



January 2, 2025

Edible beef products from establishments listed below meet all USDA requirements for the production, sale and distribution of meat products.

REGULATORY COMPLIANCE

Tyson Foods, Inc. establishments listed on the bottom of this letter are federal establishments and operate under the regulatory requirements set forth in Title 9 of the Code of Federal Regulations.

- HACCP & SSOP (9CFR§416 and 417)
- Annual Reassessment (9CFR§417.4 (a) (3)) effective January of each year. Includes *E. coli* O157:H7 and non-O157 STEC's.
- Development and implementation of a Recall Program (9 CFR § 418)

RAW MATERIALS

All beef subprimals are purchased from Tyson Foods, Inc. approved suppliers.

INTERVENTION

Subprimals are treated with a validated and approved antimicrobial prior to slicing. This step is a Critical Control Point as part of the HACCP plan.

Recall & Traceability

Tyson Foods, Inc facilities each has a recall plan on file that includes notification to affected customers of any product that may be adulterated or misbranded. Our program is routinely tested.

Food Defense/ Food Security

Tyson Foods, Inc facilities each has developed and implemented a food defense plan as recommended by FSIS-USDA. Our program is routinely tested and reassessed annually.

3rd PARTY AUDIT

Each establishment is audited on an annual basis by an independent 3rd Party. This audit encompasses food safety, regulatory compliance, EC7 and good manufacturing practices. GFSI Certifications can be provided. GFSI certifications can be accessed from our company website [<https://www.tysonfoods.com/innovation/food-innovation/food-quality-leader/certifications-and-programs>].

TYSON FRESH MEATS CASE READY PLANTS

<u>Est.</u>	<u>Location</u>
244C	Council Bluffs, IA
244U	Eagle Mountain, UT
245D	Emporia, KS
244G	Goodlettsville, TN
244S	Sherman, TX

Thank you,

Andrew Lieberum
Sr. Director FSQA
Case Ready / Value Added