



# 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

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To Whom It May Concern:

Greater Omaha Packing Company facilities, Establishment 960 and 960 A meet all USDA requirements for the production, sale, and distribution of meat products. Greater Omaha's products are verified as "Product of the USA." Compliance of regulatory programs are not restricted to the programs and procedures listed below:

- Testing of carcasses for E. coli Biotype I (9 CFR, Part 310, Section 310.25), effective June 1997.
- Implementation of SSOP (Sanitation Standard Operating Procedures, 9 CFR, Part 416, Section 416.11 – 416.17), effective January 26, 1997.
- Implementation of HACCP Systems (9 CFR, part 417, Section 417.1 thru Section 417.8), effective January 27, 1998.
- The facility does not process non-ambulatory disabled animals in accordance with FSIS Notice 56-07 dated 8-31-07.
- The facility does not slaughter with air-injected stunners in accordance with FSIS Notice 56-07 dated 8-31-07 and Directive 6100.4 dated 9/13/07.
- 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 9 CFR 310.22 and FSIS directive 6100.4 dated 9-13-07.
- The Hot Water Pasteurization intervention step is a Critical Control Point in our HACCP system and is validated to eliminate or to reduce E. coli O157:H7 below detectable levels. The acceptable limits are as follows. Hot Water Pasteurization Temperature is 185 degrees or greater with the minimum water pressure of 9 psi.
- All cattle killed by Greater Omaha Packing Co. Inc. 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.
- All cattle are killed in accordance with the USDA-FSIS, MPI Regulations Title 9, Chapter 3, Part 313, Humane Slaughter of Livestock. GOP currently follows the FSIS Federal Register Notice, Humane Handling and Slaughter Requirements and the Merits of a Systematic Approach to Meet Such Requirements 69 CFR 54625.
- Greater Omaha Packing Co., Inc. is an USDA facility and is not required to register under the FDA Bio-Terrorism Regulation. Greater Omaha Packing Co., Inc. complies with USDA Food Security and Defense requirements.
- Head Meat, Cheek Meat, and Weasand Meat are monitored under a Critical Control Point and are tested for E. coli O157:H7.
- The facility does not utilize the AMR (Advanced Meat Recovery) in our process.
- All products intended for grind are tested for E. coli O157:H7 and customers receive a Certificate of Analysis (COA). Testing follows a "test and hold procedure" until negative results are known. Quarterly verification testing is a part of our program.
- A validated N = 60 method of sampling collection is used for products destined for grind which is consistent with a robust sampling plan recommended by the International Commission on Microbiological Specifications for Food (ICMSF) and BIFSCO's best practices for sampling. Compliance guidance of 10,010.1 Rev.2 is used as a reference document.
- Third party laboratory utilizes the PCR Multiplex method for E. coli O157:H7 testing. Proficiency of laboratory testing is conducted in conjunction with the American Proficiency Institute testing programs and is AOAC approved.
- All meat is traceable to the producer/producers utilized for the product.
- Products are inspected using Boneless Beef AQL procedures followed using FSIS specifications.
- Full carcass Lactic Acid treatment with <5% Lactic Acid in the Pre-Fab area prior to boning.
- Customers are notified in the event of a recall as part of our recall action plan.
- Third party Food Safety, Quality, GMP, E. Coli, Food Defense, and Humane Handling audit conducted annually by Silliker, Inc.

Respectfully yours,

*Kathleen Krantz*

Vice President, Technical Resources



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

