

# Audit Report

## Fresh Beef E. coli O157:H7 Addendum

for:

**STX Beef Company: Corpus Christi, TX**

**Audit Date:**

**03/25/25**

**Audit by:**

**Alden Kirby**

**Mérieux NutriSciences Certification LLC**

### **CONFIDENTIAL**

This audit report sets forth the findings of Merieux NutriSciences Certification LLC ("MNCertification") as of the date herein. MNCertification shall not assume any responsibility for the programs and/or facility being audited nor for events or actions occurring prior or subsequent to this audit. MNCertification does not endorse any of client's actions, and hereby expressly disclaims any liability related to the client carrying out MNCertification's recommendations, if any, contained in this report.

This report is furnished solely for the benefit of the above named client in connection with the auditing services indicated above and provided in accordance with "MNCertification Terms and Conditions for Services". This audit report may not be reproduced or published in full or in part, altered, amended, made available to or relied upon by any other person, firm or entity without the prior written consent of MNCertification.

The name of MNCertification or its affiliates or any of its employees may not be used in connection with any marketing or promotion or in any publication concerning or relating to the client or its products and services without the prior written consent of MNCertification.

The content of this audit report may not be copied, reproduced or otherwise redistributed other than for use by the client with appropriate reference to restrictions on reproduction and use. Except as expressly provided above, copying, displaying, downloading, distributing, modifying, reproducing, republishing or retransmitting any information, text or documents contained in this audit report or any portion thereof in any electronic medium or in hard copy, or creating any derivative work based on such documents, is prohibited without the express written consent of MNCertification. Nothing contained herein shall be construed as conferring by implication, estoppel or otherwise any license or right under any copyright of MNCertification, or any party affiliated with MNCertification.

## Audit Summary

<b>Company Name:</b>	STX Beef Company: Corpus Christi, TX
<b>Site Address:</b>	9001 Leopard Street Corpus Christi, Texas 78409 US
<b>Audit Order Number:</b>	AO-44930
<b>Site E-mail:</b>	djacobs@stxbeef.com
<b>Site Phone:</b>	361-241-5000 x130

<b>Auditor Name:</b>	Alden Kirby
<b>Auditor Phone:</b>	404-981-9937
<b>Auditor E-Mail:</b>	alden.kirby@mxns.com

<b>Audit Start Date:</b>	03/25/2025	<b>Audit End Date:</b>	03/25/2025
<b>Audit Type:</b>	Annual Audit	<b>Total Hours On-Site:</b>	8.00 h
<b>Scope of Services:</b>	Animal Welfare Beef Audit		
<b>Products Produced:</b>	07 Slaughtering, Boning, and Butchery		
<b>Proof of Relevant Regulatory Registration:</b>	The facility is USDA inspected. The facility establishment # 337.		
<b>Audit Score:</b>	0.00	<b>Scoring Category:</b>	NA
<b>Re-audit Required:</b>	No	<b>Relevant Customer Rating:</b>	NA
<b>Company Associate(s) with whom findings were reviewed:</b>	David Jacobs		

Auditor Signature: \_\_\_\_\_



## Plant Description

The facility was originally built in 1949 and has been expanded since its original construction. JD Capital acquired Sam Kane Beef Processors in January 2019. The operation was resumed on 25 March 2019 and the facility now operates as STX Beef Company. The facility is approximately 238,202 sq. ft. (106,000 square feet of production and cooler space, dry -4,927 sq. ft, refrigerated - 44,564, freezer - 26,670). The facility employs approximately 650 employees and slaughters cattle, and chills, fabricates the carcasses into primals and trimmings which are sold or used for manufacturing ground beef in the facility. The facility is currently not grinding ground beef. The facility has developed three HACCP plans. The Slaughter HACCP plan has identified; Zero tolerance for the carcass, lips, tongue, heads, head meat, and cheek meat as a CCP. Hot water and lactic acid have also been identified as CCPs in the process and lactic acid has also been identified as a CCP for offal products. The facility has developed a HACCP plan for fabrication which includes head chilling, carcass chilling, and finished product temperature as CCP's. The ground beef plan has identified product temperature as the CCP for this plan. The facility operates under the SQF Food Code for Manufacturing - FSC 7. Sanitation is conducted internally. There is one production shift and one sanitation shift. 5 days per week Monday - Friday.

## Positive Comments

The facility management is very involved in meeting SQF standards.