



700 South Hwy 91
Richmond, Utah 84333
Phone: 435-258-2449
Fax: 435-258-5177

Calendar-2019

To whom it may concern:

All product produced by Lower Foods Inc., for shipment to food processors are produced under a USDA grant of inspection. Lower Foods Inc. products are issued a USDA stamp for **EST.828/P-966**. Product is produced according to the rules and regulations of the Meat Inspection Act and the Food and Drug and Cosmetic Act.

Lower Foods Inc. Food Safety Process consists of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs 9CFR, Part 416, 416.11- 416.17 Hazard Analysis Critical Control Points (HACCP) 9CFR, part 417, 417.1 – 417.8 Prior to shipment of our product, we determine that all CCPs have been met and that our process is under control per 9 CFR 417. If our CCPs have not been met or have been found to be ineffective, corrective and preventative actions are taken as required under 9 CFR 417.3 Effectiveness of our ability to meet the Critical Limits outlined in our HACCP plan is evaluated daily through pre-shipment records review and records verification checks. We conduct an annual reassessment to evaluate our HACCP plans as required by USDA-FSIS and are in compliance to 9 CFR 417.

Our food Safety Process is monitored by Quality Assurance personnel and also FSIS/USDA personnel.

The marks of inspection is your sign that the product within was produced under an approved HACCP process. This mark of inspection shall continue to serve as your means of notification that Lower's foods have fulfilled the regulatory requirements associated with the product's production.

Lower's Food uses Appendix (A) compliance guidelines for Meeting Lethality Performance Standards For Certain Meat and Poultry Products that are required by FSIS to meet the lethality performance standards for the reduction of Salmonella contained in 318.17(a)(1) and 381.150(a)(1) of the meat and poultry inspection regulations. FSIS considers these guidelines, if followed precisely, to be validated process schedules, since they contain processing methods already accepted by the Agency as effective. **All products meet or exceed Alternative 2 for the control of Listeria Monocytogenes, and complies with 7-log₁₀ Lethality Performance Standards.**

Lower Foods Inc. is a further processing facility and currently requires all suppliers of raw beef materials to test for E.coli 0157:H7.

1. Documentation of a testing program for E.coli 0157:H7 below detectable levels.
2. List of technology interventions designed to eliminate or reduce E.coli 0157:H7 below detectable levels.

We use third party and customer audits to confirm that our Food Safety Process is working. We do not release microbial information to anyone other than our customers due to our policy of confidentiality.

Our Food Safety includes a Recall/Market Withdrawal Procedure, which provide for trace-back and trace forward capabilities to ensure that the proper products and dates can be identified if necessary. **Lower Foods recall procedures meet all the requirements of "FSIS Directive 8080.1, Revision 6, Recall of Meat and Poultry."**

Sincerely,

A handwritten signature in black ink, appearing to read "Doug V Gatherum".

Doug V Gatherum
Lower Foods, Inc
HACCP Coordinator
SQF-Practitioner