

Schenk Packing Co. Inc.

8204 288th STREET N.W. • STANWOOD, WASHINGTON 98292
Stanwood (360) 629-3939 • FAX (360) 629-4451
Seattle (425) 743-9211 • Everett (360) 652-0660 • Mt. Vernon (360) 336-2828

February 4, 2011

Attn: Roger Jones
Pacific Distributors

HACCP letter

Schenk Packing Co., Inc establishment number 6056 has maintained a strong commitment to provide safe and wholesome products to our customers. We are a federally inspected plant and we operate under a Hazard Analysis and Critical Control Points (HACCP) plan which meets all regulatory requirements set by the USDA/FSIS.

Our HACCP plan is reassessed annually; in addition to an annual reassessment our plan was reassessed in accordance with FSIS Notice 44-02 which identifies E. coli 0157:H7 as a “hazard reasonably likely” to occur and FSIS notice 65-07 Notice of Reassessment of E. coli0157:H7 Control and Completion of Checklist for all beef operations.

Schenk Packing has identified multiple chlorinated chilled spray applications as our validated CCP to eliminate or reduce E. coli0157:H7 to below detectable levels. The validation of this CCP is based on scientific research performed by IEH laboratories on May 10th, 2010. Cold chain management is used to maintain the reduced level of E. coli 0157:H7 to below detectable levels throughout the production process. This study is also backed up with our internal testing which includes carcass swabs for SPC, coliform and generic E. coli.

In addition to our chlorinated chilled spray application we also have implemented the following interventions to aid in the prevention of contamination:

- We employ a live cattle wash and sanitizing with hyper chlorinated chlorine
- After knocking, the cut line is sprayed with 180 degree spray followed by cold chlorinated water.
- There are chlorinated water lines throughout the plant for each worker station.
- There are 180 degree sterilizers on the kill floor at each worker station.
- Custom hide removal system.

- All carcasses are sprayed at the final wash station with chlorinated cold water
- Carcasses are subject to multiple 35 degree chlorinated water chill applications.

Schenk Packing has identified our chlorinated spray chill as a CCP. This CCP has been validated by scientific research conducted by IEH laboratories and is available for review at our establishment.

To further ensure that we are producing quality products all boneless beef is tested for E. coli 0157:H7 using an FSIS approved N=60 method. We classify each bin/tub/combo of boneless beef as a single lot. All products are placed under company hold tags until test results are negative.

Schenk Packing Co. Inc.

8204 288th STREET N.W. • STANWOOD, WASHINGTON 98292
Stanwood (360) 629-3939 • FAX (360) 629-4451
Seattle (425) 743-9211 • Everett (360) 652-0660 • Mt. Vernon (360) 336-2828

February 4, 2011

Attn: Roger Jones

Pacific Distributors

Schenk Packing Co., Inc Letter of Guarantee

The article(s) comprising each shipment or other delivery hereafter made by the order of Schenk Packing Company is hereby guaranteed as of the date of such shipment or delivery, to the best of our knowledge, was not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, inclusive of 21 CFR 589.2000 and the Meat and Poultry Inspection Act.

Livestock suppliers accepting payment for livestock shipment, on the order of Schenk Packing Co., hereby guarantees, on the delivery date, to the best of their knowledge was not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, inclusive of 21 CFR 589.2000 and the Meat and Poultry Inspection Act. The use of meat and bone meal is not allowed in livestock feed in the U.S. All Specified Risk Material is removed.

To ensure the integrity of all products produced at Schenk Packing Co., Inc we have multiple barriers in place which assist us in maintaining a wholesome quality product.

The following barriers are in place after we have received cattle at our establishment to eliminate or reduce E. coli O157:H7 to below detectable levels.

- We employ a live cattle wash and sanitizing with hyper chlorinated chlorine
- After knocking, the cut line is sprayed with 180 degree spray followed by cold chlorinated water.
- There are chlorinated water lines throughout the plant for each worker station.
- There are 180 degree sterilizers on the kill floor at each worker station.
- Custom hide removal system.
- All carcasses are steam vacuumed after splitting.

Schenk Packing has recall procedures in place that allow us to track any affected product to our customers. This program is tested annually. We also have a Food Defense Plan in place which aids us in preventing intentional contamination to any products produced at this establishment.

Schenk Packing Co., Inc. is committed to food safety and providing our customers with a safe, wholesome, quality product.

- All carcasses are steam vacuumed after splitting.
- All carcasses are sprayed at the final wash station with chlorinated cold water
- Carcasses are subject to multiple 35 degree chlorinated water chill applications.

E. coli0157:H7 testing is performed on all boneless beef destined for our grinding operation. We perform single combo testing, using an N60 FSIS approved testing method. All lots of boneless beef are held under our company product hold procedure until tests results are received.

In the event that we encounter a single or multiple positive test results, Schenk Packing Co., Inc. has procedures in place that allow us to properly dispose of all positive product accordingly and re-test product that had previously tested negative. If it is determined that there is a correlation between lot(s) which previously tested negative and the lot(s) that tested positive, the negative product will be treated as a presumptive positive and handled accordingly. Cultural confirmation is not needed to determine a lot as positive.

Carcasses are sampled for generic E. coli in accordance with the requirements stated in 9 CFR 310.25(a). In addition to these tests, environmental sampling takes place at numerous locations throughout our processing facility during pre-op and during production. These tests include SPC, coliforms, and generic E. coli.

SRMs are sent to a landfill. Specified Risk Materials (SRM) are defined as the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum), and the dorsal root ganglia of cattle 30 months of age and older, and the tonsils and distal ileum of the intestine of all cattle. SRMs are segregated from human food production and handled as inedible in accordance with 9 CFR 314. The use of a penetrating percussion device which injects air into the cranial cavity is not permitted for stunning.

Our definition of non-ambulatory disabled livestock is consistent with 9 CFR 309.2(b). Non-ambulatory cattle are not allowed in and are not slaughtered at our facility. If cattle do become disabled, procedures are in place to ensure that they are humanely handled and removed from the premise to prevent insanitary conditions.

It is the practice of Schenk Packing Co., Inc. to receive and promote humane handling of all cattle while providing basic welfare needs from the time we receive these animals until they are harvested. Employees who have direct handling with cattle are trained first by viewing Dr. Temple Grandin's manuals and videos. Employees are further trained in-house to ensure all state and federal laws are met. We perform a monthly handling and harvest audit to ensure that our employees are practicing proper handling techniques.