



2024 Interstate Meat Dist. Letter of Guarantee

To our valued customers:

All ground beef, boneless beef trimmings, and fresh ground pork products processed by Interstate Meat Dist., Inc. are produced under a United States Department of Agriculture Grant of Inspection. All of our products are identified with the USDA mark of inspection identified with our establishment numbers 965 & 965A.

Interstate Meat Dist., Inc. implemented the Hazard Analysis and Critical Control Point (HACCP) food safety system in 1998. We operate under USDA Standard Sanitation Operating Procedures (SSOPs), Good Manufacturing Practices (GMPs), and Interstate Standard Operating Procedures.

We have reassessed our HACCP Plan in light of the information outlined in USDA, FSIS Notice 44-02. We recognize that in light of the information presented in the above-mentioned Notice 44-02 cattle have a higher incidence of E.coli 0157:H7 than previously thought, therefore E.coli 0157:H7 is a hazard likely to occur in beef trimmings.

We also recognize that as of June 2012, USDA declared the top 6 non-0157 STECs as adulterants in raw non-intact beef products. Our procedures currently in place for reducing E.coli 0157:H7 are also effective in addressing non-0157 STECs.

We have reassessed our HACCP Plans in light of the information outlined in FSIS, USDA Notice 4-04 about SRMs. Interstate Meat Dist., Inc. is not a slaughter facility nor do we bone carcasses or cuts. We require all of our suppliers to follow the regulations about SRMs and to share with us their protocol and letter of guarantee. We have contacted all of our suppliers and they have acknowledged their awareness of the regulation and their compliance.

We have reassessed our HACCP Plan concerning the information in FSIS, USDA 65-07. We have modified our Supplier Specifications, and Microbial Testing Schedule and adopted the N=60 sampling method for E.coli 0157:H7. We have adopted monthly verification testing frequency for E.coli 0157:H7 using the N=60 testing method.

We participate in an annual Third-Party Auditing program in Safe Quality Foods (SQF)

We reassess our HACCP Plans, Sanitation Standard Operating Procedures, Pest Control Program, and GMP Programs annually or as needed to verify that the programs are working as they are intended and are effective for their purpose.

We only purchase meat products from slaughter facilities that are inspected by the USDA and facilities approved by the USDA for importation. We implement Boneless Beef Supplier

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Purchase Specifications outlining the process requirements about HACCP, SSOPs, pathogen interventions, and controls. All of our beef trimmings suppliers are sampling with the N=60 or equivalent methods for E.coli 0157:H7 and supplying confirmation of negative results before delivery of boneless beef trimmings. Each of the suppliers has at least one validated intervention to eliminate or reduce E.coli 0157:H7 below detectable levels.

We have a CCP with a critical limit of 45 degrees F. to control the temperature of products and validate our plans routinely. We monitor our environment through microbial testing weekly. These tests are monitored on an ongoing basis for trend analysis of plant, equipment, and both raw materials and finished products.

We are currently registered with the FDA Bioterrorism Act and comply with all applicable Federal, State of Oregon, and Clackamas County regulations.

Interstate Meat Dist., Inc. will continue to strive to process and distribute safe wholesome food products by purchasing raw materials from responsible suppliers with controls and interventions in place to eliminate or reduce pathogens to undetectable levels and; through proper handling, temperature control, and implementation of new procedures based on scientific studies and new technologies as they are developed.

Respectfully,

Rodolfo Mendoza
 QA Director
 Interstate Meat Dist., Inc.

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