



Superior Farms Corporate Office  
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dba: Superior Farms – Dixon Division, Superior Farms – Denver Division,  
Superior Farms – Boston Division, Superior Farms – Southland Division

February 21, 2011

**RE: Superior Farms Quality Assurance Programs  
(HACCP, SSOP, Pest Control, COOL, Recall, 3<sup>rd</sup> Party Audits)**

To whom it may concern:

Thank you for your inquiry regarding the Quality Assurance programs at one of our facilities.

Superior Farms facilities include:

- Superior Farms – Dixon Division, est #2800 (formerly Superior Packing Co.)
- Superior Farms – Denver Division, est #5883 and est #513 (formerly Superior Colorado and Mountain Meadows Lamb)
- Superior Farms – Boston Division, est # 252/252P (formerly Boston Lamb and Veal)
- Superior Farms – Southland Division, distribution only (formerly Southland Meat Co.)

Superior Farms guarantees that our products are safe, wholesome and produced in accordance with all applicable food safety and handling laws.

**HACCP, SSOP, RECALL, PEST CONTROL**

This letter shall serve as notification that since January 25, 1999, all Superior Farms facilities have been operating with USDA approved HACCP and SSOP Programs that comply with the Code of Federal Regulations. We operate under our own strict Standard Operating Procedures which include a pest control program maintained by a certified technician. We maintain a documented recall plan as well, which is tested at least bi-annually.

**E Coli O157:H7**

All aspects of the HACCP plans are reassessed at least annually in addition to any reassessment requirements established by the USDA. Specifically, all Superior Farms facilities' HACCP programs were reassessed in January of 2003 and again in October of 2007 per FSIS Notice 65-07 in regards to E Coli O157:H7. A purchase specification is in place requiring all beef and veal harvest operations to have one or more validated CCPs in place to eliminate or reduce the occurrence of E Coli O157:H7. A letter of guarantee or a completed vendor approval form must be on file to confirm this. Additionally only N60 raw material testing is accepted as verification testing of bovine raw materials for grinding or system validation. Critical Control Points within our own facilities adhere to strict temperature controls in order to prevent the growth of any pathologic bacteria including E Coli O157:H7 and each lot of bovine raw material intended for grinding is tested using the N60 sampling protocol. Raw material testing is validated each quarter with finished goods testing on ground product.

### **Bovine Spongiform Encephalopathy (BSE)**

Our HACCP plans also address Bovine Spongiform Encephalopathy. The vendor approval program ensures that all beef and veal vendors verify that all non-ambulatory animals presented for slaughter are condemned, that air injection stunning is prohibited in all the company's slaughter facilities, that automated meat recovery systems are not used for our product, that measures are in place to verify that all specified risk materials (SRMs) are excluded from qualified edible product, and that product from animals 30 months of age or older is kept separate from other products.

### **Country of Origin Labeling**

Additionally all facilities are in full compliance with country of origin regulations. All animals processed by our harvest floors are Product of USA. Affidavits stating that the animals delivered to our processing plants were born and raised in the USA are on file at each plant. All covered products have the country of origin printed on the box labels, as well as by product code on the bills of lading and invoices.

### **Third Party Audits**

All of our processing facilities are audited by third party agencies at least once a year. We participate in both Animal Welfare and Food Safety audits. Audit summaries are available to you upon request.

Superior Farms has for some years now, done a wide variety of microbial/food safety testing and continues to actively participate in pathogen reduction programs. Superior Farms' approach to food safety will always be to not only meet, but exceed, meat industry standards.

Should you have any additional questions concerning our HACCP programs or other Quality Assurance items, please contact one of the Managers below or myself.

Sincerely,



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