



Letter of Guarantee
Effective January 1st, 2023

Edible beef and bison products, manufactured at Intermountain Packing, located in Idaho Falls, ID. Establishment # 47547 meets all USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to the categories listed below.

HACCP / Pathogen Reduction Regulation Compliance

- Testing of carcasses for E. coli Biotype I (9 CFR Part 310, §310.25).
- Sanitation Standard Operating Procedures (9 CFR, Part 416, §416.11 - §416.17).
- HACCP Systems (9 CFR, Part 417, §417.1 - §417.8)
- Salmonella testing as conducted by USDA in accordance with §310.25.

E. coli O157:H7 Reassessment and Compliance

Annual reassessment of HACCP plan in accordance with 9CFR 417.4 (a) (3) effective January each calendar year. This reassessment includes review and verification of the HACCP plan in addressing E. coli O157:H7.

- E. coli O157:H7 is addressed as reasonably likely to occur in the Hazard Analysis.

Verification Testing for E. coli O157:H7

- Carcasses- daily testing for E. coli O157:H7 is conducted.
- Trim- each lot is tested for E. coli O157:H7. (Meets or exceeds N-60)

Beef Materials Destined For Grinding

All beef materials destined for raw ground use are subjected to a N-60 sampling for detection of E. coli O157:H7.

Laboratory Verification Testing

Verification of E. coli O157:H7 testing methods are routinely performed at Intermountain Packing by Eurofins Microbiology Laboratories.

HACCP

Validated Critical Control Points for the following categories are in place and in effect at present include:

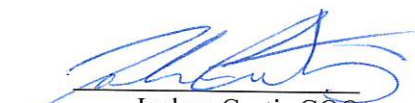
Slaughter and Raw Not Ground - Variety Meats

- CCP1 - Zero Tolerance for feces, ingesta and milk (Directive 6420.2)
- CCP2 - Intervention (Paracetic acid) to address E. coli O157:H7
- CCP3 - Chilling to prevent microbial outgrowth.
- Disposition for E. coli O157:H7 positive product.

Raw Not Ground - Trim and Subprimals

- Pre-Cut Carcass Temperature to ensure proper chilling to prevent microbial outgrowth.
- Disposition for E. coli O157:H7 positive product.

CCP's (Critical Control Points) are in place to address E. coli O157:H7 and, as a result, contamination can be prevented, eliminated, or reduced to an acceptable level. These CCPs are strictly monitored.


Joshua Curtis COO