



**GREEN BAY DRESS PACKING, LLC Est.#410, Green Bay, WI
GIBBON PACKING COMPANY, LLC Est.#5511, Gibbon, NE
LONG PRAIRIE PACKING COMPANY, LLC Est.#253, Long Prairie, MN
DAKOTA PREMIUM FOODS, LLC Est.#357, South St. Paul, MN
CIMPL' MEAT COMPANY, LLC. Est.#2460, Yankton, SD**

January 9, 2006

Mr. Jim Davis
Gurrentz International

Our "Food Safety Mission" of the American Foods Group, LLC (AFG) Companies is to ensure that all products manufactured are safe and wholesome. This is accomplished through the implementation of our HACCP Food Safety Programs by monitoring Critical Control Points that have been identified to prevent food safety hazards.

In connection with the October 7, 2002, USDA FSIS notice on *E. coli* O157:H7 prevalence, American Foods Group, LLC companies have reassessed the HACCP programs of the beef slaughter/fabrication plants. As noted in the October 7, 2002 FSIS notice, because of recent research reports indicating that cattle have a higher incidence of *E. coli* O157:H7 than previously reported, AFG slaughter processing of raw beef product must include *E. coli* O157:H7 as a "hazard reasonably likely" to occur in all HACCP plans.

Each facility has grouped multiple hurdle pathogen intervention systems that are in place through-out our plants. We first introduce steam vacuum machines in the slaughter departments, followed after by a carcass rinse, and then carcasses go through a Chad Hot Water Pasteurization Cabinet System followed by a Lactic Acid Spray System.

We have other bacteria intervention hurdles which include using ECOLAB Inspexx 200 antibacterial application for beef carcasses.

In our fabrication boning rooms a Vortexx Belt Sanitizing System has been installed to continue fighting microorganism of bacteria through-out the process.

*Lactic Acid Spray System is a Critical Control Points in our process. *In addition, each plant performs extensive microbiological tests on carcasses and other beef products that serve as a verification of this intervention to successfully prevent, eliminate, or reduce *E. coli* O157:H7 below a detectable level.

*The effectiveness of the intervention is monitored daily but each week the CCP is re-evaluated for effectiveness. A report is documented on a daily/weekly spread sheet called HACCP Food Safety Trending Audit report.

Also each plant routinely performs sampling and test random selected areas for pre-operational cleanliness. These tests are monitored on an ongoing basis for trend analysis of the plants.

We use three different laboratories in different cities through-out the United States. Each laboratory, Marshfield Clinic/Lab, Silliker Labs and Mid-West Lab all have quarterly audits from AOAC for pathogen proficientancy.

Each American Foods Group, LLC plant has a scheduled appointment yearly from Silliker Laboratory's Bethany Payne, Audit Support Supervisor for a third party audit by Silliker for HACCP/GMP and our Humane Handling Programs. Copies of those audits can be available to you when audit is completed and upon request.

American Foods Group, LLC companies have now reassessed our HACCP programs to comply with FSIS/USDA Notice 44-02 for raw beef products, a hazard likely to occur for *E. coli* O157:H7 in our process. Our company's deadline for this was February 4, 2003 and all plants meet this date.

The American Foods Group, LLC believes that the food safety program achieves the highest standard for the industry, but at the same time, no raw meat supplier is able to guarantee pathogen free raw materials. Accordingly, we want to reiterate the importance of proper handling and cooking of all raw meat products by you and your customers. We welcome the opportunity to control our own process and recognize our responsibility. We look forward to a cooperative working relationship with you.

If you have any questions please feel free to contact me at 800-759-5275.

Thank you,

Vincent DeGrado

Vincent DeGrado
Vice President of Technical Services
American Foods Group, LLC