



January 7, 2020

Dear Customer:

STX Beef Company, LLC POLICY STATEMENT ON NON-O157 SHIGA TOXIN PRODUCING E. COLI (STEC'S)

This letter is to clarify STX Beef Company, LLC position and readiness to address non-O157 Shiga Toxin Producing E. coli in raw ground beef components and raw ground beef.

Within the Industry, there have been numerous discussions about the role of non-O157 Shiga Toxin Producing E. coli, (STEC's), their prevalence, and threat to public health. As with all Food Safety issues, STX Beef has been involved in these discussions and has worked with national experts and food safety leaders to determine our role and stance in regard to STEC's.

STX Beef Company, LLC is committed to food safety and public health. STX Beef Company continues to be at the forefront of Food Safety practices by participating in ongoing research and implementing new strategies and technologies. We do this not only because it is required by law, but because it is the right thing to do.

In partnership with our customers, STX Beef Company strives to supply beef products that are wholesome, of high quality, and most importantly, safe. We do this for our customers and our families as well. We are expanding this commitment to achieve certification in the Safe Quality Foods (SQF) program as determined by the Global Food Safety Initiative (GFSI).

STX Beef Company continues to update and monitor our HACCP program, investigate new food safety technology, advance animal welfare, and use one of the most intensified sampling programs in the industry. Stx Beef continues to work with our partners, scientists, trade groups, industry experts, and the USDA to further educate our employees and remain at the forefront of new technology and industry best practices.

On September 13, 2011, the Food Safety and Inspection Service (FSIS) released an advance copy of a Federal Register Notice entitled: "Shiga-Toxin Producing Escherichia coli" in Certain Raw Beef Products". In this Notice, FSIS states that in addition to E. coli O157:H7, six other E. coli serogroups (O26, O45, O103, O111, O121, and O145) will be classified as adulterants within the meaning of the Federal Meat Inspection Act (FMIA). FSIS will initiate a sampling plan for these STEC's on raw, non-intact beef products or components on March 5, 2012. An additional comment period was added changing the implementation date of this testing to June 4, 2012.

Additionally, FSIS plans to begin testing ground beef at a future date for STEC's. It is important to note that multiple scientific studies show that current intervention strategies used for the reduction and prevention of E.coli O157:H7 appear to be as effective against these six additional STEC strains ¹

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We will continue to update and review our Hazard Analysis and Critical Control Point program (HACCP), as new information becomes available from FSIS.

1. EVALUATION OF CHEMICAL DECONTAMINATION TREATMENTS FOR BEEF TRIMMINGS AGAINST ESCHERICHIA COLI O157:H7, NON-O157 SHIGA TOXIN-PRODUCING E. COLI AND ANTIBIOTIC RESISTANT AND SUSCEPTIBLE SALMONELLA TYPHIMURIUM AND SALMONELLA NEWPORT. AUGUST, 2011. <http://www.amif.org/wp-content/uploads/10-119.pdf>

A handwritten signature in black ink, appearing to read 'Ronnie Trammell Jr.', written over a horizontal line.

Ronnie Trammell Jr.
Interim Quality Assurance Manager
STX BEEF COMPANY, LLC

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