



□ **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 3<sup>rd</sup>, 2025

To Whom It May Concern:

Nossack Distribution Centre (NDC), Establishment # S220 is a federally inspected Cold Storage and Distribution Facility, HACCP certified since June 9, 2005.

Nossack Distribution Centre operates in accordance with the Safe Food for Canadians Act (SFCA) following the Safe Food for Canadians Regulations (SFCR), all the applicable CFIA regulatory programs (FSEP & PCP) and mandatory HACCP requirements. We are committed to our customers and final consumers equally by ensuring products are safe and of the highest quality.

As per CFIA regulations, Nossack Distribution Centre 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 Good Distribution Practices, equipment preventative maintenance, allergen control program, toolbox meetings, supervisors and lead-hands training program, etc.)

Nossack Distribution Centre 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 stored and transported under conditions which prevent contamination or deterioration of our products and are in accordance with all rules and regulations as set by CFIA.

Nossack Distribution Centre has obtained Good Distribution Practices (GDP) certification (3<sup>rd</sup> party audit) from an accredited third party firm. This is a yearly recertification process.

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