



January 1, 2022
To: Cargill Customers
Re: Egg HACCP Letter

Dear Valued Customer

Thank you for requesting general information regarding specific initiatives at Cargill Kitchen Solutions Corporation, dba Cargill Protein (hereinafter, "Cargill") egg establishments in the US. The facilities covered by this letter include:

<u>Facility Location</u>	<u>Establishment #</u>	<u>FDA Registered</u>
Monticello, MN	G-1215 / 5617 / P-5617	Yes
Mason City, IA	G-21377 / 21377 / P-21377	Yes
Lake Odessa, MI	G-1804 / 1804 / P-1804	Yes
Big Lake, MN	P-46373	Yes

With regards 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 our products. All Cargill establishments are in compliance with applicable USDA and/or FDA regulation 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, and/or Hazard Analysis and Risk-based Preventive Controls (HARPC) Plan which meets all requirements set forth in 21 CFR 117. Each establishment that cooks products has critical control points regarding lethality, stabilization and post lethality processes, as applicable to the product type. Furthermore, Cargill establishments have in place written supporting programs encompassing:

- Good Hygiene Practices (GHPs)
- Foreign Material Control
- Retrieval and traceability procedure to ensure proper identification for all materials 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.
 - In the event of a natural disaster or other crisis situation that renders a production facility inoperable, Cargill has production contingency plans that involve other Cargill facilities, as well as approved External Manufacturers.
- Pest Control Program
- Product Test and Hold Policy
- Supplier Approval Programs (<https://www.cargill.com/about/external-sem-manual>)
- Food Defense Program
 - Facilities are access controlled. At all production establishments, visitors are restricted, except under certain strictly controlled circumstances. Food defense procedures have been in place for some time, and Cargill reviews these procedures on a regular basis.
- Allergen Control Program

Contact

Cargill Protein Group
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 for each Cargill facilities and, where appropriate, programs have been established around the handling of any allergen containing ingredients.
- Additionally, all established allergen programs are a part of internal audits and annual third party Global Food Safety Initiative (GFSI) certified audits.
- Intended use
 - Liquid eggs: frozen and refrigerated, are ready to eat (RTE) and for quality reasons are intended to be fully cooked prior to consumption.
 - Fully Cooked Entrée's: frozen and refrigerated, are designed to be re-heated by the end consumer, but are considered RTE
 - Hard Cooked: the eggs are fully cooked and packaged, these eggs are not designed to be reheated by the end user.

Audits

Cargill Egg facilities have obtained certification under an approved Global Food Safety Initiatives (GFSI) standard for Food Safety and Quality.

Export

To ensure all products meet or exceed the standards set for export into other countries, Cargill specifies certain products and produces them under the standards set forth for export into those countries. All products should be verified to be eligible for export to that country prior to producing the finished product for export.

Cargill believes our food safety program sets the standard for the industry. Accordingly, we want to reiterate the importance of proper handling and cooking of all 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 our office at 316-291-2500 or 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 – Updated, no changes needed
- 1/1/2021 – updated FDA Registration dates
- 1/1/20 – Updated formatting
- 1/1/19 – Added Est. number to Big Lake and updated FDA registration dates.
- 1/2/18 – New

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