



January 3, 2022

To our Valued Customer

All beef products produced by Central Valley Meat Co., Inc. for shipment to food processors are produced under a USDA Grant of Inspection. Central Valley Meat Co., Inc. products bear the USDA Mark of inspection as establishment number 6063A. The beef products are produced according to the rules and regulations of the Federal Meat Inspection Act and the Food Drug and Cosmetic Act.

Central Valley Meats operates under a written HACCP and SSOP plan(s) whereas products are released for shipment only if they met the required criteria cited within those plans. Our HACCP plan has been designed to comply with all relevant USDA rules and regulations as required. HACCP Plans include intended use for products such as intact and non-intact use.

All boneless beef products that are known to be intended for raw ground beef are sampled and tested for E.coli 0157:H7 prior to being released from our facility. A robust sampling plan is in place whereas all lots of boneless beef are sampled using the N60 or the IEH N60 Plus method. Product is samples and analyzed in accordance with the USDA Laboratory Guidebook MLG 5.03. Central Valley Meat will only release boneless beef for the production of raw ground beef after a negative test result is received for each lot and the product is accompanied with a Certificate of Analysis (COA). Product not accompanied with a COA such as sub primal and other intact products are not intended to be used for the production of ground meat and are to be used as intact product. CVM does perform N60 verification sampling that is designed to verify the adequacy of our trim sampling program. Trim verification sampling is performed a minimum of 8 times per year (three times in the 2<sup>nd</sup> & 3<sup>rd</sup> quarters and once in both the 1<sup>st</sup> and 4<sup>th</sup> quarters). N60 verification samples are analyzed for E.coli 0157:H7 and STECs. The N60 sampling is audited once a year by a recognized third party organization.

Throughout our slaughter process we maintain various microbiological intervention devices consisting of hide washing, steam vacuums, pre evisceration wash, organic sprays and hot water pasteurization wash. The hot water pasteurization wash and lactic acid spray are our validated intervention pathogen devices in place to reduce E.coli 0157:H7 and STECs to below detectable levels. These interventions are CCPs in our HACCP plan.

Proper handling of livestock for slaughter is extremely important to all of us in the meat production chain, both ethically and economically. Our Animal Handling Program strictly adheres to the USDA Humane Slaughter Act of 1978 and the AMI Good Management Practices for handling and slaughter of cattle. Central Valley has in place an animal welfare program that is monitored daily by trained personnel. The animal welfare program is audited by a recognized third party auditing firm on both an announced and unannounced schedule. We have PACCO certified employees on site to oversee our animal handling program.

To the best of our knowledge we certify that the cattle slaughtered at our facility have been fed in compliance with the August 1997 Food and Drug Administration regulation 21 CFR589.2000. This regulation prohibits the feeding of ruminant meat and bone meat to ruminant animals. Documentation is required from our cattle suppliers and is maintained at our facility.

Central Valley Meat  
10431 8 ¼ Ave –Hanford California 93230  
1 559 583 9624



To further enhance safeguards against Bovine Spongiform Encephalopathy, (BSE), programs have been put in place to ensure that cattle processed at Central Valley Meat shall comply with the following documents:

- Comply with the USDA-FSIS July 13, 2007 final rule, Prohibition of the use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non Ambulatory Disabled Cattle; Prohibition of the Use of certain stunning Devices Used to Immobilize Cattle During Slaughter.
- Directive 6100.1
- Directive 6100.4
- Notice 56-07

We have developed procedures to assure that no downer cattle are slaughtered and no air injection stunners are used. The brain, skull, eyes, trigeminal ganglia, spinal cord, distal ileum and the tonsils are removed and diverted to inedible rendering during slaughter. The vertebral column from animals aged 30 months of age and older is removed during the fabrication process and is diverted to inedible rendering. Central Valley Meat has in place a written SRM program which complies to all relevant SRM regulations such as CFR 310.22 and FSIS Directive 6100.4. All relevant employees are trained on SRM jobs prior performing duties associated with such jobs.

Within our slaughter process, high risk cattle may be subject to residue testing. Therefore, we have asked our cattle supply chain to certify that the cattle purchased for slaughter are free of illegal drug residue at time of purchase. We maintain a drug residue control program, which utilizes USDA best available practices. The USDA in our facility routinely test cattle for residue under the National Residue Surveillance Program.

Central Valley Meat has in place a written pest control program. Pest Control services are conducted by a third party company with licensed and trained personnel. Certificates and insurance for the third party company are kept on file and renewed annually r as required should there be a technician change.

Central Valley Meats participated in a Global Food Safety Initiative auditing program scheme. The company has achieved certification of BRC at an "AA" level and the last audit was performed in September of 2020. Our establishment has written programs for product recall and "HEP" events.

If you require additional information or have questions please feel free to contact me.

Kind Regards,

*Terri L Hall* digitally signed 1 03 2022 10:45am

Terri L Hall  
Director of Food Safety and Quality  
Central Valley Meat

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