



December 7, 2002

Dear Customer:

This letter serves as a formal acceptance of your product specifications and as a general and continuing guarantee of the products produced at Emmpak Foods Est. 17690. All products produced at Est. 17690 comply with the Federal Food, Drug and Cosmetic Act and may be used in federally inspected meat and poultry plants within the stated conditions of use. Furthermore, all products are produced under a SSOP program and HACCP plan that meets or exceeds the regulations, stated in 9 CFR 416 & 417 and all related directives.

In order to address customer requests, we have included a list of interventions, critical control points, and other pre-requisite programs which specifically address raw beef pathogens including *E. coli* 0157:H7 and *Salmonella*. These interventions and programs are part of a multiple-hurdle approach to the reduction of pathogens.

Interventions

1. Hock Steam Vacuums (2)—wash hocks free of visible contamination as well as steam treatment to reduce microbial contamination.
2. Tail Steam Vacuum—wash tails free of visible contamination as well as steam treatment to reduce microbial contamination.
3. Steam Vacuums (3)—wash carcasses free of visible contamination as well as steam treatment to reduce microbial contamination along the hide opening pattern.
4. Carcass Wash—removes visible contamination on the entire carcass surface, wash cabinets also has some limited anti-microbial properties due to the mechanical removal of bacteria.
5. Lactic Acid Cabinets (2)—Lactic acid wash at 2% is a proven pathogen reduction method. One cabinet treats all carcass sides and a second treats our offal products (heads, livers, tongues, hearts).
6. Steam Pasteurization Cabinet—Steam pasteurization is a proven pathogen reduction method. All carcass sides are treated with 180°F steam (at carcass surface) for at least 6 seconds.

Critical Control Points

1. Steam Pasteurization Cabinet—all carcass sides must be treated with a minimum of 180°F steam at the carcass surface for a minimum of 6 seconds.
2. Carcass Inspection (2)—carcasses must meet zero tolerance requirements for fecal, ingesta and milk. There is one CCP at slaughter and a second at fabrication.
3. Lactic Acid Wash—lactic acid concentration must be 2% or better. This CCP is for Offal only, however the carcass lactic acid cabinet also is supplied from the same source, therefore is also treated with at least 2% lactic.
4. Trim AQL—All trim must meet zero tolerance for fecal, ingesta and milk, as well as other food safety defects (bone, foreign material).
5. Product Temperature (2)—CCPs for both trimmings and sub-primal temperatures.
6. *E. coli* 0157:H7 Product Disposition—This CCP states that any product tested positive for *E. coli* 0157:H7 must be rendered or sold for cooking only.

Pre-Requisites

1. Zone Mapping Program—On the slaughter floor, the "critical" jobs of hide removal and evisceration are monitored throughout the day to ensure proper dressing procedures. Carcass audits are also done to map where contamination is found (performed prior to trimming). This program is done before Carcass inspection CCP.

We help you... EXCEL™

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