



January 8, 2021

## **Intended Use Letter – Est# 675 Caviness Beef Packers, LTD – Hereford, TX**

Caviness Beef Packers, LTD Est#675, is a Federally Inspected Establishment that is in compliance with USDA regulations and related FSIS Directives and Notices. Food safety is our culture and highest priority. All products delivered to you have been processed by approved methods.

As described in FSIS 9 CFR Chapter 3 Docket No. 97-068N intact beef cuts of muscles 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.

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 Beef Packers produces primals/sub-primal products that, unless otherwise specified, are solely intended for intact use. 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  
Caviness Beef Packers, LTD  
(806) 290-8620 cell  
[jorge.aleman@cavinessbeef.com](mailto:jorge.aleman@cavinessbeef.com)