



OSI Industries, LLC
4900 South Major Avenue, Chicago, IL
60638, USA
Tel(708)458-9300

January 6, 2022

To Whom It May Concern,

OSI Major, located in Chicago, IL (Est. 251/P6930) is committed to food safety and providing all customers with safe high-quality products.

OSI Major is a USDA federally inspected processing facility and maintains registration with the FDA per regulatory requirements. USDA amenable (meat) products produced meet all USDA-FSIS requirements for the production, sale, and distribution of meat products. Non-USDA amenable products are compliant with the

U.S. Food and Drug Administration (FDA) *Hazard Analysis and Risk-Based Preventive Controls of Human Food* regulation for the production, sale, and distribution of food products.

Our Food Safety System fully implemented Hazard Analysis Critical Control Point plans (HACCP and HARPC), Sanitation Standard Operation Procedure (SSOP), Good Manufacturing Practices (GMPs), Allergen Program, Environmental Monitoring Program and Standard Operating Procedure (SOP) programs that are periodically reassessed as per regulations FSIS Notices (October 7, 2002 and Notice 65-07) and regulations (9CFR part 416 and 417). HACCP and HARPC plans are validated a minimum of annually via internal validation protocols and certified GFSI third party audit. The Food Safety System is continuously monitored by plant Operations personnel, verified by Quality Assurance personnel and USDA-FSIS inspectors. Routine product and plant environmental microbial testing is used to monitor the effectiveness of the HACCP/HARPC and SSOP programs.

Raw materials purchased and processed by OSI Major are sourced solely from approved suppliers who demonstrate compliance with USDA-FSIS and FDA regulations, and OSI customer raw material specifications. A fully implemented Product Recall Program, capable of providing trace-back and trace-forward, ensures all food products (including food contact packaging) by lot code can be identified and accounted for in a timely manner.

OSI Major's commitment to food safety and quality is demonstrated through extensive program development, implementation and monitoring to ensure production of safe, quality products that meet or exceed customer and consumer expectations.

Sincerely,

FSQA Manager
OSI Major
4900 South Major Avenue, Chicago, IL 60638
Email: mmaris@osigroup.com
www.osigroup.com