



**PITMAN FARMS**  
**PF**



Pitman Farms, Utah Division  
P.O. Box 308  
350 South 300 West  
Moroni, Utah 84646

January 1, 2020

**To:** Whom it May Concern

Pitman Farms, Utah Division is committed to food safety. We have comprehensive food safety procedures and programs in place at our slaughter facility in Moroni, UT (P-1049), and RTE facility in Salina, UT (P-1049A). Each of our facilities is USDA-FSIS inspected and meets all requirements under 9 CFR.

We are committed to the welfare of our birds, treating them humanely and with compassion, ensuring they be bred, hatched, raised, and processed under conditions that ensure their welfare. All Pitman Farms poultry are hatched, raised and harvested in the United States. From the poultry houses to the final processing operations, Pitman Farms, Utah employs Best Management Practices outlined and required with industry standard recommendations outlined in the National Turkey Federation's (NTF) Animal Welfare Guidelines, poultry by standards identified by the Global Animal Partnership (GAP) and through consultation with recognized animal welfare experts in various academic institutions to provide industry standards for humane treatment of birds.

We fully support the NTF statement that "...current good management practices that avoid destructive behavior, prevent disease, and promote good health and the production are consistent with the generally accepted criteria of humane treatment." Furthermore, U.S. Department of Agriculture (USDA) Food Safety and Inspection Service personnel are always present during processing at Pitman Farms processing facilities. They, along with our own staff of trained Quality Assurance technicians, ensure full compliance with all applicable USDA turkey processing regulations. The Pitman Farms, Utah Division Animal Welfare Committee, comprised of managers from various sectors of the business, oversees the objectives of the Animal Welfare program. An essential component of our animal welfare commitment and program, are turkeys raised cage free with the ability to roam freely inside the growing house, with full access to food and water at all times

In addition, Pitman Farms uses in-house employees and third-party auditors trained and certified by PACCO to complete routine Animal Welfare audits of our facilities, annually. All medications and antibiotics used are strictly controlled by an in-house Veterinarian and in accordance with federal regulations. Pitman Farms maintains an antibiotic residue avoidance program as a prerequisite at our slaughter facility to ensure any drug or antibiotic residue is negative prior to slaughter.

Our food safety system consists of validated Hazard Analysis Critical Control Points (HACCP) programs that consist of CCP's, prerequisite programs, policies, Standard Operating Procedures (SOP's), Sanitation Standard Operating Procedures (SSOP's), and validated interventions which are designed to control food safety hazards and eliminate pathogens. Our food safety practices are monitored by operational personnel, verified by Quality Assurance (QA) and USDA-FSIS personnel in each facility, before being released into commerce. All products produced are safe for human consumption. Pitman Farms Utah maintains active and comprehension recall and traceability programs, which are tested via mock recalls / traces at least twice annually. In addition to the programs, Pitman Farms Utah maintains Food Defense policies that review all applicable areas of Food Defense including, but not limited to, facility access control, chemical process safety, process safety, product safety, etc.

Our HACCP plans use a multiple hurdle strategy, starting with appropriate chemical residue (noted above) and AI testing prior to entry of the flock at the plant, and includes the use of antimicrobials before and during chiller

immersion, as well as in spray cabinets, dip tanks, and spray bars during slaughter, as well as temperature control. We utilize an environmental testing program in both facilities. This includes aerobic plate counts (APC) / total plate counts (TPC) (both facilities), generic E. Coli, Salmonella, Campylobacter (Moroni), and Listeria Monocytogenes (Salina). We are dedicated to using testing methods that prove indicator organisms as well as pathogens are being controlled and eliminated through our interventions. We operate a Listeria control program in our Salina facility, including but not limited to monthly RTE product sampling and weekly environmental sampling. Samples (product and environmental – food and non-food contact) are sent to either our company lab or an outside lab for testing.

Pitman Farms, Utah produces poultry under conventional as well as special claims (ABF, Non-GMO, Organic and Halal). All products are produced under the requirements of the specific claim in use, with full certifications from accredited certification bodies for each claim.

In the event of any meat suppliers used, we require that they certify that they use a validated HACCP plan, pathogen control and testing, and chemical avoidance testing program. In addition to these requirements, any purchased meat suppliers must also follow USDA Salmonella guidelines and conduct and pass annual third-party audits.

Both facilities operate allergen control programs, ensuring appropriate controls at all times. Currently Moroni does not produce product with allergens and our Salina facility produces a few products with Soy, but under a fully functional control program.

Third party Food Safety audits are performed annually to confirm the acceptability and viability of our food safety system. Both facilities are BRC complaint and hold AA ratings. Our process also includes Food Defense plan and Recall plans, which ensure that proper traceability and safety of products is possible.

Pitman Farms is compliant with California State Proposition 65; our products do not contain any of the materials noted on the Prop 65 list of hazardous ingredients.

You are welcome to contact us at any time. We trust this information is useful to you and we look forward to continuing to serve you as a customer.

Sincerely,

A handwritten signature in blue ink, appearing to read "Luke Freeman", enclosed in a blue oval.

Luke Freeman  
Safety and Quality Assurance Director  
Pitman Farms, Utah