



**Mallot  
Creek  
Group** inc.

## **Mallot Creek Group Inc.**

**Contact: Aaron Hibma, HBSc.; MSc**

294 E Mill St  
Elora, ON N0B 1S0  
Phone: (519) 846-1830 (ext. 228)  
Cell: (519)502-9278

Email: [AHibma@mallotcreek.com](mailto:AHibma@mallotcreek.com)

### **Areas of expertise / experience:**

Cereals and grains, Bakery, Dairy products, Meat processing, Processed foods, Fish and Seafood Processing; Red and White Meat Slaughter, Ready Meals & Assembled Products, Repack, Storage & Distribution, Import and Export, HACCP Consulting (training and implementation), GFSI Schemes (BRC, SQF, etc.), Food Label Reviews, Nutrition Label Creation, Audit Preparation, Food Facility Design.

### **Qualifications:**

Education: Honours Bachelor of Science, Biology, Microbiology Major,  
University of Waterloo  
Master of Science in Food Safety and Quality Assurance,  
University of Guelph,

### **Certificates:**

- HACCP I and HACCP II – GFTC 2012
- Implementing SQF Systems - GFTC 2012
- BRC Global Standard for Food Safety – Understanding the Requirements – Merit Achieved – GFTC 2012
- SQF Consultant – High Risk - 2012 to present - SQFI
- BRC Internal Auditor – 2017 – NSF
- Meat and Poultry Ontario – Governance Committee – 2021 - present

#### Experience:

- Write, implement and achieve CFIA acceptance of Food Safety Enhancement Program or equivalent Preventive Control Plans in medium and small sized federally registered slaughter, meat processing, bakery, dairy products, cold storage facilities and importers. Assist CFIA licensed sites and other non-licensed / registered sites within various sectors with SFCR compliance.
- Write, implement and achieve regulatory body (provincial, municipal government) acceptance of applicable regulatory compliance programs and site footprints and assist with obtaining applicable licensing.
- HACCP and GFSI-readiness assessment, writing, implementation and employee training in various food sector categories in Ontario and abroad.
- Writing of HACCP and HACCP based programs for various food industry associations.
- Write, implement and achieve certification of GFSI schemes including SQF and BRC in various food sector categories.
- Microbiology lab technician skills including food borne microbial sampling and identification methods and various molecular biology methods