establishment for a customer until we have received a negative result



for the presence of *E. coli* 0157H:7 from the laboratory. In addition, we follow CFIA's guidelines -Annex U by testing 53 samples a year of ground beef for Salmonella. Generic

E. coli is tested as well on a weekly basis. Sanitation validation testing is performed weekly in the production area.

Furthermore, Centennial Food Solutions has supporting written programs encompassing:

- Good Manufacturing Practices (GMPs)
- Pest Control Program
- Food Defense Program- our facility is access controlled and it has security cameras for surveillance.
- Foreign Material Control Program
- Allergen Control Program is incorporated with our HACCP Plans and Operational Prerequisite Program. Soy, wheat, dairy and mustard are in our processing facility. Allergens items are received, stored and processed in a manner to prevent cross contamination with any non-allergenic items, in accordance to CFIA regulations and BRC standards.
- Recall and traceability procedures are in place to ensure proper identification for all the incoming products and products leaving the facility. In the occurrence of a recall being initiated where a product has left our facility. Our recall team will contact our customer directly to determine if the production date of the product in question is in their facility. If so, we will decide to pick up or give instructions to dispose of the product. We will also need to know if any of the products has been consumed and proceed to give further instructions. This information will be passed on to the Canadian Food Inspection Agency (CFIA). The reason for the recall will be analyzed to determine the initial contaminant; corrective action will be initiated to ensure that a reoccurrence of the problem does not happen in the future.
- 3rd party Audit- Our Food Safety and Quality System is audited annually by a third-party certification body following the BRC standards.

Centennial Food Solutions works daily to ensure high quality and safe food products are distributed to our many customers.

If you have any questions or concerns, please contact me at Centennial Food Solutions - Calgary at (403)267-0497 or email at deanna.giles@centfs.com.

Sincerely,

Deanna Giles

HACCP/BRC Coordinator/Quality Analyst

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