



Beef Intended Use Intact Product Letter

Dear Valued Customer,

January 1st, 2020

**INTENDED USE**

Unless otherwise specified and ordered as such, Tyson Fresh Meats produces primal products packaged in vacuum bags and boxed that unless otherwise specified, are solely intended for intact use. Tyson Fresh meats expects any customer who purchases vacuum packaged beef primals either in boxes or combos, and then uses that product for other than intact production, to address that specific usage within their HACCP plan and have the appropriate controls in place.

Tyson Fresh Meats also produces tested trim and subprimals cuts which are not bagged and are packaged in combos or wax lined boxes. Tested trim/ primals that are destined for non-intact use, such as grinding, needle tenderizing or injection can be specifically identified through the label code. These beef products tested and found negative may be procured in boxes and are designated by the product code in which the last character is a 'T' [Eg, D-0101-DMT] or ordered in combos and accompanied by a Certified of Analysis.

This letter contains information regarding Tyson Fresh Meat's process and may be used to help satisfy purchaser's specifications in meeting requirements for FSIS MT65 sampling plan as written in FSIS Notice 39-14 and/ or Directive 10,010.1 Revision 4. As stated with Notice 39-14 and Directive 10,010.1 Revision 4, products produced at a Federal USDA-FSIS Inspected plant that are available to MT-64 or MT-60 sampling at the time of manufacture are not subject to further USDA-FSIS sampling under MT65 sampling.

The facility processes represented by this letter are:

**TYSON FRESH MEATS BEEF PLANTS**

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245D	Emporia, KS
Est. 245J	Joslin, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA

**PRODUCTION OF INTACT PRODUCTS**

Tyson Fresh Meats employs a validated, multiple stage food safety system to address pathogens of concern in the production of quality beef products. The beef primals, subprimals or other muscle cuts produced at Tyson Fresh Meats Complex Beef Plant facilities are intact [See Below]. Meaning, none of the beef primals, subprimals or other muscle cuts produced at the plants listed below are needle tenderized or otherwise enhanced.

**TYSON FRESH MEATS COMPLEX BEEF PLANTS**

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245J	Joslin, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA

Respectfully,

A handwritten signature in blue ink, appearing to read "D. R. Mallin". The signature is fluid and cursive, with a large initial "D" and "M".

Daniel R. Mallin  
Senior Director, FSQA  
Tyson Fresh Meats  
Dakota Dunes, South Dakota

Please visit our website for all letters of guarantee provided:  
<https://www.tysonfoods.com/sustainability/food/certifications-and-programs>