



John R. Morreale, Inc.

7035 W 65ST UNIT C • BEDFORD PARK, ILLINOIS 60638 • 312/421/3664 • FAX 312/421/8928

January 2, 2018

To: John R. Morreale, Inc. customers

This letter serves as a continuing guarantee that meat products produced at John R. Morreale Meat Inc. Est. #6872 have been produced in accordance with our HACCP program and are wholesome and unadulterated. All raw materials received by John R. Morreale Meat Inc. are from approved suppliers who meet all supplier specifications and keep on file, signed letters of guarantee from our suppliers verifying that they meet all supplier specifications. John R. Morreale Meat Inc. supplier specifications are as follows:

1. Suppliers are operating in compliance with FSIS notice 29-12 regarding the 6 additional strains of not O157 STEC as of June 4, 2012.
2. Suppliers have reassessed their HACCP plan in accordance of USDA Notice 65-07 dated 10/12/07.
3. Suppliers conduct carcass testing for generic E.coli (9 CFR 310, section 310.25)
4. Suppliers have a validated Intervention identified as a CCP in their HACCP plan.
5. Suppliers have implemented SSOP's (9 CFR, Part 416, Section 416. 11-416.17), effective January 26, 1997
6. Suppliers have implemented a HACCP System that complies with all aspects of 9 CFR, part 417, Section 417.1 thru Section 417.8.
7. Suppliers are subjected to testing of carcasses for Salmonella as conducted by USDA in accordance with (9 CFR, Part 310, and Section 310.25).
8. Suppliers have reassessed their HACCP plans for *E. coli* O157:H7 in accordance with the Federal Register Docket 00-22N dated 10/7/02 has occurred.
9. The facility does not process non-ambulatory "downer" animals in accordance with FSIS Notice 4-04 dated 1-9-04 and 9 CFR 309.
10. The facility does not slaughter with air-injected stunners in accordance with FSIS Notice 4-04 dated 1-9-04 and 9 CFR 313.15.
11. The facility removes, segregates and properly disposes of all Specific Risk Materials (SRM's) of cattle 30 months of age or older in accordance with FSIS Notice 4-04 dated 1-9-04 and 9 CFR 310.22.
12. The facility does not produce bone-in products from cattle determined to be 30 months of age or older in accordance with FSIS Notice 4-04 dated 1-9-04.
13. Customers are notified in the event of a recall as part of their recall action plan.



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14. Verification activities are conducted to support the effectiveness of the food safety system.
15. All cattle slaughtered have been fed rations that do not contain prohibited meat and bone meal and meet the guidelines for FDA directive 589.2000 as attested to by owner of animals.
16. All cattle are slaughtered in accordance with 9 CFR Part 313 Humane Slaughter of Livestock.
17. The Facility complies with all USDA Food Security requirements.

John R. Morreale Meat Inc. has identified *E. coli* O157:H7 as biological hazards likely to occur on incoming raw materials and has implemented CCP's to reduce, eliminate or control these hazards. Raw beef trimmings that are not accompanied by a COA indicating a negative test result for *E. coli* O157:H7 are not received by John R. Morreale Meat Inc. Product temperatures are taken prior to the product entering the plant. Critical limit is 44.6°F (CCP1). Temperature throughout storage and processing is maintained below 44.6°F to prevent outgrowth of pathogenic microorganisms (CCP2).

JSM Meat Holding conducts verification activities to assure that all supplier guarantees and Certificates of Analysis are accurate and representative of the food safety system and that all guarantees and Certificates of Analysis provided by John R. Morreale Meat Inc. Are accurate and representative of the food safety system on place at John R. Morreale Meat Inc. and reflective of the safety of the products sold by our company.

Sincerely,

Joseph Melchiorre

Joseph Melchiorre

HACCP/QA Coordinator

John R. Morreale Meat Inc. Est. # 6872