



To Whom It May Concern:

Michael Foods, Inc. (MFI) and Bob Evans Foods (BEF) are committed to ensuring consistent, innovative, wholesome and high-quality products. In order to achieve this goal, we have developed and implemented Food Safety Programs and Procedures that will preserve the security of our product and the well-being of our customers. To ensure that our systems remain effective, we periodically review and modify these programs according to national and international industry standards as well as regulatory guidance. The following is an outline of the programs and systems utilized to maintain the food safety, quality, and regulatory aspects of our products:

Food Safety

HACCP

A functional HACCP Program has been implemented in all of Michael Foods, Inc. egg product producing facilities and for BEF products that do not fall under FSMA compliance. The format is as follows:

1. Product flow diagrams
2. Hazard analysis on all process steps
3. Identification of critical control points
4. Critical limits on all CCP's
5. Frequency of CCP monitoring
6. Corrective actions in the event of failure
7. Responsibility and verification procedures

This format is proven to be a structured and disciplined approach that is utilized to support all of our Quality Systems.

OR

FOOD SAFETY

A functional or Preventative Controls Food Safety Program has been implemented in all of MFI and BEF producing facilities with the following applied principles.

- 1) A process flow diagram
- 2) Hazard analysis on all process steps through risk assessment
- 3) Identification of preventative controls
- 4) Recall Plan
- 5) Implementation procedures
 - (a) Establishment of parameters and values
 - (b) Frequency of monitoring
 - (c) Corrective actions in the event of failure
 - (d) Responsibility and verification procedures

All MFI processed egg products and dried meat products are considered Ready to Eat. All side dishes are considered Ready to Eat. Not all MFI and BEF potato or sausage products are classified



as Ready to Eat. And shell eggs that are not pasteurized are not considered RTE. Preparation instructions for all items that are not classified as RTE include the minimum time and temperature to be achieved by the end user to ensure the hazard associated with microbial risk is controlled.

QUALITY PROGRAMS

MFI and BEF Potato facilities operate with the following Quality Programs in place to ensure a safe product. These programs include, but are not limited to:

- Good Manufacturing Practices
- Environmental Testing
- Raw Ingredient Sampling
- Receiving Packaging/Ingredient Inspections
- In-process Testing, Finished Product Testing
- Supplier Verification Programs
- Allergen Programs
- Foreign Material Control and Glass Programs
- Disaster Contingency Plans
- Internal Audit Programs
- Shelf Life Validation Studies
- Recall Program
- Sanitation Programs
- Food Defense Program

Due to the proprietary nature of our processes and the detailed information contained in our quality programs, copies are not available for dissemination. The documents may be reviewed during a plant visit with prior notice or via video conferencing.

BIOTERRORISM PROGRAM

MFI and BEF are registered with the FDA according to the Bioterrorism Act of 2002.

If you have any questions or concerns, please feel free to contact your Sales Manager or our Corporate Customer Service Department at 1.800. 328.5474.

Corporate Food Safety and Quality

Revised: 04/09/2020

Reviewed: 11/16/2020