



FSIS Est. #322
726 West Main Street
Pierce, Colorado 80650
Office: 970-834-1388
Fax: 970-834-9727

June 15, 2010

John Mouet
HACCP Coordinator
Verde Farms

Dear Dana:

In view of Double J Meat Packing's commitment to food safety and customer satisfaction and in conjunction with the USDA, we incorporated our existing Standard Operations Procedures and Good Manufacturing Practices into the required Sanitation Standard Operating Procedures. Compliance with our SSOP's allows us to produce a safe and wholesome product. These procedures are routinely evaluated and updated as required to ensure their effectiveness.

Double J Meat Packing implemented a Hazard Analysis Critical Control Point plan in January of 1999 as required for plants our size. This HACCP Program has been reassessed at least yearly or whenever deemed necessary.

Double J Meat Packing is required to sample carcasses for generic E. coli using the protocol designed in accordance with the requirements stated in 9 CFR 310.25(a).

As referenced in the October 7, 2002 FSIS notice, because of recent research reports indicate a higher incidence of E.coli O157:H7 in cattle than previously reported, establishments slaughtering and processing raw beef product must include E.coli 157:H7 as a "hazard reasonably likely to occur" in all HACCP plans. As a result Double J Meat Packing has reassessed its HACCP plan taking into account the new data.

Double J Meat Packing has installed as an intervention step a pre-chill acid wash. In addition there is an established program of microbiological tests performed at the plant including Aerobic Plate Count, coliforms, generic E. coli and E. coli 0157:H7. The validated microbial interventions that we have incorporated in our HACCP plan that specifically addresses the reduction of E. coli 0157:H7 to below detectable levels are a pre-chill acid wash and Zero Tolerance inspection at the final trim rail. Double J Meat Packing, Establishment 322 is dedicated to exceeding all federal regulations in producing safe and wholesome product.

Please feel free to contact us with any questions.

Steven Labbe

Steven Labbe
Plant Manager
steve@doublejinc.com