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July 1, 2009

**Attention: Quality Assurance/ HACCP Manager**

This letter is in response to your request for information from your suppliers. This letter states that necessary validated CCP's that are aimed toward reducing the risk of E.coli 0157:H7 are being performed prior to product being shipped. Rabe's Quality Meats is a secondary further processor. Rabe's Quality Meat, Inc. operates under HACCP and has one or more validated CCP's within our program. We have reassessed our HACCP plan per FSIS notice 65-07. In addition we have letters on file from our suppliers stating that boneless boxed beef arriving at our facility come from establishments that have at least one or more validated microbial interventions in place as part of their HACCP plans. These letters are part of a pre-requisite program for *Approved Supplier List*. Verification of our suppliers consists of scheduled microbial sampling on raw materials coming into the plant.

With the introduction of FSIS Notice 56-07 and new regulations in 9 CFR Parts 309, 310, 311, 313 and 319, we again looked at our SOPs and HACCP Plans. Rabe's Quality Meat, Inc. does not slaughter or fabricate carcasses but has required letters from our suppliers stating that they are in compliance with all relevant parts of 9 CFR including these 5 sections for any product shipped to Rabe's Quality Meat, Inc. These letters are part of a pre-requisite program for *Approved Supplier List*.

We are currently applying a mist of Acidified Sodium Chlorite to all beef further processed at our facility. The misting of beef is part of the Standard Operating Procedure program. Monitoring the concentration and functions of this system are documented by management to ensure the system is functioning properly according to 21 CFR, Section 173.325, which is the regulations pertaining to the use of this system. This system has been validated as an effective intervention of several pathogens; including E. coli 0157:H7 and Salmonella.

Rabe's Quality Meat Inc. believes that our HACCP program and our follow up verification testing on our suppliers in conjunction with our *Approved Supplier List*, Standard Operating Procedures, Sanitary Standard Operating Procedures, and GMP's results in a very safe high quality product.

Regards,

Roth L. Penke  
Quality Assurance Manager  
Rabe's Quality Meat Inc.  
Establishment # 13079