

OLSON MEAT COMPANY  
7305 CUTLER AVE.  
ORLAND, CA 95963  
Jan, 1<sup>st</sup> 2020

TO: WHOM IT MAY CONCERN

RE: OLSON MEAT COMPANY / QUALITY ASSURANCE

At Olson Meat Co., we have a food safety program that consists of three separate programs: Standard Sanitation Operating Procedures (SSOP), Good Manufacturing Practices (GMP) and Hazard Analysis Critical Control Points (HACCP). The daily application of these programs assures our customers that we continually produce quality products.

Under no circumstances will we knowingly ship product to you that we may suspect as a potential biological, chemical, and/or physical hazard to consumers. If a possible hazard is of concern and it is determined that it may cause physical, biological, or chemical harm that may deter the consumption of the product we will notify you and take appropriate action to alleviate the likelihood of use.

All products are packaged and packed in suitable materials, which will withstand the stresses and conditions associated with normal and intended transit and storage.

Olson Meat Co. has been and will continue to be reviewed by the USDA, which monitors our compliance with the current regulations of the USDA-FSIS Pathogen Reduction, HACCP System Final Rule.

I hope this information will be helpful to you.

Sincerely,

Steven N. Olson  
HACCP Coordinator  
Olson Meat Co.