

## **NORSTAR CORPORATION HACCP PROGRAM**

Norstar Corporation is a marketing and warehousing facility located at 6 Vansco Rd. in Etobicoke, Ontario, Canada. They deal in packaging only and do not manufacture any products. All storage is at ambient temperatures. No food products or ingredients are stored in the warehouse and only small amounts of cleaning and maintenance products needed for warehouse operations are stored. These are kept in a designated area away from packaging materials. No pesticides or other chemicals are stored in the warehouse.

A HACCP program for Norstar has been developed by the undersigned based on the Canadian Food Safety Enhancement Program. Of the 67 bullets in the program, 33 are applicable to Norstar. A list of the non-applicable bullets and the reasons that they do not apply is available for review on site at the Norstar facility.

Norstar's HACCP program consists of 19 Standard Operating Procedures covering the 33 applicable bullets, 5 drawings and the 10 HACCP forms (with slight modifications to forms 5, 6, 7, & 8 to reduce repetition). Monitoring and verification records consist of 16 forms, Pest Control company records, Bill of Ladings and the computerized inventory system.

A hazard analysis was conducted on the Norstar process following Codex Alimentarius and FSEP HACCP principles. Two identified hazards were found to be outside the control of the operator. These are: biological, chemical or physical contamination by the packaging supplier and non food grade materials used in manufacture of packaging materials. These hazards are partially controlled by purchasing only from reputable suppliers and checking incoming materials and Bill of Ladings before receipt of product. All remaining hazards are fully covered by monitoring and verification under the prerequisite program. There are no Critical Control Points for this facility.

Because it is not a federally registered food manufacturing facility, Norstar Corporation is not eligible for recognition of their HACCP plan by the Canadian Food Inspection Agency at this time. Norstar Corporation intends to apply for review and certification of the plan by an external agency in the future.

The Norstar HACCP program and associated records are available on site for examination and audit.

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