



GOURMET RANCH
3902 N. Main St.
Houston, TX 77009
713.861.0909

January 4, 2021

To Whom It May Concern:

Gourmet Ranch is dedicated to the safety and quality of our products. Inspected by the Federal authority of the United States Department of Agriculture (USDA), Gourmet Ranch is a further processing facility in Houston, Texas. As USDA Est. M-5819, P-5819, V-5819 under the Federal Meat Inspection Program, been operating under the Hazard Analysis & Critical Control Point (HACCP) system since the company began. As a further-processing establishment we affirm our program through letters of guarantee and where needed, product testing certificates of analysis (COA's).

Specifically for beef, letters of guarantee and COA's from our suppliers provide us guarantee that all meats purchased by Gourmet Ranch come from slaughter facilities that have validated intervention steps to reduce to non-detectable levels or to eliminate the presence of E.Coli O157:H7. Therefore, trim produced from the beef we purchase has passed our company's quality assurance program. Furthermore, our ground beef and ground beef products are continuously tested by the USDA for Salmonella and E. Coli O157:H7. This assures our customers that they will receive safe, unadulterated product.

Additionally, all of the meat and poultry products processed at Gourmet Ranch is accompanied by a letter of guarantee ensuring that the meat and poultry we purchase and process was not derived from, has never been to, has never comingled with, or was not stored in any region listed in 9 CFR 94.18(a). We also ensure that the establishments we purchase beef from have taken the necessary steps to prohibit the slaughter of non-ambulatory animals and elimination of specific risk materials (SRM) from the human food chain by requesting specific statements of compliance with FSIS NOTICE 56-07 on the "SRM final rule."

All of our pork products also pass through the USDA's HACCP program compliance protocol. From the receiving step to the shipping step, the product is monitored at different critical control points during its processing. In establishing critical control points or CCP's, we have conducted extensive hazard analysis of potential biological, chemical, and physical hazards and placed those interventions needed accordingly.

————— **CUSTOM-CUT PREMIUM MEATS** —————



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Our HACCP plan is continually assessed to confirm compliance with any new regulations that occur in the industry. Firmly believing that Food Safety is one of the most critical issues a company will face, Gourmet Ranch has a HACCP team that consists of members who care about the quality of our products and who are always on a proactive food safety mindset.

As building blocks for an excellent Food Safety Program, Gourmet Ranch has also established Sanitation Standard Operating Procedures (SSOPs) and Standard Operating Procedures (SOPs). These programs allow the company to have controlled steps such as Receiving, Processing, Storage, and Shipping. This also complies with 9 CFR 352 which references exotic species processing compliance with the provisions of 9 CFR 416.1 – 416.6 in respect to the Sanitation Performance Standards. Through our Good Manufacturing Practices (GMPs), we ensure that employees follow proper sanitary work practices while handling meat and poultry products.

We also have programs in place to protect the consumers from possible allergens through our Allergens & Restricted Ingredients Program. Through this program, we have controls in place to accurately label end products with the proper ingredients used in its formulation. Every label produced with potential allergens is checked against the master labels to assure that all ingredients are listed. We also recognize the need to protect the food supply chain from intentional harm. Utilizing many of our prerequisite programs, we have a solid food defense plan that has been reviewed by the USDA.

Gourmet Ranch is proud of its product quality, but more importantly, it believes that product safety has top priority. Through all of the above mentioned programs and the monitoring of these programs we are able to provide safe products. However, no supplier can guarantee pathogen free raw material. In accordance with that, we want to reiterate the importance of proper handling and cooking of all raw materials by you and your customers.

Sincerely,

Jamie Hodge

Jamie Hodge | Food Safety & Quality Assurance Manager



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