



January 07, 2019

Dear Valued Customer,

All Tyson Fresh Meats Rendering Production Areas are compliant with all applicable regulations under the FDA's Food Safety Modernization Act (FSMA). This includes the implementation of a structured approach to Good Manufacturing Practices (GMP's) and a fully implemented Food Safety Plan. These plans are available at all of our Tyson Fresh Meats Rendering Departments and may be reviewed at the facilities upon request.

Good Manufacturing Practices (GMP's)

The GMP Policy for the Tyson Fresh Meats Rendering Facilities is structured around the following categories as outlined in the FDA's Food Safety Modernization Act (FSMA).

- Personnel
- Plant and Ground
- Sanitation
- Water Supply and Plumbing
- Equipment and Utensils
- Plant Operations
- Holding and Distribution
- Holding and Distribution of Human Food By-Products for Use as Animal Food.

These items are reviewed and tracked on a daily basis as outlined in our Food Safety Plan.

Rendering Food Safety Plan (FSP):

The Tyson Fresh Meats Rendering Food Safety Plan outlines the policy and expectations for the above listed GMP's, but also provides a detailed approach on how Tyson Fresh Meats Rendering Production Areas comply with the FDA Food Safety Modernization Act. An outline of this approach is as follows:

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Effective Date: 01/07/2019
Replaces: 01/19/2018



Background Information:

- This will include (but is not limited to) a preventive control plan, food safety plan, mission statement, change logs, organizational charts, product and job descriptions, and flow charts.

Current Good Manufacturing Practices

- This policy is outlined above.

Programs

- This will include (but is not limited to) the following programs: Magnet, shipping, receiving, supplier, preventative controls, recall, rework, master sanitation, and calibration.

Validation

- This will include (but is not limited to) hazard analysis and hazard evaluation for the Rendering Production Areas.

Records

- This will include (but is not limited to) preventative control logs, training logs, corrective action logs, mock recall worksheets, shipping and receiving logs, sanitation logs, and government inspection forms.

Reanalysis

- The Food Safety Plan will go through an annual Reanalysis and Internal Audit process.

Training Certifications

- This will include (but is not limited to) Preventative Control Qualified Individual (PCQI) and Internal Auditor training certifications.

Regards,

Chad Jensen
Vice President Margins, Specialty Products
Tyson Fresh Meats