



November 09, 2020

Intended Use Letter – Est# 675

Caviness Beef Packers, LTD – Hereford, TX

Dear Valued Customer,

Caviness Beef Packers, LTD Est# 675, is a Federally Inspected Establishment that meets all USDA requirements, regulations and related FSIS Directives and Notices. Food safety is our culture and highest priority. All products have been processed under an approved HACCP Plan.

As described in FSIS' "Policy on Beef Products Contaminated with E. Coli O157:H7," 64 Fed. Reg. 2803, 2804 (Jan. 19, 1999), intact beef muscle cuts include steaks, roasts, and other intact cuts (e.g. briskets) in which the meat interior remains protected by the exterior surface. In contrast non-intact beef products include beef that has been injected with solutions, mechanically tenderized by needling, cubing, Frenching or pounding devices, or reconstructed into formed entrees.

Unless otherwise specified, Caviness Beef Packers produces intact primals/sub-primal products. Meeting the definition by not needle tenderizing, grinding or otherwise enhancing any primals/sub-primals produced at our facility. Caviness expects any customer who purchases beef primals/sub-primals and then uses that product for other than intact production, to address that specific usage within their HACCP plan and have the appropriate controls in place.

Caviness takes great pride in producing quality products that are safe and wholesome. If there are any questions regarding this letter please contact us.

Sincerely,

Jorge Aleman
Director of FSQA
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