



March 6, 2003

Jim Davis  
Currentz International

Dear Mr. Davis,

Harris Ranch Beef Company is committed to food safety. Throughout our slaughter process we have intervention devices to address pathogens including *E. Coli 0157:H7*. They are a combination of steam vacuums, hot water wash, and organic acid spray. Our hot water wash / organic acid spray is a validated pathogen intervention and is CCP B-1 in our HACCP Plan.

Proper handling of livestock is extremely important to all of us in the meat production chain, both ethically and economically. As a truly integrated company, Harris Farms Inc. has long recognized the value of treating its animals in the most humane way possible. Harris Ranch Beef Company and Harris Ranch Feeding Company incorporate the latest technology and professional consultations in our efforts to continue to lead the industry in these initiatives. Humane handling, residue avoidance, feeding practices, genetics, and traceability have long been cornerstones of this vertically integrated organization. As stewards and custodians of our animals from the feedlot all the way through slaughter and processing, we can assure the best possible treatment of our animals.

Meat offered for sale will be derived from cattle that have been fed materials in compliance with the FDA regulation 21CFR589.2000. This regulation prohibits the feeding of ruminant meat and bone meal to ruminant animals. Documentation is maintained to substantiate this claim and verify compliance.

Harris Ranch Beef Company is committed to ensuring our customers receive the safest and highest quality products possible. If you have any questions or need clarification pertaining to the aforementioned please let me know.

Sincerely,

A handwritten signature in cursive script that reads "Julie Frimodt".

Julie Frimodt  
Quality Assurance Manager  
Harris Ranch Beef Company

16277 S. McCall Avenue  
P.O. Box 220  
Castle Rock, CO 80108