



LETTER OF CERTIFICATION

1 October 2017

This letter serves to verify that **Certification Number DC180616 , Cantrina Freezer Warehouse Inc.**, located at **4 Wilkinson Road, Brampton, ON L6T 4M3, Remains in Full Affect** having met all criteria for HACCPCanada Certification for Dry & Refrigerated Warehousing by maintaining an **Active HACCP-Based Food Safety System** centered on industry standards which fully meets or exceeds the Food Safety Codes of:

- Provincial Health Regulatory Authorities
- Health Canada
- World Health Organization

The Required Prerequisite Programs at these Premises Include:

- 1) An Active HACCP-Based Food Safety System.
- 2) A Hygiene Policy.
- 3) All Pertinent Staff Food Safety Trained.
- 4) A Successful Maintenance Verification Audit (see attached report).
- 5) An Acceptable Inspection Report from a Regulatory Authority.

HACCPCanada Certification is effective pursuant to the Terms and Conditions of Certification and continues to remain valid through the next Maintenance Verification Audit scheduled for **2 January 2018**.

HACCPCanada, an arm's length auditor and certifying body, consistently and frequently monitors the process at this warehouse throughout the year by reviewing its HACCP Implementation and other updated certification audits.

Sincerely,

Skye Marie Russell, C.E.O.
HACCPCanada



MAINTENANCE VERIFICATION AUDIT

Results Report

Cantrina Freezer Warehouse Inc.
4 Wilkinson Road, Brampton, ON L6T 4M3

The Maintenance Verification Audit for the period ended 29 September 2017 has been completed. The results are listed below along with any Corrective Actions that need to be implemented immediately.

RECEIVING/SHIPPING : Acceptable No Corrective Action Necessary

The Receiving and Shipping Logs submitted were accurate. No corrective actions required.

RECALL : Acceptable Occurance Sensitive Log

The Recall Log is only completed and submitted in the event of a Recall of product or a Mock Recall. No such event has been reported during this observation period. **NOTE: A Required Mock Recall is scheduled to be completed and submitted by 31 October 2017.**

WAREHOUSING : Acceptable No Corrective Action Necessary

The Warehousing Logs submitted were completed and submitted as required. No Corrective Actions required.

REFRIGERATION/STORAGE : Acceptable No Corrective Action Necessary

The Refrigeration Logs submitted are computer generated and show no abnormal signs. No corrective actions required.

SANITATION : Acceptable No Corrective Action Necessary

The Sanitation Logs submitted were completed and submitted as required. No Corrective Actions required.

PERSONAL HYGIENE : Acceptable No Corrective Action Necessary

The Personal Hygiene Logs submitted were completed and submitted as required. No Corrections Actions required.

SELF-ASSESSMENT : Acceptable No Corrective Action Necessary

The Self-Assessments submitted indicate the HACCP Program is working as designed. No Corrective Actions required.

TRAINING COMPLIANCE : Acceptable No Corrective Action Necessary

Minimum Training compliance is met required to achieve Certification. ***However, we have not received Training Plans for the remainder of the HACCP Committee. The Plan must be submitted immediately and acted on as soon as possible.***

Proof of Corrective Actions for “Unacceptable” performance is required within seven (7) days in order to maintain your Certification. If you have any questions regarding these results or the Corrective Actions required, please contact HACCPCanada immediately.

As a result of the Maintenance Verification Audit, Certification Number **DC180616, Remains in Full Affect** through the next audit, scheduled for **2 January 2018.**

Thank You,
The Certification Team

