



THRUSHWOOD FARMS

01/10/2018

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 monitored, and outside visitors are restricted to the interior of the plant without prior approval.

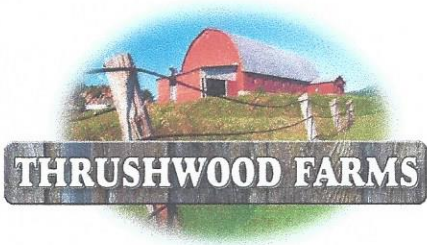
Recall and Traceability

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.

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.

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



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.

Additional Information

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

Respectfully,

Abby Feltmeyer

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HACCP Technician

Thrushwood Farms Quality Meats, Inc.

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CONTINUING LETTER OF GUARANTEE

It is our commitment to provide our customers with the safest products possible. Thrushwood Farms Quality Meats, Inc. hereby guarantees to the addressee of this letter that, to the best of its knowledge and belief, each and every article hereafter shipped or delivered by itself shall be, as of the date of such shipment or delivery:

- i. Not adulterated or misbranded within the meaning of the Federal Meat Inspection Act and Poultry Products Inspection Act as well as the Federal Food, Drug, and Cosmetic Act, approved June 25, 1938 and the Food Additives Amendment Act of 1958, and all other revisions and amendments thereto (the "Act") and all regulations issued under such Act;
- ii. Not banned, adulterated, misbranded or packaged in misbranded packages, within the meaning of the Federal Hazardous Substance (Labeling) Act, approved July 12, 1960, any state pure food and drug acts, or any other applicable federal, state, or local laws, ordinances, rules or regulations; and not an article of food which is in violation of, or which cannot be legally transported or sold under, the provision of any federal, state, or local laws, ordinances, rules or regulations; and
- iii. This guarantee shall not apply to misbranding arising out of the use of Buyer-applied labels.
- iv. Meat products produced by Thrushwood Farms Quality Meats, Inc. have been inspected and passed by the United States Department of Agriculture, Food Safety and Inspection Service.
- v. This guarantee shall continue to be effective until it is revoked by either party by the giving of written notice to the other party. This guaranty revokes any prior guaranties provided by Thrushwood Farms Quality Meats, Inc. and may not be amended or abridged by any document issued by Buyer which has not been accepted and signed by Seller.

Respectfully,

Abby Feltmeyer

HACCP Technician

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