



January 2, 2026

LETTER OF GUARANTEE – Est# 675

Caviness Beef Packers, LTD – Hereford, TX

Caviness Beef Packers, LTD Est#675, hereinafter referred to as CBP, is a Federally Inspected Establishment that complies with USDA regulatory requirements. Food safety is our culture and highest priority. CBP is in compliance with the latest revisions of FSIS Directives 5000.1, 6410.1, 6420.2, 10010.1, and 10800.1. We participate in 3rd Party Audits which consist of BRC, Animal Welfare, SRM Addendum, and E. coli O157:H7 Addendum 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 – CBP 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.

STECs – CCP's relative to E. Coli O157:H7 are verified with daily robust microbiological sampling using statistically justified procedures which assure control, elimination, and/or reduction of E. Coli O157:H7 and other pathogens (including Salmonella) to below detectable levels. CBP produces products utilizing a validated multiple hurdle approach system that controls E. coli O157:H7 and also controls the "Big 6" Non-O157:H7 Shiga-Toxin producing E. coli (STEC). We have a program in place that validates our interventions monthly through analysis of E. coli O157:H7 as well as the "Big 6" serogroups (STEC; O26, O45, O103, O111, O121, and O145).

SALMONELLA – We adhere to the Salmonella Performance Standards as per 9 CFR §310.25.

SAMPLING – Combo samples are collected by Fremonta's MicroTally MSD cloth sampling (single combo lots) and box samples are collected via N=60 (≥375g for up to 10,000 lbs lot). Certificate of Analysis reports accompany all tested beef trim loads. Lab method used for commercial lots is PCR BAX RT# Exact, AOAC RI 102003. All laboratories used for microbiological testing are AOAC approved and accredited by the recognized International Standard ISO/IEC 17025. Packaged subprimals placed into commerce are microbiologically independent by means of being processed and packaged separately from other products without commingling. Boxed vacuum packaged beef subprimals are not intended for use in raw ground products. CBP performs carcass sampling for Generic E. Coli as per 9 CFR §310.25.

INTENDED USE – Unless otherwise specified, CBP produces intact primals/subprimal products. Meeting the definition by not needle tenderizing, grinding or otherwise enhancing any primals/subprimals produced at our facility. Caviness expects any customer who purchases beef primals/subprimals 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.

HEP – CBP has established a rigorous statistically based High Event Period program that mimics *FSIS Compliance Guideline for Establishments Sampling Beef Trimmings for Shiga Toxin-Producing Escherichia coli (STEC) Organisms or Virulence Markers*, August 2014. We have measures in place to prevent HEP implicated products from being released into commerce which include notification of customers.

RECALL PROGRAM – CBP has a Recall Program that adheres to FSIS Directive 8080.1 (current revision). Routine Mock Recall exercises are conducted to test the effectiveness of our program.



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FOOD DEFENSE – CBP has a Food Defense Plan in place that is in accordance with FSIS Form 5420-5 *Food Defense Plan Security Measures for Food Defense*. CBP 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, the Federal Fair law, during procurement, production, storage, or transportation. Product will be processed in accordance with 21 CFR §110.

INTERVENTIONS – CBP has five interventions that meet the requirements of FSIS Directive 7120.1. All interventions are validated on a Quarterly basis. We utilize Lactic Acid (LA) or Acidified Sodium Chloride (ASC) as antimicrobial processing aides at the last two locations listed below.

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| 1. Hot Water Pre-Visceration Carcass Wash Cabinet | – Harvest Date |
| 2. Hot Water Carcass Wash Cabinet | – Harvest Date – CCP |
| 3. Lactic Acid Carcass Spray Cabinet | – Harvest Date – CCP |
| 4. Hypobromous Acid Spray Chill | – Harvest Date |
| 5. ASC Carcass Spray Cabinet | – Fabrication Date |
| LA or ASC Trim Spray | – Fabrication Date |
| LA or ASC Subprimal Spray | – Fabrication Date |

HUMANE HANDLING – CBP is in compliance with FSIS Directives 6900.2, 9 CFR §309 and §313 which address Humane Handling and Slaughter of Livestock, including Ante-Mortem inspection.

SRM & BSE – We produce product free from Specified Risk Materials, as defined in 9 CFR §310.22(a). SRMs have been addressed in our HACCP Plan and pre-requisite programs. We do not accept or slaughter non-ambulatory disabled livestock. We comply with FSIS Notice 56-07. CBP complies with 9 CFR §309, §310, §311, §318, Directive 6100.1 and 6100.4. The SRM brain matter is addressed at the stunning process meeting requirements in 9 CFR §313.15(b)(2)(ii), (air injection stunning devices are not in use at our facility).c

RUMINANT FEED BAN – CBP is in compliance with 21CFR589.2000 and 589.2001 which prohibit the feeding of ruminant meat and bone meal to ruminant animals. Records and affidavits are on file for all cattle purchased.

AMR – CBP does not produce AMR (advanced meat recovery) products.

ALLERGENS – CBP does not utilize allergens in any of our processes.

Sincerely,

Jorge Aleman
Director of FSQA
Caviness Beef Packers, LTD
(806) 290-8620 cell
jorge.aleman@cavinessbeef.com