



## General and Continuing Letter of Guarantee

**January 21, 2020**

Dear Business Partner/Customer,

The undersigned, Belcampo Butchery LLC, hereby guarantees, that from this point forward, that all products sold, shipped, and delivered to our business partners and customers are not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act, and are in compliance with interstate commerce regulations. Our USDA-FSIS establishment, #44932/#P44932, meets all USDA requirements set forth in Title 9 Code of Federal Regulations for the production, sale and distribution of meat and poultry products.

Our facility operates under a Food Safety Management System based on HACCP principles. We are certified Organic, CCOF, and Humane. We take pride in producing a consistently safe, wholesome product through a wide range of programs. These programs utilize USDA and Industry approved and regulated systems and intervention processes.

Our products undergo robust microbiological testing that occurs throughout production that meets and exceeds all regulatory requirements and includes E. coli O157, non-O157 STEC. All testing is conducted per AOAC methods.

Most importantly, we are striving to fulfill all of our business partner and customer expectations by providing a consistently safe, quality product that meets or exceeds all expectations.

Send questions or update requests to [Cob@Belcampo.com](mailto:Cob@Belcampo.com) or call 530-842-5200.

Regards,

Courtney O'Brien Regulatory and Compliance Coordinator  
Belcampo Butchery LLC  
Yreka, California 96097