



# National Beef

A Brand - 100 Percent Beef Company



QUALITY BEEF  
FROM FARM  
TO TABLE

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Subject: FOOD SAFETY

Farmland National Beef, Est. 208A and Est. 262, implemented an approved HACCP Program on January 26, 1998. Our facilities have continually followed and have periodically reassessed our established HACCP Program since that time.

Concerning the explanation of what microbial intervention methods we are currently using in our process, Farmland National Beef's Food Safety process utilizes a multiple intervention strategy that maintains the highest quality of product possible. Farmland National Beef's multiple intervention process includes:

- (a) Steam vacuums
- (b) Steam hock blow offs
- (c) 2% lactic acid washes
- (d) Thermal Pasteurization (Hot carcass wash) - Plant CCP step designed and validated to help eliminate or reduce pathogenic microbial (E. Coli O157:H7) to below detectable limits. CCP is monitored and validated on a daily basis.

In addition to these interventions we have traditional inspection and trimming throughout the slaughter floor.

- (e) Continued cold chain management throughout the remaining processes of the facility.

Farmland National Beef considers Food Safety our number one priority. Our HACCP Program helps us to ensure that all products produced in our facilities are the safest in the industry.

Sincerely,

Brenden McCullough  
Director of Technical Services  
Farmland National Beef