



# HILL MEAT COMPANY

P.O. Box 1066 • 1503 NW 50th St. • Pendleton, OR 97801  
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To Whom It May Concern:

January 3, 2022

This is to certify that the various meat products supplied by Hill Meat Company are processed using 100% natural pork and packaged in our USDA inspected establishment #9201 in Pendleton, Oregon in compliance with all applicable governmental regulations and standards. Furthermore, all raw meat product within and between lots is uniform in quality and composition and no portion of a lot is ever stored or handled indifferently from our general storage and handling practices.

Our suppliers are aware that the products and materials we purchase from them are used to manufacture and package food products. The ingredients used are wholesome and approved for use in USDA plants; continuing letters of guarantee are provided from all suppliers. Under no circumstances will a company officer or employee of this firm have knowledge that any product contains violative residue unsafe for consumption regardless of where the contamination may have occurred. In addition, all products can be assumed to be of 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.

All meat products are shipped under sanitary, refrigerated conditions using a method of transit proven suitable for maintaining refrigerated temperatures at all times. Hill Meat Co. is now allergen free.

Hill Meat Company guarantees all Hill's Branded products for the following period provided handling and temperature have been maintained:

### Processed Meats from Date of Pack

- |   |                  |
|---|------------------|
| • Bacon Vac Packed                          | 90 days chilled  |
| • Bacon – Gas Flushed                       | 60 days chilled  |
| • Bacon – Poly Lined                        | 365 days frozen  |
| • Fully Cooked Bacon Topping                | 365 days frozen  |
| • Unsliced Natural Juice Hams               | 120 days chilled |
| • Sliced Natural Juice Hams                 | 90 days chilled  |
| • Fully Cooked Sausage – Vac Packed         | 90 days chilled  |
| • Fully Cooked Sausage – Poly/Pillow Packed | 365 days frozen  |
| • Raw Sausage Chubs/Bricks                  | 365 days frozen  |
| • Raw Sausage Links (Bulk / Trays)          | 365 days frozen  |

### Fresh Pork from Date of Pack

- |                     |         |
|---------------------|---------|
| • Bone-In products  | 28 days |
| • Boneless products | 35 days |

All products must be vacuum sealed with no leaks and stored and transported at no more than 35 degrees Fahrenheit at all times. Optimum temperature is 32 degrees.

All products are shipped in containers with a minimum bursting strength 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. All packaging materials comply with all relevant regulatory requirements.

We have also opted to include the ingredient vinegar in all of our hams and sausages as a pathogen intervention. This is a proven ingredient which inhibits the growth of certain pathogens, such as the ever dreaded listeria monocytogenes. Although this increases the cost of producing those products, knowing that the product is made in one of the safest ways possible, makes the increased cost worth while.

The conditions stated in this letter are in addition to any applicable product safety specifications which may be identified as a condition of purchase

Sincerely,

Nicole Sorensen  
President  
Hill Meat Company