

WILLAMETTE VALLEY MEAT CO.

EST. 21134
336 NE 8th Ave
Portland, OR 97232
503-232-0933

January 3, 2019

To Our Valued Customer:

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 products produced are guaranteed on the date of shipment to be wholesome, unadulterated and properly branded according to the rules and regulations of the Meat Inspection Act.

As a federally inspected and GFSI certified facility, Willamette Valley Meat Co. operates under Good Manufacturing Practices, Sanitation Standard Operating Procedures and Hazard Analysis Critical Control Points. In compliance with FSIS Notice 65-07, Willamette Valley Meat Co. has determined that E. coli O157:H7 is a hazard not likely to occur in the production and distribution processes currently in operation. Willamette Valley Meat Co. operates 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 Co. has implemented a Critical Control Point to ensure that product temperatures do not reach unsafe temperatures above 40°F. The CCP is monitored and validated on a daily basis.

As the USDA continues to take steps to further safeguard our food supply and retain confidence of American and international consumers, Willamette Valley Meat Co. will exercise due vigilance by implementing all measures as suggested or required by FSIS and The Global Food Safety Initiative. At Willamette Valley Meat Co., we are committed to producing and providing the safest and highest quality of meat products to our customers.

Sincerely,



Jason Klein
Food Safety and Quality Manager