



January 3, 2018

Edible beef products from establishments listed below meet all USDA requirements for the production, sale and distribution of meat products.

**REGULATORY COMPLIANCE**

Establishments listed on the bottom of this letter are federal establishments and operate under the regulatory requirements set forth in Title 9 of the Code of Federal Regulations.

- HACCP & SSOP (9CFR§416 and 417)
- Annual Reassessment (9CFR§417.4 (a) (3)) effective January of each year. Includes *E. coli* O157:H7 and PSTEC's.

**RAW MATERIALS**

All beef subprimals are purchased from Tyson Foods, Inc. approved suppliers.

**INTERVENTION**

Subprimals are treated with a validated and approved antimicrobial prior to slicing. This step is a Critical Control Point as part of the HACCP plan.

**3<sup>rd</sup> PARTY AUDIT**

Each establishment is audited on an annual basis by an independent 3<sup>rd</sup> Party. That audit encompasses regulatory compliance, EC7 and good manufacturing practices. GFSI Certifications can be provided.

**Customer Notification**

Tyson Fresh Meats plants have a recall plan on file that includes notification to affected customers of any product that may be adulterated or misbranded.

**TYSON FRESH MEATS CASE READY PLANTS**

<b><u>Est.</u></b>	<b><u>Location</u></b>
244C	Council Bluffs, IA
244G	Goodlettsville, TN
244S	Sherman, TX
2508	Chicago, IL
2508-J	Jacksonville, FL

Thank you

A handwritten signature in cursive script that reads 'Mark S. King'.

Mark King  
Tyson Foods Inc.  
Sr. Director FSQA Case Ready