

FRESH MEAT QUALITY ASSURANCE & FOOD SAFETY

**MANNINGS BEEF LLC.
ESTABLISHMENT # 00934**

1/21/03

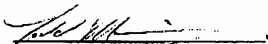
To whom it may concern.

Beef and edible meat products from the Manning Beef LLC production plant; meet all USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to the programs and procedure listed below.

- **Testing of carcasses for E.coli Biotype 1 (CFR Part 310, M. 310.25) effective June 1997.**
- **Implementation of SSOP (Sanitation Standard Operation procedure, 9CFR, Part 416, M.416.11: M.416.17) effective January 15 1997.**
- **Implementation of HACCP systems (9CFR, Part 417, M. 417.1 - M. 417.8) effective January 20 1999.**
- **Implementation of HACCP systems (9 CFR, Part 417 M. 417.1 - M 417.8) effective June 1, 1998 for smaller plants.**
- **The USDA in according with M.310.25 conducts testing of carcasses and/or ground beef for Salmonella.**

In addition, MANNING Beef LLC employ's a validated microbiological reduction treatment on carcass, such as a Steam vacuum and a Sanova carcass spray. These interventions are the CCP's in this establishments HACCP slaughter program.

Thank you,



**Todd Manning
HACCP coordinator
Quality Assurance & Food Safety**