



Calendar 2014

To Whom It May Concern:

Please be advised that the plants operated by Smithfield-Farmland have a comprehensive food safety system in place. All food safety programs operate in compliance with the applicable FSIS requirements as stated in 9 CFR. This includes the following establishments:

221-A – Smithfield, VA	717C – Carroll, IA	717CR – Crete, NE	713 – Clinton, NC
19140/ 19140A - Charlotte, NC	717 – Denison, IA	509L - Lincoln, NE	2121-A – Cumming, GA
509K – Kansas City, MO	320M – Milan, MO	20441 - Salt Lake, UT	382-F - Grayson, KY
717M – Monmouth, IL	17D – Sioux Falls, SD	717W – Wichita, KS	1936 – Kinston, NC
8028 – Middlesboro, KY	2121 - Arnold, PA	18079 – Tar Heel, NC	79-C – Wilson, NC

The food safety system at each facility is annually subjected to a Global Food Safety Initiative (GFSI) audit. This audit standard involves, as a condition of certification, numerous policies and programs which include but are not limited to: Product Recall Policy, Pest Control Program, Food Security Plan, Allergen Control Program, and a Listeria Testing Program.

Smithfield-Farmland only slaughters butcher hogs and does not slaughter cattle, veal or sheep. All plants are fully compliant with the FSIS Humane Handling and Slaughter requirements, as well as the USDA standard for generic *E.coli* sampling specified in 9 CFR 310.25. Species testing for *E.coli* O157:H7 is not required in pork products.

All products produced by Smithfield-Farmland are guaranteed to meet the product's stated code date or expiration date. Each lot of product is not being tested prior to shipment and therefore certificates of analysis cannot be provided with each shipment. Each facility randomly pulls product and environmental samples every week for micro testing.

Regarding FDA Bio-terrorism registration: The Stefano facilities located in Charlotte, NC produce both USDA and FDA regulated products and therefore are registered with both regulatory agencies. All other facilities operated by Smithfield-Farmland are producing products regulated by the USDA and therefore are not required by law to register with the FDA. Each of these USDA facilities has an USDA establishment number. In the event of a bio-terrorism alert, the USDA would notify the facilities that are under USDA jurisdiction.

It is company policy that copies of confidential company programs are not sent to customers. All customers are welcome to view these programs while at a Smithfield-Farmland facility.

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Confidential Company Information