



## **2022 Interstate Meat Dist. Letter of Guarantee**

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### **To our valued customers:**

All ground beef, boneless beef trimmings, and fresh ground pork product processed by Interstate Meat Dist., Inc. are produced under a United States Department of Agriculture Grant of Inspection. All of our products are identified with the USDA mark of inspection identified with our establishment numbers 965 & 965A.

Interstate Meat Dist., Inc. implemented the Hazard Analysis and Critical Control Point (HACCP) food safety system in 1998. We operate under USDA Standard Sanitation Operating Procedures (SSOP's), Good Manufacturing Practices (GMP's), and Interstate Standard Operating Procedures.

We have reassessed our HACCP Plan in light of the information outlined in USDA, FSIS Notice 44-02. We recognize that in light of the information presented in the above-mentioned Notice 44-02 that cattle have a higher incidence of E.coli 0157:H7 than previously thought, therefore E.coli 0157:H7 is a hazard likely to occur in beef trimmings.

We also recognize that as of June 2012 USDA declared the top 6 non-0157 STECs as adulterants in raw non-intact beef products. Our procedures and intervention currently in place for reducing E.coli 0157:H7 are effective in addressing non-0157 STECs.

We have reassessed our HACCP Plans in light of the information outlined in FSIS, USDA Notice 4-04. We are aware of the issuance of new regulations in the Federal Register on January 12, 2004, in response to the diagnosis by USDA of a positive case of BSE in Washington State. Interstate Meat Dist., Inc. is not a slaughter facility nor do we bone carcass or cuts. We have contacted all of our suppliers and they have acknowledged their awareness of the new regulation and their compliance with them.

We have reassessed our HACCP Plan with regard to the information in FSIS, USDA 65-07. We have modified our Supplier Specifications, Microbial Testing Schedule and adopted the N=60 sampling method for E.coli 0157:H7. We have adopted quarterly verification testing frequency for E.coli 0157:H7 using the N=60 testing method for each of our Boneless Beef Suppliers. We have adopted verification testing of our finished ground product to be a minimum of six times annually for e.coli 0157:H7 using robust sampling methods.

We participated in an annual Third-Party Auditing program and have achieved an Excellent rating in Safe Quality Foods (SQF)

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Status: Published	<i>Document will be reviewed annually. Reviews and change history are maintained in Qualtrax.</i>	Doc #: 61921
Print Date: 1/11/22		Version: 3
Approval Record: Rodolfo Mendoza Approved on 1/11/2022 2:10:05 PM		



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We reassess our HACCP Plans, Sanitation Standard Operating Procedures, Rodent Control Program, and GMP Programs annually to verify that the programs are working as they are intended and are effective for their purpose.

We purchase meat products from processing and slaughter facilities that are inspected by USDA and all products are identified as “inspected and passed” with the USDA mark of inspection and facilities approved by USDA for importation. We implemented Boneless Beef Supplier Purchase Specifications outlining the process requirements with regards to HACCP, SSOP’s, pathogen interventions, and controls. All of our beef trimmings suppliers are sampling with N=60 or equivalent methods (combo packed) beef trimmings for E.coli 0157:H7 and supplying confirmation of negative results before delivery of combo packed boneless beef trimmings. Each of the suppliers has at least one validated intervention to eliminate or reduce E.coli 0157:H7 below detectable levels.

We have a CCP with a critical limit of 45 degrees F. to control the temperature of products and validate our plans routinely. We monitor our environment through microbial testing weekly. These tests are monitored on an ongoing basis for trend analysis of plant, equipment, and both raw materials and finished products.

We are currently registered with the FDA Bioterrorism Act and comply with all applicable Federal, State of Oregon, and Clackamas County regulations.

Interstate Meat Dist., Inc. will continue to strive to process and distribute safe wholesome food products by purchasing raw materials from responsible suppliers with controls and interventions in place to eliminate or reduce pathogens to undetectable levels and; through proper handling, temperature control, and implementation of new procedures based on scientific studies and new technologies as they are developed. We stress the importance of proper handling and cooking of raw meat products by our customers as the critical and final step in the food safety system.

Respectfully,

Rodolfo Mendoza  
 QA Director  
 Interstate Meat Dist., Inc.

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