



January 5, 2021

Our Valued Customers

Subject: Letter of Guarantee

Childers Meat Inc. operates under U.S.D.A. Inspection, HACCP and SSOP/GMP's.

All suppliers are required to furnish a product Letter of Guarantee that states that their facility operates under HACCP and performs a robust testing method for E.coli 0157:H7 and validation technology interventions, which are designed to eliminate or reduce E. coli 0157:H7 below detectable levels.

All incoming trucks are checked for temperature and condition. The product is then examined to ensure that it is not tainted or abused prior to unloading. If the product is unsatisfactory or does not comply with our HACCP plan, we will either deny the product or hold for later disposition.

A pre-operational inspection of the processing area is performed every morning before start of production. Operational inspection performed throughout the production day in accordance with our SSOP/GMP's.

Product that is processed will be free of any contaminants, handled in a controlled, sanitary and safe environment to ensure product safety.

Sincerely,

Greg Armitage
HACCP Coordinator
Childers Meat Inc.
29476 Airport Rd.
Eugene, OR 97402
greg@childersmeat.com