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Drug and Hormone Residue Statement

We are committed to providing wholesome and safe products for our consumers. Quite simply, it is one of our core values. To that end, we are confident that the products we produce are free of any violative drug, hormone or chemical residues.

It is a violation of Federal Food, Drug and Cosmetic Act for growers to sell livestock for slaughter that may contain drug, hormone or chemical residues that exceed tolerances in meat established by the Food and Drug Administration (FDA), including residues of unapproved drugs. USDA Inspectors at each of our beef and pork slaughter facilities are responsible for inspecting each live animal and the resultant meat, to ensure that they are healthy, and the meat is safe and wholesome. They visually check each animal for signs that they were managed with safe production methods regarding use of veterinary drugs and hormones. They specifically inspect for evidence or potential for unsafe antibiotic presence or usage, on each and every animal.

USDA routinely conducts random testing for drug residues (Stop/Fast Test) on carcasses. Also, USDA Inspectors at the slaughter plant conduct tests on specifically targeted carcasses based on post-mortem pathology assessment. Tested carcasses are USDA retained, along with all their parts, pending confirmation testing at a USDA laboratory. If a rare instance of a violative drug residue finding is made, the carcass and all parts are condemned to inedible rendering. In such cases, the FDA is notified by USDA, who in turn contacts the livestock producer, whose name is subsequently placed on an FDA "drug violator" list for one year.

USDA also conducts an on-going and nationwide surveillance program, called the National Residue Monitoring Program, in which thousands of beef, pork and poultry carcasses are tested annually for residues [including antibiotics]. Results of this USDA surveillance program are published in the USDA Residue Data Book.

Correspondingly, in accordance with our company HACCP program, we immediately notify a producer when a violative drug residue is found. Our HACCP program tracks and documents cases of residue violations and associated producers or sources, and requires stringent preventive actions with targeted producers or suppliers to ensure that potentials for repeat violations are avoided.

Our HACCP experts have conducted risk assessment for violative drug residues for our slaughter systems. This HACCP Risk Assessment determined that the animals slaughtered by Tyson Fresh Meats are in a category deemed as "low risk". Animals in this "low risk" group are those that are young in age and raised in feedlots or controlled environments specifically for human consumption. Results of the USDA National Residue Program supports this classification process and of "low risk" nature of this group or class of animals with regard to violative drug residue.

We are actively engaged with our producers, dealers, and marketers to ensure the universal safety of our meat products. We support and encourage actions of the National Cattlemen's Beef Association (NCBA) and the National Pork Producers Association (NPPC) and their producer quality assurance programs which stress the importance of drug residue avoidance procedures and management. NPPC states "The producer must properly handle and administer animal health products if they are to maintain the public trust.... The producer is responsible for properly observing withdrawal times to ensure there are no violative antibiotic tissue residues." Producers are advised to "strive to limit the need for all forms of antibiotic use through sound husbandry and preventative practices. These programs have been instrumental in reducing the incidence of violative drug residue findings in livestock.

Safe food is everyone's responsibility. We accept our responsibility and commit to work with all agents and industry segments to achieve this goal.