



January 2018

Valued customer,

FPL Food, LLC is committed to providing the highest level of food safety to our customers. As noted in the Letter of Guarantee provided to each customer and as posted on our website, the facility HACCP plan states that whole muscle sub primal products are intended for further processing, they are not intended for use in non-intact product.

The company has the expectation that distributors of our whole muscle sub primal product also communicate this to their customer base. This product is not tested for *E.coli* 0157:H7 and is not to be used for raw non - intact purposes.

FPL Food, LLC in an effort to provide a high level of customer satisfaction, has separate product codes of the commonly utilized whole muscle cuts used for grinding. These are available naked in a combo or in quantities for a smaller sized grinding operation, that have been lotted and tested for *E.coli* 0157:H7 and have an accompanying Certificate of Analysis.

Thank you,

A handwritten signature in black ink, appearing to read 'Jay Anderson', is positioned below the 'Thank you,' text.



**Jay Anderson** | Quality Assurance Supervisor

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