



December 20, 2017

To Our Valued Customer,

Colorado Premium (CP), with establishments in Greeley (est. 4891), Denver (est. 38468), Colorado, Bridgeview, IL (est. 18858) and Carrollton, GA (est. 51308) operate under USDA inspection and in accordance with an approved HACCP (Regulation 9 CFR Part 417) and SSOP (Regulation 9 CFR Part 416.11) programs. CPF HACCP programs were reassessed in accordance with Notice 65-07 and continue to be reassessed on an annual basis. The most recent reassessments occurred in April 2017 for the Greeley establishment, August 2017 for the Denver establishment, June 2017 for the Bridgeview establishment and August 2017 for the Carrollton establishment. CPF considers HACCP plans and hazard analyses proprietary documents, which may be reviewed at the production plants only.

CPF requires that all raw meat suppliers complete an annual approval process and provide signed documentation relevant to their food safety and quality programs. Suppliers of raw material must verify that all products supplied to CPF are produced under USDA inspection and in accordance with approved HACCP and SSOP programs. Written documentation of all CCPs and other pathogen control measures are required along with copies of annual third-party GMP audits. All slaughter facilities must demonstrate compliance with 9 CFR 313 regarding Human Handling and provide copies of annual third party Animal Welfare audits. Suppliers must also adopt a 100% SRM removal policy and comply with 9 CFR parts 309, 310, 311, 318 and 319. The inclusion of AMR-derived material in products destined for our establishments is prohibited.

At CPF, the outer surfaces of all incoming beef products are treated with an antimicrobial solution and then trimmed prior to fabrication. Cold chain management and subsequent temperatures are rigorously monitored and are included as a CCP in our HACCP program. Published research reports show that pathogen reduction technologies available for use and employed at Colorado Premium are effective against *E. coli* O157:H7, as well as non-O157 Shiga-toxin producing *E. coli* including the serotypes O26, O45, O103, O111 and O121 and O145. The microbiological profiles associated with raw and finished products and the plant environment are routinely monitored to assess the effectiveness of our HACCP and SSOP Programs. These tests include, but are not limited to, General APC, *E. coli* Biotype I, *Salmonella*, and Coliforms. The plant will not release microbial data except to customers when it is relevant and specific due to our policy of confidentiality.

All items intended for use in raw ground beef as described in FSIS Notice 81-13, including boneless beef trimmings and/or subprimals are placed in our Test and Hold Program, as well as conforms to USDA FSIS Directive 10010.1 Rev. 4 8/20/15. Samples are collected using an approved N60 method and tested for *E. coli* O157:H7 at an accredited third party laboratory via USDA-approved/equivalent methodology. Finished ground products are also subject to a robust finished product *E. coli* O157:H7 Test and Hold Program. Mock raw material and finished product recalls are also conducted at least twice annually to validate the effectiveness of our internal recall policy and procedures.

Products produced by CPF are shipped on loads that have been sealed and maintained under seal by the carrier. The transportation protocols require specific handling requirements that insure that product temperatures will be maintained during transportation.

CPF strives to produce safe, high quality and wholesome products. However, no supplier can guarantee pathogen free raw materials. Therefore, we want to reiterate the importance of proper handling and cooking of all raw materials by you and your customers.

Best Regards,

Catie Beauchamp, Ph.D.
VP, Technical Services
Colorado Premium Foods
catie@coloradopremium.com