



January 1, 2022
 To: Cargill Customers
 Re: Cooking and Lethality Letter

Dear Valued Customer

Thank you for requesting general information regarding the cooking and lethality process at Cargill Meat Solutions Corporation, dba Cargill Protein (hereinafter, "Cargill"). Cargill is an active participant in a joint commitment with you as a valued supplier and customer to deliver the highest level of food safety and quality in products. The establishment numbers covered by this letter include:

<u>Facility Address</u>	<u>City, State</u>	<u>FSIS Establishment #</u>
702 13 th Street	Albert Lea, MN	2133 / P-29
2601 Industrial Road	Nebraska City, NE	86J / P-7117
480 Coop Drive	Timberville, VA	511 / P-7935
2510 E. Lake Shore Drive	Waco, TX	635 / P-635
1529 23 rd Street East	Columbus, NE	86C / P-86C
2621 Eugenia Ave.	Nashville, TN	21171A / P-21171
3709 East First Street	Fort Worth, TX	21171 / P-21171
300 West 1 st Street North	Wichita, KS (research and Development center)	86X
101 Chisholm Trail	Road Round Rock, TX	46049 / P-46049
3501 E. Vernon Ave.	Vernon, CA	45053 / P-45053

These further processing facilities fully cook products in accordance with 9 CFR 318 (equivalent to meet the requirements set forth in CFIA Meat Hygiene Manual of Procedures Chapter 4 Annex D). Beef and poultry raw materials (fresh/frozen beef trimmings, beef components intended for grinding, ground beef products, and fresh / frozen poultry products) labeled with instructional or disclaimer statements as outlined within 9 CFR 412.1 (i.e. for cooking only or not tested for E. coli O157:H7) supplied by your facility to these establishments previously listed are utilized in fully cooked products processed in accordance with USDA-FSIS "Compliance Guidelines for Meeting Lethality Performance Standards for Certain Meat and Poultry Products" (Appendix A or other supporting documentation).

All Cargill establishments are in compliance with all USDA regulations and are operating under a fully implemented Hazard Analysis and Critical Control Points (HACCP) Plan, which meets all requirements set forth in 9 CFR 417. Product HACCP documents undergo a record review and sign-off process to ensure that all validated critical control points (CCP) critical limits have been met prior to release and shipment. No untested or labeled for cooking only product shall be sold or utilized in the production of raw non-intact or raw ground products. In addition, since the product shall undergo a full lethality treatment capable of killing Shiga toxin-producing *Escherichia coli* (STEC7) and *Salmonella spp.*, no testing is required of the raw materials prior to receipt. Product tested and found to be non-negative for STEC7 may be accepted and utilized at these Cargill facilities with agreed upon notification, in accordance with FSIS directive 10010.2. Cargill has implemented segregation procedures in place.

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 our office at 316-291-2500 or Techsvs_Requests@cargill.com.

Sincerely

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

Contact

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Techsvs_Requests@cargill.com

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