

Div. of Premium Brands

January 2, 2024

Letter of Guarantee

Centennial Food Solutions Edmonton Branch Est. 672 is a federally registered and inspected establishment by the Canadian Food Inspection Agency (CFIA) and has been following all regulations and is operating under a fully implemented Hazard Analysis and Critical Control Points (HACCP) Plan and has been since 2004. Centennial Food Solutions is register under new regulations for Safe Food for Canadian Regulations (SFCR) license # 4LTDNXDX. In addition, Centennial Food Solutions has in place Standard Sanitation Operating Procedures (SSOP's) that meet all the requirements of the CFIA and are reassessed on an annual basis or when changes occur. The Canadian Food Inspection Agency has a representative present on a daily basis in our facility for inspection. Information on the SFCR can be found at <https://inspection.gc.ca/eng/1297964599443/1297965645317>. Centennial Food Solutions is continually working to improve our policies and procedures.

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 Canadian Regulations and Health Canada. All products are manufactured and shipped under sanitary conditions according to Good Hygiene Practices guidelines, CFIA requirements to prevent the product from being adulterated with biological, chemical, physical or radiological contaminants.

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

Establishments that process raw beef products do consider E. coli 0157:H7 as a 'hazard reasonably likely to occur' in our HACCP Plans. As a control Centennial Food Solutions includes in our Purchasing Standard Operating Procedures (SOP) that we purchase raw beef products only from federally approved establishments, which have provided a Letter of Guarantee (LOG). All trim deemed for further grinding process has a certificate of analysis or equivalent. All bench trim derived from the sub-primal being processed is sampled, held and tested for E. coli 0157:H7 from at a CFIA approved laboratory in accordance with the CFIA regulations for robust testing (daily).

It is Centennial Food Solutions policy that no purchased or bench trim be sold, or ground beef be produced from this trim until we have received a negative result for the presence of E. coli 0157:H7 from the laboratory or from the supplier of purchased trim. In addition, we follow CFIA's guidelines – Annex U, by testing 53 samples a year for Salmonella, 18 sample testing annually for Generic E. coli as well as weekly sanitation verification testing. Should E. coli 0157:H7 be identified during testing, or if other interventions are found to be ineffective, the

supplier(s) of the raw material(s), CFIA Inspector, and all customers that have received the implicated product will be informed.

Furthermore, Centennial Foods Solutions has supporting written programs encompassing:

- Good Hygiene Practices (GHP)
- Recall and traceability procedures to ensure proper identification for all products coming through the system and leaving the facility. We have a Recall team in place made up of members from multiple departments including (Management, Sales, Purchasing, Production, Warehouse, HACCP, and Credit Management) these procedures are practiced at a minimum biannually. To ensure the effectiveness in the ability to trace all product.
- Pest Control Program
- Food Defense Program
- Allergen Control Program
- Foreign Material Control
- 3rd Party Audit.

Centennial Foodservice works daily to ensure high quality, safe food products are distributed to our many customers.

Should you require additional information please contact me at Centennial Foodservice Edmonton 780-465-9991 or at jana.blanchette@centfs.com .

Sincerely,



Jana Blanchette

HACCP Coordinator

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