

EBERHARD'S DAIRY PRODUCTS



January 17, 2018

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, 2018

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

EcNow Tech

1/25/18

Brian Walker
Pacific Food Distributors
Re: Certification of Fiber Products & Letter of Guarantee

Product: Fiber Products for Food Service Applications

EcNow Tech certifies that the fiber-based products provided to Pacific Food Distributors are made from sugar cane fibers and comply with all FDA and BPI certifications and are safe, non-toxic and 100% compostable.

BPI certification includes testing confirmed in FDA testing for toxicity. BPI certificates have been provided to Pacific Foods in support of this letter of guarantee.

Chris Vitello
President
EcNow Tech Corporation
34080 ExCor Road
Albany, OR 97321



Global Tableware Solution, Inc.

January 23, 2018

Dear Valued Customer:

Our products have been evaluated for any potential human health hazards. All Relevant route of exposure have been taken into account and based upon the intended application are considered safe for routine use. Please be assured that GTS is committed to delivering only safe, effective and high quality products to our customers.

GTS is not responsible for any labeling placed on any package by you relating to the quality or fitness of the product contained in or sold in packaging we provide to you, nor do we assume any liability for any misleading or false claims printed thereon. Furthermore, you agree to indemnify GTS for any claims brought against GTS arising out of the aforementioned labeling or product defect attributable to your products.

Furthermore, GTS is not responsible for any adulteration of the packaging once it is shipped to you placed in your possession.

We agree to maintain in effect adequate insurance coverage with reputable insurance companies providing product liability and excess liability all with such limits as are sufficient to protect you and us from the liabilities against by such coverage.

Thank you for your interest in GTS products. Please feel free to contact our Broker, PAMS, Inc. if you need any additional information.

Global Tableware Solution

13775 B Magnolia Ave

Chino, CA 91710

Tel: 909-591-3331

Fax: 909-591-6683



201 W. MAIN ST. - SUITE 203 – CHATTANOOGA, TN 37408 – 423-265-2313 – FAX: 423-265-2468

January 15, 2018

Patti Jerome
Pacific Food Distributors
Office # 503-607-1119
Email: patti@pacfoods.com

To Whom It May Concern:

Please find the attached Continuing Guaranty Agreement between Pacific Food Distributors and Grain Craft for Flour.

Feel free to call if you have any questions.

Yours truly,

Tim Aschbrenner
Director of Flour Quality
Grain Craft

Attachment

CONTINUING GUARANTY AGREEMENT

Patti Jerome
Pacific Food Distributors
Office # 503-607-1119
Email: patti@pacfoods.com

The undersigned hereby guarantees that no article compromising any shipment or other delivery hereafter made by Grain Craft with principle address at 201 W. Main St. – Suite 203, Chattanooga, TN 37408, is as of the date of such shipment or delivery adulterated or misbranded, or unsafe, within the meaning of the Federal Food, Drug and Cosmetic Act of 1938, with all revisions and amendments pertaining thereto (including the Pesticide and Food Additive Amendments of 1958) or within the meaning of any substantially similar state or municipal law, or is an article which may not under such law, or is an article which may not under such Act of Law be introduced into interstate or intrastate commerce.

DATE: January 15, 2018

GRAIN CRAFT

(Name of Seller)

BY: 

Tim Aschbrenner, Director of Flour Quality



January 22, 2018

Karla Tacker
PPC, LLC
7000 NE 40th Ave B1
Vancouver, WA 98661

Re: Continuing Guarantee Letter

Dear Ms. Tacker:

This letter replies to your request for a guaranty under 303(c)(2) of the Food, Drug and Cosmetic Act that the products you buy from Graphic Packaging International, LLC (GPI) conform to the requirements of the Federal Food, Drug and Cosmetic Act (hereinafter referred to as the "Act"). This guarantee is given and PPC, LLC ("Buyer") agrees to use such guarantee for the purpose provided under 303(c)(2) of the Act or any substantially similar state or local law and for no other purpose.

All future orders for products appearing on **Attachment A** which you place with us and all our acknowledgements of such orders, subject to the condition that said product is used in the manner of **CONDITIONS OF USE** as set forth in **Attachment A**, shall be deemed to include, as though a part thereof, even though not recited therein, our guarantee in the following terms:

Seller hereby guarantees that the products sold hereunder when used in the manner and for the purpose described to Buyer and according to good manufacturing practices for medical device packaging, drug packaging, cosmetic packaging, dietary supplement packaging, and food packaging applications are not at the time the products leave the control of Seller adulterated within the meaning of, and will comply with, the Federal Food, Drug and Cosmetic Act, as amended, or any substantially similar state or local law.

This guarantee does not create a warranty under Article 2 of the Uniform Commercial Code or similar law in jurisdictions not adopting the Uniform Commercial Code. This guarantee does not extend to any loss or liability caused by changes in Seller's product which occur while the product is outside the control of Seller. It is the responsibility of the Buyer to assure suitability for the intended food contact application, and to employ current GMP in the manufacturing, packing, labeling, and holding operations (including transportation and storage) of the food contact article. While GPI's paperboard product does not contain any substances that are known to pose a particular risk of imparting odor or taste to food, some foods are more susceptible than others to taste and odor transfer from food packaging materials. It is the Buyer's responsibility to consult GPI about any taste or odor concerns for sensitive foods that will contact our product. GPI will assist the buyer in determining the suitability of its product for use with a given type of food.

January 22, 2018

Page 2 of 3

This guaranty applies only to the suitability of Seller's product under the applicable regulations of the United States Food and Drug Administration. It is the responsibility of the Buyer to ensure compliance with the food-contact laws and regulations of any other jurisdiction in which Seller's product might be used.

This guaranty is conditioned upon Buyer's Compliance with the following:

1. Within fifteen days after receipt of any communication from a customer of Buyer, or from a government agency, alleging or inquiring about adulteration of products which include products sold hereunder, Buyer shall furnish to Seller written notice of such communication, specifying its exact contents; and
2. In the event of any civil action or libel brought by a government agency against Buyer or Buyer's products alleging adulteration of Buyer's products within the meaning of the Act or any substantially similar state or local law and further alleging that such adulteration is in any way caused by the Seller's product sold hereunder, Buyer shall immediately tender the defense of such action to Seller, and Seller shall have the right upon notice to Buyer within fifteen days thereafter to undertake such defense and to have the complete management thereof.

Seller shall not be liable for any breach of the guarantee stated above and given under 303(c)(2) unless a government agency substantiates in an action brought by such agency against Buyer that Seller's product caused the adulteration of Buyer's product within the meaning of the Act or substantially similar state or local law. In the event of such breach, Seller's liability is limited to permitting Buyer to use this guarantee as a defense to a claim by the government agency that Buyer's product is adulterated within the meaning of the Act or substantially similar state or local law.

This guarantee supersedes all prior guarantees, is not assignable, and shall continue in force until revoked in writing by the Seller.

Sincerely,

Aaron Edelstein

Aaron Edelstein
Product Stewardship Engineer

Graphic Packaging International, LLC
Health, Safety and Environmental Department

Phone: 770-240-5968
aaron.edelstein@graphicpkg.com

See Attachment

ATTACHMENT A

PRODUCT:

Freezer Paper

CONDITIONS OF USE:

21 CFR 176.170
Table 2, Conditions of Use E-G

ISSUED TO:

PPC, LLC

ISSUED BY:

Aaron Edelstein
Product Stewardship Engineer

DATE:

January 22, 2018

SALES PERSON:

Gene Faria

MANUFACTURING FACILITIES:

North Portland, OR

This guaranty supersedes any previously issued.



5470 Nielsen Ave, Ferndale, WA 98248 USA
Tel.: +1 360-312-1413 Fax: +1 360-380-6695

Monday, January 29, 2018

This letter is written to confirm that all meat products produced at Hempler Foods Group, LLC, and Est. # 6410 are in full compliance with the following USDA regulations:

- HACCP regulations as per 9 CFR Part 417 effective June 1, 1998 for smaller plants.
- Sanitation Standard Operating Procedures as per 9 CFR part 416.11 through 416.17, effective January 27, 1999 for all plants.
- Quarterly testing of RTE product for Listeria monocytogenes in accordance with FSIS Directive 10,204.4
- Weekly swabbing of food contact and non-food contact surfaces for Listeria monitoring as per 9 CFR part 430.4(3).

Hempler Foods Group is a USDA inspected meat-processing establishment and follows the meat and poultry inspection regulations CFR 9 Part 200 to End.

- Product safety at Hempler's is controlled by the application of Hazard Analysis and Critical Control Point programs (HACCP).

Hempler's also incorporates Sanitation Standard Operating Procedures (SSOP's) and Good Manufacturing Practices (GMP's) into its food safety programs. The USDA conducts frequent random tests for all food borne pathogens and in addition Hempler Foods Group tests RTE products for L. monocytogenes and Salmonella once per quarter. All tests are done by an outside USDA certified lab; results are kept on file. We conduct an annual reassessment to evaluate our HACCP Plans. Hempler Foods Group has Recall and Food Defense plans in place and products are produced and stored in a controlled environment that is monitored daily.

Hempler Foods Group is audited annually by an accredited third-party auditing company and retains SQF Level 2 certification. Audit results are used to maintain and improve on the high safety standards required at this facility. The USDA also conducts Comprehensive Assessment of Hempler's entire food safety systems on a regular schedule. The results of the assessments are kept on file along with results of yearly third-party audits.

The goal of Hempler Foods Group is to produce the safest and highest quality products to our customers. Our control procedures and state of the art facility enable us to meet those goals. Towards this goal we have a daily comprehensive post cleaning and preoperational inspection to include environmental swabbing to ensure the highest levels of cleanliness throughout the facility. In addition to sending products for lab analysis Hempler's management team and select plant team members conduct daily cuttings and organoleptic testing and rating of every product from the previous day's production.

Hempler's HACCP Plans, SSOP's, SOP's, GMPs, all test results, assessment and audit results and all other internal documents are considered a trade secret and confidential, only to be released under restricted conditions. Should you have any further questions please don't hesitate to contact me.

Sincerely,

Andrew Melius
Quality Assurance Manager
Hempler Foods Group, LLC
Cell: 360-410-1488
Desk: 360-380-6698 ext. 208
andrew.melius@hemplers.com



To whom it may concern:

- 1. All product now being sold or which may hereafter be sold or delivered by Seller to its customer (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.
- 2. Seller shall indemnify and hold Buyer, its officers, agents, employees and customers hold harmless from any all complaints, claims or legal actions for loss related to or arising out of or resulting from the purchase, sale, consumption or use of its products, including any claimed patent or trademark infringement, to the extent of Seller's negligence, and subject to Seller's Consumer Product Complaint Procedures, provided, however such indemnification shall not extend to any loss caused by the negligence of either Buyer, its customers, its invitees, or third parties, of for consequential or punitive damages.

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.

USDA establishments covered by this letter include:

| <u>Facility Location:</u> | <u>Establishment #</u> |
|---------------------------|------------------------|
| Hempler's, Ferndale WA | 6410, P-6410 |
| Isernio's, Kent WA | 1542, P-1542 |

All our 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 both processing facilities are monitored by the United Sates Department of Agriculture inspection personnel. Both establishments are certified under SQF Code 7.2 level 2.

We take great pride in producing safe and high quality product for our customers. Through implementing best practices, creatively engaging our employees and having open and honest communication internally and externally, we will work together with our suppliers and customers to produce quality products under strict food safety policies and procedures that meet and exceed our customer's requirements. As a valued customer, we appreciate your business and ask that you feel free to contact us if you need further information.

Sincerely,

Raigul Iskakova 01.29.18
 Raigul Iskakova
 Director of Quality Control



136 EAST HINTZ ROAD • WHEELING, IL 60090-6035 • 847-920-1000

FDA and GRAS Certificate & Continuing Guarantee

January 1, 2018

To Whom It May Concern:

HFA, Inc. hereby assures that all products are manufactured from raw material supplied by producers, which conform to pertinent FDA regulations.

This certification applies to product when used as intended and without modifications, and in accordance with accepted manufacturing practices. It is the responsibility of the end user to ensure compatibility with their final product.

Please see second page of this letter for safe temperature range of our products.

These products meet the requirements of Generally Recognized as Safe (GRAS) and the definition of safe for use in food packaging applications as defined in 21 CFR 178.3910 as issued under the Federal Food, Drug and Cosmetic Act.

Please let us know if we may be of further service.

Sincerely,

A handwritten signature in black ink, appearing to read 'Roman Albert', is written over a faint, larger version of the same signature.

Roman Albert
Operation Engineer
HFA, Inc.

HFAingTM

Handi-foil of America

136 EAST HINTZ ROAD • WHEELING, IL 60090-6035 • 847-520-1000

| Product Line | Regulation | Condition of Use |
|-------------------------------------|-------------------|---|
| Aluminum Containers & Lids | 178.3910 | Used to contain foods in Temperature Range: -20F – 450F |
| Aluminum/Board Lids | 178.3910 | Used to contain foods in Temperature Range: -20F – 180F |
| Plastic Dome Lids - OPS | 177.1640 | Used to contain foods in Temperature Range: 20F – 180F |
| Plastic Dome Lids - PET | 177.1640 | Used to contain foods in Temperature Range: -20F – 120F |
| Plastic Hinged Containers | 177.1640 | Used to contain foods in Temperature Range: 20F – 180F |
| Roll Foil & Interfolded Foil Sheets | 178.3910 | Used to contain foods in Temperature Range: -20F – 450F |

Mission Statement . . . supply a product that benefits our consumers, our customers, our company, our employees, our vendors, and our ecosystem.



January 3, 2018

Dear Valued Customer:

Harris Ranch Beef Company (HRBC; Est. #783) is a functionally-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 in conjunction with antibacterial spray chill application. 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 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 subplot 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



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, 2018

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 contaminants 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,

A handwritten signature in black ink that reads "Mitzi Alford-Gaddy".

Mitzi Alford-Gaddy

QA/HACCP Manager – P19865



January 3rd, 2018

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-Evisceration 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 spray chill process.

- Offal Intervention – Offal products intended for raw ground beef are treated with one or more processing aids which are demonstrated effective in reducing surface microbial contamination, which is considered as a Critical Control Point [CCP] of the slaughter system.
- 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 O145.
- 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 STECS 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 STECS."

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 [further processing] |
| Est. 245J | Geneseo, IL |

| <u>EST.</u> | <u>Location</u> |
|-------------|-----------------|
| Est. 278 | Holcomb, KS |
| Est. 245L | Lexington, NE |
| Est. 9268 | Pasco, WA |

Send questions or update requests to [Tyson Fresh Meats Inquiries](#)



Noel D'Cruz
Senior Director, FSQA
Tyson Fresh Meats
Dakota Dunes, South Dakota

Please visit our website for all letters of guarantee provided:

<https://www.tysonfoods.com/sustainability/food/certifications-and-programs>

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.



January 02, 2018

Dear Valued Customer:

Please be advised that all edible pork products from the Tyson Fresh Meats (TFM) production facilities listed in the following table, meet all applicable regulatory requirements for the production, sale and distribution of pork products. All TFM facilities are inspected by the United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) daily, during posted hours of operation.

Tyson Fresh Meats, Inc. – Fresh Pork Plants

| USDA Establishment Number* | Location |
|----------------------------|-----------------------|
| Est. 244 | Storm Lake, IA |
| Est. 244I | Logansport, IN |
| Est. 244L | Columbus Junction, IA |
| Est. 244M | Madison, NE |
| Est. 244P | Perry, IA |
| Est. 244W | Waterloo, IA |

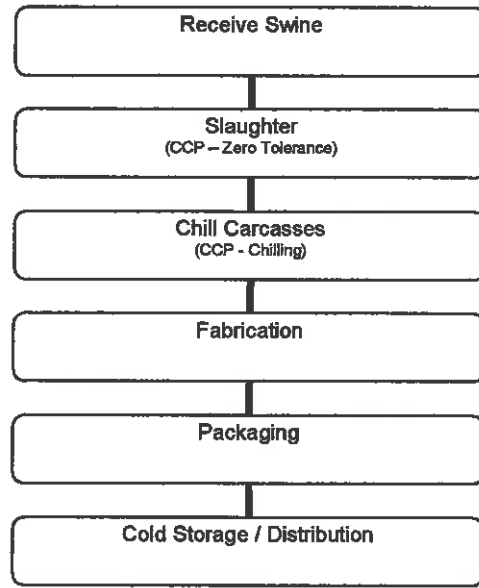
* Confirmation of federal inspection by be found at:

http://www.fsis.usda.gov/Regulations_&Policies/Meat_Poultry_Egg_Inspection_Directory/index.asp

Such requirements include, but are not restricted to, the programs and procedures listed below:

- Compliance to the Federal Food, Drug, and Cosmetic Act, as applicable;
- Compliance to Bioterrorism Act of 2002, as applicable to a USDA inspected facility;
- Humane handling and slaughter of livestock (9 CFR 313);
- Ante-mortem inspection of all swine intended for slaughter (9 CFR Part 309);
- Post-mortem inspection of all swine carcasses and viscera intended for human consumption (9 CFR Part 310);
- Testing of carcasses for *E. coli* Biotype 1 (9 CFR Part 310, §310.25) or per the current FSIS *Salmonella* Incentive Program (SIP) requirements;
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, §416.11 - §416.17);

- Implementation of HACCP Systems (9 CFR, Part 417, §417.1 - §417.8). All HACCP plans include at least one validated critical control point (CCP). A process flow chart for fresh pork is found below:



- Testing of carcasses for Salmonella as conducted by USDA in accordance with 9 CFR §310.25, or SIP waiver as applicable. Note: all Tyson Fresh Meats fresh pork plants are “Category 1” with respect to the Salmonella performance standard. Category 1 plants have consistent process control for Salmonella reduction. These plants are at 50% or less of the performance standard or baseline guidance, demonstrating the best control for this pathogen.
- Please note that TFM pork slaughter facilities do not have “specified risk materials” as defined by current regulations. Specified risk materials (SRMs) are the parts of cattle that could potentially harbor the BSE agent in an infected animal. In U.S. regulations, SRMs 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 dorsal root ganglia of cattle 30 months of age and older. SRMs also include the tonsils and distal ileum of all cattle.

In addition Tyson Fresh Meats facilities have developed and implemented Food Safety and Quality Systems that are compliant with the requirements of the Global Food Safety Initiative (GFSI). All Tyson Fresh Meats plants have achieved certification to the current BRC Global Standard for Food Safety. Such requirements in addition to the programs and procedures listed above include, but are not restricted to, the programs and procedures listed below:

- Good manufacturing practices (GMPs), as applicable;
- Pest control;
- Traceability, Recall and Crisis Management procedures;
- Internal and External Auditing procedures.

Please also be advised that all Tyson Fresh Meats facilities have developed and implemented a food defense plan specific to each facility, as recommended by FSIS/USDA.

If additional information is required, please contact me.

Sincerely,

Joel Coble
Senior Director Food Safety and Quality Assurance
Tyson Fresh Meats, Inc.
(605) 235-2943



Tyson

January 02, 2018

Product Coding for Traceability, Country of Origin, Gluten, and Allergen Information

Product Identification

This information is applicable to the following fresh or frozen pork products produced by Tyson Fresh Meats, Inc. (Establishments 244, 244I, 244L, 244M, 244P or 244W):

| Product Label Name | Product Label Ingredient Declaration |
|---|--|
| Pork [description, i.e. Pork Shoulder Picnic] | None |
| Pork [description, i.e. Boneless Pork Loin] | Contains up to x% solution of water and sea salt |
| Pork [description, i.e. Boneless Pork Loin] | Contains up to x% solution of water, salt and sodium phosphate |

Country of Origin

Swine used to produce fresh or frozen pork product produced by Tyson Fresh Meats, Inc. (TFM) may be born in the United States or Canada, and raised in the United States or Canada. All swine slaughtered by Tyson Fresh Meats, Inc. are harvested in the United States under federal inspection provided by the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS).

All fresh, or frozen, pork product produced by Tyson Fresh Meats, Inc. are manufactured in the United States under federal inspection provided by the United States Department of Agriculture (USDA) Food Safety and Inspection Service (FSIS).

Harvest Information

Tyson Fresh Meats, Inc., Establishments 244, 244I, 244L, 244M, 244P or 244W, harvests (slaughters) swine. No other livestock or poultry are harvested at these locations:

| TFM Pork Harvest Plant Location Information | |
|---|-----------------------------|
| Est. 244 | Storm Lake, IA 50588 |
| Est. 244P | Perry, IA 50220 |
| Est. 244L | Columbus Junction, IA 52738 |
| Est. 244W | Waterloo, IA, 50703 |
| Est. 244M | Madison, NE 68748 |
| Est. 244I | Logansport, IN 46947 |

Product Coding for Traceability

Tyson Fresh Meats (TFM) has very strict written recall and traceability procedures that are required to be tested at least semi-annually. Our procedures are as follows for traceability:

- Each box label contains a "Recall Code" in the following format:
 - #####AAA##### #####

- Each box contains a UCC/EAN Code as shown to the right, or sufficient information to allow traceability. The bar code is electronically stored in our system and provides complete trace-forward (plant to customer) and trace-backward capability (customer to plant). The figure at right shows our Bar Coding UCC Labeling schematic. An alternate format (shown below) that contains the same information may also be used.

- Each case is electronically scanned into and out of the warehouse system.

- Product is traceable both forward and backward:
 - Forward to the next ship customer.
 - Backward to time of production which is traceable through carcass ID management systems back to live animal production.

Alternative (Barcode) Label Format



PORK BAR CODE - UCC/EAN CODE 128
Fresh Meats Division Standardized Information

Bar Code Representation

SCC - Shipping Container Code (01)
14 Digits

(01)90027182199998
Number System Character

9 00 27182 19999 8

Manufacture I.D. Check Character
Item Number

-- Packaging Indicator

Net Weight (32D1)
6 Digits - 1 position right of decimal point

(32D1)000999

First Ship Date

(11)091830
yy/mm/dd = 08/11/30

Human Readable

Variable Internal Company Information

Serial Number

Date

Establishment Number

Recall Code

Net Weight (lbs)

Net Weight (kg)

Country of Origin

Use By Date (Retail Labeled Products Only)

Serial Number Description
problem # 25521 Plant Specific Number and Weight Same Number

Serial Number (21)

(21)0123456789

Plant Specific

012 3456789

Serial Number

PORK Plant Specific Numbers

005 - EST. 240 - Logansport

072 - EST. 244L - Louise County

080 - EST. 244M - Madison

085 - EST. 244P - Perry

089 - EST. 244 - Storm Lake

090 - EST. 244W - Waterloo

288 - EST. 244G - Goodfellowville

087 - EST. 244C - Council Bluffs

084 - EST. 244S - Sherman

Tyson Fresh Meats, Inc., Dakota Dunes, SD 57049 U.S.A.

Rev. 08/18/08

Food Allergen Information – Ingredients of Concern (US and Canada)

The following declarations apply to the pork products and ingredients that are listed in the *Product Identification* section of this document.

Please be advised that fresh, or frozen, pork product produced by Tyson Fresh Meats, Inc. is not considered to be a major allergen as defined by the US *Food Allergen Labeling and Consumer Protection Act of 2004* (FALCPA). Eight foods, and any ingredient that contains protein derived from one or more of them, are designated as “major food allergens” by FALCPA, as listed below:

| Ingredient | Present in the product (Yes/No) | Present in other products manufactured on the same line (Yes/No) | Present in the manufacturing plant (Yes/No) | Present in the plant cafeteria (Yes/No) |
|-----------------------|---------------------------------|--|---|---|
| Milk / Dairy Products | No | No | No | Yes |
| Eggs / Egg Products | No | No | No | Yes |
| Fish | No | No | No | Yes |
| Crustacean shellfish | No | No | No | Yes |
| Tree nuts | No | No | No | Yes |
| Peanuts | No | No | No | Yes |
| Wheat | No | No | No | Yes |
| Soybeans | No | No | No | Yes |

In addition to the above foods or ingredients, Canadian regulations list the following ingredients as food allergens, including any protein from any of the following ingredients, or any modified protein that includes any protein fraction derived from any of the following ingredients:

| Ingredient | Present in the product (Yes/No) | Present in other products manufactured on the same line (Yes/No) | Present in the manufacturing plant (Yes/No) | Present in the plant cafeteria (Yes/No) |
|---------------------|---------------------------------|--|---|---|
| Sesame seeds | No | No | No | Yes |
| Mustard seeds | No | No | No | Yes |
| Triticale, or wheat | No | No | No | Yes |

Other Ingredients of Potential Concern (US, Canada, CODEX or EU)

| Ingredient | Present in the product (Yes/No) | Present in other products manufactured on the same line (Yes/No) | Present in the manufacturing plant (Yes/No) | Present in the plant cafeteria (Yes/No) |
|---|---------------------------------|--|---|---|
| Celery | No | No | No | Yes |
| Gluten | No | No | No | Yes |
| Lactose | No | No | No | Yes |
| Lupin or lupini beans | No | No | No | Unknown |
| Monosodium Glutamate | No | No | No | Yes |
| Sulphite, in concentrations of 10 mg/kg or more | No | No | No | Yes |

Gluten Information

Fresh pork products listed in the *Product Identification* section of this document are produced from inherently gluten-free raw, unprocessed agricultural ingredients, in a dedicated facility where gluten containing ingredients are not stored or processed.

Allergen Control Programs

Tyson Foods / Tyson Fresh Meats has established guidelines to manage and minimize the potential for unintentional cross contact of food products with major food allergens, based on a product ingredient risk assessment. These guidelines apply to all Tyson Foods production facilities and co-packers that process products with added non-poultry/meat ingredients. Each facility food safety team must consider allergens in their HACCP plan. Allergens must be addressed in the ingredient hazard analysis and at the point in the process where allergen-containing ingredients are added to the product.

While the food products listed in *Product Identification* section above are formulated in accordance with the corporate product specification, and do not contain allergenic components, TFM cannot guarantee that they are produced in an allergen-free environment. This is due to the potential contents of team member meals brought into the facility, or food which may contain allergens that are purchased from the cafeteria or vending machines. However, we employ Good Manufacturing Practices (GMPs) which minimize the risk of cross contact with an allergen. As such, we require all team members to wash their hands before returning to their work stations and maintain clean, sanitary garments and work equipment. In addition, each establishment is federally inspected and complies with all applicable regulatory requirements to include HACCP and Standard Sanitation Operating Procedures (SSOP) that also minimize the risk of cross contact with an allergen.

Additional Information

For additional information please contact Tyson Fresh Meats at TysonQATechServices@tyson.com .



To whom it may concern:

1. All product now being sold or which may hereafter be sold or delivered by Seller to its customer (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.
2. Seller shall indemnify and hold Buyer, its officers, agents, employees and customers hold harmless from any all complaints, claims or legal actions for loss related to or arising out of or resulting from the purchase, sale, consumption or use of its products, including any claimed patent or trademark infringement, to the extent of Seller's negligence, and subject to Seller's Consumer Product Complaint Procedures, provided, however such indemnification shall not extend to any loss caused by the negligence of either Buyer, its customers, its invitees, or third parties, of for consequential or punitive damages.

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.

USDA establishments covered by this letter include:

| <u>Facility Location:</u> | <u>Establishment #</u> |
|---------------------------|------------------------|
| Hempler's, Ferndale WA | 6410, P-6410 |
| Isernio's, Kent WA | 1542, P-1542 |

All our 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 both processing facilities are monitored by the United Sates Department of Agriculture inspection personnel. Both establishments are certified under SQF Code 7.2 level 2.

We take great pride in producing safe and high quality product for our customers. Through implementing best practices, creatively engaging our employees and having open and honest communication internally and externally, we will work together with our suppliers and customers to produce quality products under strict food safety policies and procedures that meet and exceed our customer's requirements. As a valued customer, we appreciate your business and ask that you feel free to contact us if you need further information.

Sincerely,

Raigul Iskakova 01.08.18

Raigul Iskakova
Director of Quality Control



**INNOVATIVE SOLUTIONS
INCORPORATED**

January 24th, 2018

LETTER OF COMPLIANCE & GUARANTEE

All non-meat and non-poultry items made by Innovative Solutions, Inc complies with the U.S. FDA Food Safety Modernization Act (FSMA) and Bioterrorism Act and may be introduced into Interstate Commerce without violating said Act.

All meat and poultry items meet the requirements of the Meat and Poultry Inspection Division of the United States Department of Agriculture.

The Article comprising each shipment or other delivery hereafter made by the Innovative Solutions, Inc is hereby guaranteed, as of the date of such shipment or delivery, to be not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act or 9 CFR III and may be introduced into Interstate Commerce.

Sincerely,

Ashley Kline

Food Safety & Government Compliance