



Walt's Wholesale Meats Inc.

350 So Pekin Road Woodland, Washington 98674

Phone: 1-360-22-8203

Fax: 1-360-225-6196

Food Safety Department:

1-360-2258-7433

50 years of excellence in the beef industry

This is our continuing product guarantee

All edible beef products produced at Walt's Wholesale Meats, Inc. Est. #6423 are in full compliance with the following USDA regulations:

- HACCP regulations as per 9 CFR Part 417, effective January 25, 1999 for plants with 10 or more employees but fewer than 500.
- Sanitation Standard Operating Procedures as per 9 CFR Part 416 through 416.17, effective January 27, 1997.
- Testing of carcasses for E. Coli Biotype 1 as per 9 CFR Part 310.25
- Residue sampling of carcasses will be conducted by FSIS according to (FSIS Directive 10,800.1 rev.1). March 03,2014.
- Testing of carcasses for Salmonella conducted by the USDA as per 9 CFR Part 310.25.
- E.coli O157:H7 microbial interventions as per 9 CFR Part 417 (Docket No. 00-022N). Our critical control point (CCP) is a post-evisceration organic acid spray. This microbial intervention has been scientifically researched and validated to reduce E.coli O157:H7 and other non-O157:H7 Shiga Toxin producing E.coli to below detectable levels in our slaughter process. We also utilize hot water pasteurization of carcasses and apply the same organic acid application prior to fabrication. Our HACCP Plans were appropriately reassessed for the applicable FSIS Notices of 44-02 (Oct. 2002 E. coli O157:H7 Reassessment), Federal Register Docket 04-042N (May 2005 HACCP Plan Reassessment for Mechanically Tenderized Beef Products) and/or FSIS Notice 65-07 (Oct. 2007 E. coli O157:H7 Reassessment) are currently using an FSIS defined "robust testing method".
- All beef products produced after August 31, 2007 does not contain SRMs, as defined by the new standards of USDA FSIS 9 CFR Part 310.22 (Notice 56-07). All products are produced according to the USDA FSIS Final Rule notice 56-07, Walt's Wholesale Meats, Inc. has reassessed it HACCP plan and has implemented several measures to remove and dispose of SRMs into inedible rendering. Any bone-in product meets USDA regulations regarding SRMs. The spinal cord is removed from all carcasses, the small intestine is removed from all carcasses, the skull including the brains, eyes, and trigeminal ganglia are discarded from all cattle 30 months and older, the tonsils are removed from all cattle, the vertebral column of cattle 30 months of age and older is removed during fabrication, and carcasses are segregated according to age based on the guidelines presented in FSIS notice 5-04 to ensure proper disposal of SRMs from cattle 30 months of age and older.
- Letter of guarantee from livestock producers for drug residue compliance and ruminant feed ban.
- All cattle or carcasses used for production have been fed materials that are in compliance with the Food and Drug Administration regulations. Specifically, Title 21 part 589.2000 of the CFR prohibiting the feeding of ruminant meat and bone meal to ruminant animals.
- Animals are slaughtered in adherence to the federal Humane Slaughter Act of 1958 and 9 CFR part 313. Walt's Wholesale Meats, Inc. does not accept delivery of non-ambulatory animals. All non-ambulatory animals are condemned and disposed of in accordance with USDA FSIS Regulation 9 CFR Part 309.13.
- This is a federally inspected establishment which is under the regulatory control of 9 CFR 416 and 417. The verification of our CCP's can be done by observing that product that leaves this establishment bears the FSIS mark of inspection.
- Packaged subprimals placed into commerce are microbiologically independent and have not been comingled due to direct product to product contact inside a container.

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In addition to our validated CCP's, we implement several other interventions to ensure a wholesome product.

General

- 180 F water knife/equipment sterilizers are utilized.
- Positive air flow systems are utilized on the kill floor for the reduction airborne contaminants.
- Annual Third-Party Audit with E. coli O157:H7 addendum.
- Testing of trim and/or hearts for E. coli O157:H7 and Salmonella upon request.

Pre-evisceration

- Carcass hide pattern cleaning prior to hide opening.
- Pre-evisceration steam vacuum pasteurization.
- Pre-evisceration antimicrobial application

Post-evisceration

- Zero tolerance trimming (CCP 1).
- Post-evisceration steam vacuum pasteurization.
- Carcass hot water pasteurization prior to antimicrobial application.
- Validated Antimicrobial application for E. coli O157:H7 (CCP 2).
- In-house inspector who visually inspects each carcass for visible contamination.
- Sufficient carcass separation inside the holding cooler to expedite carcass surface cooling.
- Antimicrobial application on carcasses post-chill/prior to fabrication.
- Quick chilling of carcasses to bring surface temperatures down to 45 degrees or lower within 24 hours
- Validated product temperature equal to or less than 45 degrees for microbial growth (Raw Not Ground CCP1)
- Aerobic plate count testing programs with targets ranging within 10,000-40,000.

Other

- Affidavits signed by livestock producers certifying that to the best of his/her knowledge, none of the livestock presented for slaughter at Walt's Wholesale Meats, Inc. are adulterated within the meaning of the Federal Food, Drug, and Cosmetic Act (21 CFR 589-2000) and that none of these animals presented for slaughter have illegal levels of drug residue.
- Walt's Wholesale Meats, Inc. does not use advanced meat recovery systems product.
- Walt's Wholesale Meats, Inc. does not use air injection stunning.
- Walt's Wholesale Meats, Inc. verifies the microbial interventions in our slaughter process by performing E.coli 1057:H7 and Salmonella robust sampling and testing. We also, at least quarterly, perform verification testing (check samples) monthly from April to September. Our samples are analyzed utilizing AOAC official test methods using an outside third-party laboratory.
- HEP Program with procedures to investigate and address potential process control issues
- BRC GFSI Certified

Sincerely,

Eduardo Pelayo (Food Safety & Programs Manager) 1/4/2021

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