



Calendar Year 2022

Food Safety and Quality - Letter of Guarantee

All Seaboard Foods/Farms products come from facilities that are USDA/FSIS Inspected establishments which have comprehensive Food Safety and Quality Assurance systems and a qualified staff in place to maintain compliance, wholesomeness, quality and continuous improvement.

Seaboard Foods facilities comply with all USDA/FSIS, FDA/FSMA and USDA/APHIS regulations in addition to following the regulatory requirements of export regulating bodies they supply. Some of the specific regulatory, quality and compliance items are:

- All *products* manufactured and shipped as Seaboard Farms or Seaboard Foods products are in full compliance with USDA / FSIS and the Federal Food, Drugs and Cosmetics Act, are not adulterated or misbranded and are in compliance with interstate commerce regulations.
- All food for animals, products, and procedures comply with FDA/FSMA regulations in adherence with 21CFR, Parts 11,16,117,500,507, and 579, cGMP, Hazard Analysis and Preventive Controls and Bioterrorism Act of 2002.
- Strict adherence to USDA/FSIS (9CFR) and Seaboard Foods policies/procedures, Antemortem (9CFR, 309), Postmortem (9CFR, 310), Sanitation (9CFR 416), Pest Control, Traceability and Recall (FSIS Dir. 8080.1, Rev4, Recall of Meat and Poultry), Food Defense and Crisis Management, Current Good Manufacturing Practices, and personal hygiene (CFR21, Part 110).
- All Food Safety HACCP programs address hazards through risk assessment including biological, physical and chemical (including radiological agents), completion of pre-shipment reviews and verifications that comply with USDA FSIS HACCP (9CFR 417) regulations.
- Foreign material prevention and detection is achieved through training, auditing and significant investment in various types of technology such as: metal detectors and X-Ray machines.
- All facilities test for Enterobacteriaceae pre and post evisceration (9CFR 310). This testing procedure is completed and monitored using Statistical Process Control methodologies.
- Our facilities are Global Food Safety Initiative certified, using SQF Edition 8 certification compliance as verified by annual 3rd party GFSI/SQF auditing bodies to confirm compliance.
- All Facilities comply with USDA FSIS Humane Handling (9 CFR 313) regulations and have USDA/FSIS approved Robust Systematic Approach to Humane Handling in place and are audited by a 3rd party annually to confirm compliance. Each facility maintains a PAACO (Professional Animal Auditor Certification) certified auditor on site.
- The FSQA (Food Safety Quality Assurance) system complies with USDA/FSIS Directive 7000.1. This includes Standard Weight, Labeling, Label Claims, % Injected, Nutritional Labeling and other regulatory requirements designed to protect the consumer in ways other than ensuring food safety.

Most importantly, we are striving to fulfill all of our customer's expectations by providing a safe, high quality product that meets all expectations. This letter of guarantee covers all pork primal, sub-primal and pork trim products supplied to our customers. In addition, we do not process or handle products derived from the bovine species or cloned animals.

Applies to USDA FSIS EST#'s; 13597-Seaboard Foods, Guymon OK , 31965 – Triumph Foods, St Joseph MO, 46071-Seaboard Triumph Foods, Sioux City, IA

http://www.fsis.usda.gov/Regulations_&Policies/Meat_Poultry_Egg_Inspection_Directory/index.asp

- Products produced by and for Seaboard Foods LLC conform to Seaboard Foods specifications as well as regulatory requirements.

Sincerely,

12/27/2021

Sid Cunningham

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