



## LETTER OF CERTIFICATION

**1 April 2017**

This letter serves to verify that **Certification Number NRM175316** , **Mountain Dog Enterprises Inc.**, located at **14503 – 121 A Avenue, Edmonton, AB T5L 2T2**, **Remains in Full Affect** having met all criteria for HACCPCanada Certification for the production of frozen pet food and pet treats 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 **1 July 2017** .

**HACCPCanada**, an arm's length auditor and certifying body, consistently and frequently monitors the process at this manufacturer 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

31 March 2017

Mountain Dog Enterprises Inc.

14503 – 121 A Avenue, Edmonton, AB T5L 2T2

The Maintenance Verification Audit for the period ended 31 March 2017 has been completed. The results are listed below along with any Corrective Actions that need to be implemented immediately.

**QA CHECKLISTS : Acceptable No Corrective Action Necessary**

The QA Checklist Reports submitted indicate that all Quality Assurance Systems are operating as designed and meet HACCP Requirements.

**QA MONTHLY/ANNUAL CHECKLISTS : Acceptable No Corrective Action Necessary**

The QA Monthly/Annual Checklist Reports submitted indicate that all Quality Assurance Systems are operating as designed and meet HACCP Requirements.

**QA PRODUCTION CHECKLIST : Acceptable No Corrective Action Necessary**

The QA Production Reports submitted indicate that all Production Quality Assurance Systems are operating as designed and meet HACCP Requirements.

**REFRIGERATION : Acceptable No Corrective Action Necessary**

All Reports submitted indicate that the refrigeration units are operating efficiently and maintaining the required temperatures.

**SELF-ASSESSMENT : Acceptable No Corrective Action Necessary**

The Self-Assessment submitted shows that all Pre-Requisite Programs and the HACCP System are operating in full compliance of policy.

**RECALL : Acceptable Occurance Sensitive Log**

The Recall Log is submitted in the event of a Recall or Mock Recall. ***A required Mock Recall is to be completed by 30 April 2017.***

**TRAINING COMPLIANCE : Acceptable No Corrective Action Necessary**

100% Training Compliance...all staff is fully trained.

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 **NRM175316**, Remains in **Full Affect** through the next audit, scheduled for **1 July 2017**.

Thank You,  
The Certification Team

