

April 4<sup>th</sup>, 2021.



Dear Customer.

CPD ALIMENTOS S.A. DE C.V. Establishment #519 is a Federal Inspected Establishment by the Ministry of Agriculture in Mexico (SAGARPA-SENASICA).

CPD has the facilities, equipment and production process certified by SAGARPA and food safety that FSIS-USDA requires to all the Federal Establishments eligible to export meat into U.S fulfilling with the sanitary provisions required by the Official Standards, mentioning some of these: NOM-008-ZOO-1994, zoo sanitary specifications for construction and equipment for the slaughter of animals and those dedicated to the industrialization of meat products, in those points that were opportune, NOM-009-ZOO-1994 Sanitary meat process and the requirements set forth in Title 9 from CFR chapter III Sections 416 and 417.

These requirements include but are not limited to:

#### **1. EFFECTIVE PEST CONTROL PROGRAM.**

The company has hired a company providing pest control services. Through a working agreement the company undertakes to provide services with a present frequency. The service consists of:

- a) Sprays in the perimeter areas to control insects such as cockroaches, ants and other insects.
- b) Placement of internal and external feedlots traps for monitoring and control rats.
- c) All pesticides used are food grade and/or have the corresponding record is required. For that, asks them to provide a copy of the technical and MSDS sheets of all products used in the service.
- d) The MSDS are accessible in case an emergency arises.

#### **2. EFFECTIVE WATER TREATMENT IN PLACE.**

Water system is regularly monitored for both, max and min levels of chlorine content. It has the automated control system in place which regulates and alarms the equipment when a deviation from limits specified occur.

#### **3. EFFECTIVE GMP'S PROGRAM BASED ON PERIODICAL TRAINING AND VERIFICATION.**

CPD Alimentos has a training program for new staff and for staff development.

#### **4. PREVENTIVE MAINTENANCE PROGRAM ON SITE, IMPLEMENTED AND VERIFIED AT LEAST ONCE PER YEAR, AMONG OTHER PRE REQUISITE PROGRAM PLAN.**

The company determines, provide and maintain the infrastructure needed to comply with food safety regulations by meeting the maintenance program carried out by the building, workspaces, process equipment and other facilities associated with the process. To maintain adequate infrastructure conditions and facilities scheduled to facilities and equipment as described in the program of preventive maintenance and corrective maintenance is provided.

#### **5. WRITTEN, IMPLEMENTED AND VERIFIED CLEANING AND SANITATION PROCEDURES IN CONTACT SURFACES AS WELL AS NON-CONTACT SURFACES.**

CPD Alimentos standardizes the process of washing and disinfection of equipment and general areas to prevent risks of contamination to foods being processed, which are mentioned under:

- a) Antimicrobial intervention in carcasses.
- b) Final antimicrobial intervention in all product pieces before packaging.

#### **6. USE AVAILABLE INTERNAL DATA WHENEVER PUBLIC SCIENTIFIC RESEARCH AND DATA**

USDA-FSIS guidance, we reevaluate (as every year) our HACCP plan and our SQF certification determined that our current food safety system addresses and controls E. coli O157: H7 by the N60 sampling technique is effective in addressing and controlling the 6 STECs that are it is already being tested by USDA FSIS. Mentioned test (E. coli O157: H7 by sampling technique N60) is done in our in-house laboratory and for verification purposes we send some of these test to an approved external laboratory.

#### **7. SPECIFIED HAZARDOUS MATERIAL DISPOSAL PROCEDURES FOR SRM (SPECIFIC HAZARD MATERIAL)**

CPD works continuously to guarantee the correct handling and care of animals slaughtered under internationally recognized Animal Welfare Programs.

From the unloading of the animals to the moment of slaughter, the welfare of the animal has been trained and compromised, complying with the procedures documented and controlled by the personnel. We are convinced that good livestock management reduces animal suffering, which has a positive impact on product quality. We have improvements in the facilities and infrastructure to ensure well-being and stunning equipment such as a pneumatic gun that do not allow the suffering of livestock.

#### **8. HAZARD ANALYSIS AND CRITICAL CONTROL POINTS (HACCP)**

We have 3 CCPs within our HACCP plan:

In the slaughter area we have the PCC of zero tolerance control for fecal material, intake and milk in carcasses.

In the cutting and deboning area the CCP is the product temperature  $<7^{\circ}\text{C}$  and this is supported and monitored by the quality inspectors through daily monitoring records.

In the area value of ground, the PCC detects metal with the x-ray.

#### **9. EFFECTIVENESS OF CORRECTIVE ACTIONS AND PREVENTIVE MEASURES AT ANY TIME AS A CONSEQUENCE OF DEVIATION FROM / OR NON-COMPLIANCE WITH THESE REGULATIONS**

CPD maintains the documented Preventive and Corrective Actions procedure. In which the method used to take and record corrective action to identify and eliminate the cause of non-conformities in order to avoid recurrence and keep actions under control, the process or system is established after finding the non-conformity.

#### **10. TRACEABILITY**

At CPD Alimentos we carry out a traceability procedure to identify the total traceability of production throughout the food chain.

#### **11. QUALITY PROCEDURES IN ACCORDANCE WITH INTERNAL AND CUSTOMER SPECIFICATIONS.**

The quality requirements for the production of the products are checked daily.

Development projects and related processes are described in internal quality procedures to ensure that the specifications required by customers are met.

## 12. PRODUCT RECALL PROGRAM

It takes place effectively once a year.

When it is required to carry out a recall of the product already on the market, because it is suspected that it is not safe for human consumption, the following procedure is followed:

Decide if the problem is with the raw material or the finished product and, therefore, define the batch to recover according to the situation presented.

## 13. THIRD-PARTY AUDITS ARE PERFORMED ANNUALLY, VERIFYING THE QUALITY PROGRAMS.

CPD Alimentos maintains a Quality Control System that requires letters of guarantee for raw materials, for packaging materials and for the ingredients used, and requires continuous verification and inspection of each batch received, stored, manufactured, labeled and packaged.

The cold room ensures the shelf life of fresh products from 30 to 45 days from their packing date and 1 year for products frozen at -18 ° C Likewise, the carcasses are refrigerated after slaughter ensuring their cooling in such a way that they reach a temperature lower than 4 ° C to be processed.

Finally, we mention that all the carcasses and meats received have an Ante Mortem and Post Mortem inspection in the time of slaughter and / or processing by official SAGARPA personnel, and during shipment / arrival, storage, manufacturing, labeling, packaging, storage and distribution, including export of this company and, each product is in compliance with the official regulations of the authority, as well as with internal regulations and specifications.

Sincerely,

  
P.A.   
Quality Manager

