



January 2, 2024

Edible beef products from establishments listed below meet all USDA requirements for the production, sale and distribution of meat products.

REGULATORY COMPLIANCE

Establishments listed on the bottom of this letter are federal establishments and operate under the regulatory requirements set forth in Title 9 of the Code of Federal Regulations.

- HACCP & SSOP (9CFR§416 and 417)
- Annual Reassessment (9CFR§417.4 (a) (3)) effective January of each year. Includes *E. coli* O157:H7 and PSTEC's.

RAW MATERIALS

All beef subprimals are purchased from Tyson Foods, Inc. approved suppliers.

INTERVENTION

Subprimals are treated with a validated and approved antimicrobial prior to slicing. This step is a Critical Control Point as part of the HACCP plan.

3rd PARTY AUDIT

Each establishment is audited on an annual basis by an independent 3rd Party. That audit encompasses regulatory compliance, EC7 and good manufacturing practices. GFSI Certifications can be provided.

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.

TYSON FRESH MEATS CASE READY PLANTS

<u>Est.</u>	<u>Location</u>
244B	Columbia, SC
244C	Council Bluffs, IA
244U	Eagle Mountain, UT
245D	Emporia, KS
244G	Goodlettsville, TN
244S	Sherman, TX

Thank you

A handwritten signature in black ink, appearing to read 'A. Lieberum'.

Andrew Lieberum
Tyson Foods Inc.
Sr. Director FSQA
Case Ready / Value Added