



January 31, 2011

Dear Valued Customer,

Please be aware that Washington Beef, LLC (Est. # 235) is operating in full compliance with USDA regulation 9CFR 310.22 regarding the handling and disposition of specified risk materials from cattle.

Specifically our program includes the following operating parameters:

- Our definition of non-ambulatory animals is consistent with that contained in 9 CFR 309.2(b). We do not allow any non-ambulatory animals to enter our process.
- We do not allow any animal that has been tested for BSE to enter our process
- We do not use air-injection stunning.
- We do not utilize any Advanced Meat Recovery processes.
- We determine animal age and identify those 30 months and greater in age for proper removal of SRM's specifically defined for that age group.
- All SRM's, as defined by the regulation, are removed during our production processes. We do not ship any product to other establishments for subsequent removal of SRM's.
- We do not ship any carcasses or parts, including short loins, that contain vertebral columns from cattle 30 months or older at the time of slaughter.
- We require our cattle suppliers to be in compliance with FDA CFR 21 Part 589.2000 which prohibits feeding of meat and bone meal from ruminant sources to ruminant animals.

Please contact me if you have further question or if there is additional information I can provide. We appreciate the opportunity to do business with your company and your mutual support of our food safety programs.

Sincerely,

AB FOODS LLC
Washington Beef Processing Plant

Shirley McAleer
Quality Programs Manager

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January 31, 2011

Dear Valued Customer,

Please be aware that edible beef products produced at the Washington Beef, LLC processing facility, Est. #235, are in full compliance with the following USDA regulations:

- HACCP regulations as per 9 CFR Part 417, effective January 26, 1998 for plants with 500 or more employees.
- Sanitation Standard Operating Procedures as per 9 CFR Part 416.11 through 416.17, effective January 27, 1997.
- Testing of carcasses for E. coli Biotype 1 as per 9 CFR Part 310.25.
- Testing of carcasses for Salmonella conducted by USDA as per 9 CRF Part 310.25.

We conduct an annual reassessment to evaluate our HACCP plans. Our latest annual reassessment was conducted in January 2011. In addition to the annual reassessment, our HACCP plans are reassessed whenever we have a process change that affects the food safety system or as necessary to stay current with USDA:FSIS guidance materials.

Our HACCP plan lists E. coli O157:H7 as a hazard reasonably likely to occur in our beef slaughter process. We have incorporated validated intervention steps as CCP's to reduce E. coli O157:H7 to below detectable levels in our slaughter process. These CCPs are a hot water wash and an acidified sodium chlorite spray, each of which is independently validated.

We maintain this reduced level of E. coli O157:H7 in our raw, not ground processes by use of cold chain management.

Additionally, we apply lactic acid to carcasses just prior to Fabrication and peroxyacetic acid to conveyor belts in our Fabrication process.

Our HACCP plan identifies specific finished products as raw ground beef components. These products are tested for E. coli O157:H7 per our test and hold program. Product categories and lot sizes are as follows:

- Binned trim – lot = 1 bin.
- Boxed trim – lot = 1 pallet of boxes
- Whole muscle binned products (by item code) – lot = 1 bin
- Variety meat products – lot = approximate lot weight for variety meats is 2000 pounds or less.

Samples are collected using an FSIS accepted robust N=60, 375 g or N=60 Plus 150cc method, which equal or exceed the FSIS method. Multiplex PCR-based testing, which is equivalent to or better than the FSIS method, is used to analyze the samples. Verification of our sampling protocol is conducted quarterly (monthly from April through September) by a third party testing laboratory.

Please contact me if I can answer any questions or provide further information regarding this important subject. We appreciate the opportunity to do business with your company and your mutual support of our food safety programs.

Sincerely,

Shirley McAleer
Quality Programs Manager
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