



March 3, 2020

Dear Valued Customer,

Tyson Fresh Meats Rendered Products from the Beef and Pork plants listed below meet specific requirements for the production, sale and distribution of Rendered Products, as it applies to the product type. These requirements include, but are not limited, to the following:

Regulatory Compliance:

- Tyson Fresh Meats is in compliance with FDA Regulation 21 CFR 589.2000 and FDA regulation 21 CFR 589.2001.

(Compliance documentation may be found at <http://www.tysonfoods.com/sustainability/food/certifications-and-programs>)

- Tyson Fresh Meats works with all Local, State, and Federal agencies to maintain all necessary licenses, registrations, permits, approvals, and authorizations as required.
- Tyson Fresh Meats has a fully implemented Rendering Food Safety Plan with a Rendering GMP program and will meet all applicable regulations under the FDA's Food Safety Modernization Act (FSMA).
- All Tyson Fresh Meats plants have the following fully implemented and working as developed programs and/or procedures:
 - HACCP
 - GMP Program
 - Sanitation Standard Operating Procedures

Raw Material Suppliers:

- All Tyson Fresh Meats plants are USDA inspected
- All Tyson Fresh Meats plants have implemented HACCP systems under the USDA-FSIS jurisdiction.
- All Beef Plants have programs in place where Animals that are processed through the Tyson Fresh Meats Rendering process are subjected to USDA-FSIS ante mortem inspection.
- All Beef Animals that become non-ambulatory prior to harvest are not utilized within the Tyson Fresh Meats Rendering process.

Pest Control:

- All Tyson Fresh Meats Plants have "Pest Control Programs" in place with onsite access to the records.

Foreign Object Control:

- All Tyson Fresh Meats Plants have "Foreign Object Programs" in place for detection, monitoring, and prevention.
- All Tyson Fresh Meats Rendering Departments have foreign material detection equipment strategically placed in the production systems to assist in identification and removal.

Quality Assurance:

- All Tyson Fresh Meats Rendering Departments participate in the APPI testing program.
- If applicable, "Certificate of Analysis" documents may be provided for finished Rendered Products upon request.
- If appropriate, outgoing Rendered Products are sampled for quality analysis, as per Tyson Fresh Meats Rendering Sampling and Retention Procedures. These samples are retained for 90 days.
- SDS and / or "Product Data Sheets" may be provided for all finished Rendered Products upon request, if available.

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



- Tyson Fresh Meat testing and analysis is completed by Tyson Food Safety & Laboratory Service (FSLs). Eight Fresh Meats Labs, (7 Beef Complexes and 1 Pork Complex), are accredited to ISO/IEC 17025 for Testing Laboratories by the American Association for Laboratory Accreditation (A2LA). This accreditation demonstrates technical competence for a defined scope.

Third Party Audits:

- Tyson Fresh Meats plants participate in an annual 3rd party audit program.
(The most recent scores for Food Safety/GMP and Animal Welfare audits may be found at <http://www.tysonfoods.com/sustainability/food/certifications-and-programs>)
- Tyson Fresh Meats Rendering Departments are Safe Food / Safe Feed certified.

Recall Traceability:

- Recall and Traceability Procedures.
(Compliance documentation may be found at <http://www.tysonfoods.com/sustainability/food/certifications-and-programs>)

Crisis Management:

- All Tyson Fresh Meats Plants have a Contingency Plan in place. A formal policy and procedure directs the development and execution of the plan. The policy provides for the continuity of business in the event of emergency conditions or other crises.
- The policy and procedures require the establishment of a Corporate and a local Emergency Management Team, each with specific responsibilities for the development of the business continuity plan and for the management of a business disruption situation.

Location	Establishment #	Location	Establishment #
Amarillo, TX (Beef)	245E	Columbus Junction, IA (Pork)	244L
Dakota City, NE (Beef)	245C	Logansport, IN (Pork)	244I
Geneseo, IL (Beef)	245J	Madison, NE (Pork)	244M
Holcomb, KS (Beef)	278	Perry, IA (Pork)	244P
Lexington, NE (Beef)	245L	Storm Lake, IA (Pork)	244
Pasco, WA (Beef)	9268	Waterloo, IA (Pork)	244W
		Denison, IA (Pork)	245

Regards,

Chad Jensen
Vice President – Margins, Specialty Products
Tyson Fresh Meats
Dakota Dunes, South Dakota

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