



January 2, 2019

Dear Valued Customer,

Please be aware that edible beef products produced at the Washington Beef, LLC processing facility, Est. #235, are in full compliance with the following USDA regulations:

- HACCP regulations as per 9 CFR Part 417, effective January 26, 1998 for plants with 500 or more employees.
- Sanitation Standard Operating Procedures as per 9 CFR Part 416.11 through 416.17, effective January 27, 1997.
- Testing of carcasses for E. coli Biotype 1 as per 9 CFR Part 310.25.
- Testing of ground beef for Salmonella conducted by USDA as per 9 CFR Part 310.25.

We conduct an annual reassessment to evaluate our HACCP plans. In addition to the annual reassessment, our HACCP plans are reassessed whenever we have a process change that affects the food safety system or as necessary to stay current with USDA:FSIS guidance materials.

Our HACCP plan lists E. coli O157:H7 as a hazard reasonably likely to occur in our beef slaughter process. We have incorporated validated intervention steps as CCP's to reduce E. coli O157:H7 to below detectable levels in our slaughter process. These CCPs are a hot water wash and a lactic/citric spray, each of which is independently validated. Lactic/Citric Acid is applied to Variety Meats intended for use as raw ground beef components, which includes Head meat, Cheek Meat, Boneless Beef Trim (tongue trim) and Heart Meat. We maintain this reduced level of E. coli O157:H7 in our raw, not ground processes by use of cold chain management.

Additionally, we apply lactic/citric acid to carcasses just prior to Fabrication, peroxyacetic acid to conveyor belts in our Fabrication process, and peroxyacetic acid to primals and sub-primals prior to packaging and to trim on the conveyor belt prior to placing into boxes or bins.

Our HACCP plan identifies specific finished products intended for use as non-intact products. These products are tested for E. coli O157:H7 per our test and hold program. Product categories and lot sizes are as follows:

- Binned trim – lot = 1 bin.
- Boxed trim – lot = 1 pallet of boxes
- Whole muscle binned products – lot = 1 bin

Specific finished products intended for use as raw ground beef components are tested for E. coli O157:H7 per our test and hold program. Product categories and lot sizes are as follows:

- Variety meat products – lot = separated by breaks and/or lunch.
- Boxed Beef Trim Fine (from our AMR process) – lot = 1 day's production (2000 lbs. or less)

Samples are collected using an FSIS accepted robust N=60, 375 g or N=60 Plus, which equal or exceed the FSIS method. Multiplex PCR-based testing, which is equivalent to or better than the FSIS method, is used to analyze the samples. Verification of our sampling protocol is conducted quarterly (monthly from April through September) by a third-party testing laboratory.

In addition, per the Washington Beef, LLC Purchase Specification program, raw ground beef component suppliers are required to provide a COA for E.coli O157:H7 on all product received at Washington Beef prior to the receipt of the product and must conduct E.coli O157:H7 testing requirement as approved by the USDA.



Washington beef, LLC also produces vacuum-packed products that are intended for intact use. We expect any customer who uses these products for anything other than intact production to address that specific use in their food safety program.

Our HACCP plan lists non-O157 STEC's as a hazard not reasonably likely to occur in our processes. The interventions we have incorporated into our process should be as effective in controlling non-O157 STEC as they are in controlling E. coli O157:H7.

Please contact me if I can answer any questions or provide further information regarding this important subject. We appreciate the opportunity to do business with your company and your mutual support of our food safety programs.

Sincerely,

Nichol LaFontaine  
Digitally signed  
by Nichol LaFontaine  
Date: 2019.01.02  
08:54:54 -08'00'

Nichol LaFontaine  
Quality Assurance Manager  
Washington Beef, LLC / AB Foods, LLC  
Nichol.LaFontaine@abfoodsusa.com  
509.865.2121 x5122