

Food Safety Q&A Bartor Road

August 20, 2008

1. Did your food safety systems fail?

All our plants are federally inspected and as such conform to the highest standards of food safety and inspections. We also have internally imposed standards that far exceed regulatory requirements. The Bartor Road plant has an excellent record and this is the first recall of its type for our company.

2. Do you have a program in place to monitor for listeria?

We have had an environmental testing program in place for 10 years that specifically seeks to detect listeria and other pathogens which includes frequent swabbing and microbiology testing.

3. Why did this happen?

It is difficult to determine the source of the listeria which is a bacterium that, according to the CFIA and Health Canada, is commonly found in the environment.

4. Where does *Listeria monocytogenes* come from?

It is found in dairy products, vegetables, fish and meat. It is also commonly found in the environment, particularly in soil, vegetation, and animal feed.

5. What are the health effects of Listeriosis?

Listeriosis can produce flu like symptoms but in the very young, elderly, pregnant women or people with compromised immune systems, it can be very harmful. Please contact the CFIA for further information or read the excellent information contained in their Food Safety Facts on Listeria available on their web site at www.inspection.gc.ca.

6. Why are you closing the plant?

We want to ensure we do everything we can to manage this situation effectively.

7. Why are you expanding your recall?

We want to do everything we can to manage this situation effectively and comprehensively and in the best interest of our customers and consumers.