

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

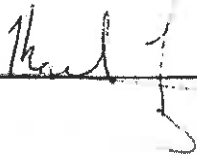
Schenk Packing Co., Inc. Letter of Guarantee

2018

The article(s) comprising each shipment or other delivery hereafter made by the order of Schenk Packing Company is hereby guaranteed as of the date of such shipment or delivery, to the best of our knowledge, was not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act, inclusive of 21 CFR 589.2000 and the Meat and Poultry Inspection Act.

Livestock suppliers accepting payment for livestock shipment, on the order of Schenk Packing Co., hereby guarantees, on the delivery date, to the best of their knowledge was not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, inclusive of 21 CFR 589.2000 and the Meat and Poultry Inspection Act. The use of meat and bone meal is not allowed in livestock feed in the U.S. All Specified Risk Material is removed.

Signature



Date

1-3-18

Schenk Packing Co. Inc.

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2018

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 product contamination.

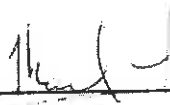
Schenk Packing Co., Inc. is committed to food safety and providing our customers with a safe, wholesome, quality product.

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

Karl Lenz

karll@schenkpacking.com

360 629 3939 Office



1-3-2018



Food Safety and Quality - Letter of Guarantee

All Seaboard Foods/Farms products come from plants that are USDA/FSIS Inspected establishments which have comprehensive Food Safety and Quality Assurance systems and a qualified support staff in place to maintain compliance, wholesomeness, quality and continuous improvement.

Seaboard Triumph Foods facilities comply with all USDA/FSIS and APHIS regulations in addition to following the regulatory requirements of all export regulating bodies. Some of the specific regulatory, quality and compliance items are:

- All products manufactured and shipped as Seaboard Farms or Seaboard Foods are in full compliance with USDA / FSIS and the Federal Food, Drugs and Cosmetics Act, are not adulterated or misbranded and are in compliance with interstate commerce regulations.
- Strict adherence to USDA/FSIS (9CFR) and Seaboard policies/procedures, Anti-mortem (9CFR, 309), Post-mortem (9CFR, 310), Sanitation (9CFR 416), Pest Control, Traceability and Recall (FSIS Dir. 8080.1, Rev4, Recall of Meat and Poultry), Food Defense and Crisis Management, Good Manufacturing Practices, personal hygiene (CFR21, Part 110) and Bioterrorism Act of 2002.
- All Food Safety HACCP programs, activities, pre-shipment reviews and verifications comply with USDA HACCP (9CFR 417) regulations.
- Foreign material prevention and detection is achieved through training, auditing and significant investment in various types of technology such as: metal detectors and X-Ray machines
- All facilities test for *Escherichia coli* Biotype I (9CFR 310). We meet all USDA/FSIS salmonella performance standard (9CFR 310.25). This testing procedure is done randomly
- Our facilities are Global Food Safety Initiative certified, using SQF Level 2 certification compliance as verified by annual 3rd party GFSI/SQF auditing to confirm compliance.
- All Facilities comply with USDA Humane Handling (9 CFR 313) regulations and are audited by a 3rd party annually to confirm compliance.
- The Quality Assurance system complies with USDA/FSIS Directive 7000.1. This includes Standard Weight, Labeling, Label Claims, % Injected, Nutritional Labeling and other quality programs.

Most importantly, we are striving to fulfill all of our customer's expectations by providing a safe quality product that meets all expectations. This letter of 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.

Applies to USDA EST#'s; 13597-Seaboard Foods, Guymon OK , 31965 – Triumph Foods, St Joseph MO, 46071-Seaboard Triumph Foods, Sioux City, IA

[http://www.fsis.usda.gov/Regulations & Policies/Meat Poultry Egg Inspection Directory/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Meat%20Poultry%20Egg%20Inspection%20Directory/index.asp)

Sincerely,



S. Fred Nutt

VP Foods Safety Quality Assurance, Seaboard Triumph Foods, LLC

Phone: 913-676-8769 / Cell: 816-686-3623 / fred.nutt@seaboardtriumphfoods.com

This guarantee shall become void unless prompt notice in writing is given that product fails to comply with this guaranty, stating particulars. No action on this guaranty shall be commenced after two (3) years from the time of shipment.

Seaboard Triumph Foods | 9000 W. 67th Street | Suite 200 | Shawnee Mission, KS 66202



Farm Fresh Goodness Made Great

Dean Erstad
Sr. Vice President Sales
418 East Conde Street
Janesville, WI 53546
derstad@senecafoods.com
Tel. (608)757-6078
Fax (608) 757-8324

PURE FOOD GUARANTEE

Seller, Seneca Foods Corporation and subsidiaries, represents and guarantees that articles of food sold by the Seller to Buyer

**PACIFIC FOOD DISTRIBUTORS, INC.
12300 SE CARPENTER DRIVE
CLACKAMAS, OR 97015**

Are not adulterated or misbranded within the meaning of the Federal Food Drug and Cosmetic Act and are not articles which may not, under the provisions of the Act, be introduced into interstate commerce; and all such articles of food comprising each and every shipment to the Buyer are free from any substance which may be found harmful or objectionable by the United States Department of Agriculture, the United States Department of Health, Education and Welfare, or any other department or agency of the United States Government or any of the several states, or other political subdivisions and that such articles of food are not unsafe or otherwise rendered unmarketable or prohibited by any law governing the introduction of such items into interstate commerce.

The Seller agrees that if any articles of food shipped by it to the Buyer are found harmful, adulterated, misbranded, unsafe or otherwise unmarketable by any governmental agency, the Seller shall accept return of the said articles of food and shall refund to the Buyer the cost thereof as billed to the Buyer and any fines, penalties or other government charges imposed by reason thereof.

The Seller further agrees that if any claim shall be asserted against the Buyer relating to any article of food sold or shipped by the Seller on the basis that such articles of food are or were harmful, adulterated, misbranded, unsafe or otherwise unmarketable, the Seller shall immediately indemnify, defend, and hold the Buyer harmless of, and free from, any and all liability which may arise by virtue of such claim; provided, however, that Seller's indemnification obligations hereunder shall not apply to the extent that such claims are caused by negligence of Buyer and, provided further, that the Seller is given prompt notice of any claim and is authorized to deal therewith as the Seller deems best and Seller shall control all aspects of litigation or settlement of such claims and Buyer shall not resolve or settle any such claim without the written consent of Seller.

This representation shall constitute a general and continuing guarantee of the matters and things stated herein and supersedes any previous Pure Food Guarantee.

SENECA FOODS CORPORATION

Dean Erstad
Sr. Vice President Sales
1/16/2018



P-34668

CONTINUING LETTER OF GUARANTEE

Simply Essentials Poultry; 901 North Main Street, Charles City, IA 50616

To Our Valued Customer:

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

Hereby guarantee that no product hereafter shipped or delivered to any location, store, office or warehouse of:

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

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

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

Simply Essentials Poultry civil liability, if any, shall be determined by its General Terms of Sale applicable to sales of said products by Upper Iowa Beef and by normal judicial processes.

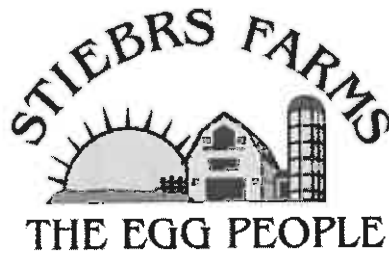
Simply Essentials Poultry agrees to indemnify, defend and hold Buyers harmless from and against any claim demand, cause of action, liability, or loss which directly or indirectly arises out of or is in any way associated with a branch of the Guarantee set forth above and which is due solely to the negligence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

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

Signed this 26, day of January, 2018

Simply Essentials Poultry
Charles City, IA 50616

Kristy Meek
Food Safety and Quality



Local Quality, Farm Fresh Eggs & Egg Products

Letter of Continuing Guarantee

01/05/2018

To-Quality Control Department

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 Acts 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, 2018

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 plants 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 more than 30 months the carcass is mark with a green plastic tag a label with a code number 30 indicating that the carcass is equal or more 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 more 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 SA de CV 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 SA de CV 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 SA de CV 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:

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Desarrollo Urbano La Primavera C.P. 80300
Culiacán, Sinaloa.





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.

Knives 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.

Sanitizing hands and equipment between carcasses for high risk activities.

Prevention of carcass to carcass cross contamination by spacing on lines and in chillers.

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.



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Culiacán, Sinaloa.



The trim is subject to other intervention before sampling, product is release after tested with negative results only.

All trim products comply with the FSIS regulations, and with the Mexican regulations established for Export Facilities.

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.

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 our facilities since do sampling by sponging opted for the Statistical process control option for results management

Pathogen reduction performance standards for Salmonella.

SuKarne Slaughter plants comply with the USDA Regulation 9CFR part 310.25 as is require to exporting plants.

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

The 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



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Cattle Purchasing Policies

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

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 n 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 SA de CV 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 plant.

Validation and Verification

SuKarne 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-1994



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and it's Modification in February 1999, and NOM -009-ZOO-1996 and it's modification in November 1996

SuKarne plants 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
Mobiler.-310 702-7319
E-mail. - ebotero@sukarneglobal.com

Ramón Alfredo Gonzalez Soto
Corporate Director of QA
Mobile- (667) 163-0970
E-mail. ramon.gonzalez@sukarne.com

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

Yours sincerely,

Ramón Alfredo Gonzalez Soto
Corporate Director of Quality Assurance
SuKarne S.A. de C.V.
At (667) 7592600 ext. 2633
E-mail. - ramon.gonzalez@sukarne.com



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Desarrollo Urbano La Primavera C.P. 80300
Culiacán, Sinaloa.



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

January 5, 2018

Letter of Guarantee

Dear Valued Customer:

This letter is to certify that the meat products supplied by Sunnyvalley Smoked Meats, Inc. (Est. 17823/P17823) comply 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 (including FDA's Food Safety Modernization Act for foreign suppliers), 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, 2018

**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, establishment 2800 (formerly Superior Packing Co.)
- Superior Farms – Denver Division, establishment 5883 (formerly Superior Colorado & Mountain Meadows Lamb)
- Superior Farms – Grove Division, establishment 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 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 0157:H7 and non-0157:H7 STEC's:

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 2003 and again in October 2007 per FSIS Notice 65-07 in regards to E. coli 0157:H7. A purchase specification is in place requiring all beef and veal harvest operations to have one or more validated CCP's on place to eliminate or reduce the occurrence of E. coli 0157:H7 and to have reassessed their HACCP plans to address control of the six non-0157:H7 STEC's 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 0157:H7 and each lot of bovine raw material intended for grinding is tested for E. coli 0157: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 (SRM’s) 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 upon your 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,



Andrea Perkins
Superior Farms, Director of Food Science
Andrea.perkins@superiorfarms.com

Superior Farms Division	Dixon	Grove	Denver
Establishment Number	2800	1974	5883
Address	7390 Rio Dixon Road Dixon CA, 95620	2222 W. Grove Street Blue Island IL, 60406	4900 Clarkson Street Denver, CO. 80216
Contact	Laura Cruz, QA Manager	Carlos Barba, General Manager	Andrea Perkins, Director of Food Science
Phone Number	(707) 693-2303	(708) 385-8400	(707) 693-2308
Email Address	laura.cruz@superiorfams.com	carlos.barba@superiorfarms.com	andrea.perkins@superiorfarms.com



TEKNI-PLEX
Global strength. Superior solutions.

January 3, 2018

Valid until superseded

FDA Food Contact Status and Good Manufacturing Practices

DOLCO PACKAGING Food Cartons, Tills, and Trays

From Decatur, IN; Dallas, TX; Somerville, NJ; Lawrenceville, GA; and/or Wenatchee, WA

Dear Valued Customer:

This letter is in response to your request for a 2018 FDA compliance letter, a 21 CFR letter, a Letter of Guarantee, and/or a GMP letter for the products which Dolco Packaging, a part of Tekni-Plex, supplies to you.

The components of the above products comply with the applicable FDA regulations for food contact as described in Title 21 (Food and Drugs) of the Code of Federal Regulations.

In regard to current Good Manufacturing Practices (cGMP), our plants will manufacture, pack and store plastic components which meet our customers' quality and sanitation requirements and the applicable FDA regulations in 21 CFR 174.5 and 21 CFR 110.

Therefore, the articles comprising each shipment or other delivery hereafter made by Dolco Packaging to, or on the order of your company, are hereby guaranteed, as of the date of such shipment or delivery, to be, on such date, not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and not articles which may not, under the provisions of Sections 404, 505, and 512 of the Act, be introduced into interstate commerce.

Feel free to call me at 419-491-2403 if you have any questions about this matter.

TEKNI-PLEX, INC.

E. L. McKinley

Director, Regulatory Compliance-Americas

elm/FDA010318

Tekni-Plex, Inc

460 E. Swedesford Road Suite 3000 • Wayne, PA 19087 • Phone (484) 690-1520 • Fax (610) 337-0692



January 18th, 2018

LETTER OF GUARANTEE

This shall serve as a guarantee that Tite-Dri Industries, LLC, including its products *tite-dri Classic*, *tite-dri Plus*, *tite-dri Ultra* and *tite-dri Air*, comply with all the requirements of the Federal Food, Drug and Cosmetic Act (FFDCA).

PRODUCT NAME: Meat and Poultry Pads

MANUFACTURER: Tite-Dri Industries

CLASS: Direct and Prolonged Food Contact

LIMITATION: Polyethylene Plastic Backing with maximum processing temperatures of 185°F (85°C) and minimum process temperature of below -65°F (-54°C).

With this guarantee, Tite-Dri Industries, LLC, meets all the intent of the USDA FSIS Directive 7410.1 and is consistent with FDA's 21 CFR 7.12 and sections 317.20 and 381.144 of the Meat and Poultry Inspection Regulations.



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.



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

Bar Code Representation

SCC - Shipping Container Code (01)
14 Digits




(01)90027152190099

Number System Character
9 00 27182.19999 8

Manufacture I.D. Check Character
Item Number


- Packaging Indicator

Net Weight (3201)



(3201)000999
6 Digits - 1 position right of decimal point
000999

First Ship Date



(1)991130
yy/mm/dd = 09/11/08

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
Includes a 21 digit Serial Number and a 7 digit Date Number

Serial Number (21)



(21)0123456789

Plant Specific

012 3456789

Serial Number

PORK
Plant Specific Numbers

038 - EST. 244I	- Loganport
072 - EST. 244L	- Louisa County
058 - EST. 244M	- Madison
066 - EST. 244P	- Perry
088 - EST. 244	- Storm Lake
088 - EST. 244W	- Waterloo
285 - EST. 244G	- Goodlettsville
087 - EST. 244C	- Council Bluffs
084 - EST. 244S	- Sherman

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

Rev. 08/19/06

Alternative (Barcode) Label Format



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.



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

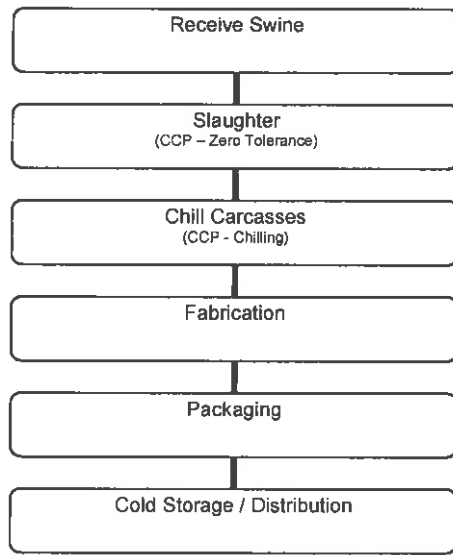
USDA Establishment Number*	Location
Est. 244	Storm Lake, IA
Est. 244I	Logansport, IN
Est. 244L	Columbus Junction, IA
Est. 244M	Madison, NE
Est. 244P	Perry, IA
Est. 244W	Waterloo, IA

* Confirmation of federal inspection by be found at:
http://www.fsis.usda.gov/Regulations_and_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 I (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



Portion Control Specialists / Wholesale Foods / Paper Products / Bar Supplies

36378 Industrial Way Sandy, Oregon 97055 Ph. (503) 668-5082 Fax (503) 668-7547

January 29th, 2018

HACCP LETTER OF COMPLIANCE

This letter serves as our confirmation that US Meat & Restaurant Supply is in compliance with USDA HACCP regulations operating under Est.# 5865.

1. US Meat & Restaurant Supply has identified critical control points/hazard analysis for all products produced at our establishment.
2. US Meat & Restaurant Supply has a Standard Sanitation Operating Procedure (SSOP)
3. US Meat & Restaurant Supply has adopted Good Manufacturing Practices (GMP)

Kindly accept this letter as part of your HACCP file a continuing Certificate of Guarantee of our HACCP Compliance

Sincerely,

Dale Rasmussen

General Manager
U.S. Meat & Restaurant Supply
(503) 668-5082 ex.329

