



January 4, 2016

Dear Valued Customer,

Edible Meat and Poultry products produced at the StockYards (SY) facilities listed below meet all applicable FSIS-USDA standards. Seafood products are produced at limited SY facilities, identified below, and meet FDA and local regulations.

REGULATORY COMPLIANCE

All SY facilities have fully implemented and validated HACCP and SSOP plans as required by 9 CFR 416 and 417. These programs are reassessed annually at a minimum. Beef HACCP plans have been reassessed specifically to address *E.coli* O157:H7 and the top 6 STEC's. Additionally each SY facility has voluntarily implemented a Food Defense program as recommended by FSIS-USDA. Seafood processing facilities have a HACCP plan that is implemented and meets applicable FDA Requirements, including registration with the FDA Bioterrorism registry and 21 CFR 123. Additionally, each facility is certified against a benchmarked GFSI Standard which audits GMP's, HACCP, and Food Defense. Certificates are available upon request.

CUSTOMER NOTIFICATION

Each SY facility has a traceability and recall program which is tested a minimum of twice per year. This plan is on file for each facility, and requires notification from US Foods Corporate Offices to the customer in the event a facility ships misbranded or adulterated products.

RAW MATERIALS

All raw materials are purchased from SY approved suppliers that meet applicable USDA-FSIS and FDA requirements. Letters of Guarantee are on file for all suppliers. With respect to Beef items, the following additional requirements are in place:

- At least one validated harvest intervention during slaughter and processing. This step must be a CCP.
- Compliance with all applicable regulatory requirements.
- Documented "Event Day" management procedures, including considerations for subprimal disposition when appropriate.
- Compliance with Directives 6100.1 and 6100.4, as well as 9 CFR 310.22(e) with regards to BSE:
 - Compliance with the ruminant feed ban (21 CFR 589.2000)
 - Prohibition of the use of air injected stunning
 - Prohibition of the use of non ambulatory animals in processing
 - Verification procedures to identify, handle, and remove Specified Risk Materials.
 - Animals greater than 30 months of age are appropriately processed.
- We require annual third party audits of all of our suppliers, as well as guarantees that all animals are slaughtered in a humane manner.

Stock Yards Facilities

Est. 105- Aurora, IL	Est. 11138- Orlando, FL
Est. 8180- St. Paul, MN	Est. 7871- Buffalo, NY *
Est. 2140- St. Louis, MO	Est. 6279- San Diego, CA
Est. 31633- Charlotte, NC	Est. 7915- Paris, TN
Est. 5891- Las Vegas, NV	Est. 6071- Tucson, AZ
Est. 19194- Phoenix, AZ *	Est. 9432- Greensburg, PA

* Denotes Seafood Processing Location

If you have any further questions or concerns, please do not hesitate to contact Roberto Bellavia at (847) 720-2962 or Roberto.Bellavia@usfoods.com

Sincerely,

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