



To whom it may concern:

1. All product now being sold or which may hereafter be sold or delivered by Seller to its customer (Buyer) is not and will not be adulterated, misbranded, unlawfully shipped or unlawfully introduced into commerce within the meaning of Federal Food Drug and Cosmetic Act, as amended: the Federal Meat Inspection Act of 1967, or any other federal, state, or municipal statutes, ordinances, rule or regulation pertaining hereto.
2. Seller shall indemnify and hold Buyer, its officers, agents, employees and customers hold harmless from any all complaints, claims or legal actions for loss related to or arising out of or resulting from the purchase, sale, consumption or use of its products, including any claimed patent or trademark infringement, to the extent of Seller's negligence, and subject to Seller's Consumer Product Complaint Procedures, provided, however such indemnification shall not extend to any loss caused by the negligence of either Buyer, its customers, its invitees, or third parties, of for consequential or punitive damages.

Unless Buyer receives written notice otherwise, this agreement shall apply each and every purchase of Seller's product by Buyer and serves as continuing guarantee unless revoked by Seller in writing upon seven (7) days written notice.

USDA establishments covered by this letter include:

<u>Facility Location:</u>	<u>Establishment #</u>
Hempler's, Ferndale WA	6410, P-6410
Isernio's, Kent WA	1542, P-1542

All our products are produced in a manner consistent with guidelines and regulations established by the United States Department of Agriculture 9 CFR 200 to the End. Company programs, including HACCP Plans, SSOP's and Good Manufacturing Practices have been implemented to ensure the continued safety and wholesomeness of our products. All operations in both processing facilities are monitored by the United Sates Department of Agriculture inspection personnel. Both establishments are certified under SQF Food Safety Code, Edition 9.0.

We take great pride in producing safe and high quality product for our customers. Through implementing best practices, creatively engaging our employees and having open and honest communication internally and externally, we will work together with our suppliers and customers to produce quality products under strict food safety policies and procedures that meet and exceed our customer's requirements. As a valued customer, we appreciate your business and ask that you feel free to contact us if you need further information.

Sincerely,



03.05.21

Raigul Iskakova
Director of Quality Control