



January 2, 2023

To Whom It May Concern:

Thank you for your recent inquiry regarding our trusted food products. We appreciate the opportunity to provide you with information relevant to our food safety systems. As you are aware, each of our food processing establishments is subject to FDA and/or USDA inspection as required by law. These establishments operate in accordance with all applicable regulations including, but not limited to, HACCP, HARPC, SSOP, Sanitation Performance Standards, and Good Manufacturing Practices (GMPs).

In addition, meat and poultry products are subject to pathogen reduction standards through the slaughter process as outlined in 9 CFR § 310.25 and 381.65(g) respectively. These standards target enteric pathogens such as *Salmonella* spp., *Campylobacter* spp., and generic *E. coli*. Ready-to-Eat (RTE) products are further regulated as outlined in 9 CFR § 430.4 for the control of *Listeria monocytogenes*.

While we cannot disclose the specific contents of the establishment-specific food safety system, we can assure you that all of our programs are fully validated. This includes any and all prerequisite programs. Validation is a component both we and our regulators take very seriously. In this regard, we are continuously involved in data collection to inform our decisions relative to the likelihood that a specific food safety hazard will occur. Therefore, we can generally make changes to the process before a problem occurs. By taking this proactive approach to food safety, we can continue to provide your customers with the trusted food products they expect.

We trust that this information has proven useful. If you have additional questions or concerns, please do not hesitate to contact me.

Sincerely,

Matthew Gordon
Sr. Manager, Food Safety and Regulatory Compliance

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