



HOUSE OF RAEFORD FARMS OF LOUISIANA, L.L.C.

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*Poultry Products Letter of Guarantee
January 4, 2019*

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,

Mitzi Alford-Gaddy

QA/HACCP Manager – P19865