



Jones Dairy Farm

January 6, 2021

From: Therese Borneman
Director of Quality Assurance

Re: HACCP Letter of Guarantee

To Whom It May Concern:

Jones Dairy Farm operates under federal inspection (Establishment Number 263/P-263 and 263A/P-263A) and produces all products under a validated Hazard Analysis and Critical Control Point plan in accordance with all applicable local, state and federal regulations, including Listeria control. Jones Dairy Farm's HACCP plans and other food safety programs are also audited at least annually by SQF; a copy of the SQF certification is available upon request. All HACCP plan information is proprietary and may be viewed at our facility. Fully cooked products meet the requirements of lethality according to 9 CFR 318.23 and are covered under validated critical control points for cooking and chilling.

Jones Dairy Farm also maintains the following written programs:

- Good Manufacturing Practices (GMPs)
- Recall and Traceability Programs
- Pest Control Program
- Food Defense Program
- Sanitation Standard Operating Procedures (SSOPs)
- Allergen Program

Thank you,

Therese M Borneman
Director of Quality Assurance