

Food Safety Policy

Cermaq Canada Ltd. is a salmon farming company on Vancouver Island, British Columbia. Operations consist of four land-based freshwater facilities (three hatcheries and a broodstock facility); 26 marine aquaculture facilities (including a broodstock facility); and one fish processing facility. Cermaq Canada's offices are located in Campbell River, Tofino and Richmond. Warehouses are located in Campbell River, Tofino and Port McNeill.

Cermaq Canada Ltd. is proud to produce high-quality Atlantic salmon (*Salmo salar*) for domestic and international seafood markets.

Our Policy

Cermaq Canada Ltd. is committed to ensuring Food Safety is integrated into the daily operations of key business functions including the farming, harvesting, processing and distribution of farmed salmon. Cermaq Canada recognizes that the key focus is to deliver to our customers the highest quality food product, while maintaining food safety.

Our Commitments

- ✓ Integrate Food Safety into the business objectives of Cermaq Canada Ltd.
- ✓ Ensure our product meets or exceeds all statutory and regulatory requirements for Food Safety.
- ✓ Ensure our product meets or exceeds our customers' mutually agreed-upon Food Safety requirements.
- ✓ Maintain a Food Safety and Quality Management Program that ensures methods, processes and products comply with all Food Safety requirements.
- ✓ Educate and train our employees in Food Safety matters including their specific role in maintaining a safe product
- ✓ Raise the awareness of our employees and customers about our policy, standards and commitments in regards to Food Safety.
- ✓ Inform suppliers and contractors involved in the value chain regarding our policy and procedures for Food Safety.
- ✓ Regularly review our Food Safety policies and procedures for continued suitability.
- ✓ Review our Objectives and Targets to ensure they continue to facilitate continual improvement of the Food Safety Management System.

