



## LETTER OF CERTIFICATION

1 March 2025

This letter serves to verify that **Fieldstone Granary Ltd.**, located at **4851 Schubert Rd, Armstrong, BC, VOE 1B4**, has achieved the HACCPCanada Certified Registration Number of **NRM250524** by meeting all criteria for **Grain Cleaning and Packing** 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
- Canadian Food Inspection Agency – Food Safety Enhancement Program (FSEP)
- Health Canada – HACCP Protocols
- World Health Organization – (Codex Alimentarius)

The Required Prerequisite Programs at these Premises Include:

- 1) An Active HACCP-Based Food Safety System for Grain Cleaning and Packing.
- 2) A Hygiene Policy.
- 3) All Pertinent Staff Food Safety Trained.
- 4) A Successful Implementation Audit (see attached report).

HACCPCanada Certification is effective pursuant to the Terms and Conditions of Certification and remains valid through the Maintenance Verification Audit scheduled for **1 June 2025**.

**HACCPCanada Foodsafety Inc.**, an arm's length auditor and certifying body, has verified all current record keeping requirements at this manufacturer and consistently and frequently monitors the process throughout the year by reviewing its HACCP Implementation and other supporting documentation.

Sincerely,

Skye Marie Russell, C.E.O.  
HACCPCanada



# IMPLEMENTATION AUDIT

## Results Report

**Fieldstone Granary Ltd.**

**4851 Schubert Rd, Armstrong, BC, VOE 1B4**

The audit process involves reviewing standard operating procedures and other prerequisite programs for HACCP compliance and documentation that verifies active monitoring, validation, recall, and corrective actions. The Implementation Audit has been completed as of **28 February 2025**.

**RECEIVING/SHIPPING : Acceptable No Corrective Action Necessary**

The Receiving and Shipping Logs submitted indicate that all loads are received as specified and shipped accordingly and that all conveyances meet required sanitation standards. No corrective actions required.

**SANITATION : Acceptable No Corrective Action Necessary**

The Sanitation Logs submitted indicate that all policies and procedures are being followed. No corrective actions required.

**REFRIGERATION/STORAGE: Acceptable No Corrective Action Necessary**

The Refrigerated Storage Logs submitted indicate that all refrigeration procedures and temperatures are being followed and recorded as needed. No corrective actions required.

**RECALL : Acceptable Occurance Sensitive Log**

The Recall Log is only completed in the event of product withdrawal, recall or mock recalls. No such events were reported for this observation. No corrective actions required. **NOTE: A required Mock Recall is to be submitted by 30 March 2025.**

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

The Food Safety Checklists and Monthly Inspection Checklists submitted indicates that all HACCP Systems and protocols are reviewed regularly for adherence and improvements. No corrective actions required.

**TRAINING : Acceptable No Corrective Action Necessary**

Minimum training requirements have been achieved. Plans should be made to have 100% of permanent production staff attain certified training by May 2025.

**GRAIN BAGGING LOG: Acceptable No Corrective Action Necessary**

The Grain Bagging Logs submitted indicate that all bagging policies are being followed. No corrective actions required.

**PRODUCTION LOG: Acceptable No Corrective Action Necessary**

The Production Logs and Quality Control Logs submitted indicate that all policies are being followed and documents correctly. No corrective actions required.

**LAB TESTING FORM (CCP1): Acceptable No Corrective Action Necessary**

Lab Testing Forms submitted that all processes are yielding safe products. No corrective actions required.

**PRE-OPERATIONAL INSPECTION LOG (CCP2): Acceptable No Corrective Action Necessary**

The Pre-Operational Inspection Logs submitted indicate that all policies are being followed and effectively mitigating CCP2 (removal of extraneous physical contaminants). No corrective actions required.

Corrective actions must be implemented immediately.

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.

As a result of the Implementation Audit, Certification Number **NRM250524** , **Is Now Valid** through the next audit, scheduled for **1 June 2025**.

Thank You,  
The Certification Team

