



□ **Nossack Distribution Centre
+ Head Office**

100 - 7240 Johnstone Drive
Red Deer, AB T4P 3Y6
403-346-5006 | info@nossack.com

□ **Nossack Fine Meats Production Facility**

4951A 78th Street | Red Deer, AB T4P 1N5
403-346-5054 | receptionNFM@nossack.com

□ **Nossack Gourmet Foods Production Facility**

5804 37th Street | Innisfail, AB T4G 1S8
403-227-2121 | ngfadmin@nossack.com

January 3rd, 2025

To Whom It May Concern:

Nossack Fine Meats Ltd. Establishment #220 is a federally inspected plant, HACCP certified since February 28, 2001.

Nossack Fine Meats Ltd operates in accordance with the Safe Food for Canadians Act (SFCA), following the Safe Food for Canadians Regulations (SFCR) and mandatory HACCP requirements. We are committed to our customers and final consumers equally to produce the highest standard of quality and safe products.

As per CFIA regulations, Nossack Fine Meats HACCP Plans and Prerequisite Programs are in use, operational and are reassessed on an annual basis or sooner if significant changes occur.

In our operation, we have several additional programs in place to ensure the highest production and quality standards (such as sanitation validation program, equipment preventative maintenance, allergen control program, toolbox meetings, supervisors and lead-hands training program, etc.)

Nossack Fine Meats Ltd. addresses the risk associated with *E.coli* O157:H7 in our prerequisite program. We require from our meat suppliers to submit up-to-date Letter of Guarantee(s), Certificate of Analysis (CoA), and Purchasing Specifications as part of our Supplier Quality Assurance Program.

All products and materials are manufactured, stored and transported under conditions which prevent contamination or deterioration of our products.

Nossack Fine Meats Ltd. has obtained and keeps current the SQF Food Safety Code; Food Manufacturing Edition 9 from an accredited certification body. The company is audited on this scheme annually.

We value our business relationship with our customers and are committed to maintaining the highest standard for food safety, quality and service.

Sincerely,

Catharina Nossack

HACCP Coordinator