



January 2, 2024

Dear Valued Customer,

National Beef Packing Co. employs a validated multi hurdle intervention system in the production of our quality beef products produced at our National Beef Plants. National Beef produces primal products packaged in vacuum bags and boxed that are intended solely for intact use. National Beef also produces tested trim and primals which are not bagged and are packaged in combos or wax lined boxes. Tested trim/primals are destined for non-intact use, such as grinding, needle tenderizing, or injection. The following facilities produce products in these classes:

<u>Plant</u>	<u>Establishment #</u>
Dodge City, KS	262
Liberal, KS	208-A
Tama, IA	8

National Beef expects any customer who purchases vacuum packaged primals and then uses that product for other than intact production, to address that specific usage within their HACCP plan.

National Beefs validated, multiple stage food safety system addresses pathogens of concern within the production of our beef products. The individually packaged beef primals are intact and are intended for intact use. These individually packaged products have not been co-mingled as a result of direct product to product contact in a package, combo/vat, or other container. In the event that multiple pieces are packaged together in one package, these pieces would be associated with each other and must be considered as a 'lot'.

In addition to a normal flow through fabrication process at National Beef, prior to packaging, products are treated with a validated antimicrobial treatment. This treatment further supports the individually packaged product as a 'lot'.

Respectfully,

Brenden McCullough
VP of Tech Services
National Beef Packing Co.