January 2, 2018

Attention All Customers of Raw Beef Products:

All products produced by Central Valley Meat Co., Inc. for shipment to food processors are produced under a United States Department of Agriculture Grant of Inspection. Central Valley Meat Co., Inc. products are issued USDA stamps for establishment number 6063A. Products are produced according to the rules and regulations of the Meat Inspection Act and the Food Drug and Cosmetic Act and are produced under a current HACCP and SSOP program whereas products are released for shipment only if they meet those criteria. Our HACCP has plan has been designed in order to comply with FSIS Federal Register Notice: *E.coli O157:*H7 Contamination of Beef Products Vol. 67, No. 194/Monday, October 7 2002.

Throughout our slaughter process we maintain various microbiological intervention devices consisting of hide washing, steam vacuums, organic acid sprays, and hot water pasteurization wash. The hot water pasteurization wash and lactic acid spray are our validated pathogen intervention devices in place to eliminate or reduce *E.coli O157:H7* and STECs to below detectable levels and is CCP 1a and CCP1b of our HACCP Plan.

Proper handling of livestock for slaughter is extremely important to all of us in the meat production chain, both ethically and economically. Our Animal Handling Program strictly adheres to the USDA Humane Slaughter Act of 1978 and the AMI Good Management Practices for handling and slaughter of cattle.

To the best of our knowledge, we certify that the cattle slaughtered at our facility have been fed in compliance with the August 1997 Food and Drug Administration regulation 21 CFR589.2000. This regulation prohibits the feeding of ruminant meat and bone meal to ruminant animals. Documentation is required from our cattle suppliers and is maintained at our facility.

To further enhance safeguards against Bovine Spongiform Encephalopathy, (BSE), programs have been put in place to ensure that cattle processed at Central Valley Meat shall comply with the following documents:

- Comply with the USDA-FSIS July 13, 2007 final rule, Prohibition of the use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle; Prohibition of the Use of certain stunning Devices Used to Immobilize Cattle During Slaughter.
- Directive 6100.1
- Directive 6100.4
- Notice 56-07

We have developed procedures to assure that no downer cattle are slaughtered and no air injection stunners are used. The brain, skull, eyes, trigeminal ganglia, spinal cord, distal ileum and the tonsils are removed diverted to inedible rendering during slaughter. The vertebral column from animals aged 30 months of age or older is removed during the fabrication process and is diverted to inedible rendering.

Within our slaughter process, high-risk cattle may be subject to residue testing. Therefore, we have asked our cattle supply chain to certify that the cattle purchased for slaughter are free of illegal drug residue at time of purchase. We maintain a drug residue control program, which utilizes USDA's best available practices.

All boneless beef or other beef products that are known to be intended for raw ground beef are sampled and tested for *E.coli O157:H7* prior to being released from our facility. A robust sampling plan is in place whereas all lots of boneless beef are sampled using the N60 or the IEH N60 Plus method. Product is sampled and analyzed in accordance with the USDA Laboratory Guidebook MLG 5.03. Central Valley Meat will only release boneless beef for the production of raw ground beef after a negative test result is received for each lot and the product is accompanied with a Certificate of Analysis (COA). If product is not accompanied with a COA, such as sub-primal and other intact products, then the product was not produced with the intention that it be used in raw ground beef. We also perform N60 and IEH N60 Plus verification testing that is designed to verify the adequacy of our trim sampling program. This verification testing is conducted at a minimum of eight times per year (three times in the 2nd & 3rd quarters and once in the 1st & 4th quarters). N60 verification samples are analyzed for *E.coli O157:H7* and STECs. At a minimum of once per year the N-60 sampling program and procedures are audited by a third party.

Packaged subprimals placed into commerce are microbiologically independent and have not been comingled due to direct product to product contact inside a container.

If you have any further questions please feel free to contact me at (559) 583-9624.

Sincerely,

Shelley Cumming
Food Safety and Quality Manager