



Tyson Fresh Meats, Inc.

RE: 2-Piece Chuck product information

November 2009

Dear Customer:

This letter is to inform you of upcoming changes in the Tyson Fresh Meat '2-piece boneless chuck' offering as a result of recent events surrounding the interpretation by USDA that the '2 piece boneless chuck' is considered as an item intended for raw ground use. This USDA Directive 10,010.1 statement has made it necessary for us to re-evaluate the current offering options for the '2-piece boneless chuck' product lines, and modify them as follows:

Effective October 26, 2009 ALL '2-piece boneless chucks' purchased from Tyson Fresh Meats will be sampled, tested and passed for Ecoli 0157:H7 prior to release into commerce. For vacuum packaged boxed products this will be a robust N60+ sampling protocol similar to the Tyson Total-N60+ program applied to 100% of our beef trimmings and the robust N60+ testing protocol on our variety meat products that are intended for raw ground use. The '2-piece boneless chuck' products are now only available as tested and passed product. Note: There will be a separate line item service cost applied to this negative tested, vacuum packaged boxed product. Your Tyson Field Sales representative can advise you of this additional service charge.

These new boxed product codes will be used for the various '2-piece chuck' styles → D1412ACT, D1417ACT, D1416ACT, and D1414ACT. Each are identified by a 'T' code qualifier at the end of the product code to indicate the products have been "Tested, found negative, and are acceptable for raw ground use". After the effective date of October 26, 2009 no '2-piece boneless chuck' product will be offered for sale by Tyson Fresh Meats unless it has been appropriately tested and passed.

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The information above is a from a memo prepared for our Tyson Fresh Meats customer base, explaining our forward actions for production of 2 PC Boneless Chucks. The information below provides detail regarding sampling and Lot Identification of the boxed product. This information is valuable to both our customers and Tyson Fresh Meats, Inc., in the event of information requests from customers, or traceback of product if ever needed.

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LOT Definition: Each piece in each box will be individually sampled with a thin surface slice removed from each piece. Each test 'LOT' consists of at least 30 individual boxes, each box containing 2 pieces with each piece individually vacuum packaged. This is a robust N60+ sampling and testing program. NO '2-Piece Boneless Chuck' product will be packaged/boxed that has NOT received a validated NEGATIVE test for Ecoli 0157:H7.



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Each box is labeled with a unique test LOT number from which the individual box can be traced back to. The label example below illustrates how the box end label of each and every box may serve as an individual CNT [certified negative tested] for end-users of 2-Piece Boneless Chucks that are intended for raw ground use.

- 1st Label - The “**T**” letter at the end of the product code [i.e., D-1412-**ACT**] identifies the product as ‘tested and negative’.
- 1st Label - The number at the bottom of the primary box product label (eg **1C234**) is the ‘test LOT’ identifier for the respective box.
- 2nd Label - The Serial Number (e.g. **0518000**) located on the Weight Label sticker of each box is unique and different for each box.
- 2nd Label – Code Date information [circled] is critical for quick and accurate reference of the production information for the individual box.



Each of these elements on the box label's of 2-Piece Boneless Chucks are critical components in identification of test LOT's and associated product data. If you should need additional information on this product to support your HACCP program and the end-use of the product, you may go to the Tyson Fresh Meats Food Safety Web Site:

www.tyson.com/ibpfoodsafety

If you require additional information from Tyson Fresh Meats QA on this product, the email contact is: TysonQATechServices@tyson.com