



Dear Valued Customer,

October 27, 2009

Tyson Fresh Meats utilizes the Total-N60™ Surface Slice program to sample beef trimmings and variety meats for E. coli O157:H7 [ECH7] pre-grinding. The Total-N60™ program has been both scientifically and statistically validated to ensure that material intended for raw ground beef products meet FSIS Directive 10,010.1REV1 whereas ECH7 is below detectable limits. As part of our on-going validation of the Total-N60™ Program, a verification program has been developed to provide on-going assurance that our Food Safety programs are functioning in accordance with 9CFR§417.4(a).

PROGRAM DESIGN

One time per quarter [every 3 months], samples of trimmings and variety meats (if applicable) that have already tested negative with the TOTAL-N60™ sampling method are selected for verification testing.

- GROUND BEEF - Selected verification lots are sampled by a controlled ground beef (trim) procedure.
- VARIETY MEATS - Selected verification lots are sampled by an excision sampling procedure.

DETERMINATION OF SAMPLING PLAN

This program has been designed to meet the USDA ECH7 finished ground beef sampling plan as discussed in the “Compliance Guidelines for Establishments on the FSIS Microbiological Sampling Program and Other Verification Activities for Escherichia coli O157:H7”. These “guidelines” advise that establishments conducting testing to verify their control methods should use FSIS Testing Methods. This verification program is designed in accordance with the USDA Laboratory Guidebook MLG 5.03.

- Sample Size – Five (5) sub-samples ~75 grams.
- Sample Analysis – Each Sub-sample is independently analyzed (not composited).
- Detection Limits – Sensitivity ≥98%, Specificity ≥90%, False Negative Rate ≤2% & False Positive Rate ≤10%. (Meeting USDA-FSIS Testing Method).

Ground Beef and Trim USDA is taken as per USDA guidance and analyzed at USDA Laboratories.

VARIETY MEATS – Since there is no USDA Verification Sampling Plan available, we use the Total-N60™ Surface Excision Sampling Plan as it is validated both scientifically and statistically.

TYSON TOTAL N-60™ QUARTERLY ECH7 VERIFICATION PROGRAM TRIM & VM

The following establishments participate in the Tyson TOTAL N-60™ Quarterly ECH7 Verification Program and have successfully completed sampling with **negative results** for trimmings and variety meats thus far.

ESTABLISHMENT	LAST SAMPLES SUBMITTED CURRENT QUARTER	
245E Amarillo, TX	Trim – 8/10/2009	Variety Meats – 9/17/2009
245C Dakota City, NE	Trim – 9/3/2009	Variety Meats – 8/27/2009
245D Emporia, KS	Trim – 9/4/2009	N/A
278 Finney County, KS	Trim – 8/20/2009	Variety Meats – 7/28/2009
245J Joslin, IL	Trim – 8/4/2009	Variety Meats – 9/28/2009
245L Lexington, NE	Trim – 7/22/2009	Variety Meats – 7/23/2009
9268 Pasco, WA	Trim – 8/20/2009	Variety Meats – 8/19/2009
245 Denison, IA [Slaughter Only]	N/A	Variety Meats – 7/9/2009

TYSON TOTAL N-60™ ECH7 VERIFICATION PROGRAM GROUND BEEF (MONTH UPDATE GB – SEPTEMBER)

The following establishments participate in the Ground Beef Verification Program and have successfully completed sampling with **negative results** for USDA Ground Beef (Month - September) and USDA Trimmings (Last Sample) thus far.

ESTABLISHMENT	LAST SAMPLES SUBMITTED CURRENT QUARTER	
245E Amarillo, TX	Ground Beef – 9/30/2009	Trim – 9/29/2009
245C Dakota City, NE	Ground Beef – 9/28/2009	Trim – 8/17/2009
245D Emporia, KS	Ground Beef – 9/23/2009	N/A
278 Finney County, KS	Ground Beef – 9/28/2009	Trim – 1/19/2009
245J Joslin, IL	Ground Beef – 9/14/2009	Trim – 8/24/2009
245L Lexington, NE	Ground Beef – 9/30/2009	Trim – 8/18/2009
9268 Pasco, WA	Ground Beef – 9/29/2009	Trim – 9/17/2009

3RD PARTY VERIFICATION PROGRAM

The following establishments participate in the 3rd Party Verification Program (as per ECH7 addendum) and have successfully completed sampling with **negative results** thus far.

ESTABLISHMENT	3RD PARTY VERIFICATION DATE
245E Amarillo, TX	5/7/2009
245C Dakota City, NE	9/22/2009
245D Emporia, KS	4/22/2009
278 Finney County, KS	9/30/2009
245J Joslin, IL	6/3/2009
245L Lexington, NE	7/22/2009
9268 Pasco, WA	8/24/2009

Respectfully submitted,



Chad Martin,
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