



January 2, 2020

**RE: Superior Farms Quality Assurance Programs
(HACCP, SSOP, Pest Control, COOL, Recall, 3rd Party Audits)**

To whom it may concern,

Thank you for your inquiry regarding the Quality Assurance programs at one of our facilities.

Superior Farms facilities include:

- Superior Farms – Dixon Division, establishment 2800 (formerly Superior Packing Co.)
- Superior Farms – Denver Division, establishment 5883 (formerly Superior Colorado & Mountain Meadows Lamb)
- Superior Farms – Grove Division, establishment 1974 (formerly Grove Meat Company)

Superior Farms guarantees that our products are safe, wholesome and produced in accordance with all applicable food safety and handling laws.

HACCP, SSOP, Recall, Pest Control:

This letter shall serve as notification that all Superior Farms facilities operate with USDA approved HACCP and SSOP Programs that comply with the Code of Federal Regulations. We operate under our own strict Standard Operating Procedures which include a pest control program maintained by a certified technician. We maintain a documented recall plan as well, which is tested at least annually.

E. coli 0157:H7 and non-0157:H7 STEC's:

All aspects of the HACCP plans are reassessed at least annually in addition to any reassessment requirements established by the USDA. Specifically, all Superior Farms facilities' HACCP programs were reassessed in January 2003 and again in October 2007 per FSIS Notice 65-07 in regards to E. coli 0157:H7. A purchase specification is in place requiring all beef and veal harvest operations to have one or more validated CCP's on place to eliminate or reduce the occurrence of E. coli 0157:H7 and to have reassessed their HACCP plans to address control of the six non-0157:H7 STEC's that have been classified as adulterants. A letter of guarantee or a completed vendor approval form must be on file to confirm this. Additionally, only N60 raw material testing is accepted as verification testing of bovine raw materials for grinding or system validation. Critical Control Points within our own facilities adhere to strict temperature controls in order to prevent the growth of any pathologic bacteria including E. coli 0157:H7 and each lot of bovine raw material intended for grinding is tested for E. coli 0157:H7 using the N60 sampling protocol or an even more robust protocol. Raw material testing is validated each quarter with finished goods testing on ground product.

Bovine Spongiform Encephalopathy (BSE):

Our HACCP plans also address Bovine Spongiform Encephalopathy. The vendor approval program ensures that all beef and veal vendors verify that all non-ambulatory animals presented for slaughter are condemned, that air injection stunning is prohibited in all the company’s slaughter facilities, that automated meat recovery systems are not used for our product, that measures are in place to verify that all specified risk materials (SRM’s) are excluded from qualified edible product, and that product from animals 30 months of age or older is kept separate from other products.

Country of Origin Labeling:

Additionally, all facilities are in full compliance with country of origin regulations. Affidavits stating where the animals delivered to our processing plants were born and raised are on file. All covered products have the country of origin printed on the box labels, as well as by product code on the bills of lading and invoices. We have made the transition to the more specific new terminology of Born, Raised and Harvested in the USA.

Third Party Audits:

Our Dixon and Denver facilities are audited by third party agencies at least once a year. We participate in both Animal Welfare and GFSI certification food safety audits under the British Retail Consortium (BRC). Audit certificates are available upon your request.

Superior Farms does a wide variety of microbial / food safety testing and continues to actively participate in pathogen reduction programs. Superior Farms’ approach to food safety will always be to not only meet, but exceed, meat industry standards.

Should you have any additional questions concerning our HACCP programs or other Quality Assurance items, please contact one of the Managers below or myself.

Sincerely,



Andrea Perkins
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