



☐ **Nossack Distribution Centre  
+ Head Office**

100 - 7240 Johnstone Drive  
Red Deer, AB T4P 3Y6

403-346-5006 | info@nossack.com

☐ **Nossack Fine Meats Production Facility**

4951A 78th Street | Red Deer, AB T4P 1N5

403-346-5054 | receptionNFM@nossack.com

☐ **Nossack Gourmet Foods Production Facility**

5804 37th Street | Innisfail, AB T4G 1S8

403-227-2121 | ngfadmin@nossack.com

January 3<sup>rd</sup>, 2024

To Whom It May Concern:

Nossack Distribution Centre (NDC), Establishment # S220 is a federally inspected Cold Storage and Distribution Facility, HACCP certified since June 9, 2005.

Nossack Distribution Centre operates in accordance with the Safe Food for Canadians Act (SFCA) following the Safe Food for Canadians Regulations (SFCR), all the applicable CFIA regulatory programs (FSEP & PCP) and mandatory HACCP requirements. We are committed to our customers and final consumers equally by ensuring products are safe and of the highest quality.

As per CFIA regulations, Nossack Distribution Centre HACCP Plans and Prerequisite Programs are in use, operational and are reassessed on an annual basis or sooner if significant changes occur.

In our operation, we have several additional programs in place to ensure the highest production and quality standards are met (such as Good Distribution Practices, equipment preventative maintenance, allergen control program, toolbox meetings, supervisors and lead-hands training program, etc.)

Nossack Distribution Centre addresses the risk associated with *E.coli* O157:H7 in our Prerequisite Program. We require from our meat suppliers to submit up-to-date Letter of Guarantee(s), Certificate of Analysis (CoA), and Purchasing Specifications as part of our Supplier Quality Assurance Program.

All products and materials are stored and transported under conditions which prevent contamination or deterioration of our products and are in accordance with all rules and regulations as set by CFIA.

Nossack Distribution Centre has obtained Good Distribution Practices (GDP) certification (3<sup>rd</sup> party audit) from an accredited third party firm. This is a yearly recertification process.

We promptly notify our customers about any changes on our product specification sheets.

We value our business relationship with our customers and are committed to maintaining the highest standard for food safety, quality, and service.

Sincerely,

Catharina Nossack

HACCP Coordinator



# CERTIFICATE OF ATTAINMENT

This is to verify that

## **955503 Alberta Ltd. operating as: Nossack Distribution Centre**

#100 - 7240 Johnstone Drive, Red Deer, Alberta T4P 3Y6 Canada

Has been assessed and complies with the requirements of:

## **GOOD DISTRIBUTION PRACTICES**

This certificate is applicable for:

### **Distribution and Storage Recipe Meals.**

This certificate is provided on the base of the GOOD DISTRIBUTION PRACTICES audit requirements. These requirements include the implementation and maintenance of a HACCP based food safety system, along with relevant industry specific Pre-Requisite Programs.

Achieved Rating: 99.05%

Superior

Certificate No.: CERT-0150851

File No.: 1708731

Date of Audit:

February 17, 2023

Certificate Expiry Date:

February 17, 2024

Calin Moldovean  
President, Business Assurance  
SAI Global Assurance

**Conformity provided by:**

20 Carlson Court, Suite 200, Toronto, Ontario M9W 7K6 Canada (SAI GLOBAL). This certificate of conformity is subject to the SAI Global Terms and Conditions. While all due care and skill was exercised in carrying out this assessment, SAI Global accepts responsibility only for proven negligence. This certificate remains the property of SAI Global and must be returned to them upon request.



**SAI GLOBAL**

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# HALAL

## ADVISORY GROUP

2093 Philadelphia Pike, Suite 4786, Claymont, DE 19703, USA  
Tel: 1-866-211-6606 | Email: info@halaladvisory.ca

**Certificate No.** HAG-25041G **Date Issued:** 2023-03-01

**Expiry Date:** 2024-02-29

*This Document Certifies That*

### NOSSACK DISTRIBUTION CENTRE

d.b.a TAYYABAAT MEATS

#100 - 7240 Johnstone Drive, Red Deer, AB, T4P 3Y6, Canada

Is An Approved Halal Production Facility for the Following  
Halal Foods as governed by the Terms & Conditions stated  
in the Agreement with Halal Advisory Group.

Warehouse Facility for storage of Halal Products

**Dr. Mohammad Khadim**  
Director of Compliance

Print Date: 2023-02-16

