



LETTER OF CERTIFICATION

28 June 2016

This letter serves to verify that **Mountain Dog Enterprises Inc.**, located at **14503 – 121 A Avenue, Edmonton, AB T5L 2T2**, has achieved the HACCPCanada Certified Registration Number of **NRM175316** by meeting all criteria for raw pet food manufacturing and implementing 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 & HACCP Trained.
- 4) A Successful Assessment.
- 5) A Successful Implementation Audit (see attached report).
- 6) An Acceptable Inspection Report from a Regulatory Authority (CARPFM).

HACCPCanada Certification is effective pursuant to the Terms and Conditions of Certification and remains valid through the next Maintenance Verification Audit scheduled for **1 October 2016**.

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



IMPLEMENTATION AUDIT

Results Report

Mountain Dog Enterprises Inc.

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

The Implementation Audit has been completed as of **27 June 2016**. The results are listed below along with any Corrective Actions that need to be implemented immediately. *It was noted that all reports have a single name for this audit and that two-name verification will commence as soon as iAuditor Training is complete.*

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. *It is noted that computer monitored temperature sensors are soon to be installed for future reporting.*

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.

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

As a result of the Implementation Audit, Certification Number **NRM175316** , Is **Now Valid** through the next audit, scheduled for **1 October 2016**.

Thank You,
The Certification Team

