

Walt's Wholesale Meats Inc.

350 South Pekin road Woodland, Washington 98674
Phone: 1-360-225-8203 Fax: 1-360-225-6196

Food Safety Department
1-360-225-7433

50 years of excellence in the beef industry

This is our continuing product guarantee

All edible beef products produced at Walt's Wholesale Meats, Inc. Est. #6423 are in full compliance with the following USDA regulations:

- HACCP regulations as per 9 CFR Part 417, effective January 25, 1999 for plants with 10 or more employees but fewer than 500.
- Sanitation Standard Operating Procedures as per 9 CFR Part 416 through 416.17, effective January 27, 1997.
- Testing of carcasses for E. Coli Biotype 1 as per 9 CFR Part 310.25
- Testing of carcasses for Salmonella conducted by the USDA as per 9 CFR Part 310.25.
- E.coli 0157:H7 microbial interventions as per 9 CFR Part 417 (Docket No. 00-022N). Our critical control point (CCP) is a post-evisceration organic acid spray. This microbial intervention has been scientifically researched and validated to reduce E.coli 0157:H7 and other non-0157:H7 Shiga Toxin producing E.coli to below detectable levels in our slaughter process. We also utilize hot water pasteurization of carcasses and apply the same organic acid application prior to fabrication. Our HACCP Plans were appropriately reassessed for the applicable FSIS Notices of 44-02 (Oct. 2002 E. coli O157:H7 Reassessment), Federal Register Docket 04-042N (May 2005 HACCP Plan Reassessment for Mechanically Tenderized Beef Products) and/or FSIS Notice 65-07 (Oct. 2007 E. coli O157:H7 Reassessment) are currently using an FSIS defined "robust testing method".
- All beef products produced after August 31, 2007 do not contain SRMs, as defined by the new standards of USDA FSIS 9 CFR Part 310.22 (Notice 56-07). All products are produced according to the USDA FSIS Final Rule notice 56-07, Walt's Wholesale Meats, Inc. has reassessed its HACCP plan and has implemented several measures to remove and dispose of SRMs into inedible rendering. Any bone-in product meets USDA regulations regarding SRMs. The spinal cord is removed from all carcasses, the small intestine is removed from all carcasses, the skull including the brains, eyes, and trigeminal ganglia are discarded from all cattle 30 months and older, the tonsils are removed from all cattle, the vertebral column of cattle 30 months of age and older is removed during fabrication, and carcasses are segregated according to age based on the guidelines presented in FSIS notice 5-04 to ensure proper disposal of SRMs from cattle 30 months of age and older.
- Letter of guarantee from livestock producers for drug residue compliance and ruminant feed ban.
- All cattle or carcasses used for production have been fed materials that are in compliance with the Food and Drug Administration regulations. Specifically, Title 21 part 589.2000 of the CFR prohibiting the feeding of ruminant meat and bone meal to ruminant animals.
- Animals are slaughtered in adherence to the federal Humane Slaughter Act of 1958 and 9 CFR part 313. Walt's Wholesale Meats, Inc. does not accept delivery of non-ambulatory animals. All non-ambulatory animals are condemned and disposed of in accordance with USDA FSIS Regulation 9 CFR Part 309.13.
- This is a federally inspected establishment which is under the regulatory control of 9 CFR 416 and 417. The verification of our CCP's can be done by observing that product that leaves this establishment bears the FSIS mark of inspection.
- Packaged subprimals placed into commerce are microbiologically independent and have not been comingled due to direct product to product contact inside a container.

In addition to our validated CCP's, we implement several other interventions to ensure a wholesome product.

General

- 180 F water knife/equipment sterilizers are utilized.

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- Positive air flow systems are utilized on the kill floor for the reduction airborne contaminants.
- Annual Third Party Audit with E.coli 0157:H7 addendum.
- Testing of trim and/or hearts for E.coli 0157:H7 and Salmonella upon request.

Pre-evisceration

- Carcass hide pattern cleaning prior to hide opening.
- Pre-evisceration steam vacuum pasteurization.
- Pre-evisceration Sanova Application

Post-evisceration

- Zero tolerance trimming (CCP 1).
- Post-evisceration steam vacuum pasteurization.
- Carcass hot water pasteurization prior to antimicrobial application.
- Validated Antimicrobial application for E.coli 0157:H7 (CCP 2).
- In-house inspector who visually inspects each carcass for visible contamination.
- Sufficient carcass separation inside the holding cooler to expedite carcass surface cooling.
- Antimicrobial application on carcasses post-chill/prior to fabrication.
- Quick chilling of carcasses to bring surface temperatures down to 45 degrees or lower within 24 hours
- Validated product temperature equal to or less than 45 degrees for microbial growth (Raw Not Ground CCP1)
- Aerobic plate count testing programs with targets ranging within 10,000-40,000.

Other

- Affidavits signed by livestock producers certifying that to the best of his/her knowledge, none of the livestock presented for slaughter at Walt's Wholesale Meats, Inc. are adulterated within the meaning of the Federal Food, Drug, and Cosmetic Act (21 CFR 589-2000) and that none of these animals presented for slaughter have illegal levels of drug residue.
- Walt's Wholesale Meats, Inc. does not use advanced meat recovery systems product.
- Walt's Wholesale Meats, Inc. does not use air injection stunning.
- Walt's Wholesale Meats, Inc. verifies the microbial interventions in our slaughter process by performing E.coli 1057:H7 and Salmonella robust sampling and testing. We also, at least quarterly, perform verification testing (check samples) monthly from April to September. Our samples are analyzed utilizing AOAC official test methods using an outside third party laboratory.
- HEP Program with procedures to investigate and address potential process control issues
- BRC GFSI Certified

Sincerely,


Rafael Gomez Programs Manager 1/2/2018



January 6, 2017

Letter of Guarantee and Food Safety

To Wayne Farms Customers:

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

2. Seller shall indemnify and hold Buyer, its officers, agents, employees and customers harmless from any and all complaints, claims or legal actions for loss (including but not limited to damage, illness, injury, or death) related to or in any way arising out of or resulting from the purchase, sale, consumption or use of its products or services, including any claimed patent or trademark infringement, to the extent of Seller's negligence, and subject to Sellers' Consumer Product Complaint Procedures, provided, however, that such indemnification shall not extend to any loss caused by the negligence of either Buyer, its customers, its invitees, or other third parties, or for consequential or punitive damages.

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

The USDA Establishments covered by this letter include:

<u>Facility Location</u>	<u>Establishment #</u>
Albertville, AL	P-1317
Danville, AR	P-1009
Decatur-Fresh, AL	P-1235
Decatur-East-Further Processing	P-20214, M-21263
Decatur-West-Further Processing	P-33885, M-33890
Dobson, NC	P-445
Dothan, AL	P-7342
Enterprise, AL	P-7485
Laurel, MS	P-519
Pendergrass, GA	P-170
Union Springs, AL	P-912
WFSP Foods	P-45411, M-45411

Hazard Analysis of Critical Control Points (HACCP)

The quality and safety of the products produced and marketed by Wayne Farms are guaranteed. We were a leader in the poultry industry in developing and implementing the principles of HACCP (Hazard Analysis of Critical Control Points) in our food processing facilities and have operated in the HACCP environment since 1992. All of our food processing facilities are in compliance with all U.S. Department of Agriculture (USDA) regulations and are operating under a fully implemented HACCP Plan that meets or exceeds all requirements set forth in 9 CFR 417. Wayne Farms has identified validated Critical Control Points (CCP) through conducting a hazard analysis for biological, chemical, and physical hazards for each of our processes.

Wayne Farms' slaughter facilities are in compliance with USDA/FSIS requirements consistent to meet the *Salmonella/Campylobacter* whole carcass performance standards. Each facility maintains appropriately validated interventions to control *Salmonella* and *Campylobacter*.

Wayne Farms facilities have in place Sanitation Standard Operating Procedures (SSOPs) that meet all requirements of 9 CFR 416. Furthermore, Wayne Farms' facilities have in place written supporting programs encompassing:

- Good Manufacturing Practices (GMPs)
- Traceability procedures for all raw materials, packaging, ingredients, and finished products to ensure proper identification for all products coming into and through the system and leaving the system.
- Recall procedures are in place at each production facility such that if necessary, all products that are produced can be traced by product codes and volumes shipped to the first level of distribution and back to ingredients, packing and farms. A mock recall will be held at each facility location a minimum of three times per year: one for finished goods traceability; one for raw material/ingredient traceability; and one for direct product contact packaging material traceability. The mock recall shall be considered successful if 100% of the product is identified within 2 hours.
- Pest control program
- Food defense program
 - Facilities are access controlled, fenced and guarded. All visitors/contractors must show a valid photo ID and must be authorized by plant management. Annual security audits are conducted at all locations. All incoming and outgoing trucks/trailer doors, including the vent door, must be locked (padlocked) or sealed, and the seal number(s) recorded on the shipping documents. We are also actively participating through the National Chicken Council in the Alliance for Food Security, working with the FDA and USDA to implement the necessary measures to assure a secure supply of chicken products to our customers.
- Allergen Control Program
 - Allergens have been considered in the hazard analysis for each Wayne Farms facility. In those facilities where allergens are present, programs have been established and validated through testing for the handling and control of any ingredient containing allergens.

Audits

The programs above as well as many other aspects of HACCP, sanitation and GMP's are audited at each facility annually, internally, as well as by Silliker, Inc. under the Global Food Safety Initiative (GFSI) standard of Safe Quality Foods (SQF) 2000 Level 2. Each facility has maintained SQF 2000 Level 2 certification for the past seven years, with the exception of WFSP Foods (45411/P-45411) that just began operations in July 2014 and received SQF 2000 Level 2 certification in July 2015. All of these programs and associated documents are available and open for review at the facility by the customer at any time.

Country of Origin

Wayne Farms is a fully integrated poultry producer. All birds are hatched in facilities and raised on domestic farms located in the Southeastern United States. All poultry products sold by Wayne Farms are derived exclusively from poultry that have passed ante- and post-mortem inspection by USDA/FSIS at federally registered slaughter and processing facilities. All products sold by Wayne Farms will bear the official FSIS mark of inspection (USDA inspection seal) on the shipping containers for clear identification, and containers are labeled "Product of USA." This meets the requirements of the Country of Origin Labeling (COOL) regulation as listed in 7 CFR Part 65.

Animal Welfare

Wayne Farms has committed to an animal welfare program in compliance with the National Chicken Council Animal Welfare Guidelines to ensure the proper handling, treatment and wellbeing of poultry during the production process. It includes a documented training and development program focused on educating and reinforcing the best practices outlined in our Animal Welfare Program. Focused training is provided to ensure that all parties have the ability to successfully perform in their jobs with respect to animal welfare. The Wayne Farms Animal Welfare Program also has a comprehensive auditing program supported by both internal and third party auditing that focuses on all aspects of our production system. Each Wayne Farms slaughter facility receives two third-party audits and two internal audits annually. Our third-party audits are performed by FACTA using a science-based humane PAACO-certified audit and PAACO-certified auditors.

Wayne Farms places personal responsibility and accountability on all employees, growers and persons associated with the company to fully adhere to and follow the Animal Welfare Program. Individuals who fail to do so will be subject to disciplinary action up to and including termination of employment, termination of agreements, or termination of grower contracts. Wayne Farms has an Employee Hotline where incidents of animal welfare violations can be reported anonymously for follow up by Corporate Senior Management.

Residue Testing

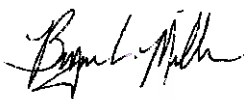
Wayne Farms conducts comprehensive pesticide residue monitoring on each flock before slaughter as part of its Pesticide Residue Testing Program.

Wayne Farms fully supports the use of FDA-approved antimicrobial compounds when necessary to prevent animal suffering and mortality, and all antibiotic use is supported by evaluation of poultry health conditions, including use of diagnostic tests. All antibiotic use at Wayne Farms is overseen by a licensed and USDA-accredited veterinarian, who is board certified by the American College of Poultry Veterinarians. Our veterinarian is involved in day-to-day flock monitoring to ensure antibiotics are used judiciously. We adhere to all Food and Drug Administration (FDA) regulations regarding the withdrawal of antibiotics from feed and water. These FDA withdrawal regulations ensure that all edible animal and poultry products when ready-to-eat are free from antibiotic residues.

Avian Influenza Monitoring

Wayne Farms is a registered participant in the National Poultry Improvement Plan (NPIP) and is testing birds for Avian Influenza from each flock according to this plan.

At Wayne Farms, we have a passion for every aspect of what we do and make continuous improvement a way of life. Through finding and implementing best practices, creatively engaging our employees and having open and honest communication both 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 our customers' needs and requirements. As a valued customer, we appreciate your continued business and ask that you feel free to contact us if you need further information.



Bryan L. Miller, Ph.D.
Vice President
Quality Assurance and Food Safety

WILLAMETTE VALLEY MEAT CO.

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

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

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

Revised 1/2/2018

LETTER OF GUARANTEE/POLICY STATEMENT

To Whom It May Concern:

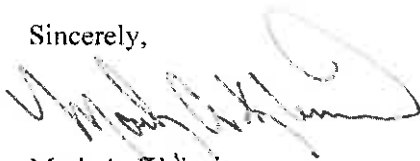
All meat products produced by Willamette Valley Meat Co. are produced under the United States Department of Agriculture Grant of Inspection for establishment #21134. All product is guaranteed on the date of shipment to be wholesome, unadulterated and not misbranded according to the rules and regulations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

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

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

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

Sincerely,



Mark A. Klein
President - WVM



Wing Lee® Farms

13625 Yorba Ave., Chino, California, 91710

Tel: (909) 628-2888 | Fax: (909) 628-6588

Email: chickens@wingleefarms.com | www.wingleefarms.com

January 30, 2018

Letter of Guarantee

Dear Valued Customer,

Please use this letter to certify that the Wing Lee® Farms poultry produced at our slaughtering facilities in Chino, CA are in full compliance with the Food and Safety Regulatory Program, as set by the U.S.D.A. Wing Lee Farms operates according to a fully implemented Hazard Analysis and Critical Control Point (HACCP) plan, which conforms to all applicable requirements set forth in 9 CFR part 417 of the Federal Register. Poultry products from our facility are fully inspected and passed under U.S.D.A. supervision and meet other regulatory requirements per F.S.I.S.-U.S.D.A. guidelines prior to shipment.

Sincerely,

Cindy Tang
Vice President
Wing Lee Farms



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

CONTINUOUS LETTER OF GUARANTY

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

Pacific Food Distributors – Clackamas OR

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

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

Item: **Raw Chicken & Turkey Products**

Best regards,

A handwritten signature in blue ink that reads "Raul Alvarado".

Raul Alvarado
Quality Assurance Manager

Dated: January 16, 2018

Striving to Exceed Your Expectations



MAIN OFFICE
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P.O. Box 8445
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Pacific Northwest: (425) 317-8485
East Coast: (781) 784-0774

VISIT OUR WEBSITE! www.zsb.com



ZENITH SPECIALTY BAG CO., INC.

MANUFACTURERS OF SPECIALTY BAGS AND PAPER PRODUCTS FOR THE FAST FOOD AND BAKERY INDUSTRIES

Letter of FDA Compliance

January 05, 2018

To Whom it May Concern,

Re: All Products Manufactured by Zenith Specialty Bag Co., Inc. for the sole purpose of fresh food packaging.

All raw paper and films used in the production of our products comply with FDA regulations for direct food contact (21 CFR 176.170/ 180 rev. **05-04-17**). Our inks and adhesives comply with FDA regulations for indirect food contact (21 CFR 174.5 rev. **05-04-17**).

Products manufactured by Zenith Specialty Bag Co., Inc. can be safely used for packaging of food products at low temperatures and/or room temperatures. It is not intended to be used for heat sterilization, boiling or pasteurization.

All raw material suppliers are required by Zenith Specialty Bag Co., Inc. to supply FDA Compliance Letters annually on all products supplied to Zenith as well as C of A's (Certificate of Analysis). These certifications are current and on file and can be forwarded by request. In addition Zenith Specialty Bag Co., Inc. conducts annual **Microbiological testing** on finished product to insure product quality, results are available upon request.

If you have any questions or concerns, please do not hesitate to contact me.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Chris Olmeda'.

Chris Olmeda
Safety & Compliance Manager
C.Olmeda@Zenithbag.com