



May 2000
PRESS RELEASE

Ivanhoe Cheese Inc.! *Achieves HACCP Certification!*

Given our ongoing concern for product quality, product safety and product security, Ivanhoe Cheese Inc. is pleased to announce that we have recently received HACCP (Hazard Analysis Critical Control Point) certification for all facets of our operations.

The company, since its early days, has always placed a great deal of emphasis on quality control, and this is clearly indicated by the fact that we are one of a very few cheese companies within Canada to achieve HACCP status at this point in time.

Ivanhoe Cheese Inc. has been in continuous operation since 1870 and has the distinction of being not only this country's oldest cheese company, but also one which is highly regarded for its product quality, development and innovation.

Ivanhoe Cheese HACCP Certified!

May/2000
The Community Press Newspaper

The hardy pioneers who travelled the byways of Huntingdon by horse and buggy in 1869 to determine if farmer interest would support a cheese plant in Ivanhoe, would certainly be proud and gratified if they could tour today's large, modern operation, and would even be more pleased had they been looking in when Tom Graham, Mary Darling and Barry Reid of the Canadian Food Inspection Agency (CFIA) presented President Bruce Kingston with a Hazard Analysis Critical Control Point (HACCP) certificate at the Ivanhoe factory on Thursday, May 4.

Mr. Graham, the HACCP coordinator from Guelph, expressed great pleasure in presenting this certification and pointed out that only a handful of other cheese operations in Ontario have been so recognized.

The award was earned on conclusion of a five year monitoring period during which the Ivanhoe operation came under agency observation numerous times. According to Diane Mumby, the Ivanhoe Cheese on site HACCP coordinator, these inspections increased over the past few months and were sometimes of a week's duration. Mary Darling, of the Belleville office, commented that recognition was not being given simply for outstanding cleanliness resulting in a high standard of food safety, but also for an exemplary working atmosphere, high staff morale, healthy management/staff relationship and continuing improvement in all facets of production, up to a level of excellence; words echoed by Barry Reid, also of the Belleville CFIA office. Upon receiving the certificate and warm compliments from Mr. Graham and others, Bruce Kingston obviously very pleased, was emphatic in his observation that his employees deserved most of the credit for Ivanhoe Cheese receiving this award.

From an article written by George Fleming