



San Angelo Packing Company, Inc.

P.O. Box 1469 1809 N. Bell Telephone (325) 653-6951 San Angelo, Texas 76902

July 6, 2011

Subject: FOOD SAFETY

To Whom It May Concern:

San Angelo Packing Co. Inc., (SAP) Establishment number 7209A has developed and implemented an approved HACCP program that is periodically reassessed and a SSOP (Standard Sanitation Operating Procedures) and GMP program as per all FSIS notices and regulations. Our HACCP plan has been reassessed to comply with FSIS notice 56-07 to address Specified Risk Materials and FSIS notice 65-07 to address E. coli O157:H7.

SAP guarantees all food products shipped not to be adulterated or misbranded within the meaning of the Federal Food Drug Act at the time of shipment. Our fresh and frozen boneless beef will meet or exceed USDA Cutter/Canner Standards. These such products will bear the USDA Establishment # 7209A which confirms they have been USDA inspected and passed and are in compliance with the rules and regulations of the Meat Inspection Act (1906).

INTERVENTIONS

San Angelo Packing utilizes a multiple microbial intervention strategy to help insure the safest and highest quality product possible to our customers. San Angelo Packing is currently utilizing thermal pasteurization (hot carcass wash) and an organic acid rinse as carcass microbial interventions. These interventions are a CCP step in the HACCP Plan and are validated with both scientific data as well as data gathered within our facility; being implemented to help reduce to below detectable limits or eliminate pathogenic microbial (E. coli O157:H7). Our organic acid rinse is also used on the head meat, cheek meat and hearts as it is a CCP within our process. Continuing validation samples are taken at least monthly to verify the effectiveness of the CCP interventions.

As a supplementary microbial control factor we utilize Acidified Sodium Chlorite as a cold carcass rinse as the carcasses enter the processing room as well as an ASC mist on several of the trimming belts. In addition to our CCP and other microbial interventions, we have the traditional inspection and trimming throughout the slaughter floor.

San Angelo Packing validates its systems through the monitoring of the hot water wash critical limits as well as the temperature and percentage of the organic acid. Validation is done through routine testing of carcasses and trimmings for presence of E. coli O157:H7 as well as testing carcasses for generic E. coli as per CFR9. Our facilities are also in compliance with FSIS regulated Salmonella testing on carcasses. Since February 4, 2003, testing has been done for E. coli O157:H7 on boneless beef trim intended for ground beef. The products tested are boneless beef trimmings, beef head meat, beef cheek meat and beef hearts. All product sampling is done utilizing the N=60 sampling method identified in FSIS notice 65-07.

San Angelo Packing requires cattle suppliers to have a current signed affidavit on file stating the cattle have not been fed "prohibited" mammalian protein (i.e. ruminant meat and bone meal) as defined by FDA directive 21CFR589.2000.

All cattle at processed at San Angelo Packing are slaughtered in accordance with the Humane Slaughter Act.

Domestic Origin

San Angelo Packing CO., Inc. procures cattle from rail buyers from various auctions barns and also cattle directly from ranches. We do not procure cattle from MEXICO OR Canada. All cattle slaughtered will have feed affidavit to comply with FDA Directive 589.2000.



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BSE MONITORING & CONTROL

San Angelo Packing does not accept or allow any non-ambulatory cattle (downers) to enter the establishment or be slaughtered for production in accordance with 9CFR Part 309. SAP does have a segregation plan for any cattle slaughtered at 30 months of age or less. These cattle are identified by the dentition identification method on the slaughter floor and are stamped and segregated in the cooler and throughout the processing operation.

San Angelo Packing does not do any AMR (Advanced Meat Recovery) production in the facility. All specified risk materials associated with BSE are removed in accordance with FSIS Notice 56-07. All SRM's from cattle older than 30 months are disposed of and do not enter into edible product. The tonsils, distal ileum of the small intestine, skull, eyes, brain, trigeminal ganglia, spinal cord and sheath are removed from all cattle and the vertebral column and dorsal root ganglia are disposed of from all cattle not identified as 30 months or younger. The brains and spinal cords are removed from all animals and are then sent to the landfill. The spinal cords are vacuumed or visually removed and the brains are removed by suction or flushed out with water. SAP does not use any air injection stunning methods per 9CFR 313.15(b) (2) (ii).

San Angelo Packing Co., Inc., is a federally inspected facility and is required to meet the requirements of 9CFR 416 and 417 ensuring that our facility has verified and validated our HACCP program and associated CCP's. This is monitored by FSIS inspection personnel who are required to do so in order for our products to carry the FSIS Mark of Inspection.

SAP has addressed the following regulatory requirements:

Random "as needed" testing of beef carcasses for E. coli (9CFR part 310)

Implementation of HACCP program System (9CFR Part 417)

Implementation of Sanitation Standard Operating Procedures (SSOP's) (9CFR Part 416)

Testing of carcasses for Salmonella by USDA (9CFR Part 310)

Reassessment of HACCP plan for E. coli O157:H7

Completion of annual reassessment of HACCP plan for adequacy of the plan addressing E. coli O157:H7

CCP's are in place for zero tolerance on head meat and cheek meat (Directive 6420.2)

Products may be shipped prior to the pre-shipment review as they may be pending results for E. coli O157:H7. The seal on the trailer shall not be removed until 1) a COA (Certificate of Analysis) has been received from an accredited lab indicating all negative results using AOAC approved methods for the purchase order number listed on the bill of lading or 2) SAP has notified the customer in writing that the product represented by the PO number on the bill of lading is negative for E. coli O157:H7. Notification of results can be by fax or email. In the case of a non-negative result, documentation must come from San Angelo Packing to release a partial load.

All products tested for E. coli O157:H7 that a deemed non-negative will be documented and are controlled until proper disposition occurs. These products will be sent to a further processing facility and labeled as product "FOR COOKING ONLY". SAP will maintain the records documenting the appropriate disposition of the affected products per Directive 10010.1.

If you have any questions or concerns, please do not hesitate to contact me at 325-653-6951 or email

roger@sanangelopacking.com.

Roger Dillon

Quality Control Manager

San Angelo Packing Co., Inc.