



Zenner's Quality Meat Products, Inc. Food Safety Process consists of SSOP's, SOP's, Hazard Analysis Critical Control Points and validated technology interventions, which are designed to eliminate or reduce pathogens. Our Food Safety Process is monitored by Operations personnel and verified by Quality Assurance and FSIS/ USDA personnel in our plant. Inspection and process verification by FSIS/ USDA personnel occurs before the mark of inspection can be placed on products which will enter into commerce.

Zenner's Quality Meat Products, Inc. has a Listeria testing program which consists of bi-monthly samples taken in different areas of our facility and sent to a certified lab.

Products are processed, stored, and shipped under proper refrigeration.

Any company from which we purchase raw materials, are required to provide us with letters of guarantee.

Our HACCP and SSOP plans are annually reassessed to reflect our ongoing commitment in food safety and quality.

Sincerely,

Ben Lucero
HACCP Coordinator

1/03/2020