



Tyson Fresh Meats, Inc.

Fresh Meat Quality Assurance & Food Safety

January 5, 2004

To Whom It May Concern:

Beef edible meat products from the IBP production facility listed below meet all CFIA and USDA requirements for the production, sale and distribution of meat products. Such requirements include, but are not restricted to the programs and procedures listed below.

- Testing of carcasses for *E. coli* Biotype I (9 CFR Part 310, M 310.25), effective June 1997.
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, M 416.11 - M 416.17), effective January 26, 1997 for all plants listed.
- Implementation of HACCP Systems (9 CFR, Part 417, M 417.1 - M 417.8), effective January 27, 1998 for plants with greater than 500 employees.
- Implementation of HACCP Systems (9 CFR, Part 417, M 417.1 - M 417.8), effective June 1, 1998 for smaller plants noted separately by "**"
- Testing of carcasses and/or ground beef for Salmonella as conducted by CFIA.
- Reassessment of HACCP plans for *E. coli* 0157:H7 in accordance with the Federal Register Docket 00-022N, dated 10/7/02 has occurred in all IBP establishments listed below effective 12/6/02.
- All ground beef produced at each respective IBP establishment listed below is screened for *E. coli* 0157:H7 by either pre-grind raw material testing or finished product testing and found to be negative before completing pre-shipment review.
- Implementation of programs ensuring removal, identification, control and disposition of Specified Risk Materials (SRM) as defined in Meat Hygiene Directive 2003 - 18 (Provisions for the removal of SRM from carcasses slaughtered in establishments inspected under the Meat Inspection Regulations, 1990).

Est. 38 Brooks, Alberta, Canada (Recognition by CFIA effective April 1998)

Quality Assurance & Food Safety

Warren Klymchuk

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