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January 2, 2014

**Re: HACCP Food Safety Letter of Guarantee**

To Sierra Custom Foods Valued Customers:

Sierra Custom Foods Inc. is committed to producing safe quality food in compliance with Canadian Food Inspection Agency regulatory and program requirements, as well as, customer quality standards and specifications. Sierra Custom Foods, Est. 678, operates under a fully implemented CFIA recognized FSEP/HACCP system, which incorporates written programs for Sanitation Standard Operating Procedures, Employee Hygiene, Technical Training, Recall and Traceability. The HACCP System is reassessed a minimum of one time yearly to confirm that the system is functioning effectively and continues to be current, complete and compliant.

Sierra Custom Foods has developed and implemented programs to address the "Pathogen Reduction and HACCP Systems; Final Rule" requirements outlined in the Meat Hygiene Manual of Procedures, Chapter 11. Our raw material suppliers, have provided Letters of Guarantee which confirm that programs are in place for *E. coli* biotype I testing (MOP Chapter 11, USA, Annex T) and *Salmonella* sampling as per MOP Chapter 11 USA, Annex U. Raw beef suppliers have reassessed their HACCP systems for *E. coli* O157:H7 and have provided written verification of compliance with requirements in MOP Chapter 17, Annex D, SRM controls, and

Sierra Custom Foods has implemented purchasing specifications which require all raw beef supplying facilities to have control measures for *E. coli* O157:H7 in place to meet the requirements of MOP Chapter 4, Annex O including slaughter establishment must have one or more validated pathogen intervention system at their facility to address *E. coli* O157:H7. The intervention must be identified and monitored as a CCP. Supplier Letters of Guarantee on file from are verified to confirm that effective measures for the control of *E. coli* O157:H7 in raw beef are implemented and effective. Sierra Custom Foods conducts testing on raw beef precursor materials using a robust sampling method (N-60) according to written procedures as per CFIA, Annex O Chapter 4 (5.3). Samples are analyzed by an external accredited laboratory using acceptable methodology. A Certificate of Analysis for each lot of raw beef trimmings and raw beef precursor materials tested is provided to the receiving establishment.

If the supplier interventions for *E. coli* O157:H7 are found to be ineffective and/or a positive result is obtained, the CFIA inspector as well as all establishments that received the implicated product will be notified.

We confirm that we do not handle, store or process any prohibited poultry products at our establishment, including products imported from Brazil or Hungary or any other poultry products produced at establishments listed on the MOP Chapter 11 USA, Annex W-1.

Sierra Custom Foods does not process any products containing allergens. We trust that we have addressed all of your concerns. If you have any other questions or require clarification on any item, please feel free to contact me at 905-595-2260.

Ismail Mumin

A handwritten signature in blue ink that reads "Ismail Mumin". The signature is written in a cursive style and is positioned below the printed name.

Facility Manager  
Sierra Custom Foods