

January 1, 2020

To Whom It May Concern;

Please accept this letter as our Guarantee that all products produced and Distributed from Wolverine Packing Company (Establishments 2574, 2574A, 2574B, 2574C and 2574D) Complies with current good manufacturing practices (temperature control, handling, etc.), IMPS, NAMP Standards and procedures, Sanitation Standard Operating Procedures (SSOP)¹, and in compliance with United State Department of Agriculture (USDA) guidelines relating to Hazard Analysis Critical Control Points (HACCP)¹.

Products produced at Wolverine Packing Company complied with the all USDA requirements for the production, sale and distribution of meat product. Such Requirements include but not limited to the following:

- ❑ Testing of carcasses for *E. coli* Biotype I (9 CFR 310.25).
- ❑ Implementation of Standard Operating Procedures
- ❑ Implementation of Sanitation Standard Operating Procedures (9 CFR 416.11-17).
- ❑ Implementation of Hazard Analysis Critical Control Points (9 CFR 417.1-8).
- ❑ Compliance with Federal Register Docket 00-022N, October 7, 2002.
- ❑ Compliance with FSIS Notice 4-04, and 9 CFR 310; 313 (Docket No. 01-033IF), and 9 CFR 309-311; 318-319 (Docket No. 03-025IF), and 9 CFR 301; 318; 320 (Docket No. 03-038IF).
- ❑ Compliance with Directive 6420.2, issued March 31, 2004, for Zero Tolerance requirements for head meat, cheek meat and weasand meat
- ❑ Compliance with Directive 10,010.1, revised 3, March 3, 2014.
- ❑ Compliance with FSIS Notice 56-07, FSIS Directive 6100.1 and Directive 6100.4 revised October 1, 2007. FSIS Notice 65-07.
- ❑ Compliance with Directive 6900.2 Humane Handling and Slaughter of Livestock –Revision 2(Aug 15, 2011)
- ❑ Compliance with FSIS Directive 8080.1 Revision 6 Recall of Meat and Poultry Product
- ❑ Compliance with FSIS National Residue Program

All other products (beef primals, sub primals or other muscle cuts/offal sold by Wolverine Packing Co) are to be considered as intact product and sold as intact. Wolverine Packing Co expects any customer who purchases vacuum packaged muscle cuts or offal and then uses that product for other than intact production, to address that specific usage within their HACCP plan.

Wolverine Packing Company believes our Food Safety program ranks in the top of the food industry, but at the same time, neither we, nor for that matter, anyone is able to guarantee pathogen free raw materials. In the event of any type of a recall Wolverine Packing Company will comply with all required regulation.

We look forward to your continued support

Sincerely,

Steve Kakish

Steve Kakish
Quality Control Manager
HACCP Coordinator
Detroit, MI. 48207

¹ Only for product produced at Wolverine Packing Company