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Attention:

Centennial Foodservice Richmond Branch Est. (638) is a federally registered and inspected establishment by the Canadian Food Inspection Agency (CFIA) and is in compliance with all regulations and is operating under a fully implemented Hazard Analysis and Critical Control Points (HACCP) Plan and has been since 2002. Centennial Foodservice is registered under new regulations for Safe Food for Canadian Regulations (SFCR) licence #3KYBK33D. In addition, Centennial Foodservice has in place Standard Sanitation Operating Procedures (SSOP's) that meet all their requirements of the CFIA and are reassessed on an annual basis or when changes occur. The Canadian Food Inspection Agency has a representative present daily in our facility for inspection. Information on the SFCR can be found at <http://www.inspection.gc.ca/eng/1297964599443/1297965645317>. Centennial Foodservice is continually working to improve our policies and procedure.

Centennial Foodservice 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 in accordance with Good Manufacturing Practises guidelines, CFIA requirements to prevent the product from being adulterated with biological, chemical or physical contaminants.

Centennial Foodservice is a further processor (no slaughter) of raw meat products only, and does not do any cooking, fermentation, or curing process and is eligible to export to United States and Hong Kong. We do not purchase SRM (Specified Risk Materials) 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 Foodservice 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 beef trim deemed for further grinding process has a certificate of analysis or equivalent. All bench trim derived from the sub primal being processes is sampled, held and tested for E. coli 0157:H7 at a CFIA approved laboratory in accordance to the CFIA regulations for robust testing (daily).

It is Centennial Foodservice policy that no beef trim produced from bench trim will leave the establishment deemed to a customer until we have received a negative result for the presence of E. coli 0157:H7 from the laboratory. In addition, we follow CFIA's guidelines- Annex U, by testing 53 samples a year for Salmonella, 24 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 Foodservice has supporting written programs encompassing:

- Good Manufacturing Practises (GMP)

- 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 Order Desk) these procedures are practised a minimum of biannually. To ensure the effectiveness in the ability to trace all product.
- Pest Control Program
- Food Defence Program
- Allergen Control Program
- Foreign Material Control
- 3rd Party Audit.

Centennial Foodservice works daily to ensure a high quality; safe food product is distributed to our many customers.

Should you require more information, please contact me at Centennial Foodservice Richmond 604-273-5261 or at sharon.pidhaichuk@centfs.com

Sincerely,

A handwritten signature in blue ink, appearing to read 'Sharon', with a long horizontal flourish extending to the right.

Sharon Pidhaichuk
HACCP Coordinator
Centennial Foodservice Est. 638
Ph: 604-273-5261
sharon.pidhaichuk@centfs.com