



January 02, 2024

LETTER OF GUARANTEE – 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 complies with USDA regulatory requirements. Food safety is our culture and highest priority. Our suppliers have both a Humane Handling program and Specified Risk Material (SRM) removal program. CBA is compliant with FSIS Directives 5,000.1 and 10,010.1. We participate in annual 3rd Party BRC Audits. Pre-requisite programs (SOP, SSOP, Food Defense Plan, and Recall Plan) are reassessed annually. Edible beef products meet all USDA requirements for production, sale, and distribution.

HACCP – CBA produces beef products under a 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)), effective January of each year.

E. Coli O157:H7 – All ground beef products are derived from tested raw material combos that have yielded Negative E. coli O157:H7 results from a verified COA. Raw Material Samples are collected by a USDA approved method. The lab method used for commercial lots is PCR BAX RT Exact. All laboratories used for microbiological testing are AOAC approved in accordance with recognized International Standard ISO/IEC 17025.

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.

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.

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 (Low Ox) mixture of 70% N₂ / 30% CO₂ and Tri-gas (Low Ox) mixture of CO/CO₂/O₂. Gas is metered and monitored during the use into specified product.

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

Sincerely,

Jorge Aleman
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