

Food Safety Fact Sheet Bartor Road

August 20, 2008

Food safety is a top priority at Maple Leaf Foods. The Company's facilities operate under the highest standards for food safety that go well beyond regulatory requirements.

The Company has developed a culture of food safety through an investment in research, people and training supported by an overarching commitment deliver to delivering superior food safety assurance, called the *40 Steps to Food Safety* program. Specifically, it is the measure by which Maple Leaf Foods sets higher operational standards in all areas that touch on food safety.

The program includes a number of independent measures to ensure consistency and lack of bias including:

- All Maple Leaf Foods meat processing facilities are federally registered, operating under the highest standard for food safety in Canada
- Annual third party facility audits of the facilities by independent world-class food safety experts measure compliance and continuous improvement.
- Regular state-of-the-art food safety risk assessments that test the robustness of plant cleanliness and pathogen control programs.
- An independent program run by a third party company reviews the proficiency of microbiology testing results three times a year.
- Canadian Food Inspection Agency have inspectors on-site to monitor food processing at all Maple Leaf meat processing facilities during plant operating hours.

The Bartor Road plant has a number of measures in place to ensure its food safety standards are amongst the highest in the industry.

- The plant is compliant with (Hazard Analysis Critical Control Points), a scientific, preventative food safety system recognized as the "gold standard" for food safety worldwide.
- Ten Food Safety and Quality Assurance staff are employed at the Bartor Road facility
- Daily sanitation measures.
- An on-site microbiology lab that conducts environmental testing
- Corporate oversight by the Director of Food Safety, who reports to the Vice President of Food Safety & Quality Assurance, ensures a culture of constant vigilance and validation of food safety protocols and procedures is in place.
- Extensive training to provide employees with the skills and responsibility for food safety when they commence employment and ongoing throughout the year