
ABF PACKING INC.
8758 S. US HWY 377
DUBLIN, TX 76446

Establishment #19478

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“Service is our Goal”

January 9, 2016

To Whom It May Concern:

Our commitment at ABF Packing, Inc. is to ensure that all products manufactured are safe and wholesome. This is accomplished through the implementation of our HACCP plan with monitoring of Critical Control Points (CCP's) identified to prevent food hazards in our process. Our HACCP program is approved by the USDA.

ABF has conducted our Annual Reassessment in accordance to 9CFR 417.4(a)(3) on 4/17/09, and determined in our Hazard Analysis that E Coli 0157:H7 is a Hazard likely to occur, there for ABF has implemented and verified two interventions (one thermal, one acid spray (CCP)) to reduce pathogens below detectable levels. Carcasses are randomly selected and tested for verification of these control point.

All products produced are derived from cattle that have been fed materials in compliance with FDA CFR21 Part 589.2000 which prohibits the feeding of ruminant meat and bone meal to other ruminant animals. Documentation of compliance from live cattle suppliers is on file at the plant.

ABF does not permit the slaughter of non-ambulatory, disabled cattle as described in 9CFR 309.2 (b). Non-ambulatory, disabled cattle are disposed of in accordance with 9CFR 309.13.

Written procedures are in place ensuring compliance with USDA regulations preventing product contamination with Specified Risk Materials (SRM). Boneless beef is derived from animals which were not subjected to a stunning process in which a device is used to inject compressed air or gas into the animal's cranial cavity and do not contain the following material: skull, brain, trigeminal ganglia, eyes, spinal cords, dorsal root ganglia, vertebral column, excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum, from bovine animals 30 months and older.

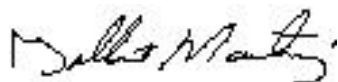
ABF has a program in place to identify and segregate over 30 month (OTM) carcasses from under 30 month (UTM) carcasses for bone-in product fabrication. Included in the program are procedures for eligible carcass identification, segregation, SRM removal and disposal, and QC auditing. With these procedures, bone-in products fabricated at this facility meet the requirements of FSIS notice 5-04.

This establishment does not use mechanically separated meat (ARM products) and does not have any equipment designed to produce such product from the skull or vertebral column from animals of any age.

ABF takes its responsibility to animal welfare serious and is proud of its consistent compliance with the USDA Humane Methods of Handling and Slaughtering Act of 1978, CFR9 Part 313 (Humane Slaughter of Livestock, Directive 69000.1 Revision 1 (11/98). Compliance is ensured through training, routine observation by management and third party auditing.

If there are any questions please feel free to contact me at 254-968-4919.

Respectfully,



Gilbert Martinez
Plant Manager