ACME FOOD SALES, INC.

A CELEBRATION OF QUALITY

January 18, 2017

To: Pacific Food Distributers

ACME Food Sales, Inc. guarantees that all items sold to Pacific Food Distributers are fit for human consumption, and are in full compliance with FDA, USDA, National Pure Food & Drug Laws, and the Federal Food, Drug and Cosmetic Act.

Sam Williams,
Quality Assurance
Acme Food Sales, Inc.
206-357-2649
swilliams@acmefood.com

AMERICAN FOODS GROUP

500 S. Washington Street
Green Bay, WI 54301

Phone: 920-437-6330
Fax: 920-436-6466

GIBBON PACKING COMPANY, LLC. Est. #5511, Gibbon, NE
LONG PRAIRIE PAKING COMPANY, LLC Est. #253, Long Prairie, MN
CIMPL'S MEAT COMPANY, LLC. Est. #2460, Yankton, SD
GREEN BAY DRESSED BEEF, Est. #410, Green Bay, WI

January 24, 2017

Pacific Food Distributors
P.O. Box 2810
Clackamas, OR 97015

American Foods Group, LLC has been operating under a Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP) system. We implemented Sanitation Standard Operating Procedures and generic E.coli testing performance criteria in January, 1997, followed by the implementation of PR/HACCP in January of 1998, in all of our beef production and processing facilities in accordance with 9 CFR parts 417; 416.11; 416.16; and 310.25. We reassess our HACCP program annually to assure validation of our HACCP program. We also conduct multiple annual verifications via 3rd party audits.

In accordance with the requirements of 9 CFR 310.25(a), we designed a carcass sampling plan that exceeds USDA/FSIS's requirements. We have implemented a multi-hurdle concept in pathogen reduction by using a number of validated pathogen intervention systems including steam or hot water pasteurization, organic acid rinse as our CCPs. These interventions are validated to eliminate or reduce to acceptable levels pathogens of public concern, such as E.coli O157:H7, STECS and Salmonella. In addition, we also use several other validated pathogen interventions including steam vacuums and a pre-evisceration wash, in tandem order. American Foods Group has always been a pioneer in food safety and quality. American Foods Group is in compliance with FSIS Directive 6420.2 regarding zero tolerance. In accordance to FSIS Notice 44.02 regarding E coli O157:H7, we have reassessed our HACCP program and considered E. coli O157:H7 as a hazard reasonably likely to occur in raw beef product destined for grinding and non-intact use. Therefore, we established a number of CCPs to address detection, and destruction of E. coli O157:H7 to below detectable limits. We have reassessed our HACCP plan based on Notice 65/07. American Foods Group uses robust N=60 sampling plan for boneless beef trimmings and non-intact product in accordance with FSIS Notice 65-07 and 66-07. In conjunction with N60+, AFG uses state of the art Multiplex PCR with sensitivity to detect one E. coli cell in 65 grams of sample. Furthermore, in accordance with USDA/FSIS Notice 05-09, we have implemented finished product interventions on trimming and primal/sub-primals. AFG has established a stringent statistically based Event Day (Hot Day) program in all of our plants. Should an "event day" occur, we have measures in place that prevent affected event day product from being shipped to our customers. Disposition of the affected product from the event day may be subject to further action based on an investigation of the cause.

As of June 4, 2012 USDA/FSIS is not requiring testing of Non O157 STEC relevant serogroups by Harvest facilities producing boneless trimmings, according to the USDA /FSIS Notice 29-12. In compliance with Notice 29-12 and 40-12 American Foods Group is not testing for Non O157 STEC. However, we will collect relevant and adequate data on the effectiveness of our interventions against Non O157 STEC to support that our existing interventions and process control programs are equally effective against the six relevant non-O157 STEC serogroups (O26, O45, O103, O111, O121, and O145).

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500 S. Washington Street
Green Bay, WI 54301

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American Foods Group operates in accordance with all USDA/FSIS regulations and requirements of Federal Register 21 CFR parts 589.2000 and 21CFR part 589.2001. We have established and implemented programs and policies approved by USDA/FSIS.

Humane Handling – American Foods Group is in full compliance with all provision of humane handling rules and regulations including 9 CFR 313.

Downer Animals – American Foods Group does not harvest non-ambulatory (downer animals) for human consumption. We are in compliance with FSIS Notice 56-07, the final regulation for non-ambulatory disabled cattle and specified risk materials.

Specified Risk Material – At American Foods Group, we remove, segregate, and properly dispose of all Specified Risk Materials (SRM's), prohibited by Notice 4-04, Notice 56-07 (the final regulations for non-ambulatory disabled cattle and specified risk materials) and Federal Register 9 CFR, parts 301 and 309, including tonsils, small intestine and spinal cord of all animals as well as skull, eyes, brain, vertebral column and dorsal root ganglia, of cattle 30 months and older.

Advanced Meat Recovery – American Foods Group, LLC is producing AMR in some of our facilities. Advanced meat recovery (AMR) is produced in accordance with all USDA/FSIS applicable rules and regulations.

Ground Beef – At American Foods Group, ground beef is manufactured from boneless beef trimming that is sampled for E. coli O157:H7, and samples were found negative.

American Foods Group continues to make every effort to minimize pathogenic bacterial contamination with the existing technology, but neither American Foods Group, nor anyone else is able to guarantee pathogen free raw materials.

We enclose an executed copy of our Continuing Guarantee, which supports our commitment to deliver you a merchantable, non-adulterated and safe product. It is our policy for purposes of uniformity and efficiency to provide only this form of continuing guarantee.

Very truly yours,

Ali Mohseni
EVP/Chief Food Safety Officer

AMERICAN FOODS GROUP

500 S. Washington Street
Green Bay, WI 54301

Phone: 920-437-6330
Fax: 920-436-6466

CONTINUING GUARANTEE

American Foods Group, LLC ("Seller") guarantees that each and every article of food delivered to or for Pacific Food Distributors, as of the delivery date: (a) is not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act (the "FDC Act"), the Federal Meat Inspection Act and the Poultry Products Inspection Act, in each case if applicable; (b) is not an article which, under the provisions of sections 404 or 405 of the FDC Act, if applicable, may not be introduced into interstate commerce; and (c) if the article contains a color additive, the color additive was from a batch certified in accordance with the FCD Act, if applicable. This guaranty does not apply to any article subjected to improper use, handling or storage after delivery or to use contrary to or inconsistent with Seller's instructions. Seller shall not be liable for any breach of this guaranty arising out of or resulting from Seller's compliance with Buyer's specifications, labeling instructions or other requirements.

EXCEPT FOR THE EXPRESS WARRANTIES SET FORTH ABOVE AND THOSE IN A WRITING SIGNED BY AN OFFICER OF SELLER AND BUYER, SELLER MAKES NO REPRESENTATION OR WARRANTY WHATSOEVER WITH RESPECT TO THE ARTICLES, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. IN NO EVENT SHALL SELLER BE LIABLE TO BUYER OR ANY THIRD PARTY FOR ANY LOST PROFITS OR REVENUES, DIMINUTION IN VALUE, OR ANY OTHER CONSEQUENTIAL, INDIRECT, INCIDENTAL OR SPECIAL DAMAGES.

This guaranty shall remain in effect until terminated by Seller on written notice to Buyer, provided, however, that termination shall not be effective as to any orders accepted by Seller prior to termination. This guaranty supersedes and replaces any prior guaranties given by Seller.

American Foods Group, LLC

Ali Mohseni
EVP and Chief Food Safety Officer

Date: 1/24/2017

Amick Farms

PREMIUM CHICKEN PRODUCTS

QUALITY PROGRAMS AND CONTINUING PURE FOOD GUARANTY

Effective Date: 01 January 2017

Dear Valued Customer,

Below you will find, along with a continuing guarantee, information which concerns the Quality, Food Safety & Regulatory Affairs programs of Amick Farms, LLC poultry slaughter establishments P-7987 and P-7927.

HACCP/ Prerequisites

Amick Farms, LLC is committed to producing wholesome chicken products in accordance with all food safety and regulatory guidelines set forth by the US Department of Agriculture. Also, Amick Farms, LLC operates under a fully implemented HACCP Plan (Hazard Analysis and Critical Control Points) which meets or exceeds requirements set forth in 9 CFR 417. Amick Farms, LLC has identified appropriate Critical Control Points (CCP) for the process. The CCP limits are monitored at a minimum of each production day. The CCPs are validated by scientific research and internal monitoring. Furthermore, Amick Farms, LLC has in place Sanitation Standard Operating Procedures (SSOP) that meet all requirements set forth in 9 CFR 416. Additionally, Amick Farms, LLC has in place written supporting programs for Good Manufacturing Practices (GMPs), pest control, and, where necessary, allergen control.

Regulatory

Amick Farms, LLC is in compliance with all USDA/FSIS performance standard requirements with regards to *Salmonella* and Campylobacter control resulting in a Category 1 standing with USDA/FSIS. Additionally, Amick Farms, LLC is a registered participant in the National Poultry Improvement Plan (NPIP) and testing birds for Avian Influenza according to this plan. There is a regular screening of all live poultry for pesticides and antibiotic/drug residues. Also, Amick Farms, LLC is in full compliance with all other applicable federal, state, municipal and local laws with respect to the manufacture, production, registration (if required), sale and transportation or distribution of such articles.

Animal Welfare

Amick Farms, LLC is committed to meeting all applicable regulations that pertain to animal handling and the proper care of animals as regulated by the USDA Animal Welfare regulations, as well as the current National Chicken Council (NCC) animal care guidelines. To demonstrate our commitment to Animal Welfare; the following steps have been taken:

- Amick Farms, LLC has training programs in place specifically designed to address animal handling issues.
- Industry experts have been used to design equipment and review the animal handling and slaughter process.
- Amick Farms, LLC completes daily monitoring audits to ensure animal handling requirements are met.

Amick Farms, LLC
Post Office Box 2309 • Batesburg-Leesville, SC 29070
(803) 532-1400 • (800) 926-4257 • FAX (803) 532-1441

Amick Farms

PREMIUM CHICKEN PRODUCTS

Amick Farms, LLC is committed to the highest standards of animal welfare. Our commitment includes regular welfare checks and verifications; regular third-party audits by outside experts; and rigorous internal audits conducted by a Quality Assurance professional who has been certified by the Professional Animal Auditor Certification Organization, or PAACO, an iudependent organization that has been widely recognized for excellence and leadership in animal welfare auditing.

Audits

Amick Farms, LLC conducts annual independent third party Food Safety and Animal Welfare audits. In 2009, Amick Farms, LLC obtained certification to be in compliance with Global Food Safety Initiative (GFSI) standards for Food Safety and Quality. The animal welfare audits conducted have confirmed compliance with the National Chicken Council Animal Care Guidelines.

Recall and Traceability

Recall procedures are in place such that in emergency, all products that are produced can be traced as product codes and volumes shipped by the location shipped to. Amick Farms, LLC has a Recall Team made up of personnel identified according to the necessary disciplines needed for prompt action. Members of this team include Production, Sales, Technical Services, Public Affairs, and Legal.

Food Defense

Amick Farms, LLC is access controlled, fenced and guarded. Visitors are restricted from access to production areas, except under certain strictly controlled circumstances. Amick Farms, LLC operates under a fully developed and implemented Food Defense program and these procedures are reviewed on a regular basis.

Continuing Pure-Food Guaranty

1. In consideration of purchases from Amick Farms, LLC ("Seller") by customer ("Buyer") of articles subject to the Federal Food, Drug, and Cosmetic Act of 1938, as amended, the article(s) comprising each shipment or other delivery hereafter made by Seller to or on the order of Buyer is guaranteed, as of the date of such shipment or delivery, to be, on such date:

   (a) not adulterated or misbranded within the meaning of said Federal Act, as amended, including the Food Additives Amendment of 1958 to said Federal Act, to the extent said Federal Act is then effective and applicable;

   (b) not an article which may not, under the provisions of Sections 404 or 505 of said Federal Act, be introduced into interstate commerce;

   (c) not adulterated or misbranded within the meaning of laws or ordinances of the state or city to which such article is shipped by Seller, the adulteration and misbranding provisions of which are substantially the same as those found in said Federal Act; and

Amick Farms

PREMIUM CHICKEN PRODUCTS

(d) where applicable, in compliance with the Federal Hazardous Substances Labeling Act.

2. This guaranty is provided by Seller subject to the condition that if an article is packed and shipped or delivered under a label designed or furnished by Buyer, Seller's responsibility for misbranding shall be limited to that resulting from the failure of the article to conform to the statements contained on such label.

3. Unless a sales agreement between the parties provides otherwise, Seller agrees to hold harmless, indemnify and defend Buyer, its employees, directors, and officers from and against all direct loss, cost, damage and expense (including reasonable attorneys' fees) to the extent resulting from Seller's breach of its continuing pure food guaranties as provided in paragraph 1 above.

4. This continuing pure food guaranty supersedes and replaces any continuing pure food guaranty previously given by Seller to Buyer and shall continue in effect until written notice of revocation is provided by Seller.

Thank you for the opportunity to provide you with this insight into our Quality, Food Safety and Regulatory programs.

Please feel free to contact me if you have any further questions.

Sincerely,

Frank Wier
Director of QA, Food Safety & Regulatory Affairs
Amick Farms, LLC SC, MD/DE

CHILEMAR INC.

Guarantee Letter

To our customers:

Chilemar Inc., certifies that appropriate quality control procedures have been implemented and maintained to ensure safety for our frozen and canned Seafood products supplied to your entity. We further certify that these products are produced in compliance with current good manufacturing procedures, and the fish and fishery products hazard analysis critical control point requirements as described in 21 CFR part 123.

A product specification sheet is available to further ensure the product imported has met all the standard parameters of production.

Inspections to our manufacturing plants are made in a routine basis to make sure the products being processed meet all the necessary requirements for export to the U.S.A.

Chilemar Inc. has also available a document issued by the Chilean Government authority to each manufacturing plant that is in compliance with FDA regulations including HACCP. Regulations

Chilemar Inc. has also sent personnel for HACCP training for a better knowledge of the process.

Date: January 18th of 2017

Eugenio (Gene) Sanchez

US Sales Director

CHILEMAR INC.

P.O.BOX # 803321

Santa Clarita, CA 91380

(818) 629-2526 office (818)634-7740 cel

info@antarticafoods.com www.antarticafoods.com

ARMANINO
FOODS OF DISTINCTION, INC

HOLD HARMLESS
AND
GUARANTY/WARRANTY OF PRODUCT

Buyer: Pacific Food Distributors
12300 SE Carpenter Drive
Clackamas, OR 97015

Attn.: Patti Jerome

Armanino: Armanino Foods of Distinction, Inc.
30588 San Antonio Street
Hayward, California 94544

ARMANINO FOODS OF DISTINCTION, INC., for itself, its affiliates, divisions and/or agents (collectively, "ARMANINO"), for value received, hereby represents, covenants and agrees to and with BUYER, its subsidiaries, affiliates, divisions, and/or agents and assigns (collectively, "BUYER"), as follows:

1. California Safe Drinking Water Act and Toxic Enforcement Act of 1986
ARMANINO acknowledges that BUYER is subject to the Safe Drinking Water and Toxic Enforcement Act of 1986 of the State of California, popularly known as Proposition 65. Proposition 65 requires that all persons doing business in the State of California provide clear and reasonable notice to all persons exposed to chemicals identified by the State to cause cancer or reproductive toxicity. BUYER is required by each of its distributors to certify that its products contain none of the chemicals listed by the State which are known to cause cancer or reproductive toxicity or if any such chemicals are present, they pose no significant risk. As a result of this legal requirement, BUYER is required to obtain from its suppliers certification that the products manufactured by ARMANINO for BUYER either (i) contain no chemicals subject to Proposition 65 or that the chemicals meet State of California and federal regulations and are not present in concentrations that would pose a "significant risk" to consumers as defined in California law, or (ii) carry appropriate product label warnings. ARMANINO hereby certifies that the foregoing is true and correct. In addition, ARMANINO agrees to notify BUYER of any changes to the content of the products manufactured hereunder if any such changes would affect the above certification. Because the list of Proposition 65 chemicals will be amended from time to time (generally on a quarterly basis), it is the responsibility of ARMANINO to notify BUYER of such changes as they may affect compliance with Proposition 65.

2. Representations and Warranties Regarding Adulteration and Misbranding
ARMANINO hereby represents, warrants and covenants that each and every article of ARMANINO contained in each shipment or other delivery hereafter made to, or on the order of, BUYER is hereby guaranteed as of the date of such shipment (i) to not be adulterated or misbranded within the meaning of:

(a) the Federal Food, Drug and Cosmetic Act, as amended, and all rules and regulations promulgated thereunder; and not an article which may not, under the provisions of Section 404, 505 or 512 of such Act, be introduced into interstate commerce;

(b) the Federal Meat Inspection Act, as amended, and all rules and regulations promulgated thereunder;

(c) the Poultry Products Inspection Act, as amended, and all rules and regulations promulgated thereunder; and

(d) and similar state or local laws, and all rules and regulations promulgated thereunder.

(ii) to not be adulterated, misbranded or packaged in misbranded packages, within the meaning of the terms of the Federal Insecticide, Fungicide, and Rodenticide Act, the Federal Hazardous Substances Labeling Act, the state pure food and drug acts or any other applicable federal, state or local laws, ordinances, rules or regulations and not an article of food, drug, device or cosmetic, which is in violation of, or which cannot be legally transported or sold under, the provisions of any federal, state, or local laws, ordinances, rules or regulations; (iii) to not be misbranded within the meaning of any federal, state or local laws, ordinances, rules or regulations when bearing labels furnished by ARMANINO, and affixed to such article of food, drug, device or cosmetic on repackaging by BUYER in accordance

with instructions furnished by ARMANINO; (iv) to be free from any Salmonella organism, pathogen or toxin; (v) to be free from any foreign material, poisonous or injurious matter; and (vi) to be free from any artificial coloring and preservatives, which are not derived from a batch certified by ARMANINO, in accordance with the Federal Food, Drug and Cosmetic Act, the Food Additives Amendment and all other revisions and amendments thereto and all regulations issued under such Act.
(iii) to have been processed, packaged and stored in accordance with Good Manufacturing Practices (G.M.P's), as may be applicable to ARMANINO under Title 21 CFR Part 110 et.seq., or any other law, regulation or rule applicable to Armanino.

(iv) is in compliance with 9 CFR Part 430, FSIS directive 10,240, issued October 2, 2003.

3. ARMANINO represents and warrants that it has adopted and implemented a Hazard Analysis Critical Control Program ("HACCP") program with respect to the processing, packaging and storage of its products, as such program may be applicable to ARMANINO under any federal, state or local law, regulation or rule applicable to ARMANINO.

4. Indemnification
ARMANINO agrees to indemnify and hold harmless BUYER from and shall at ARMANINO's expense and at BUYER's option, defend against, any and all claims, demands, actions, suits or proceedings brought or commenced by federal, state or local authorities against BUYER alleging that such merchandise manufactured, packed or sold by ARMANINO to or on the order of BUYER was, as of the date of such shipment or delivery, (i) adulterated, misbranded and/or falsely advertised within the meaning of any such state, federal or local law or (ii) not free from any Salmonella organism, pathogen or toxin, any foreign material, poisonous or injurious matter, or any artificial coloring or preservative.

5. Insurance
ARMANINO agrees to provide, and maintain in effect at all times after the date of this Agreement, (a) product liability coverage in the minimum amount of Five Million Dollars ($5,000,000) per occurrence for products manufactured by ARMANINO for BUYER and (b) workers' compensation insurance, automobile liability insurance and comprehensive general liability insurance with coverage amounts consistent with general industry standards. ARMANINO shall furnish BUYER with a certificate or certificates of insurance which evidence that such insurance is in effect. ARMANINO shall provide endorsements to its insurance policies evidencing BUYER's status as an additional insured. Such endorsements shall provide that such insurance may not be canceled or materially modified without thirty (30) days' prior written notice to BUYER.

6. This Agreement shall be governed by the laws of the State of California. The guaranty contained herein is continuing and shall be in full force and effect and shall be binding upon ARMANINO and its successors and assigns, with respect to each and every article of food, drug, device or cosmetics shipped or delivered to BUYER or on behalf of BUYER to a third party, by ARMANINO (including goods in transit) before the receipt by BUYER of written notice of revocation thereof. This Agreement contains the entire agreement with respect to the subject matter contained in it and supersedes any prior guaranty and indemnity agreement delivered by ARMANINO to BUYER.

Dated this 23rd day of January 2017.

ARMANINO FOODS OF DISTINCTION, INC.,
a Colorado corporation

By: *Edmond J. Pera*
Its: President and CEO
Address: 30588 San Antonio Street
Hayward, CA 94544

Baron
Spices & Seasonings

CONTINUING GUARANTY AND HOLD HARMLESS AGREEMENT

1. The undersigned, Baron Spices Inc., a Missouri corporation (hereinafter the "Company"), hereby guarantees that any product manufactured, packed, warehoused, distributed, shipped, delivered, labeled, or sold by the Company (hereinafter the "Product") to or on the order Pacific Food Distributors (hereinafter the "Customer"), shall not be adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act (the "FDCA"), as amended, or any rules and regulations promulgated there under; shall not be an article which may not, under the provisions of Section 404 and 505 of the FDCA, be introduced into interstate commerce; and shall be in compliance with any other federal, state and local laws and any rules and regulations promulgated there under.

2. The Company further guarantees that any Product shall be manufactured, packaged and labeled in accordance with the requirements of the Consumer Products Safety Act, as amended; the Federal Hazardous Substances Labeling Act, as amended; and all other federal, state and local laws, including all rules and regulations promulgated there under, concerning the manufacturing, packaging and labeling of the Product.

3. The Company warrants that the Product is merchantable, fit for the particular purpose intended by the Customer and free from defect at the time of shipping.

4. The Company agrees to protect, indemnify and hold harmless the Customer and its agents and customers from any loss, damage, liability and expense (including reasonable attorneys' fees, costs and expenses) for death or injury to persons or damage to property, directly or indirectly, arising out of, or in connection with, the consumption or use of any Product from any shipment or delivery by the Company, or the breach of any guarantee or warranty, whether implied or express, by the Company, except as to the extent such loss, damage, liability or expense is the direct result of negligent acts or willful misconduct of the Customer. The Company agrees to hold the Customer and its agents and customers harmless from and shall, at the Company's expense, answer or defend any action, claim, suit demand or proceeding instituted against the Customer, its agents and customers for any loss, damage, liability or expense (including reasonable atttorneys' fees, costs and expenses) sustained or claimed to have been sustained by any individual, firm, corporation, or other person, directly or indirectly.

5. The Company agrees to maintain in effect insurance coverage with reputable insurance companies covering workmen's compensation and employers' liability,

Baron
Spices & Seasonings

automotive liability, comprehensive liability, all with such limits as are sufficient in the Customers reasonable judgment, to protect the Company and the Customer from the liabilities insured against by such coverages. The Company shall furnish a certificate evidencing the obligation of its insurance carriers not to cancel or materially amend such policies without thirty (30) days prior written notice to the Customer. In addition the Customer shall be named as an additional insured with respect to the comprehensive general; product, automobile and excess liability coverages specified herein and all such policies shall provide a waiver of subrogation in favor of the Customer.

6. This Continuing Guaranty and Hold Harmless Agreement is continuing and shall be in full force and effect and binding upon the Company until revoked in writing

1/6/2017 BARON SPICES, INC.

By _____
Tim Wiegers
President

Office: 541.935.3839
Fax: 541.935-3872
Sales: 800.935.3839

88091 Central Road
Eugene, Oregon 97402

January 20th, 2017

BARTELS PACKING COMPANY, DBA BARTELS FARMS

LETTER OF GUARANTEE

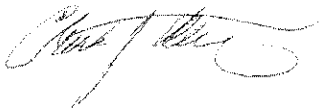
Bartels Packing Company, dba Bartels Farms, Establishments 497 & 497A, are operating in compliance with the following USDA regulations:

- The HACCP Plans are reassessed annually and whenever changes occur, per 9 CFR 417.1-8.
- Compliance with Federal Register Docket 00-022N, October 7, 2002, which requires the reassessment for E. coli O157:H7.
- Compliance with FSIS Notice 4-04, 9 CFR 301, 309-311, 313, 318-320.
- Compliance with FSIS Directive 6420.2, March 31, 2004, for Zero Tolerance requirements for head meat, cheek meat and weasand meat.
- Compliance with FSIS Directive 10,010.1, Revision 3, March 31, 2014.
- Compliance with FSIS Directive 10,800, Revision 1, March 3, 2014 for "Procedures for Residue Sampling, Testing and Other Responsibility for National Residue Program."
- Implementation of pre-requisite programs, including Standard Operating Procedures (SOP) and Good Manufacturing Practices (GMP).
- Sanitation Standard Operating Procedures (SSOP) are updated as new and improved products or processes are implemented, per 9 CFR 416.11-17. Our Process is monitored by operations personnel as well as by USDA/FSIS.
- Scientifically Validated Interventions that are designed to eliminate or reduce E. coli O157:H7 below detectable levels (9 CFR 310.25).
- Steam Vacuums have been installed on the Slaughter Floor at Est. 497, prior to evisceration and after the carcass is split, to remove visible contamination.
- A Thermal Carcass Wash Cabinet has been installed at Est. 497 for the purpose of reducing microorganisms and extending shelf life. Baseline data collection is ongoing on a daily basis.
- Organic Acid is applied to carcasses after the Thermal Wash Cabinet to control pathogens.
- CCPs in place at Est. 497 are as follows:
  - CCP 1B: Zero Tolerance for Feces, Ingesta, Milk, Head & Cheek Meat, Weasand Meat
  - CCP 2B: Application of Organic Acid Spray to carcasses to control pathogens
  - CCP 4B: Product Surface Temperatures to be ≤ 44.6 °F at packaging
- CCPs in place at Est. 497A are as follows:
  - CCP 1B: Intact meat products to be ≤ 44.6 °F prior to packaging
  - CCP 2B: Non-intact (ground) meat products to be ≤ 44.6 °F prior to packaging

- CCP's must be validated, including but not limited to test results, data collection and/or the absence of deviations on monitoring records for CCP's.
- Bartels Packing prohibits the purchase of livestock that have been fed ruminant meat and bone meal.
- BSE Infectivity Prevention Program, which regulates non-ambulatory cattle and stunning as well as the regulations for elimination of SRM's in beef products. A BSE prevention program letter has been created and is provided to customers upon request.
- Testing of carcasses at Est. 497 for E. coli Biotype I with a random carcass swab every 300 carcasses as per 9 CFR 310.25.
- Testing of Boneless Beef for E. coli 0157:H7, E. coli spp, APC and TCC, using PCR, Elisa or Reveal methods. Lots identified by lot number and date. Testing of lots occurs at Est. 497 for trim (N60 Incision Method) and 497A for ground beef and sub-primal cuts, if necessary. Vacuum packaged subprimals and vacuum packaged offal meats are not intended for use in ground beef. The absence of a COA is indication that the product has either not been tested or the customer has not purchased tested products at the time of sale.
- Microbiological testing is conducted at a third-party laboratory that is ISO 17025 accredited. Quarterly test verification is required.
- Intervention for E. coli 0157:H7 done by applying Organic Acid or Anti-Microbial Agents at appropriate levels after slaughter and again prior to processing.
- Environmental testing of product contact and non-contact surfaces for sanitary conditions is performed weekly at Est. 497 and 497A. As well as daily testing for the presence of microorganisms.
- We require that all food-packaging materials have a letter of guarantee for food grade quality as well as inspecting product materials at the time of delivery for integrity as per CFR 417.4 (a)(3).
- Products from Bartels Farms sold to customers will not be adulterated or misbranded within the meaning of the Federal Food and Drug Cosmetic act of 1938, as amended, the Federal Fair Law, during procurement, production, storage or transportation.
- Products from Bartels Farms shall be processed in accordance with Title 21, Part 110 of the United States Code of Federal Regulation (CFR), or "Current Good Manufacturing Practices (Sanitation) in Manufacturing, Processing and Packaging or Holding Human Food", as well as with FSIS CFR 416 & 417 of the "Pathogen Reduction, Hazard Analysis of Critical Control Point (HACCP) system.
- Bartels Packing Company & Bartels Farms submit for annual independent Third-Party Audits for GMP's, SSOP's, Food Safety, Food Quality, Food Security, SRM/BSE, N60 sampling and Humane Handling of Livestock. An audit in good standing is a required result as defined by the auditing firm.
- Bartels Packing Company & Bartels Farms has established "High Event Day" program(s), which include provisions for notifying customers of any "High Event Periods" prior to shipping raw material that may have been affected.
- Humane Handling of livestock at Est. 497 is required by all personnel as well as truck drivers delivering cattle to the plant. Downer cattle are not allowed to enter the building for slaughter at Est. 497, but are disposed under supervision of the USDA/FSIS.

- All animals received and slaughtered by Bartels Packing Company originate in the United States or Canada.

  Bartels Packing DBA Bartels Farms has acquired and maintains its Organic Certification through Oregon Tilth, certifying Bartels Packing and Bartels Farms as Organic Processor.



Christopher Bartels
Owner, Bartels Packing Company

Rodolfo Mendoza
HACCP Coordinator & SQF Practitioner

GENERAL AND CONTINUING PURE FOOD GUARANTEE
Compliance with Food and Drug Laws

Beaverton Foods, Incorporated, hereinafter as "Seller" hereby certifies to "Customer," hereinafter as:

Pacific Foods Distributors
12300 SE Carpenter Drive
Clackamas, Oregon 97015
Ph: (503) 607-1000, Fax: (503) 607-0133

For All Products Manufactured
{See List, Page 2}

That for the purpose set forth in Sections 301 or 404 of the Federal Food, Drug and Cosmetic Act, that all articles comprising each shipment or other delivery to Customer will not be adulterated or misbranded within the meaning of said Act, nor will any such article be an article which may not, under the provisions of Section 404 of said Act, be introduced into interstate commerce. Seller guarantees that all said articles are in compliance with all applicable laws, regulations, requirements and various programs administered, including the Federal Food, Drug and Cosmetic Act of 1938, Title 21, Parts 1 through 199, as amended, Oregon State Department of Agriculture provisions, Oregon Food Act, ORS Chapter 616, and the California Health and Safety Codes, Section 25249.6 (Proposition 65). Product is manufactured in a sanitary manner in compliance with Good Manufacturing Practices as identified in Title 21 of the Food, Drug and Cosmetic Act, above.

Seller does not guarantee against such goods becoming adulterated, misbranded, contaminated or unuseable within the meaning of said Act or Acts after shipment, and by reason of causes beyond seller's control or by misuse or abuse of product by customer or their agents.

Product specifications are provided to customer as part of this guarantee. It is the customer's responsibility to read the specifications and to control the product according to recommended shipping, storage, warehousing, handling and shelf-rotation conditions stated on the specifications from the time that customer takes possession of product. Seller reserves the right to change, modify, amend, correct, adjust, add or remove any test procedure, method, finished goods target, limit or range of product or to add or change ingredients, without prior consent of customer or notification thereto, when the formula is the property of Beaverton Foods, Inc. Customer is responsible for requesting updated specification sheets.

An MSDS (Material Safety Data Sheet) is not required for this product. These products are manufactured as food intended for human consumption, and to the best of our knowledge, no deleterious, hazardous, harmful or illegal substances have been added or are contained in these food products, in accordance with all United States Laws. Product is hereby classified as exempt from the requirement for a material safety data sheet in accordance with Federal Regulation § 29 CFR 1910.1200, (B), (II).

This guarantee shall remain continuous and in force until revoked by either party by giving of ten days written notice to the other party.

This certificate is hereby signed by a duly authorized technical representative of Beaverton Foods, Incorporated, who is thoroughly familiar with these products, their manufacture and complete compliance with said applicable laws and regulations:

Gentry Kauwe, Quality Assurance Manager

January 6, 2017
Dated

GENERAL AND CONTINUING PURE FOOD GUARANTEE
Compliance with Food and Drug Laws

GUARANTEED FOR THE FOLLOWING PRODUCTS:

Formula No.	UPC Code	Product Name	Container Size
F104B	71828-00104	BVR Prep. Extra Hot Horseradish	4/1 GAL
F104B	71828-00118	BVR Prep. Extra Hot Horseradish	12/32oz (Qt.)

Gentry Kauwe, Quality Assurance Manager

January 6, 2017
Dated

Product Stewardship Statement
("Statement")

This Statement covers the following goods ("Goods"):

PVC Films

APF
APW
BFX
CB
ChezFilm
Cheese Wrap
Choice Wrap
CRMF
Crystal Cling
CSK
CWHS
DHI
DHS
DIG
DSG
DSI
Durawrap – H, L, M,
MT
FTX
FWS
G7
HIYG
HTMF-PF
LGK
LWJ
M-32
MW
MWL
MWX
MXF
MW
Omnifilm
Omnifilm E
Omnifilm HT
Omnifilm MT
Omnifilm P
Omnifilm SB
Pastry Film
Premium – L, LT, M, XL, XXL
Premium MAP – H, L, M, XH
Premium Produce
Processor Film
PWG
PWGS
PWMF
PWMF PF
Revolution CR
Revolution Cutter Box
Revolution HW
Revolution Meat
Revolution MT
SBT
STP
SW
Vitafilm HT
Vitafilm PS
Vitafilm SBT
Vitawrap
Vitawrap F
Vitawrap F-10
WACW
Wrap-It

Berry Plastics Corporation and its affiliates may be referred to as "Seller" and the buyer of Goods may be referred to as "Buyer." Resins, colorants, additives, and other materials used in the production of Goods may be referred to as "Materials" and suppliers of Materials may be referred to as "Suppliers." All statements are made to the best of Seller's knowledge and are subject to the disclaimer at the end of this Statement.

US FDA Food Contact Status

This is to certify that every raw material selected to formulate the finished packaging and/or packaging components are listed in one or more of the following sections of Title 21, Code of Federal Regulations: 175.300, 177.1350 (a), (b), (c), 177.1520 (c) 2.1, 2.2, 178.2010, 178.3860, 181.24, 182.4505. The finished food-contact articles may be used at room temperature and below with fatty, non-fatty, non-alcoholic foods.

This plastic wrap may be used as a contain cover for microwave (non-susceptor) reheating applications with the food types listed above. The film should not touch the product and should be vented to allow steam that is generated to escape. This plastic wrap is not to be used in a conventional oven.

The sections above list raw materials officially sanctioned by the U.S. Food and Drug Administration (FDA) for use in food contact applications, such as packaging, and are subject to good manufacturing practices, as defined in Title 21, CFR § 110, and any limitations, which are part of the regulations. It is the responsibility of the food packer to determine if the supplied finished packaging and/or packaging components are suitable for their intended use.

BERRY PLASTICS

Product Stewardship Statement
("Statement")

Limited Product Guaranty

1. The undersigned corporation, on behalf of itself and its affiliates and subsidiaries ("Seller"), hereby guarantees that all products contained in any shipment or delivery, ("Buyer") shall, as of the date of Seller's shipment or delivery:

(a) Not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act ("the Act") and any amendment thereto;

(b) Not be articles of food which may not, under the provisions of section 404, 505 or 512 of the Act, be introduced into interstate commerce;

(c) Not be adulterated or misbranded within the meaning of the terms of the Federal Hazardous Substances Labeling Act;

(d) Not be adulterated or misbranded within the meaning of any state or local law or regulation which is comparable to the Federal Food, Drug and Cosmetic Act or the Federal Hazardous Substances Labeling Act; and

(e) Be in compliance with all other applicable federal, state and local laws.

The above guarantees do not apply to any packaging characteristic caused by or resulting from any designs, engineering, or specifications (or any combination thereof) supplied to Seller by Buyer.

2. Seller shall defend and indemnify Buyer, its affiliates, divisions, subsidiaries, successors and assignees and each of their officers, directors, shareholders, agents and employees from any and all claims, actions, suits, or fines made or brought by any third party, including any government agency, alleging bodily injury and/or property damage as a result of the use and/or consumption of the Products, or alleging bodily injury and/or property damage as a result of any material breach by the Seller of one of the above mentioned guarantees, or alleging the Products fail to comply with applicable state or federal regulations, provided Buyer gives Seller prompt written notice of any such claim, action, suit, or fines, and provided that any such damages or expenses shall not have been incurred as a result of any negligence or willful misconduct on the part of the Buyer, its agents, affiliates or its employees.

3. This Limited Product Guaranty shall be subject to and governed by the laws of the United States and the State of Indiana, without regard to its choice of law principles. Any and all disputes between the parties shall be prosecuted solely and exclusively in the federal or state courts located in Indiana, and the parties consent to personal jurisdiction of those courts.

4. This Limited Product Guaranty shall be construed in its entirety according to its plain meaning and shall not be construed against the party who provided or drafted it. If any portion of this guaranty is ruled invalid for any reason, such ruling shall not affect the other portions of this guaranty, and all remaining terms and conditions shall remain in full force and effect.

5. This Limited Product Guaranty is effective upon signing and shall remain in full force and effect until Buyer receives written notice from Seller. This Limited Product Guaranty supersedes any and all prior guarantees of a similar nature.

Heavy Metals, Coalition of Northeastern Governors (CONEG), Reduction in Toxics in Packaging, Toxics in Packaging

Based on representations of the Suppliers of the Materials from which the Goods are produced, the Goods are, on the date of shipment or delivery, in compliance with the relevant heavy metals requirements, and all current applicable amendments, for the CONEG (Coalition of Northeastern Governors) Reduction of Toxics in Packaging Acts, and California Toxics in Packaging Prevention (TIPP) Act.

Specifically, the sum of incidental concentration levels of lead, cadmium, mercury and hexavalent chromium present in the Goods shall not exceed 100 parts per million by weight. In cases where the regulated heavy metals are present at levels below the amount stated above, the regulated heavy metals were not intentionally added during the manufacturing process.

California Proposition 65 chemical content

Subject to the qualifications and exceptions below, each article comprising any shipment or other delivery of Goods made to or on order of Buyer is, on the date of such shipment, not an article that, to the best knowledge of the Suppliers of the Materials used in the manufacturing process, contains substances ("Listed Substances"), that are: (i) intentionally added during the manufacturing process or (ii) known or expected to be present at an exposure level requiring a warning under the current provisions of California Proposition 65, the Safe Drinking Water and Toxic Enforcement Act of 1986 ("Proposition 65").

Some Listed Substances may be contained in Materials but in such cases, the Supplier has stated that the Listed Substance is believed to be present at a level that does not require a notice under Proposition 65 or may have stated only that it does not use or intentionally add it.

This representation is based solely on a compilation of the most recently received information from Suppliers. Proposition 65 states "no significant risk levels" for carcinogens ("NSRL") and "maximum allowable dose levels" for chemicals that may cause reproductive toxicity ("MADL") in terms of theoretical exposure levels of micrograms per day ("µg/day") but Suppliers refer to the presence of Listed Substances in terms of actual concentration levels of parts per million ("ppm"). California has not, however, published any guidelines or tables that could be broadly applied to enable manufacturers or others to readily convert actual concentration levels to theoretical exposure levels and therefore statements to the effect that Listed Substances are present at levels that do not require warnings depend on certain assumptions about consumers' exposure and cannot be precise; Seller disclaims any responsibility to make any determination concerning the equivalence of any ppm that may be present in Materials to µg/day for any particular Listed Substance and relies solely on Suppliers' conclusions. (The U.S. Food and Drug Administration has published industry guidance containing recommendations on methods that may be used to reach conclusions on exposure levels but the calculations require a number of assumptions that are fact specific and Seller declines to make such assumptions or perform such calculations.)

Few Suppliers test for Listed Substances and many rely solely on information provided by their raw material vendors; some state that catalysts used in the manufacturing process are proprietary to their vendors and may contain phthalates resulting in residual levels in the Materials. Proposition 65 also lists some substances for which no NSRL or MADL has been published but in such cases, the Suppliers remain subject to the provisions of Proposition 65 requiring that businesses that knowingly expose individuals to such chemicals must provide a warning unless they can show that exposure at the level present in the Materials poses no significant risk of cancer or reproductive toxicity. Seller has not received any information from a Supplier that any Materials require a warning under this provision. Seller does not conduct any independent tests for Listed Substances and disclaims any responsibility to do so.

Product Stewardship Statement
("Statement")

Bisphenol-A (BPA)
Based on representations of the suppliers of the resins and additives from which the Goods are produced, the Goods are, on the date of shipment or delivery not manufactured to contain Bisphenol-A (BPA).

Post-Consumer Recycled Content
This is to certify that Post-Consumer Recycled (PCR) materials are not used in the manufacture of the listed finished packaging and/or packaging components.

Disposal
Disposal of this film must be in accordance with current laws and regulations. This film may be recycled. Check with local recycling facilities to determine if PVC films are accepted. This film is not suitable for composting or biodegrading methods of disposal.

Conflict Minerals
US legislation has mandated that US corporations report whether they or their suppliers purchase certain so-called "conflict minerals" or purchase products made with or from those minerals. "Conflict minerals" are those minerals which often originate from African countries and are the subject of internal and external conflicts between nations and cultural groups. It is the intentions of the US legislation to have US companies avoid fostering the brutal and unconscionable human rights abuses that accompany these conflicts by limiting the sale of the minerals that are the currency of those conflicts.

Conflict minerals include columbite-tantalite (coltan), cassiterite, gold, wolframite or their derivatives from the Democratic Republic of the Congo and its adjoining countries – Angola, Burundi, Central African Republic, Republic of the Congo, Rwanda, Sudan, Tanzania, Uganda and Zambia. The minerals in question are used in industrial applications in the manufacture of electronics (cell phones, computers, televisions, PDAs, DVD players and video game systems), medical equipment, high-speed tools, machine parts, glass and lamps.

The raw materials used to formulate Berry Plastics items do not intentionally contain any of these "Conflict Minerals" and the conflict minerals have not been intentionally introduced during the manufacturing process.

BERRY PLASTICS

Product Stewardship Statement
("Statement")

Disclaimer

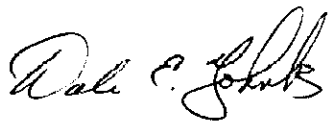
Seller does not conduct any independent tests of Materials and disclaims any responsibility to do so. Seller does not manufacture the Materials; the Materials are purchased from outside, unaffiliated Suppliers that have provided Material Safety Data Sheets or other information on which this Statement is wholly based. ASIDE FROM THE STATEMENTS ABOVE, NO WARRANTY, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY, FITNESS FOR ANY PURPOSE, OR ANY OTHER WARRANTY OR GUARANTEE IS MADE OR IMPLIED REGARDING THE MATERIALS OR THE GOODS OR THE REPRESENTATIONS OF THE SUPPLIERS, THE RESULTS TO BE OBTAINED FROM THE USE OF THE GOODS, THE SAFETY OF THE GOODS, OR THE HAZARDS CONNECTED WITH THE USE OF THE GOODS. ALL SUCH WARRANTIES ARE EXCLUDED.

This Statement is not intended to modify any existing supply agreement or other agreement between the parties or relieve Buyer from its obligations to: (i) comply with applicable laws; (ii) provide accurate data for decorating and labeling of Goods; and (iii) use the Goods in a manner consistent with those data. Seller disclaims any responsibility for and shall not be liable for: (i) any modification of the Goods after shipment; (ii) Buyer's use or storage that may result in degradation of the Goods or migration of other chemicals into the Goods; (iii) any non- conforming Materials or any modification of Materials by a Supplier; (iv) any addition to or amendment of any applicable European, U.S., state or local laws or regulations relating to the Materials, or the Goods; or (v) actions required by Suppliers or Buyer to comply with applicable European, U.S., state, and local laws relating to the Materials or the Goods. Buyer is responsible for determining and applying the law and regulations that may be applicable to the intended use of the Goods and determining if the Goods are suitable for their intended use. The chemical compositions for the Materials and the Goods may be proprietary formulations and, if so, are confidential.

This Statement: (i) is effective only as of the above date; (ii) is not assignable; (iii) revokes any prior statements or representations by Seller with respect to the subject matter; (iv) is subject to Suppliers' statements and disclaimers (copies of which will be provided upon written request); and (v) may be withdrawn by Seller at any time.

Should you need additional information concerning the composition of the Goods, you may contact your sales or customer service representative.

Reviewed by:



Dale Yohnk
Product Safety and Regulatory Engineer
Date: 4/27/2016

Berry Plastics Corporation
101 Oakley Street Evansville, IN 47710 Tele: 812-424-2904 Fax: 812-424-0128

January 23, 2017

To: Our Valued Customer

Re: Letter of Guarantee

Busseto Foods, Inc. guarantees that product supplied is not adulterated or misbranded within the meaning of the Federal Food Drug and Cosmetic Act at the time of shipment.

All products are manufactured in a facility is under the inspection of United States Department of Agriculture (USDA) with an establishment number of 9882 (Est. 9882). This letter is our guarantee that all items that Busseto Foods, Inc. supplies to your company has been produced in a facility that complies with current Good Manufacturing Procedures (GMP) and is in compliance with the United States Department of Agriculture guidelines for Hazard Analysis Critical Control points (HACCP) and Sanitation Standard Operating Procedures (SSOP).

It is our objective to manufacture safe and wholesome product to all of our customer. We thank you for your business in the past, and look forward to continuing business with you in future. Please do not hesitate to contact us should you require any additional information. I can be reached at (559) 237 – 3100 or by email at hercolano@busseto.com.

Sincerely,

Thank you,
Kyle Thomas | Plant Manager | Busseto Foods, Inc.
1090 West Church Avenue | Fresno, CA 93706
Kthomas@busseto.com | www.busseto.com | office: 559.237.3100 | fax: 559.237.8856 |

225 Hubbard Avenue
Butterfield, MN 56120
507-956-5103
Fax 507-956-5751

1/5/17

EJ Foods
2307 Inter Avenue
Puyallup, WA 98372

Butterfield Foods hereby guarantees and warrants to **EJ Foods,** that all product(s), specifically Raw Bagged Whole Fowl, comprising each shipment or delivery hereafter made to **EJ Foods** as of the date of shipment of delivery, is hereby guaranteed to be:

(1) neither adulterated nor misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of 1938, as amended, the Federal Fair Packaging and Labeling Act of 1966, as amended, or any State or local food or drug law or regulation, the adulteration and misbranding provisions of which are substantially the same as those found in the Federal Acts;

(2) not adulterated or misbranded within the meaning of the terms of the Federal Insecticide, Fungicide and Rodenticide Act or the Federal Hazardous Substances Labeling Act;

(3) free from any artificial color, artificial flavor or preservative unless clearly designated as such by Butterfield Foods on its label affixed to the merchandise sold to **EJ Foods** hereunder, or by written exception appended to this Guarantee;

(4) that any flavor shipped or delivered hereunder not designated as containing an artificial flavor, does not to the best of the Butterfield Foods information and belief, contain any artificial flavor, nor has Butterfield Foods added any artificial flavor to it;

(5) Butterfield Foods products are packed is a USDA inspected facility and said product is produced under a HACCP Plan that includes, but is not limited to, critical limits for fecal contamination and chilling (stabilization). All critical limits and other requirements meet USDA regulations;

(6) Butterfield Foods will not change any of the ingredients in the items supplied to **EJ Foods** without a 30 day advance notice;

This Continuing Food & Drug Guarantee shall be applicable to all goods furnished by the Butterfield Foods to **EJ Foods.** This letter of Guarantee shall continue in effect until cancelled by not less than ten (10) days prior written notice to **EJ Foods** by registered or certified mail.

Dated 1/5/17

Mitch Forstie
Vice President
Butterfield Foods

Cargill

January 6, 2017

To: Cargill Customers

RE: Beef HACCP Letter

Dear Valued Customer,

Thank you for requesting general information regarding specific initiatives at Cargill Meat Solutions Corporation, dba Cargill Protein and Cargill Limited (collectively hereinafter, "Cargill") beef harvest establishments in the US and Canada. Cargill employs a validated multi hurdle intervention system in the production of our quality beef products at all of our harvest facilities. The following facilities inspected and verified by the United States Department of Agriculture (USDA) Food Safety Inspection Services (FSIS) harvest and process only bovine species at their facility, and no other species or ingredients of animal origin are utilized in these processes.

The USDA Establishment numbers covered by this letter include:

Facility Location	Establishment #	FDA Registered
Friona, TX	86E	Yes
Dodge City, KS	86K	Yes
Schuyler, NE	86M	Yes
Fort Morgan, CO	86R	Yes
Wyalusing, PA	9400	Yes
Fresno, CA	354	Yes

Canadian beef harvest facilities have similar and equivalent programs to those in the U.S. The following facilities inspected and verified by Canadian Food Inspection Agency (CFIA) harvest and process only bovine species at their facility, and no other species or ingredients of animal origin are utilized at these facilities. These facilities meet or exceed the requirements of the Canadian Food Inspection Agency (CFIA), as well as USDA import requirements:

Facility Location	Establishment #	FDA Registered
High River, AB Canada	93	Yes
Guelph, ON Canada	51	Yes

General Food Safety Programs

Cargill is committed to the safety and quality of our products. All Cargill beef harvest facilities are in compliance with all USDA, FDA and/or CFIA regulations, as appropriate and all edible products are produced under a fully implemented Hazard Analysis and Critical Control Points (HACCP) Plan, which meets all requirements set forth in 9 CFR 417 and/or Canadian Meat Inspection Regulations Section 30.1. Additionally, Cargill facilities have in place Sanitation Standard Operating Procedures (SSOPs) that meet all requirements of 9 CFR 416 and/or CFIA, Chapter 3, section 3.9.1 in the Manual of Procedures (MOP).

Facilities that harvest and process raw beef product do consider *E. coli* O157:H7 and specified Non O157 Shiga Toxin *E. coli* as a 'hazard reasonably likely to occur" in Harvest HACCP plans. As interventions, fed cattle beef harvest facilities in the U.S. and Canada have installed hide-on carcass wash, pre-evisceration rinse cabinets, post-evisceration acid rinse cabinets, and steam pasteurization cabinets. Cow harvest facilities have combinations of the following installed interventions; hide-on carcass wash, steam vacuums, acid rinse cabinet, and steam pasteurization cabinets or hot water treatments. To eliminate or reduce the identified hazards to below detectable levels, Cargill has identified thermal pasteurization in the form of validated steam pasteurization intervention or validated hot water treatment as a Critical Control Point (CCP) for beef carcasses. Additionally, the thermal pasteurization CCP is validated by scientific research and internal use of time/temperature monitoring probes. These validation procedures meet the requirements of 9 CFR 416 and CFIA Chapter 4 of the MOP, Annex O. Cargill has identified an acid rinse cabinet as a validated intervention for red meat offal removed prior to the thermal

pasteurization. All CCP and control point critical limits are monitored at a frequency to ensure process control. Additionally, a peryoxacetic acid based antimicrobial agent is being applied immediately prior to packaging of subprimals. This agent is recognized by USDA-FSIS (Directive 7120.1) and CFIA as a "processing aid", therefore, there is no implication to labeling or including it in the ingredient statement. This treatment has been microbiologically verified in the facilities utilizing indicator microorganisms.

In addition, all harvest facilities perform extensive microbiological tests on carcasses and other beef products that serve as verification that the intervention system is functioning as designed. Cargill's harvest facilities located in the U.S. and Canada participate in USDA-FSIS *Salmonella* performance standards sampling (or equivalent sampling program) and sample carcasses for generic *E. coli* using the protocol designed in accordance with the requirements stated in 9 CFR 310.25. Moreover, all facilities also conduct routine environmental sampling for product contact pre-operational cleanliness at a variety of points in the production system. Depending on the facility, the microbiological monitoring includes testing for Aerobic Plate Count (APC), coliforms, and/or generic *E. coli*. Monitoring results are evaluated on an ongoing basis for trend analysis of the facility and products.

Furthermore, all Cargill beef harvest facilities have supporting prerequisite programs encompassing:

- Good Hygiene Procedures (GHP)
- Recall and traceability procedure to ensure proper identification for all materials coming into/through the system and leaving the system.
    - Recall procedures are in place at each production facility such that in an emergency, all products that are produced can be traced as product codes and volumes shipped, to the first level of distribution. Each of our production businesses has an Emergency Response team made up of personnel identified according to the necessary disciplines needed for prompt action. Members of the team include Production, Transportation, Sales, Food Safety, Quality, and Regulatory (FSQR), Corporate Affairs, Legal and Information Technology personnel, as necessary. These procedures are practiced at a minimum of annually to ensure effectiveness in the ability to trace all products and ensure all team members are competent in their roles. In the event of a natural disaster, or other crisis situation, that renders a production facility inoperable, Cargill has production contingency plans that involve other Cargill facilities, as well as approved External Manufacturers.
- Pest Control Program
- Management of Supplied Materials - Cargill requires that all raw material suppliers comply with all applicable government regulations and meet the following applicable requirements in order to become and remain an approved supplier:
    - HACCP
        - Raw beef purchased from the United States or Canada are USDA/CFIA inspected facilities operating under an implemented HACCP program.
            - Foreign facilities must be operating under "equivalent" inspection programs and certified by USDA-FSIS to export to the US or CFIA to export to Canada.
            - Meet the USDA Salmonella Performance Standards – for products sold to or within the United States
        - Facility shall have a minimum of two validated interventions to control *E.coli* O157:H7, of which, one must be a CCP.
        - Microbiological Testing
            - All ground beef components will be sampled and tested for *E. coli* O157:H7. An N=60 equivalent or better sampling method must be used. Cargill will not accept product that tests presumptive positive for *E. coli* O157:H7.
            - Intact lot loads must arrive with a negative certificate of analysis or product notification document
            - Verification Sampling must be completed and shared with Cargill on a quarterly basis
            - Facility must have an effective "event period" program including actions on subprimals.
        - Suppliers must have adequate segregation programs, if handling multiple species in one location, to ensure there is no risk of substitution and the labeled species is accurate.
    - SSOPs, Pre-requisites and Training

    - Beef supplier facilities must have implemented written SSOPs/Pre-requisites and training programs sufficient to ensure that all processing and handling equipment that contacts product is cleaned and sanitized properly and that sanitation effectiveness is monitored during pre-operational inspection.
- Live Animal Handling
    - Beef harvest facilities must have programs that:
        - Exclude non-ambulatory disabled livestock as defined by FSIS 6900.2, Rev. 2.
        - Are in compliance with FSIS Directive 6100, Rev. 2 Ante-Mortem Livestock Inspection, Final Regulations for Non-Ambulatory Disabled Cattle and Specified Risk Materials (SRMs) or CFIA MOP Chapter 17, Annex D.
        - Require all animals be handled in a manner compliant with the current "Recommended Animal Handling Guidelines and Audit Guide" published by the North American Meat Institute (NAMI) Foundation.
- Supplier Audits
    - Beef supplier facilities must schedule, conduct and maintain certification against a Global Food Safety Initiative (GFSI) certification audit.
    - As applicable, must have conducted an animal handling audit by a PAACO trained auditor annually.
- Non-Meat Ingredient suppliers
    - Must have an annual 3rd party audit
    - Incorporate a food safety plan within their process, sufficient to identify and control hazards.
    - Provide a specification for ingredients supplied to Cargill
    - Complete an allergen assessment or other necessary documentation to support claims and/or nutritional panels as necessary.
- Food Defense Program
    - Facilities are access controlled, fenced and guarded. At all production facilities, visitors are restricted, except under certain strictly controlled circumstances. Food defense procedures have been in place for some time and Cargill reviews these procedures on an annual basis.
- Allergen Control Program – currently few beef harvest facility utilize allergenic ingredients within the products or process. Those facilities with allergenic ingredients onsite have fully implemented allergen control programs that include segregation and measures to prevent cross contamination. However, employees at all facilities are provided basic allergen training.
- A livestock program to require all cattle producers to certify compliance with 21 CFR 589.2000

Non O157 Shiga Toxin *E.coli*

Cargill refers to the Non O157 Shiga Toxin *E. coli* as STEC6 (with *E. coli* O157:H7 as STEC7). As referenced in both FSIS Directive 10,010.1 revision 4 dated 8/20/15 and FSIS Directive 10,010.2 dated 8/20/2015 regarding verification activities , FSIS has carried out verification procedures, including sampling and testing manufacturing trim harvested on and after June 4, 2012 to ensure control of both *Escherichia coli* O157:H7 and six other serogroups of Shiga toxin-producing *E. coli* (STEC) (O26, O45, O103, O111, O121 and O145). Published research documents show the existing *E. coli* O157:H7 pathogen reduction technologies are effective on the STEC6. Therefore, no changes to pathogen control programs were implemented due to the reassessment. However, Cargill continues to collect and review necessary data from baseline research and testing methods for STEC7 and reassess accordingly.

STEC7 Control and Testing

As a part of our continuing food safety efforts, in facilities that test raw ground beef components, Cargill utilizes a Test and Hold program. A 'Product Notification Document' (PND) is sent to the customer receiving the tested raw ground beef components (the 'ship to' customer). This information contains the lot number of the product, the result, test method and other comments regarding the lab results. If you are not considered the 'ship to' customer, then this

information would be sent to your sales representative or broker. Cargill's "PND" has been accepted with no objections by USDA and CFIA, as an alternative method to Certificate of Analysis (COA)[1].

A Test and Hold program is also in place in some facilities producing and testing finished ground beef. The statements of testing compliance are on the transportation bill of lading (BOL)[2].

A similar Test and Hold program is in place for all components destined for use in raw ground products such as Hearts, Head Meat, Cheek Meat, Weasand Meat, Tongue Root, PDCB, FTB and other raw ground beef components[3]. Cargill would like to outline certain key aspects of its *E. coli* verification-testing program:

- Beef Trim lot integrity will always be kept intact. Lots will not be broken or split to cause combos within a lot to be sent to different customers.
- A robust N=60 surface excision sample program is used for boxed and combo trim and other comboed raw beef components such as whole muscle meats sampled for *E. coli* O157:H7. A minimum of 60 samples are taken per lot, whether the lot is 1 combo or maximum of 5 combos.
- Note that Cargill does not sample and test any vacuumed packaged boxed primal or subprimal products. We would strongly encourage our customers to not use traditional boxed beef primals and subprimals in raw ground products and instead purchase trim in a combo or box or purchase grinds. This will ensure you have a test result from a minimum of N=60 sample and a microbiologically independent lot.
- Finely Textured Beef product group [including Finely Textured Beef (FTB) and product variations including Primal specific products (i.e. Round, Sirloin and Chuck), Breed specific products (i.e. Angus, Certified Angus Beef), and Grade specific products (i.e. Choice); this product is also known in the marketplace as Beef Trimmings Finely Textured (BTFT) and (Canada Only) Finely Textured Beef Trimmings (BTFT)] sample program is in place where individual box sampling is performed for each lot and a minimum of 375g is tested.
- Partially Defatted Chopped Beef (PDCB) and Partially Defatted Cooked Chopped Beef (PDCCB) are also involved in sampling programs in which individual box sampling is performed for each lot and a minimum of 375g is tested.
- Cargill utilizes 3rd party accredited laboratories to conduct the tests.
- BioControl Assurance GDS, a PCR based test method, is utilized for *E. coli* O157:H7 and STEC6 testing. No cultural confirmation is completed for *E. coli O157:H7*. Disposition is determined on a presumptive positive test result. Cultural confirmation may, on occasion, be completed for STEC6.
- Cargill has a third party verification program of its *E.coli* O157:H7 sampling program. Under this program, raw ground beef components are ground, sampled and analyzed to verify the effectiveness of sampling technique. The verification program is conducted at a minimum of once quarterly with an increased frequency during high prevalence months (April through September). This program is used to meet the FSIS best practice expectation that customers conduct on-going verification of its incoming product and CFIA Chapter 4 MOP, Annex O.5.3 (references below). Cargill has chosen to test STEC6 within this program to provide additional data for review and verification of the interventions effectiveness on STEC6.

Event Period Protocol

Cargill has an "Event Period" program that when an abnormal number of presumptive positive *E. coli* O157:H7 results on trim and/or ground beef have occurred in the same production day, a facility will hold and evaluate previously tested negative like-kind products. During this evaluation, a determination is made on whether or not products that previously tested negative may be associated with the presumptive positive product. If product is associated, that product is held and removed from the raw ground beef material stream. Untested subprimal products may be evaluated for determination of association with the positive raw ground beef components as well. Additional details are available in separate letter.

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[1] Please verify that your supplier program accepts a PND in lieu of a COA.
[2] Please ensure your supplier programs accept a BOL statement in lieu of a COA (if appropriate).
[3] Please note that vacuum packaged beef subprimals in a box have not been tested and are not intended for use in ground beef products.

Vacuum Packaged Beef Subprimals Not Intended For Grinding

Each Cargill facility produces subprimal products packaged into vacuum bags and either boxed or placed into combos that are not tested and are intended solely for intact use. Cargill expects any customers who purchase vacuum packaged primals in boxes or combos, and utilizes these products for non-intact processes, to address the specific usage within their HACCP plan.

Cargill also produces tested trim and subprimal products that are not bagged and packaged in lined boxes or combos. Tested products are intended for non-intact use, such as grinding, needle tenderizing or injection.

3rd Party Audits

Cargill Beef Harvest facilities have obtained certification under an approved Global Food Safety Initiative (GFSI) standard. In addition, each facility is evaluated by a 3rd party auditing firm for E.coli addendum, Animal Welfare (including transportation) and SRM audit annually.

Control of Specified Risk Materials

Cargill is very cognizant of the concern of Bovine Spongiform Encephalopathy (BSE) occurring in North America and has joined others in requiring our suppliers of live cattle to verify that the cattle we purchase from them are in compliance with FDS CFR 9 589.2000. Operations at our facilities are governed by applicable USDA/CFIA regulations, including all additions pertaining to the exclusion of "Specified Risk Materials (SRMs)" from the human food supply. Cargill Beef harvest facilities are in compliance with FSIS-2007-0015, Final Regulations for Non-Ambulatory Disabled Cattle and Specified Risk Materials (SRMs) or CFIA MOP Chapter 17, Annex D. All SRMs are segregated from Human food and discarded to inedible rendering, incinerated or landfilled:

- The tonsils and spinal cords are removed from all carcasses.
- The skull including brains, eyes and trigeminal ganglia are sent to landfill from all cattle 30 months and older.
- In order to ensure the complete removal of the dorsal root ganglia, the vertebral column of cattle aged 30 months and older (excluding the vertebrate of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) will be removed during fabrication and discarded to inedible rendering, incinerated or landfilled.
- Carcasses are segregated according to age based on the guidelines presented in FSIS-2007-0015 or CFIA MOP Chapter 17, Annex D. to ensure proper disposal of SRMs from cattle 30 months or older.
- Eighty inches of small intestines including the distal ileum as measured from the ileocecal junction is discarded to rendering.
- No air injection stunning is used.
- Cattle identified as over 30 months of age are identified in the finished product containers at the Canadian facilities with a triangle 3 marking on the finished box label.
- US facilities follow labeling directives 6100.1, 6100.4 and 7160.1 for proper identification of products.

Animal Handling

Cargill is committed to meeting all applicable regulations that pertain to animal handling and the proper care of animals as regulated by the USDA/ CFIA Animal Welfare regulations, as well as the current North American Meat Institute (NAMI) Good Management Practices for Animal Handling. The following information is provided to demonstrate our commitment to Animal Welfare:

- Cargill has a systematic approach to humane handling that meets or exceeds FSIS Directive 6900.2 and/or CFIA MOP 12.2.2 and Meat Inspection Regulation 57.
- Cargill has training programs in place specifically designed to address animal handling issues. The NAMI training guidelines developed by Dr. Temple Grandin are the foundation of this program.
- Industry experts have been used to design equipment and review the animal handling and slaughter process.
- An independent 3rd party Professional Animal Auditor Certification Organization (PAACO) trained auditor

completes yearly audits. In addition, Cargill completes internal daily monitoring audits, as well as independent 3rd party daily observation audits to ensure animal handling requirements are continuously met.

- All Cargill Beef Harvest facilities have a PAACO certified auditor on site.

Export

To ensure all products meet or exceed the standards set for export into other countries, Cargill specifies certain products and produce them under the standards set forth for export into those countries. All products should be verified to be eligible for export to that country prior to producing the finished product for export. All products are adequately labeled to provide the necessary required information to complete Form 9060-6 for export.

Residue Testing

All US Cargill Meat Solutions establishments are federally inspected by trained FSIS/USDA veterinarians, which inspect and test suspect carcasses for chemical residues. In addition, FSIS Directive 10,800.1 "Procedures for Residue Sampling, Testing, and other Responsibilities for the National Residue Program" and its Clarification Notice 44-01 outlining procedures for random evaluation of carcasses. Each Public Health Veterinarian (PHV) located at each Cargill Facility will follow the random sampling request sent to them from the Office of Public Health Science (OPHS). Any sampled carcasses are retained until sample results are returned and found to be negative. Additionally, all Canadian Cargill establishments are also federally inspected under the supervision of CFIA veterinarians. The inspection staff follows the random sampling plan to test for residues as outlined in the CFIA "National Chemical Residue Monitoring Program". The facilities have implemented acknowledgement forms that producers sign to ensure understanding and compliance with the requirements for animals to be suitable for human consumption at the time of harvest.

Cargill beef harvest facilities are continuously striving to minimize pathogenic bacteria contamination through the implementation of proven new technology and advanced testing programs, while at the same time exploring new technologies as they come into existence. Cargill believes our food safety program sets the standard for the industry, but at the same time, neither we, nor for that matter, anyone is able to guarantee pathogen free raw materials. Accordingly, we want to reiterate the importance of proper handling and cooking of all raw meat products by you and your customers. Cargill commits to ensure prompt updates to our documents upon any changes to our procedures or processes. For additional information and/or updates please visit our website http://www.cargill.com/products/meat-food-safety. However, should you have any specific questions please contact our office at 316-291-2500.

Sincerely,

Angela L. Siemens, Ph.D.
Vice President Food Safety, Quality & Regulatory
Cargill Meat Solutions Corp.

References:

Published Non-O157 STEC documents can be found from the NAMI Foundation website:
http://www.namif.org/research/

BIFSCo Best Practices for Processing Raw Ground Beef Products www.bifsco.org/bestpractices.aspx

FSIS Directive 10,010.1 (pages 58 – 60) http://www.fsis.usda.gov/Regulations_&_Policies/index.asp

Compliance Guidelines for Establishments on the FSIS Microbiological Testing program and other verification activities for *Escherichia coli* O157:H7 April 13, 2004
http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/10010_1/ecolio157h7dirguid4-13-04.pdf

USDA Export Checklist http://origin-www.fsis.usda.gov/regulations_&_policies/Export_Checklist/index.asp

Revision History:

1/7/17 – Added the 'dba' statement; made grammatical and clarification language updates.
1/7/16 – Removed Milwaukee facility references. Added single species statements, updated allergen control section, added supplier approval requirements, added Canadian chemical residue program statement, added CFIA animal welfare regulation reference and made grammatical and clarification language updates.
5/8/2015 – Clarified to show prerequisite programs, added supplier review program and clarified food defense review verbiage.
1/9/2015 – Removed Plainview footnote, updated and clarified references and verbiage. Added language regarding livestock purchases and review of repeat violator list. Updated to version 8.
8/3/14 – updated with footnote to regarding closure of Milwaukee, WI est. 17690 facility.
1/7/14 – updated CFIA meat regulations reference, changed STEC6, STEC7 and FTB verbiage to be consistent throughout letter, removed Plainview reference and made necessary document format changes.
11/26/13 – included statement regarding multi hurdle intervention approach and included clarification paragraph regarding tested and untested subprimals intended use.
11/5/13 – included Canada in *Salmonella* and generic E.coli sampling statement. Updated Cargill Function name change from Technical Services to Food Safety, Quality & Regulatory (FSQR).
9/13/13 – Added a statement on CFIA's acceptance of Cargill's Product Notification Document (PND) and add notes to customers to ensure receiving programs had provisions to accept PND's as a substitute for COA's.
2/14/13 – updated the Annex N reference for CFIA SRM controls to Annex D
2/6/13 – Included a footnote regarding the ceasing of operations at the Plainview, TX Est. 86H facility.
1/1/13 – Changed date, updated name, added headers, added references and revision history, and changed FSEP reference for HACCP and Sanitation.
8/24/12 – Added notice 40-12 reference and changed beef parts acid cabinet from CCP to validated intervention.
5/29/12 – Referenced FSIS Notices 29-12 and 30-12 regarding STEC 6, added statement committing to test STEC6 during quarterly verification sampling, Changed CFIA SRM reference,
4/27/12 – Clarified components of and testing of ground beef and beef for grinding, Added subprimal review in event day section.
3/14/12 – added clarity to the subprimal acid spray statement.
1/10/12 – Added no allergen statement, removed *E.coli* reassessment language, clarified intervention language, clarified event day program language, added 30 month identification and labeling requirement statements, added website address to obtain information.

10600 N.W. Westside Rd
PO Box 580
Carlton, Oregon 97111

Phone (503) 852-7166
Fax (503) 852-6263
Toll Free (800) 932-0946

January 4, 2017

Dear Valued Customer,

This is to certify that the pork products supplied by this firm to Pacific Food Distributors are processed and packaged in USDA inspected establishment No. 9228 in compliance with all applicable government regulations and standards. Furthermore, all raw meat product within and between lots is uniform in quality and composition and no portion of a lot is ever handled differently from our general storage and handling practices. Our objective at Carlton Farms is to produce a clean, safe, and wholesome product.

Carlton Farms requires strict adherence to our Hazard Analysis Critical Control Point (HACCP) plans. Additionally, we continue to develop and enhance our HACCP programs to optimize preventative measures in our process as necessary. Furthermore, we have implemented sanitation policies and procedures, good manufacturing practices, microbiological testing programs, food defense and traceability programs, and maintain an active residue prevention program to ensure all livestock meet USDA and FDA guidelines for residue withdrawal at time of slaughter.

All pork processed at Carlton Farms originated from livestock born and raised in either the United States or Canada. In addition, Carlton Farms adheres to the North American Meat Institute (NAMI) guidelines for animal handling standards and maintains a systematic (robust) humane handling program.

Our suppliers are aware that the products and materials we purchase from them are used to manufacture and package food products. Under no circumstances will a company officer or employee of this firm have knowledge that product supplied to Pacific Food Distributors contains violative residue level(s) or is contaminated with any chemical or physical object that might render the product unsafe for consumption regardless of where the contamination may have occurred. In addition, all product supplied to Pacific Food Distributors can be assumed to be of a microbiological condition that is consistent with the prevailing standard for the industry regardless of the delivery date, specific type of product, or any other factor.

Raw meat product supplied to Pacific Food Distributors will be stored and shipped under sanitary conditions at refrigerated conditions using a method of transit proven suitable for maintaining refrigerated temperatures at all times.. Raw meat product arriving at Pacific Food Distributors in a condition indicating the product was temperature abused during shipping must be returned to our establishment.

Product shipped to Pacific Food Distributors will be packaged in fiberboard containers capable of withstanding the normal loading, shipping, unloading, and storage practices employed in the industry. Product which is not protected by individual primary packaging is enclosed in plastic, food grade liners. Product arriving at Pacific Food Distributors in damaged boxes which fail to fully protect the product must be returned to our establishment. All packaging materials comply with all relevant regulatory requirements and a letter of guarantee is on file for all packaging materials.

The conditions stated in this warranty letter are in addition to any applicable product specifications which may be identified as a condition of purchase. None of the provisions in this letter are intended to substitute for any other product specifications.

Sincerely,

Ashley Alger, DVM
Director of Food Safety and Compliance

January 2, 2017

Attention All Customers of Raw Beef Products:

All products produced by Central Valley Meat Co., Inc. for shipment to food processors are produced under a United States Department of Agriculture Grant of Inspection. Central Valley Meat Co., Inc. products are issued USDA stamps for establishment number 6063A. Products are produced according to the rules and regulations of the Meat Inspection Act and the Food Drug and Cosmetic Act and are produced under a current HACCP and SSOP program whereas products are released for shipment only if they meet those criteria. Our HACCP has plan has been designed in order to comply with FSIS Federal Register Notice: *E.coli O157:*H7 Contamination of Beef Products Vol. 67, No. 194/Monday, October 7 2002.

Throughout our slaughter process we maintain various microbiological intervention devices consisting of hide washing, steam vacuums, organic acid sprays, and hot water pasteurization wash. The hot water pasteurization wash and lactic acid spray are our validated pathogen intervention devices in place to eliminate or reduce *E.coli O157:H7* and STECs to below detectable levels and is CCP 1a and CCP1b of our HACCP Plan.

Proper handling of livestock for slaughter is extremely important to all of us in the meat production chain, both ethically and economically. Our Animal Handling Program strictly adheres to the USDA Humane Slaughter Act of 1978 and the AMI Good Management Practices for handling and slaughter of cattle.

To the best of our knowledge, we certify that the cattle slaughtered at our facility have been fed in compliance with the August 1997 Food and Drug Administration regulation 21 CFR589.2000. This regulation prohibits the feeding of ruminant meat and bone meal to ruminant animals. Documentation is required from our cattle suppliers and is maintained at our facility.

To further enhance safeguards against Bovine Spongiform Encephalopathy, (BSE), programs have been put in place to ensure that cattle processed at Central Valley Meat shall comply with the following documents:

- Comply with the USDA-FSIS July 13, 2007 final rule, Prohibition of the use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle; Prohibition of the Use of certain stunning Devices Used to Immobilize Cattle During Slaughter.
- Directive 6100.1
- Directive 6100.4
- Notice 56-07

We have developed procedures to assure that no downer cattle are slaughtered and no air injection stunners are used. The brain, skull, eyes, trigeminal ganglia, spinal cord, distal ileum and the tonsils are removed diverted to inedible rendering during slaughter. The vertebral column from animals aged 30 months of age or older is removed during the fabrication process and is diverted to inedible rendering.

Within our slaughter process, high-risk cattle may be subject to residue testing. Therefore, we have asked our cattle supply chain to certify that the cattle purchased for slaughter are free of illegal drug residue at time of purchase. We maintain a drug residue control program, which utilizes USDA's best available practices.

All boneless beef or other beef products that are known to be intended for raw ground beef are sampled and tested for *E.coli O157:H7* prior to being released from our facility. A robust sampling plan is in place whereas all lots of boneless beef are sampled using the N60 or the IEH N60 Plus method. Product is sampled and analyzed in accordance with the USDA Laboratory Guidebook MLG 5.03. Central Valley Meat will only release boneless beef for the production of raw ground beef after a negative test result is received for each lot and the product is accompanied with a Certificate of Analysis (COA). If product is not accompanied with a COA, such as sub-primal and other intact products, then the product was not produced with the intention that it be used in raw ground beef. We also perform N60 and IEH N60 Plus verification testing that is designed to verify the adequacy of our trim sampling program. This verification testing is conducted at a minimum of eight times per year (three times in the 2nd & 3rd quarters and once in the 1st & 4th quarters). N60 verification samples are analyzed for *E.coli O157:H7* and STECs. At a minimum of once per year the N-60 sampling program and procedures are audited by a third party.

Packaged subprimals placed into commerce are microbiologically independent and have not been comingled due to direct product to product contact inside a container.

If you have any further questions please feel free to contact me at (559) 583-9624.

Sincerely,

Shelley Cumming
Food Safety and Quality Manager

CKF Inc., Langley

19878 57A Avenue
Langley
BC
V3A 6G6
Tel: 604-530-9121

January 9, 2017

Re: Letter of Guarantee – Food Safe Product (Pulp)

To Whom It May Concern:

CKF Inc., Langley provide pulp containers for the food industry. This includes egg cartons, apple trays and drink carriers.

The materials inherent within the pulp products manufactured by CKF are compliant with current governmental regulatory requirements.

CKF conforms to Good Manufacturing Principles (GMP). The Plant conducts an annual 3rd party GMP audit that includes a review of the HACCP program. The 3rd party audit takes place in March of each year.

CKF is also C-TPAT certified for product protection to the USA.

CKF does not use any synthetic fungicides, preservatives or fumigants on the premises. To the best of its knowledge, CKF packaging materials have not been made with or been exposed to synthetic fungicides, preservatives, or fumigants.

Based on CFIA's definition of food allergens, CKF has no knowledge of any food allergens affecting or coming into contact with the product.

Pulp products manufactured at CKF are environmentally friendly. The natural fibre content of these products makes them wholly biodegradable and compostable as well as recyclable where programs are applicable.

Yours Sincerely,

Daryn Fisher
Quality Manager
CKF Inc., Langley
604-532-2620
dfisher@ckfinc.com

CKF Inc., Delta

CKF Inc Delta
Delta
BC
V4G 1M8
Tel: 604-589-3982

January 9, 2017

Re: Letter of Guarantee – Food Safe Product (PET / RPET)

To Whom It May Concern:

CKF Inc., Delta provide PET / RPET containers for the food industry. This includes food service containers and packing trays.

All materials used to produce the PET / RPET trays are food safe. The formed trays are also food safe. All materials used to produce the trays are FDA approved as per the suppliers' FDA documentation.

CKF conforms to Good Manufacturing Principles (GMP). The Plant conducts an annual 3rd party GMP audit that includes a review of the HACCP program. The 3rd party audit takes place in March of each year.

CKF does not use any synthetic fungicides, preservatives or fumigants on the premises. To the best of its knowledge, CKF packaging materials have not been made with or been exposed to synthetic fungicides, preservatives, or fumigants.

Based on CFIA's definition of food allergens, CKF has no knowledge of any food allergens affecting or coming into contact with the product.

Yours Sincerely,

Abbas Rehmanji
Production Manager
CKF Inc., Delta
604-589-3982
ARehmanji@ckfinc.com

CKF Inc., Langley

19878 57A Avenue
Langley
BC
V3A 6G6
Tel: 604-530-9121

January 9, 2017

Re: Letter of Guarantee – Food Safe Product (Foam)

To Whom It May Concern:

CKF Inc., Langley provide foam containers for the food industry. This includes plates, bowls, food service containers, trays and egg cartons. Some trays contain an absorbent pad.

All materials used to produce the foam trays are food safe. The formed foam tray is also food safe. Absorbent pads used in some of the trays and the adhesive required to adhere the pads, are food safe. CFIA letters of Non Objection are kept on file. All materials used to produce the foam trays are FDA approved as per the suppliers' FDA documentation.

CKF conforms to Good Manufacturing Principles (GMP). The Plant conducts an annual 3rd party GMP audit that includes a review of the HACCP program. The 3rd party audit takes place in March of each year.

CKF is also C-TPAT certified for product protection to the USA.

CKF does not use any synthetic fungicides, preservatives or fumigants on the premises. To the best of its knowledge, CKF packaging materials have not been made with or been exposed to synthetic fungicides, preservatives, or fumigants.

Based on CFIA's definition of food allergens, CKF has no knowledge of any food allergens affecting or coming into contact with the product.

Yours Sincerely,

Daryn Fisher
Quality Manager
CKF Inc., Langley
604-532-2620
dfisher@ckfinc.com

General & Continuing Letter of Guaranty

Effective Date: January 6, 2017

The articles comprising each and every shipment or other delivery thereafter made by COUNTYFAIR FOOD PRODUCTS COMPANY to the direction of Pacific Food Distributors, is guaranteed that, when shipped, all items we manufacture or purvey are in full compliance with the Federal Food, Drug and Cosmetic Act as amended, and are not adulterated or misbranded within the meaning of said Act, and may be introduced into the interstate commerce without violating said Act.

The raw materials that we use to produce all our products are of superior quality and meet or exceed our specifications. This guaranty will be in full force and effect for a period of two (2) years from date of issue. Seller will reissue the guaranty on or before the renewal date.

County Fair Food Products /Kruger Foods

Greg Burns
COO

DAYTON NATURAL MEATS
OREGON GROWN MEATS

13245 SE Fletcher Rd
Dayton, OR 97114
Office: (503) 864-2237
Fax: (503) 864-2900

January 18, 2016

To our valued Customers:

This letter is to serve as an assurance that the products produced at Dayton Natural Meats are made under the most rigorous guidelines for food safety and quality. These guidelines are outlined in the Hazard Analysis of Critical Control Points (HACCP) system which is mandated by the USDA Food Safety Inspection Service, and this establishment operates under a validated HACCP plan with interventions in place that meet the regulatory requirements set forth by USDA /FSIS.

Under the HACCP system, a potential hazard may be classed as a biological, physical or chemical hazard and as such, each potential hazard needs to be controlled to prevent any food borne illnesses from occurring. In order to control these potential hazards, critical control points, or control points have been established and validated in our processes where the potential hazard may be controlled, eliminated, alleviated or reduced to acceptable levels. Dayton Natural Meats validated intervention on pre-chill of beef carcasses and parts is the application of peracetic acid this is a CCP in our kill HACCP program. In our fabrication HACCP program we have a validate CP which is also the application of peracetic acid prior to fabrication. Both of these validated interventions have proven to reduce E.coli O157:H7 to below detectible levels on beef carcasses, trim and/or subprimals. Peracetic acid has also been proven to have the same reduction effect on the big 6 STEC E.coli. In addition to the chemical interventions, we utilize good manufacturing practices and product temperatures, along with ambient temperatures and chill times to reduce and or eliminate E.coli O157:H7 in our process. These steps are validated with industry data, manufacturer studies, microbiological testing, and plant history data.

To further insure the integrity of the products that you purchase, each product line produced at Dayton is routinely tested and monitored for quality and safety. This testing verifies the effectiveness of interventions used to control potential hazards.

As part of our Food Safety System, all trim that is intended for grinding or non-intact usage is tested for E.coli O157H:7 as prescribe through FSIS robust testing. We utilized N=60 sampling methodology with a 375 gram composite sample.

In addition we meet all USDA requirements for age verification of beef carcasses. All SRM materials are removed in plant and disposed of according to regulation.

Dayton Natural Meats upholds the highest standards of all animal handling and animal welfare best practices. We utilize AMI guidelines, National Turkey Federation, and National Chicken Council guidelines for welfare for each specie respectively. Animal Handling practices are routinely monitored and audited to ensure compliance with these standards.

Thank you very much for your continued trust and we at Dayton Natural Meats.

Sincerely,

Kimberly A Herinckx

Kimberly Herinckx
Food Safety/Animal Welfare Coordinator
Dayton Natural Meats, LLC.

Del Monte Foods, Inc.

CONTINUING GUARANTY AND HOLD HARMLESS AGREEMENT

A. Del Monte Foods, Inc. ("Del Monte") hereby guarantees and warrants that each and every article of food or other product sold by Del Monte shall be:

(1) Not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of June 25, 1938 (the "Federal Act"), as amended, the Federal Fair Packaging and Labeling Act, the regulations issued thereunder, or within the meaning of any state food and drug law, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act, and that such goods will not be produced or shipped in violation of Section 404 or 301(d) of said Federal Act; and

(2) Of merchantable quality, fit for the ordinary purposes for which such food products are normally used and wholesome and fit for human consumption.

B. Del Monte agrees to indemnify, defend and hold Buyer harmless from all actions, suits, claims and proceedings resulting from or arising out of breach of the foregoing warranties.

C. Notwithstanding the foregoing, where goods are manufactured and shipped by Del Monte according to and under labels provided by Buyer, Del Monte's responsibility for misbranding shall be limited to that resulting from the failure of the product to conform to the product specifications furnished by Buyer. Under no circumstances shall Del Monte be liable for incidental or consequential damages, including but not limited to lost profits.

This Guarantee revokes and supersedes any warranty or guarantee previously given by Del Monte to Buyer. It is effective as of the date first set forth below and shall continue to be effective until it is revoked by Del Monte.

DEL MONTE FOODS, INC.

By: _____

Renuka K Menon
Director, Food Safety & Quality

Date: Jan 3, 2017

Draper Valley Farms
P.O Box 838 – 1000 Jason Lane,
Mount Vernon, WA 98273

January 2017

To Whom It May Concern:

Letter of guarantee for Draper Valley Farms poultry products.

Draper Valley Farms is a HACCP accredited facility since January 1998. All poultry product shipped from our facility meets and/or exceeds FSIS HACCP requirement as per 9 CFR 417. Draper Valley Farms also complies with 9 CFR 416. We are federally regulated by FSIS-USDA with plant number P6058.

No Antibiotics Ever: Draper Valley chicken are hatched, humanely raised and slaughtered exclusively in United States. Our chickens are grown within the guidelines that support claims that the chickens are grown with No Antibiotics Ever (NAE). Our birds are fed 100% vegetarian diet. There are no animal by products or animal fats added to the feed, there are never any growth hormones or antibiotics administered.

Food Safety Guarantee: Draper Valley Farms' food safety system is in full compliance with all applicable USDA Regulations. The product produced at this company is sanctioned by USDA and FSIS HACCP requirements to control physical, chemical and biological hazards. Our antimicrobial interventions significantly reduce the incidence of Salmonella in our finished product. Our processing facility is in category 1 concerning the Salmonella Performance Standard, by definition our processes are in control. The antimicrobial interventions have been validated according to FSIS standard requirements. Our chicken has not been treated with ionizing radiation, ultraviolet rays, tenderizers or other products likely to alter its inherent nature or components. DVF has a documented Recall Plan, Food Defense Plan and Pest Control Program.

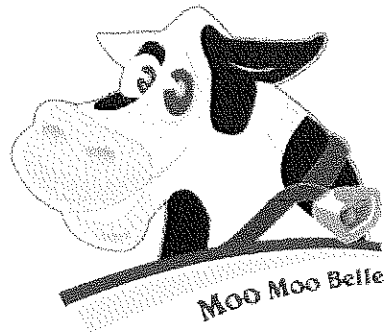
Allergen Free Declaration: Draper Valley Farms poultry products are natural chickens which are minimally processed. No allergens are used as ingredients or processing aids: no allergens are used or stored any where in our slaughter and fabrication facilities.

If you have any question or require additional information, please don't hesitate to contact Maurice Norman - QA Manager. 360-424-7947 x146.

Regards,

Maurice Norman
Complex Quality Assurance Manager
Draper Valley Farms

EBERHARD'S
DAIRY PRODUCTS



January 17, 2017

To: Retailers and Customers
RE: Letter of Guarentee, HACCP

As part of our efforts to manufacture our products under the safest possible conditions, meeting or exceeding customer, company and government standards, Eberhard's Dairy Products has written a comprehensive hazard analysis and critical control points (HACCP) program to further ensure our products.

Company ownership is fully committed to these principles and all affected personnel will contribute the effort and resources necessary to ensure the success of the program.

Approved by:

Mike Prom – Operations Manager **January 17, 2017**

Eberhard's Dairy
PO Box 845
Redmond, OR 97756
(541) 548-5181 Ph (541) 548-7009 Fax
www.eberhardsdairy.com

FORTUNA SEA PRODUCTS, INC.

sales@fortunasea.com | Tel: 626-572-4600 | Fax: 626-572-4466

www.fortunasea.com | 625 W. Anaheim St., Long Beach, CA 90813

CERTIFICATE OF COMPLIANCE - 2017

January 1, 2017

Dear Valued Customers:

This letter is our guarantee that all seafood that Fortuna Sea Products, Inc. supplies to your company has been produced and stored in a facility which is in compliance with the United States Food and Drug Administration guidelines for Hazard Analysis Critical Control Points (HACCP) including section 123.12 special requirements for imported products. In addition, our company incorporates the Good Manufacturing Practices (GMP) and applicable Sanitation Standard Operating Procedures (SSOP).

Please keep this letter on file as the documentation you need to comply with HACCP procedures. This Certificate of Compliance will be renewed every 12 months, as HACCP is an ongoing program.

Bioterrorism Act of 2002 requires domestic and foreign facilities that manufacture, process, pack, or hold food for human or animal consumption in the United States to register with the FDA. Fortuna Sea has registered with the FDA.

Food Facilities Registration No. 14056131460

We look forward to strengthening our long-term relationship into the prosperous future. Please feel free to contact us if you have any questions.

Sincerely,

John Chiang
President/Fortuna Sea Products, Inc.

January 3, 2017

Dear Valued Customer:

Harris Ranch Beef Company (HRBC; Est. #783) is a fuuctionally-integrated beef company committed to producing safe, wholesome beef products of the highest quality. We are a federally inspected establishment that operates under the principles and procedures outlined in our written HACCP and SSOP programs that simultaneously assure compliance with all relevant USDA-FSIS regulatory requirements such as:

- HACCP and SSOP regulations 9CFR416 and 417
- *E. coli* Biotype 1 Testing and Salmonella Performance Standard 9CFR 310.25
- HACCP Annual Reassessment 9CFR 417.4(a)(3). The annual reassessment is effective January of each calendar year and includes reassessment of both *E. coli* O157:H7 and non-O157 STEC.

Harris Ranch's unique production model affords us direct control over our raw materials (i.e., cattle), not commonly experienced in the beef industry. Our sister company, Harris Feeding Company (HFC) employs several technologies designed to reduce the prevalence of *E. coli* O157:H7 in live cattle. While at HFC, cattle are fed Bovamine®, a direct-fed microbial, which has demonstrated a propensity to reduce the fecal shedding of *E. coli* O157:H7. Furthermore, all cattle trucks are washed in a state-of-the-art truck wash between each load of cattle transported to HRBC thereby reducing the possibility of cross-contamination across loads of cattle. In totality, these pre-harvest pathogen mitigation strategies reduce the pathogenic burden entering HRBC's facility; subsequently enhancing our ability to preclude the occurrence of pathogenic organisms on our beef products.

Within the animal-to-carcass conversion process, Harris Ranch incorporates multiple hurdle intervention technology which directs the application of multiple-sequential, antimicrobial interventions thus providing synergistic microbial reduction on the carcass or cut surface. HRBC's intervention system includes hock pasteurization, hot water pre-evisceration, pattern-focused organic acid application, carcass hot water pasteurization, carcass organic acid spray and rapid carcass chilling. Our hot water pasteurization and carcass organic acid spray are validated pathogen interventions, classified as a Critical Control Point in our HACCP Plan. Additionally, HRBC has identified our carcass chilling process and zero tolerance inspection as CCPs. Other hurdles used at HRBC include lactic acid treatment of primals, subprimals, and trimmings during the fabrication process. All antimicrobial interventions employed at HRBC have demonstrated efficacy against enteric pathogens, including *E. coli* O157:H7, Non-O157 (O26, O45, O103, O111, O121 & O145) Shiga toxin-producing *E. coli* (STEC) and *Salmonella.*

Harris Ranch's vacuum packaged subprimals have not been co-mingled due to direct product to product contact in a container and are microbiologically independent. The product

16277 South McCall Avenue, P.O. Box 220, Selma, California 93662
Office: 800-742-1955 *Facsimile:* 559-898-5388
www.harrisranchbeef.com

contained within an individual vacuum package (single or multiple pieces) is considered a 'lot'. Additionally, Harris Ranch's vacuum packaged products are intended for intact use and Harris Ranch expects all customers to address the specific usage of products in their HACCP plans (i.e. intact or non-intact).

All raw ground beef component testing for *E. coli* O157:H7 presence is facilitated utilizing methodologies equivalent or superior to N60 surface excision. Harris Ranch employs the industry's most conservative microbiological lotting scheme – single combo bin or single pallet of boxed trim – subsequently enhancing sensitivity and probability of detecting pathogenic organisms, if in fact, they are present. Microbiological sublot integrity is maintained regardless if tested products are consumed within HRBC's internal grinding operation or shipped to outside customers for use in raw ground beef production. Variety meat items commonly utilized in ground beef manufacturing (i.e., head meat, cheek meat, heart, tongue root trim, and weasand meat), are also tested for the presence of *E. coli* O157:H7 utilizing N60 methodology. All HRBC *E. coli* O157:H7 samples are sent to an accredited 3rd party laboratory where they are screened for the presence of the organism with an AOAC approved immunoassay or PCR methodology. HRBC utilizes test and hold for all products tested for *E. coli* O157:H7 pending negative results. For HRBC customers who request *E. coli* O157:H7 testing, a Certificate of Analysis (COA) is provided depicting negative results and the corresponding test methodology.

Harris Ranch follows FSIS' Compliance Guideline for Establishments Sampling Beef Trimmings for Shiga Toxin-Producing Escherichia coli (STEC) Organisms or Virulence Markers (May 2012) when determining a high event period (HEP). During an Event Day, HRBC will direct the positive microbiological sublots to a full-lethality process, inedible rendering or landfill. Harris Ranch maintains control of the entire day's production until that day's *E. coli* O157:H7 results are received. During an Event Day, HRBC will conduct an investigation to determine if previously tested negative trimmings and subprimals or boxed beef from the same production timeframe may be affected. Those products that HRBC determines to be affected will be diverted to a full lethality process or otherwise destroyed.

In the event of an emergency, written Recall Procedures are in place to provide prompt identification and tracking of all affected products while assuring proper notification to customers. Mock recalls are performed at least twice annually. HRBC also has a written Food Defense program to assure systems are in place to prevent the risk of intentional food contamination.

Other pre-requisite programs in place include but are not limited to:

- Pest Control: Licensed Technician
- Allergen Control: Written procedures to assure allergens are controlled within our facility

- Employee training: Upon hire and ongoing training that includes, but is not limited to: HACCP, SSOP, GMP's, Product Handling, Employee Hygiene, etc.
- Metal Detection: Utilized on boneless beef trimmings, ground product, fully cooked products and portion control products
- Animal Welfare and Handling (Based on AMI's Recommended Animal Handling Guide, July 2013, Rev. 1)
- Ruminant Feed Ban: Meat offered for sale is derived from cattle that have been fed materials in compliance with the FDA regulation 21 CFR 589.2000.
- Residue Control: HRBC complies with FSIS Directive 10,800.1(rev.1), March 03, 2014 "Residue Sampling. Testing and Other Verification Procedures under the National Residue Program for Meat and Poultry Products.

Specified Risk Materials (SRM's) are handled in accordance with all USDA-FSIS regulatory requirements, including the SRM Final Rule, "Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle (and subsequently published "Requirements for the Disposition of Cattle that Become Non-Ambulatory Disabled Following Ante-Mortem Inspection on March 18, 2009 to augment the previous rule); "Disposition of Non-Ambulatory Disabled Cattle, FSIS Notice 74-10 Issued 12/22/10"; Prohibition of the Use of Certain Stunning Devices Used To Immobilize Cattle During Slaughter" issued in the Federal Register July 13, 2007; effective on October 1, 2007 specifically listed as:

1. *Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle*
   a. *Non-ambulatory disabled animals are unfit for human food:*
      HRBC does not accept or harvest non-ambulatory animals.
   b. *All cattle – tonsils and distal ileum are inedible:*
      The tonsils are removed from all carcasses.
      Eighty inches of the small intestine including the distal ileum, as measured from the ileocecal junction is discarded to inedible rendering.
   c. *Cattle 30 months and older – the brain, skull, eyes, trigeminal ganglia, spinal cord, vertebral column are inedible (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae and the wings of the sacrum):*
      HRBC relies on cattle birth records and/or dentition to determine the age of all cattle and segregates those identified as 30 months and older. Our segregation procedures assure that the SRM's have been removed and properly disposed of as inedible. Bone-in products (that include the vertebral column) are produced from animals that are under 30 months of age. If it is necessary to produce bone-in product from animals that are 30 months of age and older, specific written procedures are followed to control the SRM (vertebral column) as required by USDA-FSIS regulatory requirements, including proper documentation with customer order. In addition to meeting USDA-FSIS regulatory requirements for SRM, some customers consider the

spinal cord, dura and dorsal root ganglia as an SRM in cattle of all ages, therefore, HRBC also removes the spinal cord, sheath (dura) and dorsal root ganglia (DRG) that extends from the spinal channel on all carcasses.

2. *Meat Produced by Advanced Meat/Bone Separation Machinery and Meat Recovery (AMR) Systems:*

   By definition, HRBC does not produce AMR product; however, HRBC utilizes soft tissue separation equipment to recover meat from soft tissues (excluding bones from the vertebral column). This product is segregated and only used in the production of product intended for further processing (i.e. cooking).

3. *Prohibition of the Use of Certain Stunning Devices to Immobilize Cattle During Stunning:*

   HRBC does not utilize air injected stunning equipment.

As required under 9 CFR 417.4(a)(3), HRBC has reassessed its HACCP Plan for the SRM Final Rule effective October 1, 2007.

The Final Rule of mandatory Country of Origin Labeling (COOL) was repealed on December 18, 2015 for both muscle cuts and ground beef. All whole muscle and ground beef products produced by HRBC are "Product of USA" as defined by USDA-FSIS Food Standards and Labeling Policy Book. This declaration can also be found on the label of our products, which state, "Product of USA".

Harris Ranch Beef Company is BRC certificated and is also audited annually by a 3rd party for Animal Welfare, SRM's and Verification/Validation of *E. coli* O157:H7 CCPs/interventions and testing (N60).

Harris Ranch Beef Company is committed to producing the safest and highest quality products possible. All programs are available for review onsite. If you have any questions or need clarification pertaining to the aforementioned information, please, do not hesitate contacting me.

Sincerely,

Curtis Pittman
Director of Food Safety & Quality Assurance

16277 South McCall Avenue, P.O. Box 220, Selma, California 93662
Office: 800-742-1955 *Facsimile:* 559-898-5388
www.harrisranchbeef.com

HEMPLER'S

From our
FAMILY
to Yours

Effective Date: January 4, 2017

To whom it may concern:

Hempler Foods Group, LLC, is a limited liability company, located in Ferndale, Washington hereby guarantees:

All product now being sold or which may hereafter be sold or delivered by Seller to Buyer is not and will not be adulterated, misbranded, unlawfully shipped or unlawfully introduced into commerce within the meaning of Federal Food Drug and Cosmetic Act, as amended: the Federal Meat Inspection Act of 1967, or any other federal, state, or municipal statutes, ordinances, rule or regulation pertaining hereto.

All products are produced in a manner consistent with guidelines and regulations established by the United States Department of Agriculture 9 CFR 200 to the End. Company programs, including HACCP Plans, SSOP's and Good Manufacturing Practices have been implemented to ensure the continued safety and wholesomeness of our products. All operations in the Hempler Foods Group processing facility are monitored by the United Sates Department of Agriculture inspection personnel.

Unless Buyer receives written notice otherwise, this agreement shall apply each and every purchase of Seller's product by Buyer and serves as continuing gurantee unless revoked by Seller in writing upon seven (7) days written notice.

Thank you for your business.

Sincerely,

Andy Melius
Quality Control Supervisor

GUARANTEE AND INDEMNIFICATION AGREEMENT

Hormel Foods Corporation (HFC)
1 Hormel Place, Austin MN 55912 - including its subsidiaries and divisions:

Alma Foods LLC
Applegate Farms LLC
Burke Marketing Corporation, dba Burke Corporation
Century Foods International LLC
CytoSport Holdings dba CytoSport, Inc
Dan's Prize Inc.
Dold Foods LLC
Hormel Foods Corporate Services LLC
Hormel Foods Int'l Corp.
Hormel Foods Sales LLC
Hormel Health Labs LLC
Jennie-O Turkey Store Inc
Jennie-O Turkey Store Sales LLC
Justin's LLC
Lloyds Barbeque Company LLC
Mexican Accent LLC
Osceola Food LLC
Progressive Processing LLC
Provena Foods Inc.
Rochelle Foods LLC
Swiss American Sausage Co., a division of Provena Foods Inc.
Skippy Foods, LLC

hereby guarantees that no product hereafter shipped or delivered by it to any location, distributor, store, office or warehouse of:

PACIFIC FOOD DISTRIBUTORS
PO BOX 2810
8830 SE HERBERT CT
CLACKAMAS OR 97015

(the "Buyer") or any subsidiary thereof, is, on the date of such shipment or delivery,

a) adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, as amended, including the Food Additives Amendment of 1958, to the extent said Act is then effective and applicable, or a product which may not, under the provisions of sections 404 and 505 of said Act, be then introduced into interstate commerce; or

b) adulterated or misbranded within the meaning of any substantially similar state or municipal law or the subject, to the extent said law is then effective and applicable.

This guarantee shall not apply to misbranding arising out of the use of Buyer-applied labels.

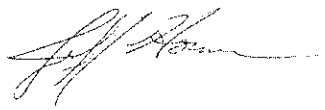
Hormel Foods Corporation's civil liability, if any, shall be determined by its General Terms of Sale applicable to sales of said products by Hormel Foods Corporation and by normal judicial processes.

Hormel Foods Corporation agrees to indemnify, defend and hold Buyer harmless from and against any claim, demand, cause of action, liability or loss which directly or indirectly arises out of or is in any way associated with a breach of the Guarantee set forth above and which is due solely to the negligence of Hormel Foods Corporation; provided, however, that such loss not be a result of the negligent acts or omissions of the Buyer, its agents or employees.

This is a continuing guarantee subject to revocation at any time by written notice to Buyer. This continuing guarantee agreement is not assignable and revokes any prior guarantee agreement between the parties.

Signed at Austin, Minnesota, this 16th day of January, 2017.

HORMEL FOODS CORPORATION
1 Hormel Place, Austin, MN 55912-3680

BY: 

JEFF B. HORNER
Risk Manager

HOUSE OF RAEFORD FARMS OF LOUISIANA, L.L.C.
Post Office Box 707 • Arcadia, Louisiana 71001
Ph. (318) 263-9004 • Fax (318) 263-3982

Poultry Products Letter of Guarantee
January 4, 2017

Poultry products that have been produced and distributed by House of Raeford Farms of Louisiana, L.L.C., meet all applicable requirements of the Poultry Products Inspection Act and the Food, Drug, and Cosmetic Act. All poultry products produced at House of Raeford are produced in compliance within an approved HACCP/SSOP program, with oversight by USDA, FSIS Inspection. All of the poultry processing steps at House of Raeford have been assessed for the prevention of biological, chemical and physical hazards. Validated interventions are in place for Biological hazards including *Salmonella* and *Campylobacter* identified within the HACCP Plan. A copy of this assessment and validation is kept on file in the Quality Assurance / HACCP Department. We perform daily bird rinses post chill for Salmonella, Campylobacter and E.coli. We perform approximately 1 bird rinses per shift for Salmonella and Campylobacter for a total of 2 bird rinses a day. We perform approximately 8-10 bird rinses per day for E.coli. These results are then submitted to us from our outside lab service for review. The Salmonella and Campylobacter results are tracked on a computerized spreadsheet and the E.coli results are tracked using a graph chart generated by the lab.

The Processing Plant operates under a written GMP Company Policy. An approved Pest Control Program is in place from outside contractor. Food Security Plan is implemented that is recommended by the USDA. We also implement a Hold program within our Quality Assurance Department. Maintenance management follows a preventative maintenance program within our establishment that is followed weekly or as needed. Recall procedures are developed with mock recalls performed annually.

This letter is to certify that all poultry products produced at House of Raeford Farms of Louisiana, L.L.C., meet all applicable USDA, FSIS regulations for food safety and product wholesomeness. Periodic testing of flocks for residual pesticides and antibiotics are performed and analyzed to ensure that no chemical hazards are present in our products. Water potability certificates and testing are updated a minimum of bi-annually to ensure that no chemical or biological contaminates are present in our potable water supply. Furthermore, all poultry products produced at House of Raeford's facilities have been produced under Quality Assurance and HACCP programs to ensure compliance with current customer and company requirements.

Sincerely,

Mitzi Alford-Gaddy

Mitzi Alford-Gaddy
QA/HACCP Manager – P19865

HOUSE OF RAEFORD
The one with Real taste...

Letter of Guarantee

January 5, 2017

House of Raeford Farms, Inc. is dedicated to producing a wholesome, high quality food product.

HACCP/Pathogen Reduction Program

The product at House of Raeford Farms, Inc. P-1309 is produced under a HACCP program with a certified, USDA/FSIS recognized, HACCP Manager on staff. A SSOP and GMP program is also maintained and enforced by the Quality Assurance Department. Critical Control Points (CCP) are established to help maintain process control. The facility has a total of six CCP's that are designated as interventions. The CCP's are government mandated for fecal contamination and temperature control. The HACCP program is reassessed at least annually. The reassessment will be documented and the revised program will be implemented, verified and validated.

Product undergoes micro testing to ensure product is being produced by specification. The plant performs whole bird rinses; *Salmonella* and *Campylobacter* is monitored daily. *Enterobacteriaceae* is also tested as an indicator organism per FSIS frequency. Acceptable standards for each test are met. If at any time the standards are not met, corrective actions are implemented. AOAC methods are used for each pathogen/indicator tested. Weekly swab testing is performed to monitor and verify the facility's Pre-Operational program.

Product undergoes AQL checks to ensure product is being produced by specification.

This facility is certified by USDA and a third party group for poultry health status (avian influenza). The facility is currently under status "A": No report of Avian Influenza for 6 months. Product can be shipped (no testing required). House of Raeford Farms, Inc. does not import poultry products from foreign countries. The Greenville facility is an active participate in the National Poultry Improvement Program (NPIP). The Greenville facility's NPIP No. is 56-371

SSOP

The facility implements 9 CFR 416. A written and monitored program is in place. Pre-Operational and Operational SSOP programs are maintained and verified. Weekly swab testing is performed to monitor and verify the facility's Pre-Operational program.

Prerequisites

The facility is pre-requisite programs established that help to support the establishment's HACCP and SSOP program(s). All polices and procedures meet federal regulations.

Pest Contol

The facility has a documented pest control program. Pest control at the plant has been contracted to Gregory's Pest Control. Scheduled service includes: Service performed once/month-outside and twice/month-inside, IPM Technician to check in with contact person to discuss service details, exterior rodent equipment serviced. Exterior inspection for pest activity, interior rodent equipment serviced, interior inspection for pest activity (non-production, production), insect control will be performed in non-production during regular service times. All inspections along with findings are documented and addressed with corrective actions (if needed).

Employee Training

The facility has a written employee training program.

Employee Hygiene

The facility has a documented Good Manufacturing Practices program.

Food Defense Program

The facility has a written Food Defense program.

Product Recovery Program

The facility operates with a product recovery program. All products including packaging are capable of being traced to distribution outlets. All emergency contact numbers are maintained. Mock recalls are performed at least once a year.

Animal Welfare Program

House of Raeford is committed to responsible animal welfare practices, and to humanely produce wholesome food products to our customers. The program is in accordance to the National Chicken Council standards set forth.

Lab testing

The facility uses a 3rd Party and on site laboratories. AOAC methods are used for each pathogen tested

GFSI

The facility participates in GFSI and is SQF Level 2 certified. The certification number is 108402. The date of decision was 7/10/15 and will expire 8/27/16.

Other Programs

Monthly monitoring for heavy metals, pesticides and antibiotics is conducted. All results are in accordance with federal regulations. All findings are documented and maintained. Birds are pre-tested for AI in accordance with NPIP. The facility does not produce products with allergens. The lot code is defined as the pack date.

Origin

All products produced at House of Raeford Greenville, SC is produced in the USA.

QA Contact

Quality Assurance Manager is Lee Walker. Email address is lee.walker@houseofraeford.com. Office: 864-438-5770

If you have any questions, please feel free to contact me.

Thank you,
Lee Walker

Quality Assurance Manager
House of Raeford Farms, Inc.
P-1309