



January 1, 2022  
 To: Cargill Customers  
 Re: Cargill Food Distribution and Storage Food Safety Letter

Dear Valued Customer

Thank you for requesting general information regarding the food safety initiatives at Cargill Meat Solutions Corporation dba Cargill Protein (herein after “Cargill”) distribution and storage facilities in the United States. The locations covered by this letter include:

<b><u>Facility Location</u></b>	<b><u>FDA Registered</u></b>
Chicago / Woodridge, IL	Yes
Logan, NJ	Yes
Denver, CO	Yes
Manteca, CA	Yes
Los Angeles / Norwalk, CA	Yes
Miami / Ft. Lauderdale, FL	Yes
Pontoon Beach, IL	Yes
Valmeyer, IL	Yes
Fort Worth, TX	Yes
Mt. Crawford	Yes

These locations adhere to and fall under the compliance of 21 CFR 117 and 21 CFR 110.93 for our cold storage facilities. With regard to Cargill’s Food and Drug Administration (FDA) Facility Registrations, Cargill’s facility registrations were renewed on or before December 31, 2020 and are in effect through December 31, 2022. Registration numbers are considered as being confidential; therefore, Cargill does not disclose that information. As applicable, Cargill adheres to the requirement for FDA inspected facilities to be registered pursuant to the Public Health and Bioterrorism Preparedness and Response Act of 2002, and the current FDA Food Safety and Modernization Act. Locations manufacturing products that are federally inspected by the USDA FSIS are not required to register.

**General Food Safety Programs**

Cargill is committed to the safety and quality of the products we handle. All distribution and storage facilities have programs in place to monitor product temperatures, ensure proper product rotation and follow manufacturing guidelines for storage of each product type. Our programs and plans are overseen by a Preventive Controls Qualified Individual (PCQI) Facility programs are in place to ensure proper cold chain management to maintain product safety and quality. Furthermore, Cargill facilities have in place written supporting programs encompassing

- Receiving and Loading Procedures
- Housekeeping Procedures
- Export Procedures
- Good Hygiene Practices (GHPs)
- Retrieval and traceability procedure to ensure proper identification for all products coming into/through the system and leaving the system.
  - Retrieval procedures are in place at each production facility such that in an emergency, all products that are produced can be traced as product codes and volumes shipped to the first level of distribution. Each of our production facilities has a Retrieval team made up of personnel identified according to the necessary disciplines needed for prompt action. Members of the team include Operations, Supply Chain, Transportation, Business and Sales, Food Safety, Quality, and Regulatory (FSQR), Corporate Affairs, Legal and Information Technology (IT) personnel, as necessary. These procedures are practiced at a minimum of annually to ensure effectiveness in the ability to trace all products and ensure all team members are competent in their roles.
- Pest Control Program
- Product Hold Program
- Allergen Control Program

**Contact**

Cargill Protein Group  
[Techsvs\\_Requests@cargill.com](mailto:Techsvs_Requests@cargill.com)

<https://www.cargill.com/meat-poultry/meat-food-safety>  
<https://www.cargill.com/meat-poultry/feed-safety>



- Allergens have been considered in the hazard analysis, where applicable and appropriately segregated within storage to prevent the risk of cross contamination.
- Food Defense Program
  - Establishments are access controlled. At all facilities, visitors are restricted, except under certain strictly controlled circumstances. Food defense procedures are in place, and Cargill reviews these procedures on a routine basis.

Cargill believes our food safety program sets the standard for the industry, but at the same time, neither we, nor for that matter anyone, is able to guarantee pathogen free raw materials. Accordingly, we want to reiterate the importance of proper handling and cooking of all raw meat products by you and your customers. Cargill commits to ensure prompt updates to our documents upon any changes to our procedures or processes.

Cargill will continue to strive for excellence in providing our customers with a high-quality product manufactured under strict food safety standards. For additional information and/or updates please visit our website <http://www.cargill.com/products/meat-food-safety>. However, should you have any specific questions please contact us at [Techsvs\\_Requests@cargill.com](mailto:Techsvs_Requests@cargill.com). As a valued customer, we appreciate your partnership and are pleased to help meet your needs.

Sincerely,

Angela L. Siemens, Ph.D.  
Vice President Food Safety, Quality & Regulatory  
Cargill Protein Group

**Revision History:**

1/1/2022 – Reviewed – no updates needed

1/1/2021 – Updated FDA Registration dates.

1/1/2020 – updated to include the Fort Worth, Tx location

1/1/2019 – Updated location names and added Haslet, TX. Added regulations as a reference.

1/2/2018 – Updated location names, added Valmeyer, IL location. Changed “recall” to “retrieval” and updated team names under retrieval point. Added product hold statement. Added Feed safety website and [Techsvs\\_requests@cargill.com](mailto:Techsvs_requests@cargill.com) email to addition information statement. Updated format.

1/7/2016 – Initial Version

**Contact**

Cargill Protein Group  
[Techsvs\\_Requests@cargill.com](mailto:Techsvs_Requests@cargill.com)

<https://www.cargill.com/meat-poultry/meat-food-safety>  
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