



January 01, 2020

Dear Valued Customer:

Please be advised that all edible pork products from the Tyson Fresh Meats (TFM) production facilities listed in the following table, meet the applicable regulatory requirements for the production, sale and distribution of pork products. All TFM facilities are inspected by the United States Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) daily, during posted hours of operation.

**Tyson Fresh Meats, Inc. – Fresh Pork Plants**

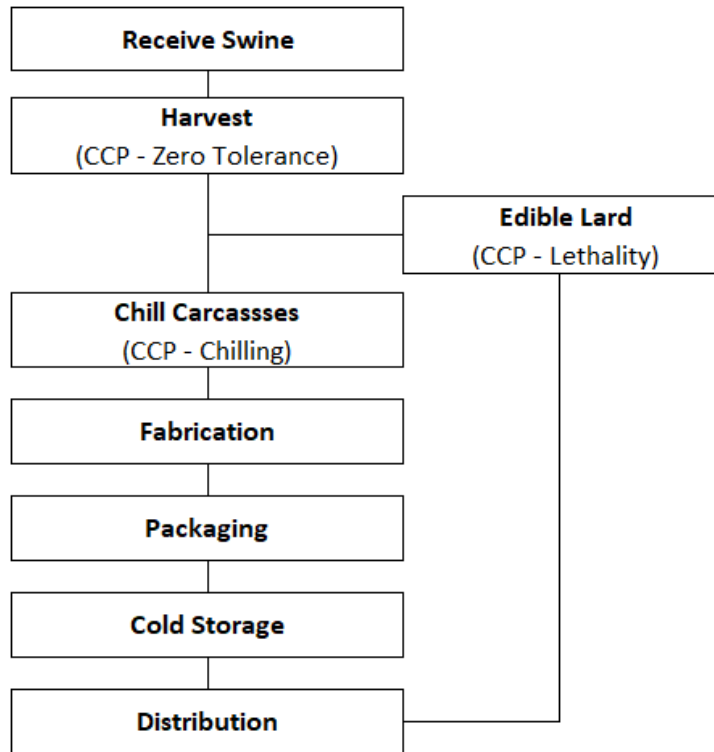
<b>USDA Establishment Number*</b>	<b>Location</b>
Est. 244	Storm Lake, IA
Est. 244I	Logansport, IN
Est. 244L	Columbus Junction, IA
Est. 244M	Madison, NE
Est. 244P	Perry, IA
Est. 244W	Waterloo, IA

\* Confirmation of federal inspection by be found at: <http://www.fsis.usda.gov/Regulations & Policies/Meat Poultry Egg Inspection Directory/index.asp>

Such requirements include, but are not restricted to, the programs and procedures listed below:

- Compliance to the Federal Food, Drug, and Cosmetic Act, as applicable;
- Compliance to Bioterrorism Act of 2002, as applicable to a USDA inspected facility;
- Humane handling and slaughter of livestock (9 CFR 313);
- Ante-mortem inspection of all swine intended for slaughter (9 CFR Part 309);
- Post-mortem inspection of all swine carcasses and viscera intended for human consumption (9 CFR Part 310);
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, §416.11 - §416.17);

- Implementation of HACCP Systems (9 CFR, Part 417, §417.1 - §417.8). All HACCP plans include at least one validated critical control point (CCP). A process flow chart for fresh pork and edible lard is found below:



- Testing of carcasses for E. coli Biotype I (9 CFR Part 310, §310.25) or per the current FSIS Salmonella Incentive Program (SIP) requirements;
- Testing of carcasses for Salmonella as conducted by USDA in accordance with 9 CFR §310.25, or SIP waiver as applicable.

Please note that TFM pork slaughter facilities do not have “specified risk materials” as defined by current regulations. Specified risk materials (SRMs) are the parts of cattle that could potentially harbor the BSE agent in an infected animal. In U.S. regulations, SRMs are defined as the brain, skull, eyes trigeminal ganglia, spinal cord, vertebral column (excluding the vertebrae of the tail, the transverse processes of the thoracic and lumbar vertebrae, and the wings of the sacrum) and dorsal root ganglia of cattle 30 months of age and older. SRMs also include the tonsils and distal ileum of all cattle.

In addition, Tyson Fresh Meats facilities have developed and implemented Food Safety and Quality Systems that are compliant with the requirements of the Global Food Safety Initiative (GFSI). All Tyson Fresh Meats plants have achieved certification to the current BRC Global Standard for Food Safety. Such requirements in addition to the programs and procedures listed above include, but are not restricted to, the programs and procedures listed below:

- Good manufacturing practices (GMPs), as applicable;
- Pest control;
- Traceability, Recall and Crisis Management procedures;
- Internal and External Auditing procedures.

Please also be advised that all Tyson Fresh Meats facilities have developed and implemented a food defense plan specific to each facility, as recommended by FSIS/USDA.

If additional information is required, please contact me.

Sincerely,

Joel Coble  
Senior Director Food Safety and Quality Assurance  
Tyson Fresh Meats, Inc.  
(605) 235-2943