



January 3, 2018

Dear Valued Customer:

Please be advised that all edible pork products from the Tyson Fresh Meats Case Ready production facilities listed below, meet all applicable regulatory requirements for the production, sale and distribution of pork products. Such requirements include, but are not restricted to, the programs and procedures listed below:

- Compliance to the Federal Food, Drug, and Cosmetic Act, as applicable;
- Compliance to Bioterrorism Act of 2002, as applicable to a USDA inspected facility;
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, §416.11 - §416.17);
- Implementation of HACCP Systems (9 CFR, Part 417, §417.1 - §417.8). All HACCP plans include at least one validated critical control point (CCP);

**Tyson Fresh Meats, Inc. – Fresh Case Ready Plants**

| <b>USDA Establishment Number*</b> | <b>Location</b>    |
|-----------------------------------|--------------------|
| 244C                              | Council Bluffs, IA |
| 244G                              | Goodlettsville, TN |
| 244S                              | Sherman, TX        |
| 2508                              | Chicago, IL        |
| 2508-J                            | Jacksonville, FL   |

\* Confirmation of federal inspection by be found at:  
[http://www.fsis.usda.gov/Regulations & Policies/Meat Poultry Egg Inspection Directory/index.asp](http://www.fsis.usda.gov/Regulations%20&%20Policies/Meat%20Poultry%20Egg%20Inspection%20Directory/index.asp)

In addition Tyson Fresh Meats Case Ready facilities have developed and implemented Food Safety and Quality Systems that are compliant with the requirements of the Global Food Safety Initiative (GFSI). All Tyson Fresh Meats Case Ready plants have achieved certification to the current BRC Global Standard for Food Safety. Such requirements in addition to the programs and procedures listed above include, but are not restricted to, the programs and procedures listed below:

- Good manufacturing practices (GMPs), as applicable;
- Pest control;
- Traceability, Recall and Crisis Management procedures;
- Internal and External Auditing procedures.

Please also be advised that all Tyson Fresh Meats facilities have developed and implemented a food defense plan specific to each facility, as recommended by FSIS/USDA.

If additional information is required, please contact me.

Sincerely,

Sr. Director FSQA Case Ready  
Tyson Foods Inc.