



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

August 17, 2009

To Whom It May Concern:

Greater Omaha Packing Co., Inc. operates under USDA-FSIS inspection and abides by all FSIS regulations. This includes the US Federal Meat Inspection Act (21 USC 601 et. Seq) and the US Humane Methods of Livestock Slaughter (7USC 1901-1907). Greater Omaha Establishments 960 and 960A operate under HACCP Plans with scientifically determined CCP's that are also scientifically validated to control identified hazards determined as reasonably likely to occur. Our FSIS inspected Slaughter plant has a HACCP Plan with scientifically supported and validated Critical Control Points designed to address E. coli O157:H7 and are verified on an ongoing basis to eliminate or reduce E. coli O157:H7 to below detectable levels. Our establishments operate under FSIS's Final Rule on Prohibition of the Use of Specified Risk Material for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle; Prohibition of the Use of Certain Stunning Devices Used to Immobilize Cattle during Slaughter in 9 CFR Parts 309, 310, and 318.

- 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 requirements.
- Testing of carcasses for E. coli Biotype I (9 CFR, Part 310, Section 310.25), effective June 1997. Testing of carcasses for Salmonella as conducted by USDA in accordance with (9 CFR, Part 310, and Section 310.25).
- 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 p.s.i.).
- 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.
- Carcasses are tested for E. coli O157:H7 for verification of our Slaughter process. No Carcasses are released without negative sample results.
- The Slaughter 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.
- Our Slaughter facility does not process non-ambulatory disabled animals in accordance with FSIS Notice 56-07, 8-31-07.
- Our Slaughter 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.
- Products are not subjected to hyper-chlorinated water.
- The Fabrication facility does not utilize AMR (Advanced Meat Recovery) equipment.
- The facility does not produce bone-in products from cattle determined to be 30 months of age or older in accordance with 9 CFR 310.22 and FSIS Directive 6100.4 dated 9-13-07.
- 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.
- 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).
- Quarterly verification testing is performed.
- Outside laboratory utilizes the Multiplex method for E. coli O157:H7 and proficiency testing is conducted in conjunction with the American Proficiency Institute testing programs and is AOAC approved and is at least equivalent to FSIS testing methods.
- Greater Omaha Packing Company designates our meat products as Category 1 per the AMS published 7 CFR Part 65, Part II: Interim Final Rule for Mandatory Country of Origin Labeling (COOL) mandatory September 30, 2008.
- Our FSIS HACCP Plans were reassessed for the applicable FSIS Notices 44-02 (Oct. 2002 E. Coli O157:H7) and FSIS Notice 65-07 (Oct. 2007 E. coli O157:H7 Reassessment), and 10,010. Rev. 2.
- Customers are notified in the event of a recall as part of our Recall Program.

Greater Omaha Packing Company utilizes several other validated microbiological reduction treatments on the carcasses.

Respectfully yours,

Kathleen Krantz

Kathleen Krantz, Vice President of Technical Resources



Proudly featuring both Certified Hereford Beef and Certified Angus Beef

