



# The Bruss Company

*Great steaks and chops since 1937*

Part of the  Foods Family

January 1, 2020

Dear Valued Customer:

Producing the safest and highest quality food possible is Tyson’s primary goal. Edible meat products from the Tyson Fresh Meats Bruss Company production facilities listed in the following table, meet all applicable regulatory requirements for the production, sale, and distribution of meat products.

## Tyson Fresh Meats Bruss Company Facilities

USDA Establishment Number	Location
Est. 2508/P-2508	Chicago, IL
Est. 2508J/ P-2508J	Jacksonville, FL

### **Regulatory Compliance**

The facilities are inspected by the United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) daily, during hours of operations. We utilize a scientifically sound and robust HACCP (Hazard Analysis Critical Control Point) system approach to identify, prevent and control food safety hazards within our production facilities. Our facilities operate under the regulatory requirements set forth in Title 9 of the Code of Federal Regulations (CFR) as follows:

- Development and implementation of SPS and SSOPs (9 CFR § 416)
- Development and implementation of HACCP (9 CFR § 417) including annual reassessment of the food safety system completed in January of each year per 9 CFR § 417.4(a) (3)
- Development and implementation of a Recall Program (9 CFR § 418)

### **Raw Materials**

All sub-primals as raw materials are purchased from Tyson Foods, Inc. approved suppliers.

### **Interventions**

Beef sub-primals are treated with a validated and approved<sup>1</sup> antimicrobial prior to further processing. This step is a Critical Control Point as part of each facility’s HACCP plan.

### **Finished Ground Beef *E. coli* O157:H7 Testing**

The finished raw ground beef product produced at the facilities is subjected to testing and is negative for *E. coli* O157:H7.

### **Non-O157 STEC System**

We have reviewed our existing food safety systems along with published scientific research and conclude, through reassessment of our HACCP programs, that our existing pathogen reduction technologies and process controls for *E. coli* O157:H7 are effective in providing the same control for other STEC [Top 6] organisms in our beef products.

<sup>1</sup> Per FSIS Directive 7120.1 “*Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products*”. Under USDA rule, ‘processing aids’ are considered GRAS by the FDA, and do not have to be included in the products ingredient statement on the label.



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### **Recall & Traceability**

Each facility has a recall plan on file that includes notification to affected customers of any product that may be adulterated or misbranded. Our program is routinely tested. All products produced by The Bruss Company are identified with a unique bar code label on the box end label, making all products produced traceable both forward (plant to customer) and backwards (customer to plant).

### **Food Defense/ Food Security**

Each facility has developed and implemented a food defense plan as recommended by FSIS-USDA. Our program is routinely tested and reassessed annually.

### **3<sup>rd</sup> Party Audit**

Each facility is audited on an annual basis by an independent 3<sup>rd</sup> party. The facilities are compliant with the requirements of the Global Food Safety Initiative (GFSI) by achieving certification to the current BRC Global Standard for Food Safety. GFSI certification is achieved after successfully completing the certification audit and completion of 100% of corrective actions identified by the independent auditor. GFSI certifications can be accessed from our company website [<https://www.tysonfoods.com/innovation/food-innovation/food-quality-leader/certifications-and-programs>].

If additional information is required, please do not hesitate to contact me or your Sales Representative.

Sincerely,



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