

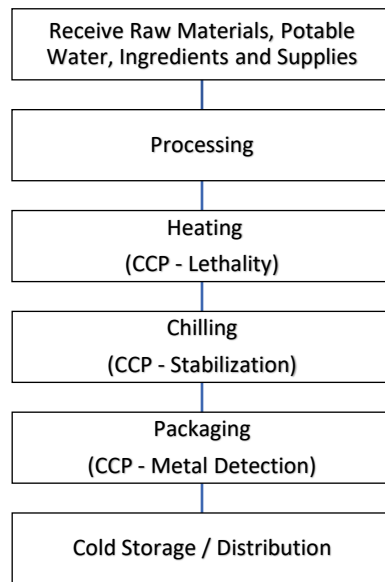


June 03, 2020

Dear Valued Customer:

All edible products produced by Tyson Prepared Foods, Est. 21276¹, meet all applicable regulatory requirements for the production, sale and distribution of such products. 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;
- 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 ready-to-eat, heat treated, not shelf stable product is found below:



- Compliance to the applicable requirements of 9 CFR §430.4, Control of *Listeria monocytogenes* in post-lethality exposed ready-to-eat products;
- Testing of products as applicable in accordance with 9 CFR §319.104 (Protein Fat Free).
- Written recall procedures as required by 9 CFR 418.3.

¹ Confirmation of federal inspection by be found at:
http://www.fsis.usda.gov/Regulations_& Policies/Meat_Poultry_Egg_Inspection_Directory/index.asp

All Tyson Foods facilities have developed and implemented Food Safety and Quality Systems that are compliant with the requirements of the Global Food Safety Initiative (GFSI). This facility has 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.

All Tyson Foods 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,

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