



PREMIERE BRAND MEATS
3555 IRON COURT – SHASTA LAKE, CA 96019
PHONE: (530) 275-4500 – FAX: (530) 275-5025

January 14, 2020

Dear Pacific Foods:

This letter is in regards to your request for a letter of guarantee from Premiere Brand Meats, Inc. USDA inspection # 17620 & P17620. We operate in accordance with the following USDA programs:

- GMP (Good Manufacturing Practices)
- SSOP (Sanitation Standard Operating Procedures)
- HACCP (Hazard Analysis and Critical Control Point)
 - Raw, Ground & Raw, Raw Not Ground
 - Fully Cooked – Not Shelf Stable
 - Heat Treated – Not Shelf Stable
- Food Security Plan

All of the products, produced by Premiere Brand Meats, Inc., will be produced from only raw materials supplied from USDA/FSIS inspected slaughter and processing facilities operating under an approved HACCP inspection program. Raw material suppliers are required to have written HACCP plans, SSOP's, or other prerequisite programs necessary to ensure raw materials supplied to Premiere Brand Meats, Inc. meet all applicable food safety criteria.

HACCP plans must contain at least one, but preferably more, critical control points (CCPs), validated to eliminate or reduce E.coli.0157:H7 below detectable levels. Raw material suppliers are required to update Premiere Brand Meats, Inc. upon implementation of additional CCP's or other material changes to their HACCP plans. (Continued use of CCPs identified by raw material suppliers will comply with these specifications will be verified and monitored quarterly at random by Premiere Brand Meats.) Premiere Brand Meats, Inc. will have on file Letter of Intervention from beef, pork and poultry suppliers.

Products that we handle will be maintained at proper temperatures for coolers, freezers, and delivery trucks as recognized by industry standards.

Premiere Brand Meats is committed to finest of quality in every product. We appreciate your business.

Sincerely,

Jennifer Sloan
HACCP Coordinator/QC Manager