

1/3/2024

Dear Valued Customer,

All Tyson Fresh Meats Rendering Production Areas are compliant with all applicable regulations under the FDA's Food Safety Modernization Act (FSMA). This includes the implementation of a structured approach to Good Manufacturing Practices (GMP's) and a fully implemented Food Safety Plan. These plans are available at all of our Tyson Fresh Meats Rendering Departments and may be reviewed at the facilities upon request.

### **Good Manufacturing Practices (GMP's)**

The GMP Policy for the Tyson Fresh Meats Rendering Facilities is structured around the following categories as outlined in the FDA's Food Safety Modernization Act (FSMA).

- Personnel
- Plant and Ground
- Sanitation
- Water Supply and Plumbing
- Equipment and Utensils
- Plant Operations
- Holding and Distribution
- Holding and Distribution of Human Food By-Products for Use as Animal Food.

These items are reviewed and tracked on a daily basis as outlined in our Food Safety Plan.

### **Rendering Food Safety Plan (FSP):**

The Tyson Fresh Meats Rendering Food Safety Plan outlines the policy and expectations for the above listed GMP's, but also provides a detailed approach on how Tyson Fresh Meats Rendering Production Areas comply with the FDA Food Safety Modernization Act. An outline of this approach is as follows:

Background Information:

- This will include (but is not limited to) a preventive control plan, food safety plan, mission statement, change logs, organizational charts, product and job descriptions, and flow charts.

Current Good Manufacturing Practices

- This policy is outlined above.

Programs

- This will include (but is not limited to) the following programs: Magnet, shipping, receiving, supplier, preventative controls, recall, rework, master sanitation, and calibration.

Validation

- This will include (but is not limited to) hazard analysis and hazard evaluation for the Rendering Production Areas.

Records

- This will include (but is not limited to) preventative control logs, training logs, corrective action logs, mock recall worksheets, shipping and receiving logs, sanitation logs, and government inspection forms.

Reanalysis

- The Food Safety Plan will go through an annual Reanalysis and Internal Audit process.

Training Certifications

- This will include (but is not limited to) Preventative Control Qualified Individual (PCQI) and Internal Auditor training certifications.

Regards,



Jason Poole  
VP Fresh Meats Operations  
Tyson Fresh Meats