



GREATER OMAHA PACKING CO., INC.

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March 19, 2003

Mr. Jim Davis
Gurrentz International
25392 Davis Ranch Rd.,
Santa Ysabel, CA 92070

Dear valued customer,

Food Safety and product quality are top priorities for Greater Omaha Packing Co., Inc. In June, 2000, we opened the most technologically advanced cattle processing facility in North America. Our President, Henry Davis, was recently awarded the *Richard L. Knowlton* Innovation Award for 2003 in recognition of innovative leadership in food safety.

Greater Omaha Packing Co., Inc., has added another accomplishment to the leadership role of the organization by gaining approval from the European Union Countries to ship high-quality beef products into the European Union markets, effective November 12, 2002. Greater Omaha Packing Co., Inc. is the only company of the top 20 largest beef packers to achieve approval status to export products to the European Union countries. The plant approval process is a very stringent process performed by the Food Safety Inspection Service (FSIS), and Agriculture Marketing Services of the United States Department of Agriculture on behalf of the European Union Agriculture Ministry. Animal trace-back to the individual farms where the live animal originates and maintaining that same product identity throughout the production process is the key component of the program.

Greater Omaha Packing Co., Inc., Establishment #960 and 960A, implemented the Hazard Analysis and Critical Control Point Program (HACCP) food safety system in 1996, Sanitation Standard Operating Procedures (SSOP) in 1997, and the USDA Pathogen Reduction HACCP Regulation in January, 1999 in our facilities. Additionally, our testing program demonstrates compliance with FSIS Directive 10,010.1, through our Microbiological Testing Verification Program for E. Coli 0157:H7.

Currently, Greater Omaha Packing Co., Inc.'s, beef slaughter plant 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).



Proudly featuring both Certified Hereford Beef and Certified Angus Beef



In reference to the October 7, 2002, USDA-FSIS Notice on E. Coli 0157:H7 prevalence, Greater Omaha Packing Co., Inc. reassessed our HACCP Plans for our beef slaughter plant. As noted in the October 7, 2002 FSIS Notice, because of recent research reports indicating that cattle have a higher incidence of E. Coli 0157:H7 than previously reported, establishments slaughtering and processing raw beef product must include E. Coli 0157:H7 as a "hazard reasonably likely" to occur in all HACCP plans.

Greater Omaha has employed the most advanced research and technology available to the industry and is currently utilizing the most effective methods of removing and preventing bacterial growth. The steps include controlled atmosphere, steam blow-off, steam vacuums, pre-evisceration wash and acid rinse cabinets, and a hot water pasteurization and acid rinse cabinets.

Computer-controlled refrigeration systems allow improved shelf life and a control of pathogen growth during the chilling/storage process for cold-chain management.

These intervention steps when used in multiple hurdle configurations have been proven to be the most effective in total reduction of the probability of biological pathogens, which include E. coli 0157:H7 and Salmonella. Of these interventions, Greater Omaha's Hazard Analysis and Critical Control Point (HACCP) Program has identified the validated hot water pasteurization and organic acid rinse intervention as a Critical Control Point in our beef slaughter process. As part of this process, our plants perform extensive microbiological tests on carcasses and other beef products that serve as verification that the intervention system is functioning as planned. Our plants do routine microbial sampling at a variety of points in the production system. The microbiological tests include verification testing of Aerobic Plate Count (APC) for pre-operational sanitation on equipment and APC, coliforms, generic E. Coli, and pathogen monitoring and product sampling testing for products. These tests are monitored on an on-going basis by means of a trend analysis of both plants and products.

Greater Omaha Packing Co., Inc., produces products inspected and passed by FSIS-USDA inspection services and believes our food safety program achieves the highest standard for the industry. However, 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.

Please feel free to contact me if you have any questions at 402-731-3480, ext 206.

Sincerely,

Kathleen Krantz
Technical Resource Director

