



January 6, 2023

To our Valued Customers:

All American Meats (AAM) hereby states that each and every edible article contained in and comprising each shipment, is guaranteed at the time and place of such shipment, to be not adulterated or misbranded within the meaning of the U.S. Federal Meat Inspection Act and the U.S. Federal Food, Drug and Cosmetic Act. The programs and initiatives implemented and maintained within our Food safety system are as follows;

- All American Meats is a USDA federally inspected establishment (Est# 20420)
- The HACCP process description utilized by AAM is Raw Ground. This HACCP plan has been validated by in-plant scientific studies with on-going verification procedures conducted at specified frequencies. The plan is maintained on file within our establishment and is available for customer review upon an on-site visitation.
- The products provided are single ingredient raw ground beef of various fat/lean blends.
- Our establishment has a contingency plan that covers continuity of operations.
- Sanitation Performance Standards per 9 CFR 416. 1 through 416.6.
- Sanitation Standard Operating Procedures (SSOP) per 9 CFR 416. 11 through 416.16.
- Hazard Analysis and Critical Control Points Systems (HACCP) per 9 CFR 417.
- Routine Salmonella testing is conducted by USDA, FSIS and AAM on finished ground beef products.
- All American Meats, Inc. only buys raw materials from official USDA establishments that have HACCP systems validated to reduce *E. coli* O157:H7, Non-O157 STECs, and Salmonella to below detectable levels.
- All American Meats, Inc. only buys raw beef trim materials derived from domestic cattle (Born, Raised and Harvested in the United States).
- All raw beef materials purchased for ground beef production have been tested and found negative for *E. coli* O157:H7 prior to production (Sampling must at a minimum consist of 2 combo lots utilizing an N=60 sampling plan).
- Our raw ground beef products are comprised of single ingredient raw beef items which are not part of the Big 8 Allergen listing. Therefore, there are presently no concerns with allergens related to our raw ground beef.
- AAM maintains a High Event Period (HEP) program that does not allow the receipt of any raw materials from suppliers that have experienced a Systemic High Event Period (SHEP).
- Reassessment of HACCP system performed annually as required by 9 CFR 417.4 (a) (3) and when there is an occurrence of unforeseen hazards in accordance with 417.3 (b).
- Ongoing monthly verification testing of finished Ground Beef products for *E. coli* O157:H7. All pathogen testing of beef trim performed by a third-party laboratory utilizing the PCR BAX method.
- AAM only receives boneless beef items for conversion to ground beef. No Specified Risk materials (SRM) are received into our facility.
- All products are refrigerated throughout the process in order to maintain cold chain and prevent bacterial proliferation.

- AAM complies with USDA/AMS food security requirements for both domestic and international sales.
- Maintains a written comprehensive recall strategy that conducts traceability exercise twice a year (trace forward and trace back).
- Annual third-party audits are conducted to certify our processes are compliant with the GFSI standards under BRC—current AA Rating.
- AAM only purchases raw beef materials from Halal certified suppliers. All of our products are Halal certified, but not Kosher certified.
- Emergency Contacts are as follows;

Shawn Buchanan—President	Emile Randazzo—VP of Reg. Affairs/QA
Wk.: 402-734-6901/Cell: 402-630-9528	Wk.: 402-733-1711/Cell: 402-578-8110
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Our mission at All American Meats is a commitment to food safety and a dedication to the production of the highest quality ground beef that is both safe and wholesome for our customers and their consumers. As a customer of All-American Meats, we thank you for your interest and continued business and if there is any additional information you need, please do not hesitate to contact me.

Sincerely,

Juan Carlos Ruiz

Juan Carlos Ruiz
Plant Manager