

ELKHORN VALLEY PACKING LLC

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Harper, KS 67058

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June 4, 2012

Dear Valued Customer:

Elkhorn Valley Packing (Est. # 19549/19549A) has implemented an approved HACCP plan effective November 1, 1998. Since that time our plan has periodically been reassessed as updates occur, and annually in accordance with the USDA standards. The last reassessment was completed on April 19, 2012. We have reassessed our HACCP plan to comply with FSIS notice 56-07, 65-07 & 05-09. Elkhorn Valley Packing is operating under a valid SSOP program related to BSE and for the removal of SRMs and all relevant parts of 9 CFR.

We have found that *E. coli* O157:H7 is reasonably likely to occur in beef slaughter facilities. Due to the possibility of occurrence and the fact that food safety is our #1 priority at Elkhorn Valley Packing, we have implemented the following steps to insure that our product is the safest possible:

- 1) Lactic wash (CCP-Wellington)
- 2) Steam vacuum system
- 3) BoviBrom carcass wash
- 4) Carcass sampling procedures (Generic *E. Coli*, Aerobic Plate Count, Salmonella)
- 5) Inspection and trimming procedures (CCP)
- 6) Cooling (CCP)
- 7) Zero Tolerance for head meat, cheek meat, weasand meat, and hearts (CCP)
- 8) Lactic acid cabinet (Harper)
- 9) Lactic spray on sub primals, and trim
- 10) N=60 Plus testing
- 11) N=60 sampling (375 grams)
- 12) IEH *E. coli* O157:H7, Stx-producing *E. coli* (STEC) with Intimin and *Salmonella* test system

We will keep specification documents on file from all outside suppliers to insure that interventions are in place to reduce or eliminate *E. Coli* O157:H7 below detectable levels.

Should you have any questions please contact me at the above number.

Respectfully,

Troy Bennington

HACCP Coordinator

Elkhorn Valley Packing