



**KOCH FOODS**

*America's Chicken Specialist™*

January 1, 2011

## **LETTER OF GUARANTEE:**

All products produced from Koch Foods facilities (P-308, P-9141, P-33837, P-6529, P-19378) are USDA inspected. They operate and follow the 9CFR regulations and our HACCP plans are in compliance with USDA regulations and all requirements of 9CFR 417. The 9CFR regulations mandates clean, wholesome and safe for human consumption product is produced that is not misbranded. We monitor finished product temperatures at time of ship for temperature compliance as well as pallet appearance.

All of Koch Foods operations operate under a Standard Sanitation Operational Program (SSOP) that addresses operational and pre-operational sanitary conditions. We also adhere to established Good Manufacturing Guidelines (GMP's) as well as product quality inspection criteria and "in house" procedures.

If I can be of further assistance, or if you have any other questions please feel free to contact me at any time. My contact numbers are as follows:

WORK: 601-732-3023  
CELL: 601-955-0106  
PAGER: 601-306-0151  
E-MAIL: [ginfor@kochfoods.com](mailto:ginfor@kochfoods.com)

Sincerely,

*Ginger A. Ford*

Ginger A. Ford  
Senior Director of Quality Assurance