



January 2, 2020

LETTER OF GUARANTEE 2020 – Est# 7282

Caviness Beef Packers, LTD – Amarillo, TX

Caviness Beef Packers, LTD – Amarillo Est#7282, hereinafter referred to as CBA, is a Federally Inspected Establishment that is in compliance with USDA requirements and related FSIS Directives and Notices. Food safety is our culture and highest priority. All products delivered to you have been processed under approved methods and are derived from domestic cattle. Our beef trim suppliers are Caviness Beef Packers, LTD – Hereford Est#675 and CS Beef Packers LLC Est#630. Our suppliers have in place a Specified Risk Material (SRM) program for the identification and removal of all SRM's. CBA is compliant with FSIS Directives 5,000.1 and 10,010.1. We participate in 3rd Party Audits which consist of a BRC Audit and an E. coli O157:H7 Addendum Audit. HACCP plans and pre-requisite programs (SOP, SSOP, Food Defense Plan, and Recall Plan) are reassessed annually.

HACCP – CBA produces beef products under a Federally Approved HACCP Plan which complies with 9 CFR §416, §417, FSIS Notice 65-07 (reassessing for E. coli O157:H7), and FSIS Notice 40-12 (reassessing for non-O157:H7 STECs). HACCP Plans undergo a documented annual reassessment ((9 CFR §417.4(a)(3)). All CCPs are monitored and verified to assure proper prevention, reduction, and/or elimination of E. Coli O157:H7 to below detectable levels.

E. Coli O157:H7 – By requiring robust sampling methodology of our raw material supplier and negative COAs for the receiving of trim products, we assure control, elimination, and/or reduction of E. Coli O157:H7 and also control the “Big 6” Non-O157 STECs in addition to other pathogens (including Salmonella) to below detectable levels. Under CBA SOP #16.0, suspect or non-negative samples for E. coli O157: H7 or Big 6, are returned/rejected back to originating establishment. **All ground beef products will be derived from tested raw material combos that have yielded Negative E. coli O157:H7 results from a verified COA.**

SAMPLING – Raw Material Samples are collected by three methods; N=60 Excision in which 5 or less combos of beef trim comprise one lot, IEH's N60 Plus Sampler which consist of single combo lots, and Fremonta's MicroTally MSD cloth sampling represented by single combo lots. The minimum weight to be tested for excision is 375g. Certificate of Analysis reports accompany all tested beef trim loads. Lab method used for commercial lots is Biocontrol's GDS AOAC# 2005.04 in which a matrix extension justifies the use for Cloth Sample analysis. All laboratories used for microbiological testing are AOAC approved in accordance with recognized International Standard ISO/IEC 17025:2005 General Requirements for the Competence of Testing and Calibration Laboratories. All testing information is utilized to track trends and patterns in microbial detections for more effective preventions and for needed adjustments to be made to processing controls.



FOOD DEFENSE/FOOD SECURITY – CBA has a Food Defense Plan / Food Security Plan in place that assures that no article of food sold to a customer will be adulterated, or misbranded, within the meaning of the Federal Food, Drug and Cosmetic Act of 1938; during the procurement, production, storage and/or transportation of all products. Products are processed in accordance with 21 CFR §110. This facility has implemented Pre-Requisites, GMPs, SOPs, and SSOPs programs designed to provide the best product to our customers.

ALLERGENIC PRODUCT CONTROL – CBA has SOP's and SSOP's as part of an Allergenic Product Control Plan in place that assure that non-allergen products are not labeled as containing allergenic product, are not co-mingled or pass across the same product surfaces without proper washed down, pre-op, and swabbing of equipment utilized to test for specific allergen residues being left over.

ADDED SEASONINGS – Caviness Beef – Amarillo utilizes added seasonings as part of customer required specification for specific products. These seasonings are verified by LOG (Letter Of Guarantee) to be produced in the United States and are set on schedule to be utilized in production after products that do not contain or require seasonings. A FIFO (First In First Out) staging is utilized to assure that seasonings used are not expired for the freshest use on added seasonings.

SHELF LIFE STUDIES – Shelf life studies are performed on every new product type and when a significant change occurs. Random shelf life studies are continued on a yearly basis.

GASED PRODUCTS – CBA utilizes approved product gasses to promote shelf life on fresh Overwrap product and also in Fresh Vacuum sealed packaging as part of specific customer specifications. We will utilize two types of gas mixtures; Bi-gas (LowOx) mixture of 70% N₂ / 30% CO₂ and Tri-gas (LowOx) mixture of CO/CO₂/O₂. Gas is metered and monitored during the use into specified product.

HUMANE HANDLING – All Humane Handling is performed by suppliers. CBA is a Grinding and trim repackaging facility only.

AMR – CBA does not produce or use AMR (Advanced Meat Recovery) products

LFTB – CBA does not utilize LFTB (Lean Finely Textured Beef) in any of our products.

Sincerely,

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FSQA Manager

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