



## Food Safety Excellence

### **EggSolutions Points of Difference**

EggSolutions utilizes the science based HACCP (Hazard Analysis Critical Control Point) system for our products and processes, including an extensive Pre-requisite program for foundation steps such as Premises, Transportation and Storage, Equipment, Personnel, Sanitation and Pest Control and Recalls. We use the same discipline and detail to monitor and verify all the pre-requisite sub-elements and HACCP Plans, maintaining the appropriate records to demonstrate that they fully adhere to our CFIA recognized written program. CFIA rated our program as excellent, being the result of commitment and dedication of the staff and management to the HACCP system.

Our success is a result of using only the best ingredients and the most advanced manufacturing techniques, employing the best people; leveraging the extensive resources of Cargill, our innovative parent company; and maintaining a complete commitment to customer satisfaction.

Here are additional EggSolutions points of difference.

- Platinum recognition certificate for 2004 awarded by our 3<sup>rd</sup> Party auditor has brought us the recognition of being in the top 10 companies in North America for food safety and quality.
- Our primary raw egg supplier is the first CFIA HACCP recognized facility in the egg industry
- Test & Hold policy at EggSolutions. No products will be delivered to the customer until all test results for food safety and quality attributes are completed, accurate and compliant (including CFIA pathogen testing).
- ESI is the only establishment in Canada with both Egg and Meat registration with CFIA
- Temperature recorders on refrigerated liquid loads and seals on carriers are used to protect our product
- All our egg is pasteurized prior to use, including egg mixes used in any further-processed kitchens.
- All off-site warehouses, including all contract sales warehouses require a 3<sup>rd</sup> Party Audit.
- Food Safety risk analysis on all ingredients purchased at EggSolutions. Extensive supply approval process and microbiological testing are required on all high-risk ingredients.
- A dedicated Food Safety coordinator position at the plant.
- Annual planning includes a 1 year plan for Food Safety and Quality.
- All sales staff are certified in Food Safety through NRA's ServSafe Course.
- Weekly Key Indicator includes customer complaints and service analyses.