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January 4, 2021

Dear Valued Customer,

This is to certify that the beef and pork products supplied by this firm are processed and packaged in USDA inspected establishment No. 9228 in compliance with all applicable government regulations and standards as well as GFSI audit requirements. Furthermore, all raw meat product within and between lots is uniform in quality and composition and no portion of a lot is ever handled differently from our general storage and handling practices. Carlton Farms is committed to produce and supply a clean, safe, and wholesome product.

Carlton Farms requires strict adherence to our Hazard Analysis Critical Control Point (HACCP) plans. Additionally, we continue to develop and enhance our HACCP programs to optimize preventative measures in our process, as necessary. Furthermore, we have implemented sanitation policies and procedures, good manufacturing practices, microbiological testing programs, food defense and traceability programs, and maintain an active residue prevention program to ensure all livestock meet USDA and FDA guidelines for residue withdrawal at time of slaughter.

All pork and beef processed at Carlton Farms originated from livestock born and raised in the United States. In addition, Carlton Farms adheres to the North American Meat Institute (NAMI) guidelines for animal handling standards and maintains a systematic (robust) humane handling program.


Our suppliers are aware that the products and materials we purchase from them are used to manufacture and package food products. Under no circumstances will a company officer or employee of this firm have knowledge that product supplied to any company contains violative residue level(s) or is contaminated with any chemical or physical object that might render the product unsafe for consumption regardless of where the contamination may have occurred. In addition, all product supplied can be assumed to be of a microbiological condition that is consistent with the prevailing standard for the industry regardless of the delivery date, specific type of product, or any other factor.

Raw meat product will be stored and shipped under sanitary conditions in refrigerated conditions using a method of transit proven suitable for always maintaining refrigerated temperatures. Raw meat product arriving in a condition indicating the product was temperature abused during shipping, must be returned to our establishment.

Product shipped will be packaged in fiberboard containers capable of withstanding the normal loading, shipping, unloading, and storage practices employed in the industry. Product which is not protected by individual primary packaging is enclosed in plastic, food grade liners. Product arriving in damaged boxes which fail to fully protect the product must be returned to our establishment. All packaging materials comply with all relevant regulatory requirements and a letter of guarantee is on file for all packaging materials.

The conditions stated in this warranty letter are in addition to any applicable product specifications which may be identified as a condition of purchase. None of the provisions in this letter are intended to substitute for any other product specifications.

Sincerely,


Dan Sheppick
Operations Manager