



ATLANTIC VEAL & LAMB

218 Hull Avenue - Olyphant, PA 18447
Tel: (570) 489-4781 - Fax: (570) 489-5282



July 22, 2009

To Whom It May Concern:

This letter serves to confirm that Atlantic Veal & Lamb, Inc. U.S.D.A. Est. # 102 operates under an approved HACCP program in accordance with U.S.D.A. regulations. The HACCP plan has recently been reassessment in accordance with Federal Register Notice 9 CFR Part 417, Docket Number 00-22 for E. coli 0157:H7.

The HACCP plan contains validated Critical Control Points (CCP's) that are designed to control E. coli 0157:H7. We ensure the effectiveness of our CCP's through visual monitoring as well as E. coli 0157:h7 testing.

Our HACCP plan contains one CCP that is scientifically documented through W.R. Henning, Ph.D. Penn State University. Our CCP are cold storage temperature of 40 degrees or less. Historical documentation exists to support CCPs remaining within critical limits of 40 degrees or less. Thermometers are calibrated weekly.

Atlantic Veal & Lamb Inc. performs sampling of E. coli 0157:H7 as a verification of suppliers once a month.

The HACCP plan has recently been reassessment in accordance with Federal Register Notice 4-04 (BSE). We have on file Letters of Guarantee from our slaughterhouses that confirm their reassessment of their HACCP plans in compliance with Notice 4-04 (BSE). Specially, all Veal is from cattle younger than 30 months of age. All Specific Risk Materials are properly removed and monitored. In addition, the slaughterhouses certify that they do not slaughter disabled cattle in compliance with the above noted U.S.D.A. regulation.

Veal used for grinding has been consolidated to a single facility and is of known production source.

Testing and Verification: The "Robust" sampling procedures (N=60, excised samples which is equals to 10,000 lbs or less) have been implemented. Lotting procedures have been modified to minimize the amount of risk for product that may need to be recovered. All trim for grinding, further processing or for commerce is tested daily. All product tested daily has been negative to date.

All of our samples are submitted by lots.. Our test is performed in accordance with the AOAC methods. (USDA approved) Our results (Certificate of Analysis) for E. coli 0157:H7 will be available, if requested.

If any questions arise please feel free to contact us at 1-718-599-6400 ext. 128 or 917-734-5327.

Thank you,

Elvira Cunha
Quality Assurance