

Farmers Produce custom processing & packaging

January 6, 2014

To whom it may concern:

Farmers Produce Chillicothe, MO Est. 21059/P-21059, is a specialized processing/packaging establishment that receives various loads of product to be processed and/or packaged according to customer's needs. This establishment operates under HACCP and has since August 30, 2006.A CCP for temperature control is incorporated into the HACCP plan.

On August 30, 2006, reassessment regarding E.coli 0157:H7 to comply with FSIS notice 44-02 was completed. Implementation of a raw beef products specification requirement (prerequisite program) was the result. The HACCP Plan addresses e.coli 0157:H7 as a hazard reasonably likely to occur. A HACCP reassessment was completed per FSIS Notice 65-07(10-12-07) on 10-26-07.

On August 3, 2010 USDA FSIS conducted a Comprehensive Food Safety assessment. As a result, FSIS determined in addition to meeting regulatory requirements, that we have designed and scientifically supported our food safety system, which also includes Sanitation Standard Operating Procedures (SSOPs) and Good Manufacturing Practices (GMPs).

Est.21059 does not receive specific risk materials (SRM), or beef products produced by advanced meat recovery (AMR) systems. Reference: FSIS Notice 4-04 (1-09-04). Letters of guarantee from raw beef suppliers must address non 0157 STEC as effective as E. coli 0157:H7.

The HACCP food safety system will be reassessed at least annually.

Sincerely,

Perry Barnes

Quality Assurance Manager Cloverleaf Cold Storage

712-279-8043