



Dear Valued Customer,

Edible beef products from the plants listed at the end of this letter meet all USDA requirements for the production, sale and distribution of meat products.

REGULATORY COMPLIANCE

Tyson Fresh Meats plants listed below are federal establishments and operate under the regulatory requirements set forth in Title 9 of the Code of Federal Regulations.

- Carcasses *E. coli* Biotype I Testing (9CFR§310.25)
- HACCP & SSOP (9CFR§416 and 417)
- Salmonella Performance Standard as conducted by USDA-FSIS (9CFR§310.25)
- Annual Reassessment (9CFR§417.4 (a) (3)) effective January of each year. Includes *E. coli* O157:H7 [EC7].

HACCP CRITICAL CONTROL POINT (CCP)

Critical Control Points are in place and validated for the control of enteric pathogens (specifically EC7).

- Validated Final Carcass and Offal intended for raw ground use intervention.
- Chilling
- Zero Tolerance for feces, ingesta and milk (FSIS Directive 6420.2)
- Disposition for EC7 positive product.

INTERVENTION

Tyson Fresh Meats employs a validated multiple hurdle process within the beef slaughter systems to address Enteric Pathogens, specifically EC7. These hurdles include:

- Seasonal Pre-Harvest Treatment – Animal hides are treated during the hot season with phage.
- Steam Vacuums – Strategically placed to address pattern opening areas.
- Pre-Evisceration Cabinet System (PECS) – Eligible carcasses are treated with an approved antimicrobial.
- Carcass Interventions – Post FSIS Inspection, carcasses are treated with one or more antimicrobial treatment including hypobromous acid, thermal (hot water or steam), acidified sodium chlorite and / or peroxyacid.
- Offal Intervention – Offal products intended for raw ground beef are treated with one or more antimicrobials including organic acids, peroxyacids and / or hypobromous acid.
- Subprimal Treatment – Subprimals cuts are treated with an approved antimicrobial prior to packaging.

EC7 TESTING & ANALYSIS (FOR ALL PRODUCTS INTENDED FOR RAW GROUND USE)

- Sampling: Tyson N60 Prerequisite Program requires a minimum of 60 pieces per lot [~375 grams].
- Analysis: The entire sample is analyzed via PCR or equivalent laboratory method. Laboratory methods are validated to meet USDA criteria (≥98% Sensitivity and ≥90% Specificity).
 - Verification of EC7 lab methods are routinely performed at each Tyson Fresh Meats Laboratory in conjunction with the American Proficiency Institute Microbiological Performance Evaluation Program.
- Certificate of Analysis (COA)
 - Combo: Tested per customer order with an individualized COA to that specific product.
 - Boxed Trim & Offal: All tested trim and offal items are labeled with a product code ending in "T". A labeling information sheet is provided on our website (link at bottom of this letter).
 - Ground Beef – All ground beef produced by Tyson Fresh Meats [IBP] is derived from trimmings tested negative for *E. coli* O157:H7 under the Tyson N60 [or equivalent] program. A 'Tested Negative' statement is printed on the Bill of Lading for each order of ground beef.
- Tyson Fresh Meats utilizes a formal risk assessment program that evaluates specific investigatory findings from the 'on-site' investigation immediately following a High Event Period [HEP].
- EC7 Verification Testing is conducted at least quarterly on both ground beef and variety meats.
- External sources of raw material must meet or exceed Tyson Foods, Inc. requirements for EC7.

3rd PARTY AUDIT

Tyson Fresh Meats is audited on an annual basis by an independent 3rd Party. That audit encompasses regulatory compliance, EC7 and good manufacturing practices. GFSI Certifications provided for all processing / grinding plants (link at bottom of this letter).

Customer Notification

Tyson Fresh Meats plants have a recall plan on file that includes notification to affected customers of any product that may be adulterated or misbranded.

TYSON FRESH MEATS BEEF PLANTS

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245D	Emporia, KS
Est. 245J	Geneseo, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA
Est. 245	Denison, IA <small>[SLAUGHTER]</small>

Send questions or update requests to TysonQATechServices@tyson.com or call 605-235-2721.



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Please visit our website for all letters of guarantee provided:
<http://www.tysonfoods.com/Business-to-Business/Fresh-Meats/Food-Safety.aspx>