



ESTABLISHMENT # 2255

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To Whom It May Concern:

Lone Star Beef Processors, L.P. implemented USDA Pathogen Reduction HACCP on June 1, 1998 and USDA Standard Operating Procedures on January 26, 1997. All carcasses slaughtered at Lone Star Beef Processors are processed through validated microbiological reduction treatment processes, thermal pasteurization and lactic acid rinse. These processes are CCP's in the slaughter HACCP plan and are monitored by trained quality control technicians throughout the production day. If the critical limits are not met corrective actions are taken in accordance with regulation 417.3. Additionally, the HACCP plan is reassessed at a minimum annually, and is in compliance with 9 CFR 417.

The slaughter process is verified with ongoing testing of boneless beef trimmings for *E. coli* O157:H7. Additionally, data has been collected to support the establishment's *E. coli* O157:H7 control programs are adequate to control shiga toxin-producing *E. coli*, specifically O26, O45, O103, O111, O121 and O145. Furthermore, reassessment of the HACCP Plan indicates that Non-O157 STEC in addition to *E. coli* O157:H7 is a reasonably likely to occur food safety hazard and has been addressed accordingly. Carcasses are also tested for aerobic plate count, coliform, and general *E. coli*. These tests are monitored on an ongoing basis for trend analysis. Lone Star Beef Processors is continually striving to reduce pathogenic contamination through the use of proven new technologies. However, to this date there is no guarantee for pathogen free raw material and we would like to stress the importance of proper handling of all raw products.

Furthermore, all SRMs are removed and disposed of in a manner that ensures no specified risk materials are present in the final product.

If you have any questions please call me at 1-800-234-6328.

Regards,

Savanah Jost
HACCP Coordinator
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