



November 1, 2007

Dear Customer:

Gencor Foods is a federally inspected FSEP recognized facility with the designated establishment # 262.

The facility has Standard Operating Procedures in place as well as a fully functional Specific Risk Material Program for animals 30 months and older which includes the removal of all SRM materials, the marking of the backbone and labelling products derived from over thirty months (OTM) with the numerical 3.

Gencor Foods requires cattle suppliers that they do not feed any material derived from ruminants. Meat product are stored and transported in a manner that prevents contamination and maintains the freshness of the product.

Gencor Foods consider *E. coli* O157:H7 as a pathogen likely be found on beef carcasses and beef products. With this in mind we have incorporated its control in our HACCP Plans. We specifically control this organism through the following validated interventions; Steam Vacuuming, Chad Carcass Pasteurizer and Chad Lactic Acid Spray. In addition we employ acidified Chlorine in our chill spray system as anti-microbial agent.

In regards to microbiological testing, the facility conducts microbiological testing in accordance with the CFIA regulations which includes *E. coli* Biotype 1 and *E. coli* O157:H7. In addition, we conduct Salmonella performance testing as of USDA requirements Annex U.

In the event that a presumptive positive testing result for *E. coli* O157:H7 is obtained, the responsible Inspector and the receiving establishment is informed and products will be dealt as per MOP chapter 4 Annex "O".

If you have any questions, please do not hesitate to contact me at your earliest convenience.

Sincerely Yours,
Dragan Konjevic
QA/Supervisor/HACCP Coordinator
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