

Red Chamber Co.

IMPORTERS, EXPORTERS, DISTRIBUTORS

January 4, 2017

TO:
ALL VALUED CUSTOMERS

Dear Sir/Madam,

This is to confirm that Red Chamber Co. as a seafood importer is in compliance with the FDA's Public Health Security and Bioterrorism Preparedness and Response Act of 2002 and our company is registered with FDA.

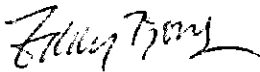
We also verify that Red Chamber Co. take the affirmative steps to verify that all products we supply to your company are in compliance with CFR Title 21 Part 123 for Fish and Fishery Products that the manufacturers follow Good Manufacturing Practice (GMP) under sub part 123.5, conduct HACCP analysis and HACCP plan under sub part 123.6 and regulation Docket Number FDA-2011 D-0287 with Guidance for Industry on Fish and Fishery Products Hazards and Controls. We maintain all documents and verification records in compliance with FDA regulation CFR Title 21 Part 123.9.

Red Chamber Co. also takes part in the development of Food Safety Modernization Acts (FSMA) to be in compliance with all the up-to-date regulations.

We also confirm that all frozen product we supply meet FDA critical limit of freezing and storing at an ambient temperature of -4°F for 7 days total time in compliance with Federal Code 3-402-11 for parasite destruction.

If you have and question or need to review any record in concern, please feel free to contact me.

Sincerely,



Eddy Tjong
Sr. Food Safety Compliance Officer

The Red Chamber Corporate Building
1912 E. Vernon Avenue
Vernon, CA 90058

www.redchamber.com
TEL: (323) 238-1213
FAX: (323) 235-5500



AIB Certification Services
1213 Bakers Way
Manhattan, KS 66502

Certification Services

Certificate Of Registration

Redi-Bag Inc.

17100 West Valley Hwy

Tukwila, Washington, UNITED STATES, 98188

is registered as meeting the requirements of the

SQF Code Edition 7.2

Level 1: Food Safety Fundamentals

Certification Details:

Date of Decision: Sep 8, 2016
Date of Audit: Aug 2, 2016
Certificate Number: 639456

Date of Expiry: Sep 22, 2017
Date of Next Audit: Jul 9, 2017

Registration Schedule:

Scope of Registration (Food Sector Categories and Products)

- 27. Manufacture of Food Sector Packaging Materials: Poly film bags
- 27. Manufacture of Food Sector Packaging Materials: Poly film sheets



SQF Institute is a division of the Food Marketing Institute (FMI).



0835

[Signature]

 Authorized by
[Signature]

 Issuing Officer



CONTINUING PURE FOOD GUARANTEE

Reser's Fine Foods, Inc. hereby guarantees that all articles sold to Pacific Foods Distributors during the period in which this guarantee is effective at date of ship or delivery are:

1. Not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of 1938, as amended, the Federal Fair Packaging and Labeling or the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Federal Act. Furthermore, such goods will not be produced or shipped in violation of Section 404 or 301(d) or said Federal Act.
2. Registered, if required, with the Environmental Protection Agency under the Federal Insecticide, Fungicide and Rodenticide Act and in compliance with the requirements of such Act;
3. Not in a misbranded package within the meaning of that term in the Federal Hazardous Substance Labeling Act;
4. In compliance with all applicable laws, rules and regulations of any state and carry warning statements if containing listed chemicals for which a warning is required under current interpretation of the California Safe Drinking Water and Toxic Substance Act of 1986 and the California Health and Welfare implementing regulations.

This guarantee shall continue to be effective until it is revoked by the giving of ten days written notice.

RESER'S FINE FOODS, INC

A handwritten signature in black ink, appearing to read "Steve Loehndorf", with a horizontal line underneath.

Steve Loehndorf
Technical Director

DATE: January 6, 2017



ROSE PACKING COMPANY
Better Meats. Better Meals. Better Value.

To: Whom It May Concern
From: Mark Vandenberg
Date: January 4th, 2017
Subject: Letter of Guarantee

Rose Packing Company, USDA Establishment Number 251 & P-6930, is a USDA inspected facility that operates under a valid HACCP program. Our HACCP program consists of ongoing verification and validation programs and complies with all USDA requirements in 9CFR 417. Rose Packing Program also operates under a valid SSOP program that complies with all USDA requirements in 9CFR 416. Finally, Rose Packing Company also utilizes Prerequisite Programs including Good Manufacturing Practices (GMP's) to help support our HACCP and SSOP programs. All programs developed by Rose Packing Company are designed to ensure that all products are produce under sanitary conditions and meets all regulatory requirements.

Sincerely,

Mark Vandenberg
National Sales Manager
Rose Packing Company



1629 County Road E • P.O. Box 863
Willows, California 95988
(530) 934-5438 ph. • (530) 934-5114 fax

CONTINUING GUARANTEE

The undersigned, RUMIANO CHEESE COMPANY ("Rumiano") with principal offices at 1629 County Road E, Willows, California 95988 hereby certifies:

1. That the article(s) comprising each shipment or other delivery to or for buyer hereafter made by Rumiano to, or on the order of: Pacific Foods Distributors

its parent and all subsidiaries, affiliates and divisions ("Buyer"), is hereby guaranteed, as of the date of the earliest of shipment or other delivery to or for Buyer, to be, on such date, (a) not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act (the "FDCA"), as amended, including the Food Additives Amendment of 1958; (b) not an article which may not, under the provisions of Section 404 or 505 of the FDCA, be introduced into interstate commerce; and (c) not adulterated or misbranded within the meaning of any state or municipal food and drug law, regulations, or ordinances, the adulteration and misbranding provisions of which are the same as those found in the FDCA.

2. In the event any article(s) referenced in Section 1, above, is packed, shipped, or delivered by or for Rumiano under a label or labeling furnished or designated by the Buyer, the guarantee set forth in Section 1 shall not apply as against any misbranding resulting from the use of such label or labeling. In such event, Rumiano's responsibility shall be limited to that resulting from the failure of the article to conform to the label furnished or designated by the Buyer or the failure of the article to conform to Rumiano's specifications.

3. Rumiano does not, with respect to Section 1, guarantee against any article(s) becoming adulterated or misbranded within the meaning of the FDCA after the earliest of shipment or other delivery to or for Buyer by reason of any cause beyond Rumiano's control, or in any way by reason of the fault or negligence of Buyer, its affiliated or agents.

The guarantee and conditions set for above are continuing and shall be in full force and effect until revoked in writing.

By: John R. Rumiano
Title: Vice President

Date: 1/16/17



SAN BENITO

A division of The Neil Jones Food Company
PO Box 100, Hollister CA 95024 831-637-4434 Fax 831-637-7890

January 13, 2017

LETTER OF CONTINUING GUARANTEE Columbia Pacific Brokerage

San Benito Foods (the seller) of articles of food and/or ingredients which will be incorporated into food products by our customers, guarantees that, as of the date of shipment or delivery, the article comprising each shipment or other delivery hereafter made by Seller to, or on the order of Buyer, is, on such date:

- 1) Not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act ("FD& C Act"), as amended and regulations adopted pursuant thereto;
- 2) Not an article which may, under the provisions of Section 404 or 505 of the FD&C Act, be introduced into interstate commerce;
- 3) Not adulterated or misbranded within the meaning of or in violation of any disclosure or warning required under the pure food and drug or health, safety or environmental laws, regulations or ordinances of any state or other government authority which are applicable to such shipment or delivery;
- 4) In compliance with the Fair Packaging and Labeling Act, as amended, and regulations issued pursuant thereto, if applicable to such shipment or delivery;
- 5) In compliance with the Consumer Product Safety Act, as amended, and regulations issued pursuant thereto, if applicable to such shipment or delivery;
- 6) In compliance with California's Safe Drinking Water and Toxic Enforcement Act of 1986, as amended (sometimes referred to as Proposition 65), and specifically, to the best of Seller's knowledge, either (a) contains none of the chemicals on the "Governor's list" of known chemicals causing cancer or reproductive toxicity, or (b) if the product contains one or more of the chemicals on the "Governor's list," the quantity contained is in compliance with Federal and State standards for those chemicals and poses no significant risk as described in California's Health & Safety Code, Section 25249.10; and
- 7) In compliance with all other Federal laws and regulations applicable to such shipment or delivery and with all laws, regulations, or ordinances of any state or other entity which are applicable to such shipment or delivery.

The foregoing is a continuing guarantee, and will remain in force until terminated by at least 10 business days' notice given in writing by San Benito Foods or an authorized agent of San Benito Foods.

Phil Quintero

Phil Quintero
Quality Manager

Schenk Packing Co. Inc.

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

2017

HACCP letter

Schenk Packing Co., Inc establishment number 6056 has maintained a strong commitment to provide safe and wholesome products to our customers. We are a federally inspected plant and we operate under a Hazard Analysis and Critical Control Points (HACCP) plan which meets all regulatory requirements set by the USDA/FSIS. We have achieved SQF Level 2 certification. This certification employs numerous company practices and policies which have allowed us to maintain a higher level of food safety.

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

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

A requirement of the SQF code is that all critical limits, CCP's and pre-requisite programs are validated annually.

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

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

- All carcasses are subject to a hot water wash cabinet at the final wash station.
- Carcasses are subject to multiple 35 degree chlorinated water chill applications.
- Antimicrobial processing aid is applied to each carcass half after harvest.

E. coli 0157:H7, 026, 045, 0103, 0111, 0121 and 0145 testing is performed on all boneless beef destined for our grinding operation. We perform single combo testing, using an N60 FSIS approved testing method. All lots of boneless beef are held under our company product hold procedure until tests results are received. Verification sampling is conducted quarterly for boneless beef and ground beef. This frequency is doubled for the 2nd and 3rd quarters.

In the event that we encounter a single or multiple positive test results, Schenk Packing Co., Inc. has procedures in place that allow us to properly dispose of all positive product accordingly and if necessary, re-test product that had previously tested negative. If it is determined that there is a correlation between lot(s) which previously tested negative and the lot(s) that tested positive, the negative product will be treated as a presumptive positive and handled accordingly.

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

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

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

Humane handling is a critical function of our operating system and is a process that we take very seriously. In order to provide superior humane handling we employ a robust systematic humane handling program that starts when the animals are in transport and continues until the final harvest step. Aspects of this plan include training employees who have direct handling with cattle by using the guidelines set by AMI and Dr. Temple Grandin's manuals and videos. Employees are further trained by our in-house PAACO certified auditor. In order to maintain

our high level of commitment we perform a weekly handling, transportation and harvest audit to ensure that all employees are meeting our strict criteria in regards to humane handling.

Schenk Packing has recall and traceability procedures in place that allow us to track any of our products that are in commerce. These programs are tested annually to ensure a 100% recovery of product if we ever encountered a situation where potentially adulterated product had been shipped to our customers. As stated above, we perform single combo lot testing on all boneless beef products destined for use in intact product and all products that is being sampled is placed on hold at our facility until test results are received.

We also have a Food Defense Plan in place which aids us in protecting our product in all stages of processing from intentional.

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

If you have any questions regarding the contents of this letter please direct them to:

Karl Lenz

karll@schenkpacking.com

360 629 3939 Office



1-5-2017



January 2, 2017

Dear Valued Customer,

Initiatives from the FDA and the USDA have resulted in regulations that will continue to affect the development of our food safety policies and our HACCP programs. Our objectives at Seaboard Foods, LLC, are to produce a safe, clean, wholesome product. To accomplish our objectives, we strongly depend on our employees' training and development. We have trained our employees to meet our evolving food safety procedures at all levels throughout the plant. Seaboard Foods will continue to train and reinforce food safety to all persons involved in production processes. We also require strict adherence to sanitation policies/procedures, Integrated Pest Control program, complete Traceability and Recall programs are in place, Food Defense and Crisis Management programs, Good Manufacturing Practices, and personal hygiene guidelines applicable to similar standards outlined within CFR21, Part 110. Seaboard Foods adheres to American Meat Institute guidelines for animal handling standards and audits. In addition, all programs at Seaboard Foods are audited through certified third party auditors at least annually.

Furthermore, we have implemented Sanitation Standard Operating Procedures compliant with (9CFR 416). These procedures detail daily sanitary practices performed before and during operations. Compliance with our SSOP's allows us to produce a safe, wholesome product. To facilitate constant changes in equipment, facilities, processes, technology, and employees, we routinely evaluate our SSOP's and implement the necessary updates to enhance their effectiveness. In addition, our building and other physical facilities of the plant are maintained in a sanitary manner. Several plant features attribute to our high level of sanitation, such as plant layout, traffic flow, product flow, equipment design, size, reliability, etc. Cleaning and sanitizing of the plant and equipment is conducted in such a way as to protect against contamination of product, contact surfaces, and packaging materials.

Each facility has a formalized Hazard Analysis Critical Control Point plan as a federal requirement for large plants (more than 500 employees). Seaboard Foods, has food safety programs in place for all processes in our facilities. Our HACCP programs are in compliance with the USDA regulations (9CFR 417). We have established Critical Control Points in our process and developed plans for corrective and preventative actions when needed. We continue to develop and enhance our HACCP program to optimize preventative measures in our process.

All monitoring and verification procedures are currently being performed. The information attained from monitoring is being used to adjust the process as needed to further enhance our oversight of critical control points in the facility. As additional means to produce the safest product possible, Seaboard Foods has invested significant capital in various types of technology such as: metal detectors and X-Ray machines located throughout the plant to detect metal as well as other foreign objects, high pressure hot water carcass wash, steam vacuums, and snap chill technology. These are just a few examples of how Seaboard Foods strives to produce the safe wholesome product.

As a means of verifying process control on the slaughter floor, we test for *Escherichia coli* Biotype I (9CFR 310). This testing procedure is done randomly based on the volume of hogs

9000 W. 67th Street, Suite 200 | Shawnee Mission, KS 66202 | (913) 261-2600 | www.SeaboardFoods.com



slaughtered and assures compliance with federal regulation. Seaboard Foods meets all regulatory compliance to the USDA/FSIS salmonella performance standard related to all Seaboard Foods products (9CFR 310.25). Additionally, we perform various daily microbiological and chemical tests on equipment and product to validate the effectiveness of our programs. The contents and data associated with the programs and processes above are considered confidential. It is our company policy not to provide written information upon request. However, we would be happy to share all pertinent information with your company representative during a personal visit to our plant.

Seaboard Foods, LLC, is dedicated to meet all federal regulations and were in full compliance with all USDA regulatory requirements. Pre-Shipment reviews are performed verifying compliance to Seaboard Foods HACCP requirements prior shipment of Seaboard Foods products. Our facilities are SQF Level 2 certified for compliance to the Global Food Safety Initiative. Most importantly, we are striving to fulfill all of our customer's expectations by providing a safe pork product. This letter or guarantee covers all pork primal, sub-primal and pork trim products supplied to our customers. In addition, we do not process or handle products derived from the bovine species or cloned animals.

Sincerely,

Robert Elder

Digitally signed by Robert Elder
DN: cn=Robert Elder, o=Seaboard Triumph Foods,
ou=FSQA, email=rob_elder@seaboardfoods.com,
c=US
Date: 2017.01.02 18:28:34 -06'00'

Robert O. Elder
Director HACCP/Food Safety and Regulatory Compliance
Seaboard Foods, LLC
Shawnee Mission, KS, 66202



From Our Family to Your Kitchen.

Sierra Meat and Seafood
1330 Capital Blvd
Reno, NV 89502

January 3, 2017

Subj: HACCP Compliance Letter

Dear Valued Customer,

Edible meat products from Sierra Meat and Seafood meet all USDA requirements for the production sale and distribution of meat products.

REGULATORY COMPLIANCE

Sierra Meat and Seafood plants listed below are federal establishments and operate under the regulatory requirements set forth in Title 9 of the Code of Federal Regulations.

- HACCP & SSOP (9CFR§416 and 417)
- Documented Annual Reassessment (9CFR§417.4 (a) (3)) effective January of each year. This annual reassessment includes review E. coli O157:H7 [EC7] and non-O157 STEC as defined by FSIS Federal Register Notice [Docket No. FSIS -2010-0023].

HACCP CRITICAL CONTROL POINT (CCP)

Critical Control Points are in place and validated for temperature control. All processes, storage, and distribution areas are temperature controlled. All areas are at, or below 42F.

3rd PARTY AUDIT

Sierra Meat and Seafood is audited on an annual basis by an independent 3rd Party standard. This audit encompasses food safety, regulatory compliance, best practices and good manufacturing practices. GFSI Certifications provided for all processing / grinding. GFSI certification is achieved after successfully completing the certification audit and completion of 100% of corrective actions identified by the independent auditor.

Customer Notification

Sierra Meat and Seafood has a recall plan on file that includes notification to affected customers of any product that may be adulterated or misbranded.

Andrew McGillivray
QA/FS Director
Sierra Meat and Seafood



Certificate of Guarantee

1/5/2017

To – Quality Control Department

Stiebrs Farms, Inc.
Continuing Guarantee

Stiebrs Farms Inc. guarantees that no article listed herein is adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act as it may be amended from time to time and not an article which may not, under the provisions of Sections 404 or 505 of the Act, be introduced into the interstate commerce, and not in violation of or not adulterated or misbranded within the meaning of any state or municipal act the provisions of which are identical or substantially the same as those found in the Federal Act. Recipient shall save Stiebrs Farms, Inc. harmless from any liability under said Act or Acts for misbranding where Recipient insists upon the use of any label after Stiebrs Farms, Inc. has questioned in writing the use of such label.

We further warrant that this product has been produced under USDA supervision and meets all USDA and/or FDA requirements.

Product name: Stiebrs Farms Shell Eggs & Egg Products

This is a continuing guaranty, subject to revocation on written notice thereof.

Sincerely,

Sara Stiebrs
Food Safety and Certifications Manager



January, 2017.

Page 1 of 5

Dear Client.-

Regarding the information you requested:

SRM Controls

SuKarne TIF 105, 111, 120, 431 and 645 facilities have Reassess their HACCP and written prerequisite programs for control de SRM's according to the Notice 5607 of the FSIS. And all SuKarne establishments apply the following to SRM Control and disposition.

SuKarne do not process Non-ambulatory bovine animals for human consumption, all cattle receive an ante-mortem inspection and enter the stunning box by their own feet.

All cattle is age verify by the dentition inspection, if the cattle is equal or older than 30 months the carcass is mark with plastic tag a label with a code number 30 indicating that the carcass is equal or older than 30 months so the carcass is segregated to a designated rail and carcass cold room.

The equipment utilize for the slaughter of Cattle equal or older than 30 months follow the SSOP procedures according to USDA regulations

SuKarne facilities remove, segregate, and properly dispose of all Specified Risk Materials (SRM's) at Slaughter and Fabrication.

SuKarne do not operated for purposes of stunning cattle any air injection stunning device.

SuKarne facilities do not produce bone-in products from cattle determined to be equal to 30 months and older.

SuKarne S.A. de C.V. segregation protocols have been reviewed and approved by USDA and SENASICA as applicable.

SuKarne S.A. de C.V. has a Zero Tolerance policy with respect to the presence of SRM (Specified Risk Material) including but not limited to spinal cord and dura. Specific positions and Work Instructions are in place dedicated to the removal of SRM. SuKarne S.A. de C.V. SRM Control Program is fully incorporated into the Quality Management System and HACCP Plans.

And we comply with the specification requirements from clients in regards to the SRM control and disposition.

SuKarne S.A. de C.V. is committed to supplying products with the highest standards of food safety and quality.

E. coli O157:H7 and STEC Program

The annual HACCP reassessment has determined that while *E. coli* O157:H7 (FSIS Notice 6507) and Non O157:H7 STEC may be a hazard likely to occur on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazard has been effectively controlled.

The Interventions implemented in SuKarne Facilities are as follow:

SUKARNE, S.A. de C.V.

Av. Diana Tang Núm. 59A, interior A, Desarrollo Urbano La Primavera,
Culiacán, Sinaloa, CP 80300
Tel. 01.667.7592600

Oficina de Representación en la Ciudad de México

Av. Insurgentes Sur Núm. 1216, 702-704, Col. Del Valle
México, D.F., CP 03100
tel. 01.55.55756250 y 01.55.55594510

www.sukarne.com.mx



- Cattle Wash.- All cattle hides are wash to reduce the microbial load , and the operation is adjusted in their time according to the contamination observe , this way we minimized the risk of contamination during the carcass dressing procedures.
- Knifes trimming. - All carcasses are visually inspected by experience employees to eliminate any possible contamination that could exist by knife trimming, so every carcass is inspected at least by several pair of eyes.
- Carcass Steam Vacuuming. - All carcasses are subjected to a steam vacuuming operation, after knife trimming of the carcasses, to eliminated any possible contamination
- Organic acid application. - All carcasses are subjected to an organic acid application that will reduce or eliminated pathogenic bacteria that might exist.
- Cold Carcass Sanitizer. - After the carcasses have been cool, before entering the fabrication area all carcasses are sanitized with an organic acid application as a multiple hurdle approach and prevention of bacteria growth.

Additionally the following control measures are implemented at all SuKarne facilities

- After stunning - esophageal plugging/clipping where required tying and bagging the bung
- Line speeds appropriate to providing adequate time for operators to complete hygiene inspections and dressing of the carcass.
- 2 knife sterilization between carcasses.
- Sanitizing hands and equipment between carcasses for high risk activities.
- Prevention of carcass to carcass cross contamination by spacing on lines and in chillers
- Chilling and freezing regimes to control microbial growth.
- To verify the ongoing effectiveness of these interventions SuKarne conducts sampling and testing of Beef Trimmings for *E.coli* O157:H7 and Non O157:H7 STEC in accordance with FSIS Meat Directive 10010.3 of raw ground beef components (N60 Method) additionally to the testing we have a high event period program for the follow up of the results, each lot consists of 4500 kg (10,000 lb.) or less, the product is sampled and tested for *E.coli* O157:H7 using approved methods.
- All product is subject to a 'Test, Hold and Release' sampling procedure. Only product that has complied with the HACCP requirements and returned negative test results for *E.coli* O157:H7 can be released for shipment.
- These samples are test in our Lab with the BAX DUPONT QUALICOM PCR SYSTEM and we send samples to an accredited outside lab for verification.
- The trim is subject to other intervention before sampling, product is release after tested with negative results only.
- SuKarne Slaughter plants comply with regulation 310.25 as is require to exporting plants by the Mexican Government
- All trim products comply with the FSIS regulations, and with the Mexican regulations established for Export Plants.
- Our process flow for subprimal deliver the product direct in to the packaging lines and do not involve the comingling of product inside a container.

SUKARNE, S.A. de C.V.

Av. Diana Tang Núm. 59A, interior A, Desarrollo Urbano La Primavera,
Culiacán, Sinaloa, CP 80300
Tel. 01.667.7592600

Oficina de Representación en la Ciudad de México
Av. Insurgentes Sur Núm. 1216, 702-704, Col. Del Valle
México, D.F., CP 03100
tel. 01.55.55756250 y 01.55.55594510

www.sukarne.com.mx



Generic E coli

Sample collection.

Samples are collected by sponging from three sites on the selected carcass.

The sites are the flank, brisket and rump.

Sampling frequency. The sampling frequency is according to the volume of production 1 test per 300 carcasses.

And all plants since do sampling by sponging opted for the Statistical process control option for results management.

Pathogen reduction performance standards for Salmonella.

SuKarne Slaughter establishment comply with regulation 310.25 as is require to exporting establishment by the Mexican Government.

The Sample collection.

Samples are collected by sponging from three sites on the selected carcass.

The sites are the flank, brisket and rump

Sampling frequency. The sampling frequency is according to the volume of production 1 test per 300 carcasses

The Salmonella performance standard we use for our cattle, is the one for Steers and Heifers with 82 (n) consecutive samples at a 1% Performance Standard or a Maximum number of positives to achieve the Standard (c) of 1.

At this time we are in compliance with the salmonella performance standards, as we have not had any positive in our process this year.

Pest Control Program

SuKarne establishments have implemented in their facilities as a prerequisite program a Pest Control Program that is monitored daily and verified weekly.

Services are provided by an outside contractor, that is approve by the Government official Health Services as a License Pest Control Services Provider

As part of the pest control services is the assessment and implementation of measures to control and the installation of bait stations on the outside perimeter of the plant and mechanical rodent traps where applicable inside the plant, the program also includes the flying insect control devices.

All activities from the pest control contractor are monitored by plant personnel and evaluated

If there are any pest control activities detected an action plan is implemented and follow.

Cattle Purchasing Policies

SuKarne has purchasing policies and certification of cattle suppliers so we receive at our feedlots the best quality cattle everyday.

SUKARNE, S.A. de C.V.

Av. Diana Tang Núm. 59A, interior A, Desarrollo Urbano La Primavera,
Culiacán, Sinaloa, CP 80300
Tel. 01.667.7592600

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Av. Insurgentes Sur Núm. 1216, 702-704, Col. Del Valle
México, D.F., CP 03100
tel. 01.55.55756250 y 01.55.55594510

www.sukarne.com.mx



Our supplier go to an approval process where they have to comply with the Good Feedlot Management and Animal Welfare Practices as to provide signed affidavits that they comply with SuKarne requirements and confirm that their animals have not be fed any prohibited materials.

We have establish Animal Welfare practices so our cattle is handle appropriately (handling and transport).

We also have created a profile for each animal (SuKarne's Individual Animal Control System so we can track where it came from and who sold it, to us.

In our Feedlot operations we have establish Animal Welfare practices so we maintain good health and weight in our herds.

We also have the SuKarne's Individual Animal Control System for disease control and management as for and weight management.

And we have establish also a Chemical testing program of food rations, to prevent any deviation from the government regulations and standards.

Our Feed lots have been certified as by the Mexican SENASICA FOOD SAFETY DIVISION with the certification of (Good Feedlot Management and Animal Welfare Practices).

Our Feed lots are also being certified as Feed lots free of Beta agonist products like Clembuterol.

Traceability/Recall Plan

SuKarne plants have implemented a recall plant cattle supplied to SuKarne S.A. de C.V. are sourced from within Mexico only and are assessed as fit for human consumption by passing both an ante-mortem and postmortem.

Inspection conducted by Mexican Government officials. Carcasses are identified at each stage through the process using a sequentially numbered ticket that remains with the carcass until boning.

Carcasses are trimmed according to the Mexican Standard.Carcass Trim requirements.

After carcasses are boned, sliced and packaged on-site they are labeled according to Mexican language and as require by the FSIS labeling of beef product categories to identify the product type. The carton label includes the date, time and Lot of packing which is used for traceability purposes.

The recall program is tested as Mock Recall is exercise twice a year in each establishment.

Validation and Verification

SuKarne plants have been operating under a Pathogen Reduction Hazard Analysis and Critical Control Points (HACCP) System. We have implemented Sanitation Standard Operating Procedures and the generic E. coli testing performance criteria as requested by the FSIS 9CFR part 416.11 and 416.17 and 310 .25 and the Mexican NOM-008-ZOO -

SUKARNE, S.A. de C.V.

Av. Diana Tang Núm. 59A, interior A, Desarrollo Urbano La Primavera,
Culiacán, Sinaloa, CP 80300
Tel. 01.667.7592600

Oficina de Representación en la Ciudad de México

Av. Insurgentes Sur Núm. 1216, 702-704, Col. Del Valle
México, D.F., CP 03100
tel. 01.55.55756250 y 01.55.55594510

www.sukarne.com.mx



1994 and its Modification in February 1999, and NOM -009-ZOO-1996 and its modification in November 1996.

SuKarne establishments in accordance to FSIS Notice 44-02 regarding E coli O157:H7, have reassessed their HACCP program and considered E. coli O157:H7 a Hazard reasonably likely to occur, we established a number of validated CCP'S in our processes.

Emergency Contact List - 24 hours

Edwin Botero
VP of Business Development
Cell.-310 702-7319
E-mail. - ebotero@sukarneglobal.com

Isidoro Uruga Ramirez
Corporate Director of QA
Cell - (667) 751-6617
E-mail. - isidoro.uraga@sukarne.com

SuKarne Quality Management System and HACCP Plan have been audited and approved by the Mexican SENASICA Inspection Service.
SuKarne S.A. de C.V. is committed to supplying products with the highest standards of food safety and quality.

Yours sincerely,

Ing. Isidoro Uruga Ramirez
Corporate Director of Quality Assurance
SuKarne S.A. de C.V.
At (667) 7592600 ext. 2633
E-mail. - isidoro.uraga@sukarne.com

SUKARNE, S.A. de C.V.

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www.sukarne.com.mx



PO Box 2158 Manteca, CA 95336 Phone (209) 825-0288 / Fax (209) 825-0291

January 2, 2017

Letter of Guarantee

Dear Valued Customer:

This letter is to certify that the meat products supplied by Sunnyvalley Smoked Meats, Inc., Est. 17823/P17823 complies with all applicable local, state, and federal regulations and standards.

We have multiple food safety and quality programs in place including HACCP (Hazard Analysis and Critical Control Point), SSOPs, GMPs and other SOPs to help ensure we produce safe, wholesome, quality products on a consistent basis. We operate under USDA/FSIS inspection and are SQF Level 2 certified (since 2011) through annual third party audits.

All raw meat, ingredients, and packaging materials used in processing are purchased only from suppliers who meet our strict Supplier Approval Program and the requirements therein, which can include Letters of Guarantee (LOGs), Certificates of Analysis / Certificates of Conformance (COAs/COCs), 3rd party audits, product specifications and more. We have current letters of guarantee on file from all approved suppliers which demonstrate, at a minimum, their compliance with all applicable government rules and regulations, their commitment to product safety and quality, and their guarantee to ship no misbranded or adulterated products. In addition to the LOGs, all ingredients and food contact packaging materials we receive are accompanied by a COA or COC, whether in advance or with the delivery.

All products are produced under the control of our HACCP Programs which are reviewed and reassessed on an annual basis by our HACCP / Food Safety Team. Each product has one or more critical control points (CCPs) in place with established critical limits to ensure food safety. In addition, we have implemented effective monitoring procedures and verification activities, along with review of all documentation prior to any product shipping from our facility. Ready to Eat product is randomly tested monthly for *Listeria Monocytogenes* and *Salmonella* and environmental sampling is performed on a monthly basis also. All RTE products that are packaged the day that product sampling or environmental sampling is performed are held pending receipt of negative test results prior to release to ensure that product is wholesome before shipping.

Each package is affixed with an official inspection legend on the label showing that the product was inspected for wholesomeness and passed in accordance with the USDA regulations.

The conditions stated in this letter are a continuing guarantee of the ongoing commitment to food safety and quality at Sunnyvalley Smoked Meats, Inc. Please contact me should you have any additional questions or require more details regarding our food safety and quality programs.

Sincerely,

Debi Hawkes
Quality Assurance Manager
(209) 825-0288 ext. 3520
dhawkes@sunnyvalleysmokedmeats.com



January 3, 2017

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

To whom it may concern:

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

Superior Farms facilities include:

- Superior Farms – Dixon Division, est #2800 (formerly Superior Packing Co.)
- Superior Farms – Denver Division, est #5883 (formerly Superior Colorado & Mountain Meadows Lamb)
- Superior Farms – Grove Division, est #1974 formerly Grove Meat Company

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

HACCP, SSOP, RECALL, PEST CONTROL

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

E Coli O157:H7 and six non-O157:H7 STECs

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

Bovine Spongiform Encephalopathy (BSE)

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

Country of Origin Labeling

Additionally all facilities are in full compliance with country of origin regulations. Affidavits stating where the animals delivered to our processing plants were born and raised are on file. All covered products have the country of origin printed on the box labels, as well as by product code on the bills of lading and invoices. We have made the transition to the more specific new terminology of Born, Raised and Harvested in the USA.

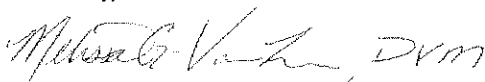
Third Party Audits

Our Dixon and Denver facilities are audited by third party agencies at least once a year. We participate in both Animal Welfare and GFSI certification food safety audits under the British Retail Consortium (BRC). Audit certificates are available to you upon request.

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

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

Sincerely,



Melissa Garrod-VanLaningham, DVM
Director of Food Science
Superior Farms
mvlan@superiorfarms.com

Superior Farms – Dixon Division
USDA Establishment 2800
7390 Rio Dixon Rd.
Dixon, CA 95620
Contact: Laura Cruz, QA Manager
1 707 678-3091
laura.cru@superiorfarms.com

Superior Farms – Grove Division
USDA Establishment 1974
2222 W. Grove Street
Blue Island, IL 60406
Contact: Carlos Barba, General
Manager
1 708 385-8400
carlos.barba@superiorfarms.com

Superior Farms – Denver Division
USDA Establishment 5883
4900 Clarkson Street
Denver, CO 80216
Contact: Virginia Littlefield, QA Manager
1 303 749-5283
Virginia.littlefield@superiorfarms.com

FSNS

CERTIFICATION ✓ AUDIT

Certificate

Auditor Number
258011

FSNS Certification & Audit, LLC., ANSI accredited CB, No. 1107 certifies that, having conducted an audit:

For the scope of activities: Lamb and goat slaughter, lamb and goat primals vacuum packed and case ready; further processing of whole muscle beef, veal, and pork, and ground pork and veal case ready products.

Including voluntary modules of: NA
Exclusions from scope: None
Product Categories: 1, 3

Superior Farms - Denver, CO

**BRC site code: 2103660
4900 Clarkson Street
Denver, Colorado 80216**

Has achieved Grade: AA

**Meets the requirements set out in the
BRC Global Standard for Food Safety
Issue 7: January 2015**

Audit Program: Repeat Announced
Certificate Number: 1160102
Date of Audit: June 15, 2016
Certificate Issue Date: July 21, 2016
Re-Audit Due Date: June 12 - July 9, 2017
Certificate Expiry Date: August 20, 2017

Authorized by:



FSNS Certification & Audit, LLC.
109 W. Rhapsody, San Antonio, TX 78216, US
This certificate remains the property of FSNS Certification & Audit, LLC.
Please send feedback on the BRC Global Standard or the audit process directly to enquiries@brcglobalstandards.com or call the Toll BRC Hot line +44 (0)20 7717 5959.
Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity



FSNS

CERTIFICATION ✓ AUDIT

Certificate

Auditor Number
258010

FSNS Certification & Audit, LLC., ANSI accredited CB, No. 1107 certifies that, having conducted an audit:

For the scope of activities: Lamb and goat slaughter, fabrication of primals, trim, and variety meats; bulk, vacuum and modified atmosphere packaged. Beef, pork, lamb, and veal case ready products.

Including voluntary modules of: NA
Exclusions from scope: None
Product Categories: 1, 3

Superior Farms - Dixon, CA

BRC site code: 1777513
7390 Rio Dixon Road
Dixon, California 95620

Has achieved Grade: AA

Meets the requirements set out in the
BRC Global Standard for Food Safety
Issue 7: January 2015

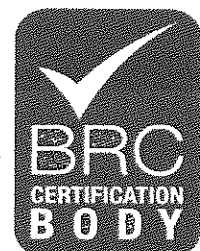
Audit Program: Repeat Announced
Certificate Number: 1160134
Date of Audit: August 3, 2016
Certificate Issue Date: September 5, 2016
Re-Audit Due Date: July 11 - August 7, 2017
Certificate Expiry Date: September 18, 2017

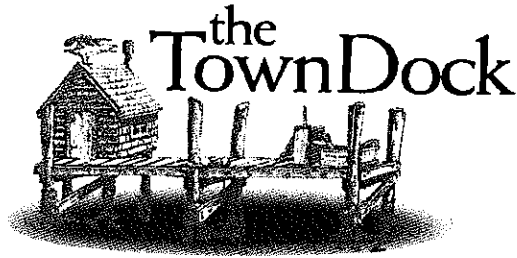
Authorized by:



ANSI Accredited Program
PRODUCT CERTIFICATION
#1107

FSNS Certification & Audit, LLC.
199 W. Rhapsody, San Antonio, TX 78216, US
This certificate remains the property of FSNS Certification & Audit, LLC.
Please send feedback on the BRC Global Standard or the audit process directly to enquiries@brcglobalstandards.com or call the Toll BRC Hot line +44 (0)20 7717 5959.
Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity





January 2, 2017

HACCP CERTIFICATE OF COMPLIANCE

The United States Food and Drug Administration has developed, with the support of the United States seafood industry members, HACCP (Hazard Analysis Critical Control Point) regulations. The regulations pertain to all domestic and imported seafood products produced and/or distributed within the United States.

This document certifies that The Town Dock is operating under the federally mandated HACCP regulations, specifically Seafood HACCP regulations 21 CFR Part 123. The Town Dock is registered with the U.S. Food and Drug Administration under registration number XXXXXX2450. The Town Dock has been validated by successfully passing a U.S. Food and Drug Administration HACCP audit. Additionally, The Town Dock had qualified for placement on the "Approved Shipper's List" for international trade with the European Union.

The Town Dock has conducted a hazard analysis for all its seafood items, constructed a HACCP plan, written and implemented Standard Sanitation Operating Procedures, and follows the Good Manufacturing Practices as outlined by the U.S. Food and Drug Administration.

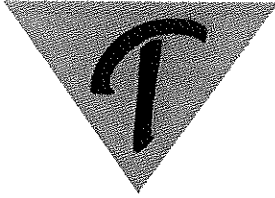
This document also states that no products from The Town Dock contain sulfites unless properly declared on the packaging. In addition, all of The Town Dock products are frozen at a maximum temperature of -4°F for a minimum of 7 days in compliance with the U.S. Food and Drug Administration's parasite destruction protocol.

Please include this document as part of your HACCP file as a certificate of compliance with HACCP requirements.

Sincerely,

Ryan Clark
President

The Town Dock
P.O. Box 608, 45 State St, Narragansett, RI 02882
Tel: 401-789-2200 Fax: 401-782-4421
www.towndock.com



3 January 2017

General and Continuing Letter of Guarantee

The articles comprising each shipment or other delivery hereafter made by Triumph Foods, LLC (Do business as: Seaboard Farms), is hereby guaranteed that, when shipped, all items we manufacture, or which we purvey, are in full compliance with the United States Department of Agriculture, Food Safety and Inspection Service regulations and the Federal Food, Drug and Cosmetics Act as amended and are not adulterated or misbranded with the meaning of said Act, and may be introduced into interstate commerce without violating said Act.

Respectfully,

A handwritten signature in black ink, appearing to read 'Casey Lynn Wooton', with several loops and flourishes.

Casey Lynn Wooton
Regulatory Food Safety Manager
Triumph Foods
Establishment 31965
816.396.2792
cwooton@triumphfoods.com
5302 Stockyards Expressway
Saint Joseph, Missouri 64504



Dear Valued Customer,

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

REGULATORY COMPLIANCE

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

- Carcasses *E. coli* Biotype I Testing (9CFR§310.25)
- HACCP & SSOP (9CFR§416 and 417)
- Salmonella Performance Standard as conducted by USDA-FSIS (9CFR§310.25)
- Documented Annual Reassessment (9CFR§417.4 (a) (3)) effective January of each year. This annual reassessment includes review *E. coli* O157:H7 [EC7] and non-O157 STEC as defined by FSIS Federal Register Notice [Docket No. FSIS -2010-0023].

HACCP CRITICAL CONTROL POINT (CCP)

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

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

INTERVENTIONS

Tyson Fresh Meats beef plants employs multiple hurdle interventions to carcasses, primals, and trimmings after the final slaughter CCP intervention for the purpose of reducing microbial contamination that may be present on the surface of the carcass or cuts.

Treatment of carcasses with these validated interventions can result in surface discoloration of exposed lean tissues. Briskets, inside rounds and tenderloins are among the cuts that are most often exposed to these treatments and affected. Occasionally, trimming of the carcass surfaces may result in other discolored subprimal surfaces as the intervention contacts the expose protein and in turn, results in denaturing of the protein tissues. In addition, some offal products such as kidneys will also be affected by the carcass interventions, affecting the typical color of the product.

Tyson Fresh Meats employs a validated multiple hurdle process within the beef slaughter systems to address Enteric Pathogens, specifically *E. coli* O157:H7 and other non-O157 Shiga Toxing producing *E. coli* [STEC]. These hurdles include:

- Hide-On Treatment – Animal hides may be treated March through October through a pre-harvest intervention and/ or a hide-on wash immediately after exsanguination.
- Steam Vacuums and/ or Trimming – Strategically placed to address pattern opening areas.
- Pre-Visceration Cabinet System (PECS) – Eligible carcasses are surface treated with an approved processing aid for purpose of reducing microbial contamination.
- Carcass Interventions – After FSIS final inspection, carcasses are treated with one or more pathogen reduction interventions which are demonstrated effective in reducing microbial contamination, which is considered as a Critical Control Point [CCP] of the slaughter system.
- Carcass Spray Chill- Following carcass interventions, carcasses are treated with a processing aid during the initial spray chill process.
- Offal Intervention – Offal products intended for raw ground beef are treated with one or more processing aids which function to reduce surface microbial contamination.
- Primal & Trim Treatment – Primals and trimmings are treated with an approved processing aid during the carcass disassembly process and prior to packaging.

Under USDA- FSIS rules, 'processing aids' are considered Generally Recognized As Safe [GRAS] by the FDA, and do not have to be included in the products ingredient statement on the label. Processing Aids fall under approvals listed in FSIS Notice 7120.1 ([http://www.fsis.usda.gov/Regulations & Policies/7000 Series-Processed Products/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/7000%20Series-Processed%20Products/index.asp)). Additionally, being listed in FSIS Notice 7120.1 means that there is efficacy data submitted to USDA that supports its' use for pathogen reduction when used as described in the approval.

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

- Sampling: Tyson N60 Prerequisite Program requires a minimum of 60 pieces per lot collected per the outlined methods [or equivalent] within the May 2012 FSIS *Compliance Guideline for Establishing Sampling Beef Trimmings for Shiga Toxin-Producing Escherichia coli [STEC] Organisms or Virulence Markers*. Tyson Fresh Meats plants employ N60 surface excision or sampling via the IEH N60 Plus™ sampling device.
- Analysis: The entire sample is analyzed via PCR or equivalent laboratory method. Laboratory methods are validated to meet USDA criteria (≥98% Sensitivity and ≥90% Specificity).
- Verification of STEC lab methods are routinely performed at each Tyson Fresh Meats Laboratory in conjunction with the American Proficiency Institute Microbiological Performance Evaluation Program.
- Tyson Fresh Meats Laboratories have been audited and certified per ISO 17025 standards.
- Combo: Tested per customer order with an individualized COA to that specific product.
- Boxed Trim & Offal: All tested trim and offal items are labeled with a product code ending in "T". A labeling information sheet is provided on our website (link at bottom of this letter).
- Ground Beef – All ground beef produced by Tyson Fresh Meats [IBP] is derived from trimmings tested negative for *E. coli* O157:H7 under the Tyson N60 [or equivalent] program. A 'Tested Negative' statement is printed on the Bill of Lading for each order of ground beef.
- Tyson Fresh Meats utilizes a formal risk assessment program that evaluates specific investigatory findings from the 'on-site' investigation immediately following a High Event Period [HEP].
- STEC Verification Testing is conducted at a monthly frequency April through September with a quarterly frequency October through December. This verification sampling includes analysis for *E. coli* O157:H7, O26, O45, O103, O111, O121 and O144.
- External sources of raw material must meet or exceed Tyson Foods, Inc. supplier requirements for STEC sampling and analysis.

3rd PARTY AUDIT

Tyson Fresh Meats is audited on an annual basis by an independent 3rd Party standard. This audit encompasses food safety, regulatory compliance, STEC best practices and good manufacturing practices. GFSI Certifications provided for all processing / grinding plants (link at bottom of this letter). GFSI certification is achieved after successfully completing the certification audit and completion of 100% of corrective actions identified by the independent auditor.

Non-O157 STEC System

Producing the safest food possible is Tyson's primary goal. Tyson Fresh Meats [TFM] has reviewed our existing food safety systems, assessed our HACCP programs, and along with published scientific research, we conclude that our existing pathogen reduction technologies and beef slaughter process controls for *E. coli* O157 are effective in providing the same control to Other-STECS [Top6] in beef trimmings and non-intact beef intended for raw use.

- Interventions currently in place for the reduction of Enteric Pathogens, including *E. coli* O157:H7, are effective in addressing non-O157 STECS.
- Research conducted by Tyson Fresh Meats demonstrates that *E. coli* O157:H7 is an appropriate 'indicator' organism for Other-STECS in beef trimmings, therefore, testing for *E. coli* O157 is an effective screening program for the Other-STECS. From the currently available data we thus conclude that "a **SYSTEM in control for E. coli O157:H7 is a SYSTEM in control for Other-STECS.**"
- Our robust and comprehensive *E. coli* O157:H7 trim testing program will continue on 100% of our beef trim as this program continues to verify our control of *E. coli* O157:H7. This research data tells us that this is the best approach for monitoring and controlling Other-STECS as well. For beef trimmings this will be reflected in our COA's and LOG's as "Our robust and comprehensive *E. coli* O157:H7 trim testing program will continue on 100% of our beef trim as this program continues to verify our control of *E. coli*

O157:H7. This research data is telling us that this is the best approach for monitoring and controlling non-O157 STEC as well. Product was lot tested and found Negative for E. coli O157:H7 and was produced from a System that also controls non-O157 STEC.”

Research data will continue to be assessed and scrutinized to ensure that effect non-O157 controls are in place.

Customer Notification

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

TYSON FRESH MEATS BEEF PLANTS

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

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA
Est. 245	Denison, IA (SLAUGHTER ONLY)

Send questions or update requests to TysonQATechServices@tyson.com

Jennifer L. Williams

Jennifer L. Williams
Senior Director, FSQA
Tyson Fresh Meats
Dakota Dunes South Dakota

Please visit our website for all letters of guarantee provided:

<http://www.tysonfoods.com/Safe-Food/Resources-For-Customers/Letters-of-Guarantee.aspx>

Processing Aids

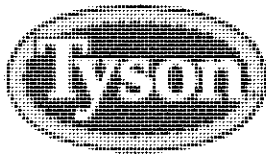
Under USDA rule, ‘processing aids’ are considered GRAS by the FDA, and do not have to be included in the products ingredient statement on the label. Processing Aids fall under approvals listed in FSIS Notice 7120.1

([http://www.fsis.usda.gov/Regulations & Policies/7000 Series-Processed Products/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/7000%20Series-Processed%20Products/index.asp)). Additionally, being listed in FSIS Notice 7120.1 means that there is efficacy data submitted to USDA that supports its’ use for pathogen reduction when used as described in the approval.

Q2: What is the definition of a processing aid?

Answer: According to the Food and Drug Administration’s (FDA) regulations (21 CFR 101.100 (a) (3) (ii)), the definition of a processing aid is:

- Substances that are added to a food during the processing of such food but are removed in some manner from the food before it is packaged in its finished form.
- Substances that are added to a food during processing, are converted into constituents normally present in the food, and do not significantly increase the amount of the constituents naturally found in food.
- Substances that are added to a food for their technical or functional effect in the processing but are present in the finished food at insignificant levels and do not have any technical or functional effect in that food.



Tyson Foods, Inc.

PURE FOOD GUARANTY AND INDEMNIFICATION AGREEMENT
(Continuing Form)

Tyson Foods, Inc., for itself and its wholly owned subsidiaries ("Seller"), guarantees that the articles of food (specifically "Products") sold by Seller to Pacific Food Distributors ("Buyer"), during the period in which this guaranty is effective, shall not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of June 25, 1938, as amended (the "FDC Act"), including the Food Additives Amendment of 1958 and the Food Allergen Labeling and Consumer Protection Act of 2004; the Federal Meat Inspection Act, as amended, the Poultry Products Inspection Act, as amended (collectively, and as applicable, the "Acts") or within the meaning of any applicable state food and drug law, the adulteration and misbranding provisions of which are (i) identical with or substantially the same as those found in the Acts, and (ii) are not preempted by the Acts or federal law. Products are not articles which may not, under the provisions of section 404, 505 or 512 of the FDC Act, be introduced into interstate commerce. Seller guarantees that no articles of food sold by Seller to Buyer during the effective period of this Guaranty shall be classified as hazardous materials subject to Department of Transportation regulations contained in 49 CFR 177.800 - 177.870. Seller represents that it is in compliance with the HACCP food safety systems requirements of the USDA/FSIS, the provisions of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, the registration requirements of the Food Safety Modernization Act (FSMA), and the country-of-origin labeling provisions of the Farm Security and Rural Investment Act of 2002 as amended. For products shipped under Buyer's labels, Seller's responsibility for misbranding shall be limited to direct damages resulting from the failure of the products to conform to the label furnished by Buyer. Buyer undertakes to save Seller harmless from any liability under the Acts for any other type of misbranding arising out of the use of Buyer's labels Notwithstanding anything to the contrary in the foregoing, Seller does not guarantee against the products becoming adulterated or misbranded within the meaning of the Acts by reason of causes beyond Seller's control after shipment.

Seller agrees to defend, indemnify and hold Buyer harmless from direct damages arising out of, resulting from or in connection with any allegation or finding of any breach of this guaranty of the Products, or from any consumer complaint, claim or legal action alleging damages resulting from the breach of this guaranty of the Products; provided, however, Seller will not indemnify Buyer for any damage or liability resulting from (i) the Product becoming adulterated or misbranded after the Product has left Seller's control; (ii) the negligence or intentional act or omission of an agent or employee of Buyer or any third party; (iii) Buyer's refusal to cooperate with Seller in the investigation or defense of a claim covered by this guaranty, or (iv) Buyer agreeing to settled a claim covered by this guaranty without Seller's written consent; (v) the Products are resold by Buyer other than in the ordinary course of Buyer' business; or (vi) the liability for such complaint, claim or legal action is imposed either in whole or in part by warranty, express or implied, that is not authorized by Seller.

NEITHER PARTY SHALL BE LIABLE TO THE OTHER OR ANY THIRD PARTY, TO THE EXTENT PERMITTED BY LAW, FOR ANY LOSS OF BUSINESS, LOST PROFITS, BUSINESS INTERRUPTION, DAMAGE TO GOODWILL OR REPUTATION, DEGRADATION IN VALUE OF BRANDS OR OTHER INDIRECT, SPECIAL, INCIDENTAL, OR CONSEQUENTIAL DAMAGES, EXCEPT AS PROVIDED IN THIS GUARANTY OR IN A SEPARATE DOCUMENT RELATED TO THE PRODUCTS ENTERED INTO BY THE PARTIES, EVEN IF A PARTY OR ITS AFFILIATES HAVE BEEN APPRISED OF THE LIKELIHOOD OF SUCH DAMAGES OCCURRING. SELLER HEREBY DISCLAIMS ANY AND ALL WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE AND ALL OTHER WARRANTIES, EXPRESS OR IMPLIED.

This guaranty shall continue to be effective until it is revoked by either party by the giving of written notice to the other party. As to current or future Products sold to Buyer, this guaranty revokes any prior guaranties provided by Seller and may not be amended or abridged by any document issued by Buyer which has not been accepted and signed by Seller.

Date: December 13, 2016

TYSON FOODS, INC.



Handwritten signature of Daniel

By: Daniel
Its: President North American Operations & Food Service

Tyson Foods, Inc. Legal Department 2200 Don Tyson Parkway, Springdale, AR 72762-6999
Phone: 479-290-4000 Fax: 479-290-7967 www.tyson.com



January 1, 2017

Dear Valued Customer,

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

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

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

Our HACCP plan lists E. coli O157:H7 as a hazard reasonably likely to occur in our beef slaughter process. We have incorporated validated intervention steps as CCP's to reduce E. coli O157:H7 to below detectable levels in our slaughter process. These CCPs are a hot water wash and a lactic/citric spray, each of which is independently validated. Lactic/Citric Acid is applied to Variety Meats intended for use as raw ground beef components, which includes Head meat, Cheek Meat, Boneless Beef Trim (tongue trim) and Heart Meat. We maintain this reduced level of E. coli O157:H7 in our raw, not ground processes by use of cold chain management.

Additionally, we apply lactic/citric acid to carcasses just prior to Fabrication, peroxyacetic acid to conveyor belts in our Fabrication process, and peroxyacetic acid to primals and sub-primals prior to packaging and to trim on the conveyor belt prior to placing into boxes or bins.

Our HACCP plan identifies specific finished products intended for use as non-intact products. These products are tested for E. coli O157:H7 per our test and hold program. Product categories and lot sizes are as follows:

- Binned trim – lot = 1 bin.
- Boxed trim – lot = 1 pallet of boxes
- Whole muscle binned products – lot = 1 bin

Specific finished products intended for use as raw ground beef components are tested for E. coli O157:H7 per our test and hold program. Product categories and lot sizes are as follows:

- Variety meat products – lot = approximate lot weight for variety meats is 2000 lbs.
- Boxed Beef Trim Fine (from our AMR process) – lot = 1 day's production (2000 lbs. or less)

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

Washington beef, LLC also produces vacuum-packed products that are intended for intact use. We expect any customer who uses these products for anything other than intact production to address that specific use in their food safety program.

Our HACCP plan lists non-O157 STEC's as a hazard not reasonably likely to occur in our processes. The interventions we have incorporated into our process should be as effective in controlling non-O157 STEC as they are in controlling E. coli O157:H7.

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

Sincerely,

Nichol LaFontaine
Food Safety Programs Coordinator
Washington Beef, LLC / AB Foods, LLC
Nichol.LaFontaine@abfoodsusa.com
509.865.2121 x5122



January 1, 2017

Dear Valued Customer,

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

Specifically our program includes the following operating parameters:

- We require our cattle suppliers to be in compliance with FDA CFR 21 Part 589.2000 which prohibits feeding of meat and bone meal from ruminant sources to ruminant animals.
- Our definition of non-ambulatory animals is consistent with that contained in 9 CFR 309.2(b). We do not allow any non-ambulatory animals to enter our process.
- We do not allow any animal that has been tested for BSE to enter our process
- We do not use air-injection stunning.
- We determine animal age and identify those 30 months and greater in age for proper removal of SRM's specifically defined for that age group.
- All SRM's, as defined by the regulation, are removed during our production processes. We do not ship any product to other establishments for subsequent removal of SRM's.
- We do not ship any carcasses or parts, including short loins, that contain vertebral columns from cattle 30 months or older at the time of slaughter.
- Advanced Meat Recovery product:
 - We use only a soft separation recovery system.
 - All SRM's as defined in 9 CFR 310.22 are excluded.

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

Sincerely,

Nichol LaFontaine
Food Safety Programs Coordinator
Washington Beef, LLC / AB Foods, LLC
Agri Beef Companies
Nichol.LaFontaine@abfoodsusa.com
509.865.2121 x5122
509.865.0682 direct line



January 1, 2017

Dear Valued Customer,

AB Foods, LLC and Washington Beef, LLC (Est. # 235) are dedicated to maintaining high standards for animal welfare throughout our processes, from ranch through slaughter.

Products offered for sale by AB Foods, produced at our Washington Beef, LLC production facility are derived from livestock that were handled and slaughtered in full compliance with the procedures contained in the following documents:

- 9 CFR Part 313 – Humane Slaughter of Livestock
- Title 7, Chapter 48 - The Humane Methods of Livestock Slaughter Act
- USDA:FSIS Directive 6900.1, Revision 2 (11-2-98) – Humane Handling of Disabled Livestock
- USDA:FSIS Directive 6900.2, Revision 1 (11-25-03) – Humane Handling and Slaughter of Livestock

Our written Humane Handling and Slaughter Policy includes specific instructions to our personnel for receiving and handling of cattle, handling of downer cattle, pen maintenance and cleaning, and stunning procedures.

Our policy is augmented with general humane handling awareness and training for all employees and a specific written training program for employees who are involved with handling and slaughtering livestock. In addition, a detailed monitoring program measures day-to-day adherence to our policies and procedures. Monitoring consists of actual observations and remote video review.

Please contact me if you have any questions or need any additional information regarding our animal welfare policy and procedures.

Sincerely,

Nichol LaFontaine
Food Safety Programs Coordinator
Washington Beef, LLC / AB Foods, LLC
Nichol.LaFontaine@abfoodsusa.com
509.865.2121 x5122
509.865.0682 direct line




CONTINUING GUARANTEE

Processor hereby states that each and every article contained in and comprising each shipment or other delivery hereafter made by Processor of the Product, is hereby guaranteed, as of the date of each shipment or delivery, to be:

- 1) Not adulterated or misbranded within the meaning of the Federal Meat Inspection Act (FMIA) and/or Federal Food, Drug and Cosmetic Act (FFDCA), as amended (if applicable), and not an Article which may not, under the provisions of Section 404 and 505 of the FFDCA be introduced into interstate commerce;
- 2) Not adulterated or misbranded within any other applicable federal, state or local laws in which the definitions of adulteration or misbranding are identical or substantially similar to the FMIA and FFDCA.
- 3) Registered, if required, under the Federal Insecticide, Fungicide or Rodenticide Act, and in compliance with the requirements of said Act. Not banned or misbranded within the meaning of the terms of the Federal Hazardous Substances Act;
- 4) Not an article which cannot be legally transported or sold under the provisions of any Federal, State, or local law; and
- 5) Free from any color additive which are not derived from a batch certified by the Vendor, its subsidiaries, divisions, affiliates, divisions or units in accordance with the FFDCA, and all other amendments thereto and all regulations issued under the Act.

This Guarantee shall not render Processor liable for any incidental or consequential damages of whatsoever nature nor shall it extend to the benefit of persons or corporations other than Processor or its affiliates.

WASHINGTON BEEF, LLC,
a Washington limited liability company


By: Brad McDowell
Its: President

WILLAMETTE VALLEY MEAT CO.

11.5+4.5336 NE 8th Ave.; Portland, OR 97232

P.O. Box 14656; Portland, OR 97293-0656

Phone 503-232-0933 Fax 503-232-0989

Revised 1/3/2017

LETTER OF GUARANTEE

To Whom It May Concern:

All meat products produced by Willamette Valley Meat Co. are produced under the United States Department of Agriculture Grant of Inspection for establishment #21134. All product is guaranteed on the date of shipment to be wholesome, unadulterated and not misbranded according to the rules and regulations of the Meat Inspection Act.

As a federally inspected and GFSI verified facility, Willamette Valley Meat Co. operates under Good Manufacturing Procedures, Standard Sanitation Operating Procedures and Hazard Analysis Critical Control Points. In compliance with FSIS Notice 65-07, Willamette Valley Meat Co. re-assessed its HACCP plan and determined that E-Coli 0157:H7 is a hazard not likely to occur in the production and distribution processes currently in operation. Willamette Valley Meat Co., also continues to operate using the SRM guidelines adopted 1/26/04 in response to FSIS Notice 4-04.

In addition to meeting all requirements of the Food Safety Inspection Service division of USDA, and all GFSI requirements Willamette Valley Meat has incorporated a validated temperature monitoring program which enables us to insure that product temperature is maintained at safe limits at all times. Willamette Valley Meat Co. uses only raw goods produced by other USDA inspected facilities.

As the USDA continues to take steps to further safe-guard our food supply, and retain the confidence of the American and international consumers, Willamette Valley Meat will exercise due vigilance and adopt all measures as suggested or required by FSIS & GFSI to meet its obligation to produce safe and legal products to the specific qualities to our customers.

Sincerely,



Mark A. Klein
President - WVM



Wodonga Rendering Pty Ltd
A/T/F Wodonga Rendering Trust
ABN: 51 235 810 154

54 Kelly Street
PO Box 612
Wodonga 3690
Victoria Australia

Ph: +61 2 6024 1077
Fax: +61 2 6024 5295
wodonga.rendering@wodrend.com.au

**E. COLI STATEMENT BY WODONGA RENDERING PTY LTD
ESTABLISHMENT NO. 612**

Wodonga Rendering Pty Ltd samples and tests bulk packed boneless beef product in accordance with the Australian Meat Council Ltd E.coli O157:H7 testing program.


Wodonga Rendering Pty Ltd commenced using the testing program on the 30th of July, 1998. Wodonga Rendering's testing program is monitored by the Australian Quarantine Inspection Service.

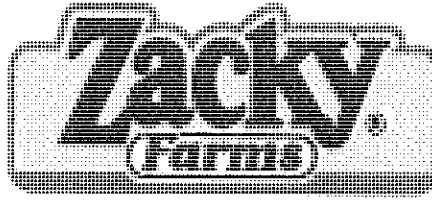
Wodonga Rendering's testing program conducted for the lot from which this consignment was taken was found to be negative.

Shipping Marks: **MCPRI29233A**
 MCPRI29233B

Production Dates: 19/08/2016 - 7/10/2016

Dated: ... 31/10/16 ...
Signed for and on behalf of
WODONGA RENDERING PTY LTD

Signed: 



Raul Alvarado
Quality Assurance Manager
2020 South East Avenue
Fresno, CA 93721
Phone: (559) 495-6080
Fax: (559) 495-6660
E-mail: raulalvarado@zacky.com

CONTINUOUS LETTER OF GUARANTY

This article comprising each shipment or other delivery hereafter made by Zacky Farms, Fresno, CA, USDA inspection # P- 312 / 312A on the order of:

Pacific Food Distributors – Clackamas OR

Is hereby guaranteed as of the date of each shipment or delivery to be on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act. All shipment of our products are originated from Poultry which received ante-mortem inspection. Our poultry products have been inspected by the FSIS inspection team. In addition, we have implemented a rigorous HACCP and SSOP programs including control and testing of Salmonella, Campy and Avian Influenza.

If you have any question, please do not hesitate to contact me.

Item: **Raw Chicken & Turkey Products**

Best regards,

A handwritten signature in cursive script, appearing to read "Raul Alvarado", is written over a faint, dotted grid background.

Raul Alvarado
Quality Assurance Manager

Dated: January 4, 2017