



January 4, 2021

To Our Valued Customers

RE: Continuing Letter of Guarantee

Michigan Turkey Producers was given a Grant of Inspection issued by the USDA on March 7, 2000 for our raw plant (P-20935) and February 13, 2006 for our further processing facility (P-20935A). We operate under these grants, have approved programs for Hazard Analysis Critical Control Point (HACCP), Sanitation Standard Operating Procedures (SSOP) and verified pest control programs for each facility.

Our raw HACCP programs, which are reassessed at least annually, include Critical Control Points for Slaughter, Raw Not Ground and Raw Ground products. There are E-coli, Enterobacteriaceae, Campylobacter, Coliform, Total Plate Count and Salmonella testing programs in place. All of our young turkey flocks complete and pass residue testing prior to slaughter. Michigan Turkey Producers products are obtained from poultry that have been raised without the use of Growth Promoting Hormones of any kind. In addition, we comply with all other USDA Regulations including 9 CFR 381.66 regarding chilling, moisture retention, wholesomeness, adulteration, etc.

The further processing facility HACCP programs, which are also reassessed at least annually, include Critical Control Points for cooking, chilling, pasteurizing and high pressure processing. There are bioluminescence and pathogen testing programs in place. We comply with all other USDA regulations including 9 CFR 430.4(d) regarding products opened after lethality. All Michigan Turkey Producers products are produced under alternative 2 or higher under FSIS Directive 10,240-1. In both facilities, we have a standard requirement that all products must be at or below 40° F prior to shipment. In addition, our SSOP includes programs for the Pre-operational and Operational Sanitation of our plants.

Michigan Turkey Producers, 2140 Chicago Drive, Wyoming, MI and 1100 Hall Street SW, Grand Rapids, MI guarantees that meat produced in our plants are:

- 1) Manufactured in accordance with Good Manufacturing Practices
- 2) Are not misbranded or adulterated within the meaning of the Federal Food Drug and Cosmetic Act.
- 3) Michigan Turkey Producers has an organizational Food Safety and Bio-terrorism plan in place, which addresses points of entry into and out of our facilities as well as inspections for vehicles entering and exiting the facility.

If you require any additional information, please feel free to contact me by phone at (616) 245-2221 or by e-mail at lupec@miturkey.com.

Regards,

Lupe Cano
Food Safety Manager