



December 28, 2020

Sierra Meat and Seafood Company and the Durham Ranch brand, establishment #1438 and P-1727 for Poultry, currently operates under the control and oversight of the USDA and FDA, and has in place SSOPs, GMPs, and validated HACCP Plans. Critical Control Points for our beef HACCP plans are a product temperature of 44 F. Product temperatures are monitored three times daily. Ambient room temperatures are monitored twice daily. All refrigerated areas are also monitored 24/7 electronically and will alert management of any temperature problems. To reduce or eliminate *E. Coli* O157:H7, we utilize intervention on all beef products which is an ozonated water wash. We require a COA on all beef raw material intended for grinding. Additionally, we test for *E. Coli* O157:H7 once per month on ground beef products that are derived from purchased raw materials. When grinding beef derived from our table trim, each batch is tested for *E. Coli* O157:H7, and held until negative test results are received.

We have a working, calibrated metal detector. We guarantee our products to not be adulterated or misbranded as defined by the Federal Meat Inspection Act, Poultry Product Inspection Act, Federal Food Drug and Cosmetic Act. Additionally, Sierra Meat and Seafood Company has achieved SQF Level 2 certification with Excellent rating score, on GFSI (Global Food Safety Initiative) certification.

Sierra Meat and Seafood Company only processes products from suppliers that provide Letters of Guarantee and comply with the following:

1. For beef suppliers: validated intervention steps to reduce or eliminate *E. Coli* O157:H7 below detectable levels, which may include Zero Tolerance Inspection, Lactic Acid spray at 2% (or analogous process) on Carcasses and Steam Vacuums.
2. For beef suppliers: Non-Ambulatory, Downer or Disabled Veal Calves and or cattle are condemned per FSIS Regulation 9CFR309.2 and are not utilized in production.
3. SRMs are removed and disposed of per federal regulation 9CFR 318.24.
4. For beef suppliers: Carcasses and Trimmings are tested for *E. coli* O157:H7, and COAs are provided for any trim or ground items.
5. All animals are handled in compliance with the USDA FSIS Humane Handling and Slaughter Act of 1978 (FSIS Directive 69000.1, Revision I).
6. Metal detectors are utilized in grinding or other areas where metal inclusion might be possible.
7. A functioning, documented pest control program is in place and is monitored.

A written Recall Program is in place and is tested every 6 months. The program includes a written procedure to be followed in case of a recall and a list of management contact personnel and their specific assignments in case of a recall.

Sierra Meat Company is currently registered with the FDA and in full compliance with the Bio-Terrorism Act of 2002.

Regards,

Santhosh K Venkataramanappa

Director of QA/QC/HACCP