



12200 N. Ambassador Dr.
Kansas City, MO 64163-1244
1-800-449-BEEF

January 1, 2024

Re: Humane Handling of Animals

To Whom It May Concern:

National Beef Packing Co. LLC (Establishment Numbers Liberal Est. 208A, Dodge City Est. 262, and Tama Est. 8) are committed to following all the requirements of the “Humane Methods of Slaughter Act 1978”. We are federally inspected facilities who have constant FSIS supervision on all aspects of our process.

Along with ongoing visual monitoring, National Beef QA Department conducts weekly routine, random, unannounced audits of its live animal and knocking processes. These audits are done in accordance with NAMI Animal Welfare guidelines and the McDonalds Animal Handling Audit. They consist of 100 animal observations per audit and evaluate the following: Stunning Efficacy, Animal Vocalization, Bleed Rail Insensibility, Electric Prod Use, and Animal Slipping and Falling. Facilities, equipment and unloading practices are also audited and monitored. We also have routine third party audits of our humane handling processes and have a routine review conducted by outside experts in each of our facilities in addition to the above-mentioned audit regime.

USDA AMS and USDA FSIS both do routine audits of our Animal Welfare systems from animal receipt through the harvest process.

All audit results are shared with Plant Management and it has been and continues to be our Company’s policy to treat each animal that comes through our facility humanely.

Plant Quality Assurance/HACCP personnel train all plant personnel that are involved in every critical aspect of the operation that deals with the live animal from live animal receiving through stunning at the knocking box area and bleed areas. National Beef employees are trained and must be approved by plant QA department for each of those positions on proper humane techniques of animal handling practices. The training includes a detailed class room setting training of both written and visual (pictorial) aids to clearly describe plant policies and expectations. National Beef also has implemented what USDA considers a “Robust” Animal Welfare program.

Any animal that arrives at the facility that is immediately identified as a “Suspect Animal”, a FSIS Veterinarian is notified and appropriate disposition is made.

National Beef has an active downer policy that prohibits the fabrication of any downer carcasses. A downer carcass will be considered any animal that is unable to enter or exit a trailer/truck under its own power, that does not pass USDA FSIS Ante Mortem Inspection, or that is identified as a non-ambulatory animal at any time prior to the slaughter process.

If you have any further concerns or have any questions, please call me at (816) 713-8516.

Sincerely,

Brenden McCullough
V.P. of Technical Services
National Beef Packing Co. LLC