



**THRUSHWOOD
FARMS**

01/02/2019

To: Thrushwood Farms Quality Meats, Inc. Customers

RE: HACCP Letter

Dear Valued Customer,

Thank you for requesting some general food safety initiatives at Thrushwood Farms Quality Meats, Inc. (Herein Thrushwood Farms). Thrushwood Farms is a federally inspected meat processing plant that operates under the establishment number 34293 and 34293P.

HACCP/Regulatory

Thrushwood Farms is committed to the safety and quality of our products. Thrushwood Farms is in compliance with all USDA (United States Department of Agriculture) regulations and operates under a fully implemented Hazard Analysis and Critical Control Point (HACCP) Plan, which meets or exceeds all requirements set forth in 9 CFR 417. Thrushwood Farms has identified the appropriate Critical Control Points (CCP) for the HACCP Processes. The CCPs are validated by scientific documentation and historical monitoring data. Additionally, Thrushwood Farms has in place Sanitation Standard Operating Procedures (SSOPs) that meet all requirements of 9 CFR 416. Furthermore, Thrushwood Farms has in place written Good Manufacturing Practices (GMP) and Prerequisite Programs such as Allergen Control Program, Pest Control Program, etc.

Food Defense

Thrushwood Farms employs a Food Defense program. Access to the building is controlled and outside visitors are restricted to the interior of the plant without prior approval.

Recall and Traceability

A Recall Program is in place in the case of an emergency; all products produced can be traced by the use of lot numbers. Thrushwood Farms has individuals in place to form a Recall Team if the event ever occurs in which a recall is necessary.

Third Party Audit Information

Thrushwood Farms is third party audited by Silliker auditing services. Further information regarding scores and status can be requested at any time.

Thrushwood Farms Quality Meats, Inc.
2860 West Main Street, Galesburg, IL 61401
309.343.5193



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Meat Products from Sources other than Thrushwood Farms

Thrushwood Farms developed and maintains a GMP for Purchasing Meat, as well as a Standard Operating Procedure (SOP) for Receiving Meat. Thrushwood Farms only purchases meat from USDA inspected plants that are implementing under a HACCP Plan. A yearly letter of guarantee is required before receiving meat that states the supplier's continuing efforts to reduce and eliminate E. coli O157:H7 to undetectable levels. Thrushwood Farms does not utilize any meat or meat products that contains SRMs of cattle 30 months of age and older. Additionally, Thrushwood Farms employs quarterly testing of ground beef and trim from outside suppliers.

Additional Information

For additional information, please contact Thrushwood Farms as (309) 343-5193.

Respectfully,

Abby Feltmeyer

HACCP Technician

Thrushwood Farms Quality Meats, Inc.

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