



PO Box 2158 Manteca, CA 95336 Phone (209) 825-0288 / Fax (209) 825-0291

January 2, 2020

Letter of Guarantee

Dear Valued Customer:

This letter is to certify that the meat products supplied by Sunnyvalley Smoked Meats, Inc. (Est. 17823/P17823) comply with all applicable local, state, and federal regulations and standards.

We have multiple food safety and quality programs in place including HACCP (Hazard Analysis and Critical Control Point), SSOPs, GMPs and other SOPs to help ensure we produce safe, wholesome, quality products on a consistent basis. We operate under USDA/FSIS inspection and are SQF Level 2 certified (since 2011) through annual third party audits.

All raw meat, ingredients, and packaging materials used in processing are purchased only from suppliers who meet our strict Supplier Approval Program and the requirements therein, which can include Letters of Guarantee (LOGs), Certificates of Analysis / Certificates of Conformance (COAs/COCs), 3rd party audits, product specifications and more. We have current letters of guarantee on file from all approved suppliers which demonstrate, at a minimum, their compliance with all applicable government rules and regulations (including FDA's Food Safety Modernization Act for foreign suppliers), their commitment to product safety and quality, and their guarantee to ship no misbranded or adulterated products. In addition to the LOGs, all ingredients and food contact packaging materials we receive are accompanied by a COA or COC, whether in advance or with the delivery.

All products are produced under the control of our HACCP Programs which are reviewed and reassessed on an annual basis by our HACCP / Food Safety Team. Each product has one or more critical control points (CCPs) in place with established critical limits to ensure food safety. In addition, we have implemented effective monitoring procedures and verification activities, along with review of all documentation prior to any product shipping from our facility. Ready to Eat product is randomly tested monthly for *Listeria Monocytogenes* and *Salmonella* and environmental sampling is performed on a monthly basis also. All RTE products that are packaged the day that product sampling or environmental sampling is performed are held pending receipt of negative test results prior to release to ensure that product is wholesome before shipping.

Each package is affixed with an official inspection legend on the label showing that the product was inspected for wholesomeness and passed in accordance with the USDA regulations.

The conditions stated in this letter are a continuing guarantee of the ongoing commitment to food safety and quality at Sunnyvalley Smoked Meats, Inc. Please contact me should you have any additional questions or require more details regarding our food safety and quality programs.

Sincerely,

Courtney Barker
Quality Assurance Manager
Sunnyvalley Smoked Meats, Inc.
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