



HOUSE OF RAEFORD FARMS OF LOUISIANA, L.L.C.

Post Office Box 707 • Arcadia, Louisiana 71001

Ph. (318) 263-9004 • Fax (318) 263-3982

*Poultry Products Letter of Guarantee  
August 15, 2011*

Poultry products that have been produced and distributed by House of Raeford Farms of Louisiana, L.L.C., meet all applicable requirements of the Poultry Products Inspection Act and the Food, Drug, and Cosmetic Act. All poultry products produced at House of Raeford are produced in compliance within an approved HACCP/SSOP program, with oversight by USDA, FSIS Inspection. All of the poultry processing steps at House of Raeford have been assessed for the prevention of biological, chemical and physical hazards. Validated interventions are in place for Biological hazards including *Salmonella* and *Campylobacter* identified within the HACCP Plan. A copy of this assessment and validation is kept on file in the Quality Assurance / HACCP Department. We perform daily bird rinses post chill for Salmonella, Campylobacter and E.coli. We perform approximately 1 bird rinses per shift for Salmonella and Campylobacter for a total of 2 bird rinses a day. We perform approximately 8-10 bird rinses per day for E.coli. These results are then submitted to us from our outside lab service for review. The Salmonella and Campylobacter results are tracked on a computerized spreadsheet and the E.coli results are tracked using a graph chart generated by the lab.

Our establishment currently has a rating of Category 1 Salmonella sp. Result status. We also have in plant testing protocols for compliance with USDA standards for E. coli of product at post chill.

The Processing Plant operates under a written GMP Company Policy. An approved Pest Control Program is in place from outside contractor. Food Security Plan is implemented that is recommended by the USDA

This letter is to certify that all poultry products produced at House of Raeford Farms of Louisiana, L.L.C., meet all applicable USDA, FSIS regulations for food safety and product wholesomeness. Periodic testing of flocks for residual pesticides and antibiotics are performed and analyzed to ensure that no chemical hazards are present in our products. Water potability certificates and testing are updated a minimum of bi-annually to ensure that no chemical or biological contaminants are present in our potable water supply. Furthermore, all poultry products produced at House of Raeford's facilities have been produced under Quality Assurance and HACCP programs to ensure compliance with current customer and company requirements.

Sincerely,

A handwritten signature in black ink that reads "Mitzi Alford-Gaddy".

Mitzi Alford-Gaddy  
QA/HACCP Manager – P19865