



## GREATER OMAHA PACKING CO., INC.

P.O. Box 7566 • Omaha, Nebraska 68107

Slaughter (402) 731-3480 Fax: (402) 731-7542  
 Fabrication (402) 731-1700 Fax: (402) 731-8020  
 (800) 747-5400

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In light of recent news involving a positive test result on a single Holstein cow from Washington State, Greater Omaha Packing wants to assure our valued customers of the steps we take to insure the safety and integrity of all beef processed at this facility.

First and foremost, we should all be reassured by the fact that the USDA system for detecting a suspected BSE occurrence worked as intended. The suspect animal was identified and contained. The USDA has stated this represents an animal disease challenge – not a food safety problem.

These facts are known about BSE :

- BSE is an animal disease that is not contagious as a result of ordinary cattle-to- cattle contact.
- BSE is caused by proteins called prions that are found in neurological tissues, such as brains and spinal cords – not in beef cuts.
- BSE affects older cattle, typically cows greater than 30 months of age.
- BSE can only be spread through contaminated feed. The USDA banned ruminant derived meal and bone meal cattle supplements in 1997.

In addition to our comprehensive food safety programs, Greater Omaha practices the following food safety procedures that apply specifically to BSE:

- Procurement of affidavit from all feeders on all cattle attesting to compliance with FDA Directive 589.2000 prohibiting ruminant derived meat and bone meal.
- Policy prohibiting slaughter of any downer or condemned animal.
- Removal of the spinal cord from beef carcasses.
- Brains and similar tissues are rendered for non-human consumption.
- Greater Omaha does not slaughter or process cows or bulls. We process younger beef animals typically less than 24 months old. Any bone in product supplied by Greater Omaha will be produced from carcasses identified as younger than 30 months according to FSIS notice 5-04 under a USDA/FSIS accepted HACCP plan.
- Absolutely no AMR (Advanced Meat Recovery) Beef or Finely Textured Beef is used or produced by Greater Omaha Packing.

Greater Omaha operates one slaughtering and processing facility located in Omaha, NE. This facility is USDA inspected and subject to full federal supervision. We slaughter and process cattle solely from the upper Midwest (Nebraska, Iowa, Minnesota, Illinois, South Dakota). We do not purchase cattle from any other state or country. We do not purchase dressed cattle or any other beef products for further processing.

We have complete confidence in our food safety procedures. We also have the utmost confidence in the policies the USDA has implemented to control this situation. If you or your customers have questions, please contact us.

Best regards,

  
 Roy Wigg  
 Vice President Sales

  
 Angelo Fili  
 Executive Vice President



Proudly featuring both Certified Hereford Beef and Certified Angus Beef

