



December 8, 2006

Kasar Canada Limited was contracted by SYSCO Food Services Edmonton to assist with the development and implementation of a Food Safety Enhancement Program (FSEP) at our Federally Registered distribution facility in Edmonton, Federal Registration #240. The FSEP requirement in this location was in compliance with the Meat Inspection Act.

Kasar was contracted in July 2005 to assist our in-house HACCP team to develop the required Prerequisite Programs, GMPs, GDPs, HACCP Plans and all supporting documents, record keeping functions, verification activities and validation exercises as prescribed by the Canadian Food Inspection Agency (CFIA) in their Food Safety Enhancement Program (FSEP) Implementation Manuals.

SYSCO Edmonton's program was completed on time and on budget.

We found Kasar Canada Limited's quality of work, timeliness, and competency with the program to be excellent. Information was always exchanged in a concise and clear manner, confidentiality was always maintained, and all internal SYSCO policies and procedures adhered to.



Thank you
John Hemeon
Executive Vice President