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April 17, 2017

Please accept this letter as our Guarantee that all products produced and Distributed from Lanning's Foods (Establishments 21882) Complies with current good manufacturing practices (temperature control, handling...etc), IMPS, NAMP Standards and procedures, Sanitation Standard Operating Procedures (SSOP)¹, and in compliance with U.S. Department of Agriculture (USDA) guidelines relating to Hazard Analysis Critical Control Points (HACCP). ¹

Lanning's Foods has food safety systems in place that are capable of producing the safest beef products possible with existing technology. Our company, Lanning's Foods, Establishment # 21882, is committed to food safety and providing customers with a safe, high quality product. Our operation is a USDA inspected processing facility. In accordance with USDA-FSIS directive 65-07 and 9CFR 417.4, we reassess our HACCP Plan yearly to ensure adequate controls for E. coli 0157:H7 are in place.

Lanning's Foods food safety systems consist of General Manufacturing Practices (GMPs), Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs), and Hazard Analysis Critical Control Points (HACCPs) systems and validated technology interventions, which are designed to eliminate or reduce E.coli 0157:H7 to below detectable levels. Our food safety program is monitored by an Operations Manager and verified by Quality Assurance personnel and FSIS/USDA representatives on site.

Lanning's Foods produces in house bench trim as well as ground product which undergoes the N-60 testing method and is verified to be free of E.coli 0157:H7 through an accredited lab, Marshfield Food Safety Lab. In order to monitor and control the materials used for grinding, outside purchases of raw materials/trimmings and any product intended for ground are tested and required to meet our Beef Purchase Specification Program guidelines, which are as follows:

1. All suppliers must supply a letter demonstrating the raw materials were produced using interventions proven to prevent, eliminate, or reduce E.coli 0157:H7 to below detectable levels. This letter must identify the interventions /methods being used.
2. All raw material suppliers must be performing rigorous testing to ensure the interventions are preventing, eliminating, or reducing the occurrences of E.coli 0157:H7 to below detectable levels.

¹ Only for product produced at Lanning's Foods

3. A Certificate of Analysis (COA) must be provided for all lots of trim received demonstrating a negative test result for E.coli 0157:H7. These COAs must identify, in a clear manner, the lots covered by the test results.
4. All raw material suppliers must also supply a letter addressing Specified Risk Materials (SRMs) and Bovine Spongiform Encephalopathy (BSE) at their facility.

Lanning's Foods, when applicable, will use the test and hold method for ground products ensuring that tested products will not be shipped prior to receiving a negative test result for E.coli 0157:H7. Lanning's Foods utilizes a robust sampling method as outlined in FSIS Notice 65-07 and based on the International Commission on Microbiological Specifications for Foods (ICMSF) Case 15, two classes sampling for severe hazard (i.e. N-60). All samples are analyzed by an accredited laboratory using an AOAC PCR based methodology. The testing method used meets FSIS sensitivity and specific minimum thresholds. Test results from sampled lots represent one complete customer order. We also do a monthly testing for Listeria on our Fully Cooked-Not Shelf Stable products.

Lanning's Foods believes our food safety program exceeds the FSIS requirements called for to prevent, eliminate, or reduce the occurrences of E.coli 0157:H7 to below detectable levels. However, neither our plant nor any other is able to absolutely guarantee pathogen free raw materials. We stand by our testing methods and will always strive to provide our customers with the safest product available.

Sincerely,



Austen Gilardi
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