



LETTER OF CERTIFICATION

1 December 2025

This letter serves to verify that **Certification Number LOG187217 , Midland Transport Ltd.**, located at **100 Midland Drive, Dieppe, NB E1A 6X4, Remains in Full Affect** having met all criteria for HACCPCanada Certification of multi-temperature transportation of food and food-related products by maintaining 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 **Food Transport Multi-Temp.**
- 2) A Hygiene Policy.
- 3) All Pertinent Staff Food Safety Trained.
- 4) A Successful Maintenance Verification Audit (see attached report).

HACCPCanada Certification is effective pursuant to the Terms and Conditions of Certification and continues to remain valid through the next Maintenance Verification Audit scheduled for **1 March 2026**.

HACCPCanada Foodsafety Inc., an arm's length auditor and certifying body, consistently and frequently monitors the process at this trucking company throughout the year by reviewing its HACCP Implementation and other supporting documentation.

Sincerely,

Skye Marie Russell, C.E.O.
HACCPCanada



MAINTENANCE VERIFICATION AUDIT

Results Report

Midland Transport Ltd.
100 Midland Drive, Dieppe, NB E1A 6X4

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 **30 November 2025**.

PREVENTATIVE MAINTENANCE : Acceptable No Corrective Action Necessary

Preventative Maintenance Logs indicate an accurate evaluation of Equipment (all conveyances), Calibration (all single temp & multi-temp conveyances), Sanitation (all conveyances), and regular maintenance of all terminals.

FOOD SAFETY CHECKLIST : Acceptable No Corrective Action Necessary

Terminal Yard Checks are conducted at terminals on a regular basis to document adherence to food safety standards. Food Safety Checklists contained in the Trip Reports are also conducted before each load is picked-up.

TEMPERATURE MONITORING : Acceptable No Corrective Action Necessary

Trip Reports and Terminal Yard Checks document the temperature of all temperature sensitive loads in a frequent acceptable fashion.

SELF-ASSESSMENT : Acceptable No Corrective Action Necessary

Trip Reports and Terminal Exterior Checklists evaluate the physical condition of both loads and terminals and on a frequent basis. All deficiencies have been noted for follow-up corrective actions.

TRAINING : Acceptable No Corrective Action Necessary

Training is completed by all staff at orientation and is re-enforced regularly with verifying documentation. Minimum training requirements have been met.

RECALL : Results NOT AUDITED - CORRECTIVE ACTION REQUIRED

The Recall Log is completed and submitted in the event of a Product Withdrawal, Mock Recall, or Recall associated with the warehouse. A required Mock Recall was scheduled to be completed and submitted by 31 October 2025. Conduct and submit a Mock Recall immediately.

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 Maintenance Verification Audit, Certification Number **LOG187217**, Remains in Full Affect through the next audit, scheduled for **1 March 2026**.

Thank You,
The Certification Team

