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Food Product Guarantee

January 29, 2024

To whom It may concern:

Morasch Meats is committed to ensuring our customers receive the safest and highest quality product that meets all regulations of the Federal Meat Inspection Act.

All products produced by Morasch Meats are produced under USDA grant of inspection 4102, P4102, V4102. Product is guaranteed on the date of shipment as not being adulterated or misbranded according to the regulations set forth by the Federal Meat Inspection Act. Morasch Meats operated under an accepted and approved HACCP Program. We also have other programs in place to make sure the product is safe and wholesome.

As a further processor, we have purchasing prerequisite program in place to ensure that all suppliers have addressed E Coli 0157 H7 as a hazard likely to occur in their HACCP program and that an intervention step is in place to reduce to below detectable levels. Morasch Meats performs a yearly HACCP supplier review and keeps records of all supplies purchased from along with letters that verify intervention steps, and that BSE and SRM Material is removed. All products further processed from Morasch Meats will come from a slaughter facility that has a HACCP program in place and addresses E Coil 0157 H7 as a hazard likely to occur with a CCP in place to prevent Adulterated or Misbranded product from entering the Marketplace.

All of our ground beef products are produced from trim that has been tested and found negative of E Coli 0157 H7. We randomly audit our suppliers and our own finished grind products to ensure that the product we produce are not adulterated.

If you have any questions or concerns regarding our products or programs, please call. Third party audit scores are available upon request.

**Thanks,
John Ramsey**