

# Schenk Packing Co. Inc.

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## HACCP COMPLIANCE

On January 27, 1997, Schenk Packing Company not only met the regulatory requirements for Sanitation SOP's (Standard Operational Procedures) and E. coli testing but submitted a complete working HACCP plan, including CCP'S (Critical Control Points) GMP'S (Good Manufacturing Practices), for the systematic scientific approach to process control. USDA started their HACCP monitoring on January 25, 1999.

Our HACCP Program meets the regulatory requirements of 9CFR 416 and 9CFR 417. We have completed the hazard analysis, identified CCP's for chemical, biological and physical hazards for ground beef products. Our monitoring program is established to reduce, prevent or eliminate those hazards in finished product and identify corrective action plans when deviations occur.

## REQUIRED *E. coli* TESTING PER 9CFR 310.25

Beef Carcass testing is done each production day for *E. coli* Biotype 1. We exceed the frequency of testing and sampling area required by USDA with tests performed daily on a 300 CM2 surface area for approximately every 200 Beef Carcasses. Results are recorded and made available during customer visits and USDA personnel on site. No more than 3 tests per 13 days (tests) may be greater than 5 *E. coli* per CM2. None of the tests per 13 days (tests) may be greater than 100 *E. coli* per CM2.

## MICROBIOLOGICAL TESTING BEYOND HACCP

*E. coli* O157:H7 is done each production day for this pathogen on a 300 CM2 surface area for approximately every 200 Beef Carcasses. We exceed the frequency of testing and sampling area required by USDA.

Microbiology done on site, also, includes Standard Plate Counts, Total Coliforms, typing of Coliforms, O and H antigens and *Lactobacillus*, Coagulase Positive *Staphylococcus*, *Salmonella* and *Listeria*. All our tests use FDA BAM, AOAC or USDA methods. Typing is done with a system used by the Mayo Clinic to identify organisms of public health concern. Outside Lab verification and correlations are done as needed with California Microbiological Consulting, Inc.

Benefits of on-site lab testing:

1. Safer production, rapid results and products with better process control.
2. E. coli results that meet Customer HACCP requirements and quickly move fresher product.

## **BARRIERS BEYOND HACCP REQUIREMENTS**

Our advise ----- find suppliers with numerous preventive barriers; as many as possible. Testing is good; prevention is better.

Our multiple barriers:

1. Live cattle wash and sanitizing with hyperchlorinated chlorine
2. 180 °F. water wash (pasteurization) for hides
3. hyperchlorinated water lines throughout the plant for each worker station
4. 180 °F. sterilizers at each worker station
5. Automotive hose clamps for both ends of the intestinal tract
6. Custom hide removal system
7. Steam vacuum for carcasses after splitting
8. Hyperchlorinated final inspection spray
9. Hyperchlorinated multiple 35 °F. water chill applications

We welcome customer visits to review the elements of our program in the plant and review of the written plan. We can not furnish the written plan due to our proprietary and confidential company policy.