



CRYSTAL LAKE FOODS LLC.

January 2, 2023

To: Whom it may concern

Dear, Sir or Madam

This letter serves to inform you that Crystal Lake Foods LLC, USDA Establishment # 20845 utilizes HACCP, Sanitation Standard Operating Procedures and Good Manufacturing Practices to help insure all products are wholesome and safe for human consumption. The plans have been in place since the facilities inception July 1999 and are reassessed at least annually. The USDA FSIS IIC has unlimited access to the plans and all related documents for review. The General Manager and Plant Manager have completed certified training to implement, reassess and make changes to the plans when necessary.

Suppliers are required to provide Crystal Lake Foods LLC with a HACCP letter which describes the procedures, processes and interventions they have in place to insure pathogens including E.Coli 0157:H7 are eliminated or reduced below detectable limits for all product shipped to Crystal Lake Food LLC.

SRM removal is done by our suppliers. Suppliers are required to provide Crystal Lake Foods LLC with a letter describing how they control and remove Specified Risk Materials (SRM).

Sincerely,

Chris Broughton
Plant Manager

Date: 1-2-23