



*January 2, 2021*

*To Whom It May Concern:*

*Cheese Merchants of America, has successfully completed and implemented its HACCP plan in compliance with F.D.A & U.S.D.A. recommendations.*

*All products processed in our Bartlett, Illinois facility are guaranteed to be safe and wholesome, following strict F.D.A., inspections and guidelines. Cheese Merchants of America is complaint with all FSMA regulations.*

*Be assured we will only purchase products from companies that furnish us with similar letters of guarantee assuring us their products A) are not adulterated or mis-branded, B) will be in compliance with all applicable Federal, State, and local laws, and C) to be free from any defects in workmanship of materials.*

*If you have any questions, please call me.*

Sincerely,

A handwritten signature in cursive script that reads "Paul DelleGrazie".

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Paul DelleGrazie  
Director of Quality Assurance