



HOUSE OF RAEFORD FARMS OF LOUISIANA, L.L.C.

Post Office Box 707 • Arcadia, Louisiana 71001

Ph. (318) 263-9004 • Fax (318) 263-3982

To: Whom it May Concern

Date: July 05, 2022

Re: Poultry Products Continuing Letter of Guarantee - P19865

Poultry products that have been produced and distributed by House of Raeford Farms of Louisiana, L.L.C., P-19865 meet all applicable requirements of the Poultry Products Inspection Act and the Food, Drug, and Cosmetic Act. All poultry products produced at House of Raeford are produced in compliance within an approved HACCP/SSOP program, with oversight by USDA/ FSIS Inspection. All poultry processing steps at House of Raeford have been assessed for the prevention of biological, chemical, and physical hazards. Validated interventions are in place for biological hazards including *Salmonella* and *Campylobacter* identified within the HACCP Plan. We perform daily bird rinse samples at pre chill and matched sample rinse at post chill for Salmonella, Campylobacter and E. coli. These results are reported to us from an outside lab service for review. The Salmonella and Campylobacter results are tracked on a computerized spreadsheet.

Testing of flocks for residual pesticides are performed and analyzed to ensure that no chemical hazards are present in our products. We have a system in place to test all flocks prior to slaughter for the AI strain HPAI H5N1. All results are received prior to slaughter of the birds. Our company is registered as part of the National Poultry Improvement Plan (NPIP). Our registered NPIP # is 72-744.

House of Raeford's all natural chicken products originate and mature on local U. S. family farms without the use of growth hormones or steroid supplements and have been minimally processed. In its fresh state, we do not add artificial ingredients, coloring, or chemical preservatives except by customer request.

Water and ice potability certificates and testing are updated a minimum of bi-annually to ensure that no biological contaminants are present in our potable water supply. Our facility has a Process Verified Program (PVP) that is audited by USDA/AMS with the following approved claims; NAE, RUA, NAIHM, NAIHH, and USA Source Verified. (www.processverified.usda.gov)

The Processing Plant operates under a written GMP Company Policy. An approved Pest Control Program is in place from outside contractor. Our Food Defense Plan is implemented using the guidelines recommended by the USDA and is audited through USDA/AMS. Sanitation of the plant is performed by a Contract Sanitation Company (PSSI) with daily pre-operational inspection performed by QA Employees.

Our establishment is SQF certified to include a Supplier Approval Program. We also implement a Hold program within our Quality Assurance Department. Maintenance management follows a preventative maintenance program within our establishment that is followed weekly or as needed. Recall procedures are developed with mock recalls performed annually.

All poultry products produced at House of Raeford's facilities have been produced under Quality Assurance and HACCP programs to ensure compliance with current customer and company requirements.

Mitzi Gaddy, QA/HACCP Manager – P19865

Mitzi.gaddy@houseofraeford.com

Our Mission "To do the Right Thing in all things that we do".

CONFIDENTIAL COMMERCIAL INFORMATION