



January 6, 2020

To: Our Valued Customers

FPL Food, LLC is located in Augusta, Georgia and operates under USDA Establishment Number 332. The beef product(s) that are being supplied to your establishment are USDA inspected and passed. FPL Food, LLC has been operating under a USDA-FSIS regulatory review HACCP program since January of 1999. The facility's HACCP plan is reassessed at a minimum of annually and when any process changes are made. This HACCP program was specifically reassessed to assure compliance with FSIS Notice 65-07, for *Escherichia Coli* O157:H7 Control and FSIS Notice 40-12 for Non-O157:H7 Shiga Toxin Producing *Escherichia Coli* serogroups O26, O103, O45, O111, O121, and O145.

FPL Food, LLC has in place a multi-hurdle intervention system and considers at least two of these interventions as CCP's in our written HACCP Program. The two validated pathogen reduction intervention methods are; a Chad Carcass Hot Wash pasteurization system and an organic acid spray system. These interventions are monitored daily and have been validated to reduce *E. coli* below detectable levels. In addition, FPL Food, LLC complies with the FSIS Regulation 310.25 for the testing of generic *E. coli* on randomly selected beef carcasses. The facility has additional interventions in place including the use of bromine in the carcass cooler, and an intervention cabinet prior to boning on chilled carcasses.

FPL Food, LLC has in place a beef trim verification testing program for all components for raw ground product or non-intact raw beef products. The program entails the robust testing, N=60, of all beef products intended for raw ground or non-intact products for *E. coli* O157-H7. Validation is conducted to demonstrate that a system in control of *E. coli* O157:H7 is also in control for STECs. This program ensures that beef trimmings which are intended for shipment to raw ground or non-intact processors have a negative test result prior to release for shipment in commerce.

Testing methods are by customer specifications; however, all testing methodology meets the USDA requirement for sensitivity and specificity. All trim products, including downgraded sub-primals and variety meats, with the intended use of non-intact or ground raw beef products are accompanied by a Certificate of Analysis. Testing method, sample size, and robust method, i.e. N=60, is documented on each Certificate of Analysis issued from an accredited laboratory. Check samples are conducted quarterly to verify results and the E-Coli trim program is audited annually. This testing and auditing protocol validates our process control and allows our product to meet the requirements of FSIS Directive 10010.1.



We have a supplier program in place to ensure that cattle slaughtered at FPL Food, LLC have been fed in compliance with the Food and Drug Administration Regulation. Specifically, Title 21 Part 589.200 of the Code of Federal Regulations (effective August 4, 1997), which prohibits the feeding of ruminant meat and bone meal to ruminant animals. Cattle Letters of Compliance are required from all suppliers prior to cattle being slaughtered. All cattle harvested are from US origin and are presented live for slaughter. FPL Food, LLC complies with 9 CFR 310.22, FSIS notice 56-07, effective October 1, 2007 and FSIS Directive 6100.4 issued September 13, 2007 for control and removal of Specified Risk Materials. The SRM program is audited on an annual basis.

All FPL Food, LLC employees who are in contact with live animals are trained on Humane Handling Practices. The facility complies with the Humane Slaughter Act of 1978, USDA Directive 6900.1 on Humane Handling of Disabled Animals, and USDA Directive 6900.2 Humane Handling Slaughter of Livestock. Downer animals are not slaughtered for human consumption. Devices injecting compressed air or gas into the cranial cavity, are not used at this facility. Additionally, all cattle are humanely rendered unconscious prior to being bled. The plant uses American Meat Institute, AMI, guidelines on Animal Welfare to perform daily self-audits of Humane Handling Practices. Additionally, the plant has a third-party Animal Welfare Audit conducted annually.

FPL Food, LLC also participates in an annual third-party Global Food Safety Initiative (GFSI) audit by a recognized third-party auditing body, Food Safety Net Services. The audit meets all requirements of the Global Food Safety Initiative, GFSI. All audits are available upon request. In accordance with the Farm Bill, all covered commodities are labeled with their correct country of origin. COOL labeling is placed on both the Bill of Lading for these products as well as the case end label.

FPL Food, LLC maintains all current programs to assure compliance with all current federal regulations.

FPL Food, LLC does not use melamine in any of the products produced from either of our facilities.



FPL Food, LLC has in place a written recall plan which includes notification of those facilities who have received product which may be considered adulterated or misbranded in accordance with federal laws.

FPL Food, LLC has in place a written food security plan to assure we have properly addressed security risks to the product through receipt, processing, and distribution channels.

Beef products produced at FPL Food, LLC contain no known allergens. None of the following ingredients are used in the manufacturing facility and will not come into contact with product being produced: wheat, milk, soy/soybeans, eggs, fin fish, shellfish (crustaceans), peanuts, tree nuts.

If you have any questions or require additional information please feel free to contact me.

A handwritten signature in blue ink, appearing to read 'C. Thomas', with a long horizontal flourish extending to the right.

Chevise Thomas
Food Safety and Quality Assurance Program Manager
1301 New Savannah Road
Augusta, GA 30901
706-922-8198
Chevise.thomas@fplfood.com



January 6, 2020

Letter of Guarantee

FPL Food, LLC (“Seller”), guarantees that the articles of edible beef products (specifically “Products”) sold during the period in which this Guarantee is effective:

1. Are not adulterated or misbranded within the meaning of the Federal Food, Drug, and Cosmetic Act of June 25, 1938, as amended (the “FDC Act”) and including the Food Additives Amendment of 1958 and the Food Allergen labeling and Consumer Protection Act of 2004.
2. Are not products which, under the provisions of the Federal Act, may not be introduced into interstate commerce.
3. Are not adulterated or misbranded the Federal Meat Inspection Act, as amended, the Poultry Products Inspection Act (collectively, the “Acts”).
4. Are not adulterated or misbranded within the meaning of any state food and drug law, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Acts.

Seller warrants that the Products are FSIS inspected meat products. Seller represents that it is in compliance with the HACCP food safety systems requirements of USDA/FSIS, the provisions of the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, and the country-of-origin labeling provisions of the Farm Security and Rural Investment Act of 2002 as amended. Buyer undertakes to save Seller from any liability under the Acts for any other type of misbranding arising out of the use of Buyer’s labels. Seller does not guarantee against the Products becoming adulterated or misbranded within the meaning of the Acts by reason of causes beyond Seller’s control after delivery to Buyer.

This guarantee shall continue to be effective until it is revoked by either party by the giving of ten days written notice to the other party. This guarantee revokes any prior guaranties provided by Seller and may not be amended or abridged by any document issued by Buyer which has not been accepted and signed by Seller.

A handwritten signature in blue ink, appearing to read 'C. Thomas', with a long horizontal flourish extending to the right.

Chevise Thomas
Food Safety and Quality Assurance Program Manager
1301 New Savannah Road
Augusta, GA 30901
706-922-8198
Chevise.thomas@fplfood.com



Emergency Contact List
FPL Food, LLC
USDA Establishment Number 332

1301 New Savannah Road
Augusta, GA 30901
706-722-2694

Contact, Title	E-Mail Address	Office Phone Number
Amy Wright Food Safety and Quality Assurance Supervisor	amy.hester@fplfood.com	Office: (706) 922-5508 Cell: (770) 241-2349
Chevise Thomas Food Safety and Quality Assurance Program Manager	cheivse.thomas@fplfood.com	Office: (706) 922-8198 Cell: (217) 371-3436
David Gregerson Director of Food Safety and Quality Assurance	david.gregerson@fplfood.com	Office: (706) 922-5588 Cell: (678) 394-6046
Beth Walz Food Safety and Quality Assurance Supervisor	beth.walz@fplfood.com	Office: (706) 922-8506 Cell: (504) 812-4315
Antoine Bernier Senior Vice President of Fresh Beef	antoine.bernier@fplfood.com	Office: (706)-922-5504 Cell: (706)-399-9281
Reece Bormann Director of Sales	reece.bormann@fplfood.com	Office: (706)-922-5532 Cell: (727)-743-6260