



Dear Valued Customer,

Edible beef products from the plants listed at the end of this letter meet all USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to the categories listed below.

HACCP / Pathogen Reduction Regulation Compliance

- Testing of carcasses for *E. coli* Biotype I (9 CFR Part 310, §310.25).
- Sanitation Standard Operating Procedures (9 CFR, Part 416, §416.11 - §416.17).
- HACCP Systems (9 CFR, Part 417, §417.1 - §417.8)
- Salmonella testing as conducted by USDA in accordance with §310.25.

E. coli O157:H7 Reassessment and Compliance

As of October 26th, 2007, all Tyson Beef plants completed a reassessment examining *E. coli* O157:H7 controls associated with the integrated Food Safety Assessment [HACCP, SSOP and Prerequisite Programs] required by Notice 65-07 Notice of Reassessment for *E. coli* O157:H7 Controls and Completion of a Checklist for All Beef Operation. Completion of annual reassessment of HACCP plans in accordance with 9CFR 417.4 (a) (3) effective January each calendar year. This reassessment included review and verification of adequacy of the HACCP plans in addressing *E. coli* O157:H7.

Interventions

Tyson Fresh Meats employs a validated multiple hurdle process within the beef slaughter systems to address Enteric Pathogens, specifically *E. coli* O157:H7. In addition to our microbiological intervention Critical Control Points (listed in HACCP Section below) the following practices are also utilized in our beef slaughter/ subprimal and ground beef operations.

- *Steam Vacuums* – are located strategically throughout the slaughter floor and are used on pattern mark areas.
- *Pre-Visceration Cabinet System (PECS)* – eligible beef carcasses are treated with an approved antimicrobial.
- *Anti microbial Carcass Sprays* – carcasses are treated with an anti microbial spray of organic acid, acidified sodium chlorite (Sanova™) and/ or peroxyacids after the Steam Cabinet. Heads are treated with an organic acid and/ or peroxyacids immediately after the head wash, prior to USDA Inspection.
- *Topical Meat Intervention (TMI) Systems*- TMI Systems are applied to subprimal cuts just prior to packaging.

Verification Testing for E. coli O157:H7

- Carcasses – Daily verification testing for *E. coli* O157:H7 is conducted at each beef slaughter plant.
- Trim & Variety Meats – Quarterly verification testing for *E. coli* O157:H7 is conducted at each beef slaughter and processing facility.

Beef Materials Destined For Grinding

- Bulk pack trim (combo) is N60+ tested per customer order with an individualized Certificate of Analysis (COA) to that specific product and order provided to the direct purchase customer.
- Boxed product known to be intended for raw ground use, i.e., beef trimmings from carcasses, head meat, cheek meat, hearts, and weasand meats is N60+ tested. Boxed products are either tested in the bulk pack prior to boxing or tested out of the box. Since boxed loads may be broken down into smaller selling units by a primary (or secondary or tertiary, etc.) distributor, we have added a website reference to the label directing the end user of the product to the Tyson Fresh Meats website where supporting documents are available and updated regularly. This website address is: www.tyson.com/IBPFoodSafety. Products identified by a 'T' code qualifier indicate that product has been tested, found negative and is intended for raw ground use. For example, tested 50/50 trimmings intended for raw ground use would be identified by a D0101DMT code. Products that are not identified by a 'T' product code OR accompanied by a Certificate of Analysis are not intended for raw ground use. See Attached Label/ Product Code Description.
- Ground Beef from Tyson Fresh Meats - All ground beef produced by Tyson Fresh Meats [IBP] is derived from trimmings tested negative for *E. coli* O157:H7 under the Tyson Total-N60™ [or equivalent] program. A 'Tested Negative' statement is printed on the Bill of Lading for each order of ground beef and serves as notification to customers that the ground beef purchased is produced from negative tested raw beef components.

Investigation and Event Day Programs

- Tyson Fresh Meats utilizes a formal risk assessment program that evaluates specific investigatory findings from the 'on-site' investigation immediately following an 'Event Day' incident. 'Event Day's' are triggered by statistically determined signals based on the daily *E. coli* O157:H7 incident rate.

Tyson Ground Beef

- In accordance with the intended use described in the plants' Raw Not Ground HACCP plans (includes beef trimmings from carcasses, head meat, cheek meat, hearts, and weasand meat), all trimming type materials known to be destined for raw ground use are subjected to N60+ statistically based sampling that ensures a 95% confidence level for detection of *E. coli* O157:H7.
- All ground beef (coarse and fine) is derived from Tyson Total-N60™ beef raw materials, tested and found negative for *E. coli* O157:H7.
- External sources of raw material must meet or exceed Tyson Foods, Inc. requirements for *E. coli* O157:H7 and provide a Certificate of Analysis (COA) for each lot.

Laboratory Verification Testing

- Lab methods are validated and meet USDA criteria (≥98% Sensitivity and ≥90% Specificity).
- Verification of *E. coli* O157:H7 lab methods are routinely performed at each Tyson Fresh Meats Laboratory in conjunction with the American Proficiency Institute Microbiological Performance Evaluation Program.

HACCP

Critical Control Points for the following categories are in place and in effect at present include:

Slaughter and Raw Not Ground – Variety Meats

- Validated Intervention (Thermal or Equivalent) to address *E. coli* O157:H7
- Chilling to prevent microbial outgrowth.
- Zero Tolerance for feces, ingesta and milk (Directive 6420.2)
- Disposition for *E. coli* O157:H7 positive product.

Raw Not Ground – Trim & Subprimals

- Pre-Cut Carcass Temperature to ensure proper chilling to prevent microbial outgrowth.
- Disposition for *E. coli* O157:H7 positive product.

Raw Ground

- Disposition for *E. coli* O157:H7 positive product.

A CCP is “A point, step, or procedure in a food process at which control can be applied and, as a result, a food safety hazard can be prevented, eliminated, or reduced to acceptable levels”. It should be clearly understood that these CCP’s are in place to control, eliminate or reduce *E. coli* O157:H7 to an undetectable level.

3rd Party Verification

Tyson Fresh Meats is audited on an annual basis by an independent 3rd party auditor. That audit encompasses regulatory compliance (HACCP, SSOP, 10,010.1, etc.), *E. coli* O157:H7 and good manufacturing practices. A summary of audit scores are available upon request.

Customer Notification

Tyson Fresh Meats plants have a recall plan on file that includes notification to affected customers of any product that may be adulterated or misbranded.


Last, the Tyson Fresh Meats plants listed below are federal establishments and operate under the regulatory requirements promulgated in Title 9 of the Code of Federal Regulations. By applying the Mark of Inspection, we are obligated to adhere to all applicable requirements contained therein.

TYSON FRESH MEATS BEEF PLANTS

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245D	Emporia, KS
Est. 245J	Geneseo, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA
Est. 245	Denison, IA

Send questions or update requests to TysonQATechServices@tyson.com or call 605-235-2721.


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