

Farmers Produce custom processing & packaging

January 6, 2014

To whom it may concern:

Farmers Produce Napoleon, OH Est. 17202B/P-17202B, 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 its implementation for "smaller establishments" on January 25, 1999. A CCP for temperature control is incorporated into the HACCP plan.

On February 4, 2003, 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) by 10-26-07.

On April 10, 2012 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.17202B 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).

Est.17202B regularly conducts 3rd party audits as part of the HACCP plan and does not receive any applicable beef products without a negative COA. If a presumptive/positive COA is received; all parties are informed including the Inspector in Charge. Est.17202B is in compliance with CFIA regulations-Manual of Procedures listed in Chapter 4 Annex O- New Version (2013-06-07). 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

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