



Sanderson Farms, Inc.

Post Office Box 988 • Laurel, Mississippi 39441-0988
Telephone (601) 6494030 • Facsimile (601) 426-1461

January 2, 2020

To Whom It May Concern:

All the poultry products produced by Sanderson Farms, Inc., Processing Divisions (P-247, 320, 522, 671, 7264, 18557, 19688, 32182, 34308, 40183, 51179, 45910, and 46374) are processed under the official inspection and supervision of USDA. These manufactured products meet all legal dispositions and are fit for human consumption. This product has been inspected by USDA and packaged under strict and sanitary conditions in accordance with all regulatory requirements and current good manufacturing practices. All products are subjected to a multi-hurdle approach designed to remove contamination and reduce microbiological levels, including *Salmonella* and *Campylobacter*, which may be present. This approach consists of applying approved antimicrobials and utilizing carcass rinses throughout the evisceration, chilling, and post-chill processing operations. Products are sampled daily and analyzed against Sanderson Farms and USDA performance standards.

Also, Sanderson Farms conducts a comprehensive pesticide monitoring program for chlorinated hydrocarbon pesticides and PCB's. The sampling program assures that birds from each farm are randomly selected within two weeks of slaughter and analyzed for these pesticide residues. We also analyze each load of feed grade fat that is received at the feed mills as well as samples of finished feed from each mill each day. Furthermore, the animals from which the product was obtained were fed within all the regulatory requirements of Center of Veterinary Medicine, Food and Drug Administration, no hormones have been added, and products from these animals do not contain any antibiotic residues.

Sanderson Farms, Inc. programs and practices are listed below:

- USDA 9 CFR 417 - HACCP programs
- USDA 9 CFR 416.11-416.17 - Standard Sanitation Operating Procedures
- USDA 9 CFR 416.1-416.6 - Sanitation Performance Standards
- USDA 9 CFR 381 – Poultry Products Inspection Regulations
- Good Manufacturing Practices
- Food Defense Program

All poultry flocks have been raised in areas that are free of Highly Pathogenic Avian Influenza (HPAI) and all flocks are tested prior to slaughter. Sanderson Farms does not import any poultry or poultry products from foreign countries.

In regards to animal welfare, Sanderson Farms has a policy that complies with USDA's Humane Slaughter Act of 1978. This policy includes our intent to comply with the National Chicken Council Animal Welfare Guidelines, and provides for discipline up to termination of employment for inhumane treatment of poultry. Each processing and production division is audited at least once per year by both internal and third party auditors. We require that all animal welfare auditors be certified by the Professional Animal Auditor Certification Program (PAACO).

I certify that the statements listed above are true to the best of my knowledge and belief.

Sincerely,

A handwritten signature in black ink, appearing to read "J. B. James, DVM, MS".

Jonathan B. James, DVM, MS
Corporate Quality Assurance Manager
Sanderson Farms, Inc.