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January 1, 2018

Dear Valued Customer,

This letter is in regards to your request for a Letter of Guarantee from B&R Quality Meats, Inc. USDA inspection Number 20094.

All of the products, produced by B&R Quality Meats, Inc., will be produced from only raw materials supplied from USDA/FSIS inspected slaughter and processing facilities operating under an approved HACCP inspection program. Raw material suppliers are required to have written HACCP plans, SSOP'S, or other prerequisite programs necessary to ensure raw materials supplied to B&R Quality Meats, Inc. meet all applicable food safety criteria.

HACCP plans must contain at least one, but preferably more, critical control points (CCPs), validated to eliminate or to reduce E.coli.0157:H7 below detectable levels. Raw material suppliers are required to update B&R Quality Meats, Inc. upon implementation of additional CCPs or other material changes to their HACCP plans. (Continued use of CCPs identified by raw material suppliers will comply with these specifications will be verified and monitored quarterly at random by B&R Quality Meats.) B&R Quality Meats, Inc. will have on file Letters of Intervention from beef suppliers.

Suppliers must be in compliance with FSIS-Notice 05-07 issued 08/31/07. All bone in beef should be less than 30 months of age. Any beef more than 30 months of age shall comply with FSIS-Notice 5-07 and Federal Register 9CFR Part 310.22.

Products that we handle will be maintained at proper temperatures for coolers, freezers, and delivery trucks as recognized by industry standards.

In addition, as of March 1, 2012 we will have on file Letters of Guarantee that the supplier has validated intervention in regard to pathogenic non-0157 Shiga toxin-producing E.coli. Our quarterly monitoring by phone will include checking STEC validation with suppliers we purchase from.

B&R Quality Meats is committed to distributing only USDA approved meat and poultry that is wholesome. We truly appreciate your business and we look forward to serving you in the future.

A handwritten signature in blue ink that reads 'Dennis Brennan'.

Dennis Brennan  
HACCP Coordinator