

HACCP Letter - USDA 934

January 5, 2011

TO: Our Valued Customer

USDA EST 934 has reassessed its HACCP program in accordance with the Federal Register Notice, E.coli O157:H7 contamination of Beef Products issued by the Food Safety Inspection Service (FSIS) 65-07 dated October 12, 2007 and (FSIS) Notice 44-02 dated November 4, 2002.

Beef from USDA Est. 934 facility meets the USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to the program and procedures listed below.

- Testing of Carcasses for Ecolab Biotype 1 (9CFR 310.25) effective June 1997.
- Implementation of SSOP (Sanitation Standard Operating Procedures), 9CFR 416.
- Implementation of HACCP systems (9CFR 417) effective January 27, 1999 for small plants.
- Slaughter interventions include the use of carcass steam vacuuming, carcass washing and application of organic acid.
- Testing of carcasses for Salmonella as conducted by USDA in accordance with 9CFR 310.25.
- Removal and disposal of Specified Risk Material (SRMs) for Bovine Spongiform Encephalopathy (BSE), 9CFR 310.22 [Docket No. 0251F].
- All cattle are in accordance with the FDA regulation 21CFR 589.00 Animal Proteins Prohibited from use in Ruminant Feeds. Aug. 4, 1997.
- Compliance with Federal Humane Slaughter act of 1958 and 9CFR part 313.
- Beef trimmings are tested using the robust N=60 sampling method. Testing Methodology meets or exceeds the sensitivity and specificity noted by the USDA.

USDA Est. 934 has intervention steps in its process which are identified as a validated Critical Control Points (Organic Acid spraying system using food grade organic acid) that will reduce or eliminate E.coli O157:H7 below detectable levels. This intervention system is routinely tested in our process. The process is tested using carcass sponges collected both before and after the interventions. A robust sponging technique used by the MARC (Meat Animal Research Center) is the chosen sampling method. On the fabrication a validated CCP (Post - Chilling) has also been identified in our HACCP plan. In addition to these steps we do utilize steam vacuuming and carcass wash during the harvest process.

Records of the validated testing are kept on file at the facility and made available to USDA upon request. Records are maintained for a minimum of 2 years.

USDA Est.934 has developed and implemented a written Recall procedure. Mock Recalls are conducted every 12 months to assess the effectiveness of the program, results summary page and all supporting documents are on file. Mock Recalls will account for 100% of the product recovery within 2 hours.

All products produced at USDA Est. 934 have the ability to determine slaughter date and fabrication date on the product label. Detailed slaughter and fabrication information is available upon customer request.

If you require additional information or if you have any questions please feel free to contact us at 1-562-908-1089 and I will be happy to assist you.

Respectfully
Mario Ochoa
Facility QA/Manager




Terri Hall
Senior Manager Food Safety and Quality
Brandt Beef LLC