



December 11, 2018

Establishment numbers 1515A and P6121A

King's Command Foods, LLC., hereby warrants and guarantees that King's Command Foods, LLC. is registered with the United States Department of Agriculture (USDA) and the Food and Drug Administration (FDA, Registration number: 18987920196) and utilizes a current HACCP Plan in conjunction with Pre-Requisite Programs, Good Manufacturing Practices (GMP's), Sanitation Standard Operating Procedures (SSOP's), and Standard Operating Procedures (SOP's).

Furthermore, all trucks, trailers, and containers are clean and free from contamination. The walls of the trucks, trailers or containers are constructed of non-permeable materials and no visible damage to walls or flooring that could lead to possible contamination of products being carried is allowed. Products will not be shipped with any dangerous or hazardous material.

All Fully Cooked (Ready-To-Eat) products are fully cooked to an USDA approved lethality temperature prior to being quick frozen. We use Alternative 2, Option 2 to control *Listeria Monocytogenes*. King's Command Foods, LLC. complies with the mandatory testing for *E.coli* and *Salmonella*. In addition, our Prerequisite Beef Program requires that all beef suppliers have one or more validated CCP in place to effectively control *E.coli* O157:H7 and ensure it is below detectable levels. A letter of guarantee must be provided and a COA provided with each load which includes a statement of their compliance with the removal of SRM's. Any product stored outside of the facility is at a CFIA or USDA approved location.

King's Command Foods, LLC. utilizes allergenic ingredients in some of our formulations. These allergens include; milk, egg, wheat, soy and fish. There are no peanuts or tree nuts in our facility. An Allergen Control Program is in place and all employees have received training on allergens. The Recall / Traceability Program is tested at a minimum of 2 times annually.

We further hereby guarantee that none of the forgoing products, comprising any future shipment or delivery in transit, are adulterated or mislabeled within the meaning of the Federal Food Drug and Cosmetic Act, or any practically similar state or municipal law. We also guarantee our products are not an article which under Section 405 and 505 of said Act, cannot be introduced into Interstate Commerce.

King's Command Foods, LLC. will notify customers when a change is made to their ingredient blend formula which adds or eliminates an allergen or in the case of sulphites, increases or decreases the level of sulphites.

Third party audit information is available upon request. King's Command Foods, LLC. is currently SQF certified at level 3, certificate # 111578. The audit was performed by NSF International. Any questions or concerns should be directed to Jerry Clark, Quality Assurance Manager. Contact can be made by email at jclark@kingscommand.com, by phone at 425.251.6788 ext.5639 or by fax at 425.251.0523.

All the foregoing is a continuing guaranty, subject to revocation on written notice.

Respectfully,

Jerry Clark
Quality Assurance Manager
King's Command Foods, LLC.