



## GREATER OMAHA PACKING CO., INC.

P.O. Box 7566 • Omaha, Nebraska 68107

Slaughter (402) 731-3480 Fax: (402) 731-7542  
Fabrication (402) 731-1700 Fax: (402) 731-8020  
(800) 747-5400

January 19, 2010

To whom it may concern:

Our humane handling program was designed and is continually evaluated by world-renowned animal handling specialist, Dr. Temple Grandin of Colorado State University. Although Greater Omaha Packing Company has operated in compliance with the federal Humane Slaughter Act, our work with Dr. Grandin has assisted us in making upgrades to our facility and employee training programs that well exceed federal requirements and further enhance the welfare of our animals. All animals are handled with the standards set forth in the American Meat Institute Foundation (AMIF) Good Manufacturing Practices (GMP's) for Animal Handling and Stunning. Greater Omaha Packing uses only stunning practices and equipment that meet federal humane handling regulations and industrial standards as outlined by the AMIF. Several members of Greater Omaha's staff attend annual workshops for continuous improvement process of our program.

Greater Omaha Packing Company encourages the prudent BSE safeguards that are science-based and work closely with USDA officials to identify at-risk animals prior to Slaughter. Our USDA Veterinarians inspect all livestock intended for food to ensure that they are fit for human consumption. Downed or non-ambulatory animals are not slaughtered according to USDA regulations.

Standard Operating Procedures are in place for handling fallen livestock, non-ambulatory cattle, cattle stunning practices, and effective removal of all Specified Risk Materials (SRM).

All animals comply with the USDA and FDA regulations on the use of antibiotics and feed requirements. We require our producer suppliers feedlots to certify compliance with the FDA meat and bone-meal feeding restrictions. These same safeguards are applied during processing to avoid Specific Risk Material from being included into our trim materials.

Our cattle traceability program identifies every animal upon entry into the Slaughter process. Our program allows the capability to track product and trace back to the products' original source, if necessary.

This will serve as the requirement of all vendors in your request of Food Safety information to meet certain approval criteria and standards in order for you to receive our raw materials.

If you have any questions, please feel free to contact me.

Sincerely,

*Kathleen Krantz*

Kathleen Krantz  
Vice President, Technical Resources



*Proudly featuring both Certified Hereford Beef and Certified Angus Beef*

