



**POULTRY SUPPLIER
MASTER LETTERS**

2023



QUALITY PROGRAMS AND CONTINUING PURE FOOD GUARANTEE

Effective Date: 01 January 2023

Dear Valued Customer,

Below you will find, along with a continuing guarantee, information which concerns the Quality, Food Safety & Regulatory Affairs programs of Amick Farms, LLC poultry slaughter establishments P-7987, P-7927 and P-519.

HACCP/ Prerequisites

Amick Farms, LLC is committed to producing wholesome chicken products in accordance with all food safety and regulatory guidelines set forth by the US Department of Agriculture. Also, Amick Farms, LLC operates under a fully implemented HACCP Plan (Hazard Analysis and Critical Control Points) which meets or exceeds requirements set forth in 9 CFR 417. Amick Farms, LLC has identified appropriate Critical Control Points (CCP) for the process. The CCP limits are monitored at a minimum of each production day. The CCPs are validated by scientific research and internal monitoring. Furthermore, Amick Farms, LLC has in place Sanitation Standard Operating Procedures (SSOP) that meet all requirements set forth in 9 CFR 416. Additionally, Amick Farms, LLC has in place written supporting programs for Good Manufacturing Practices (GMPs), pest control, and, where necessary, allergen control.

Regulatory

Amick Farms, LLC is in compliance with all USDA/FSIS performance standard requirements with regards to *Salmonella* and *Campylobacter* control. Additionally, Amick Farms, LLC is a registered participant in the National Poultry Improvement Plan (NPIP) and testing birds for Avian Influenza according to this plan. There is a regular screening of all live poultry for pesticides and antibiotic/drug residues. Also, Amick Farms, LLC is in full compliance with all other applicable federal, state, municipal and local laws with respect to the manufacture, production, registration (if required), sale and transportation or distribution of such articles.

Animal Welfare

Amick Farms, LLC is committed to meeting all applicable regulations that pertain to animal handling and the proper care of animals as regulated by the USDA Animal Welfare regulations, as well as the current National Chicken Council (NCC) animal care guidelines. To demonstrate our commitment to Animal Welfare; the following steps have been taken:

- Amick Farms, LLC has training programs in place specifically designed to address animal handling issues.
- Industry experts have been used to design equipment and review the animal handling and slaughter process.
- Amick Farms, LLC completes daily monitoring audits to ensure animal handling requirements are met.

Amick Farms, LLC

Post Office Box 2309 • Batesburg-Leesville, SC 29070
(803) 532-1400 • (800) 926-4257 • FAX (803) 532-1441



Amick Farms, LLC is committed to the highest standards of animal welfare. Our commitment includes regular welfare checks and verifications; regular third-party audits by outside experts; and rigorous internal audits conducted by a Quality Assurance professional who has been certified by the Professional Animal Auditor Certification Organization, or PAACO, an independent organization that has been widely recognized for excellence and leadership in animal welfare auditing.

Audits

Amick Farms, LLC conducts annual independent third party Food Safety and Animal Welfare audits. In 2009, Amick Farms, LLC obtained certification to be in compliance with Global Food Safety Initiative (GFSI) standards for Food Safety and Quality. The animal welfare audits conducted have confirmed compliance with the National Chicken Council Animal Care Guidelines.

Recall and Traceability

Recall procedures are in place such that in emergency, all products that are produced can be traced as product codes and volumes shipped by the location shipped to. Amick Farms, LLC has a Recall Team made up of personnel identified according to the necessary disciplines needed for prompt action. Members of this team include Production, Sales, Technical Services, Public Affairs, and Legal.

Food Defense

Amick Farms, LLC is access controlled, fenced and guarded. Visitors are restricted from access to production areas, except under certain strictly controlled circumstances. Amick Farms, LLC operates under a fully developed and implemented Food Defense program and these procedures are reviewed on a regular basis.

Continuing Pure-Food Guaranty

1. In consideration of purchases from Amick Farms, LLC ("Seller") by customer ("Buyer") of articles subject to the Federal Food, Drug, and Cosmetic Act of 1938, as amended, the article(s) comprising each shipment or other delivery hereafter made by Seller to or on the order of Buyer is guaranteed, as of the date of such shipment or delivery, to be, on such date:
 - (a) not adulterated or misbranded within the meaning of said Federal Act, as amended, including the Food Additives Amendment of 1958 to said Federal Act, to the extent said Federal Act is then effective and applicable;
 - (b) not an article which may not, under the provisions of Sections 404 or 505 of said Federal Act, be introduced into interstate commerce;
 - (c) not adulterated or misbranded within the meaning of laws or ordinances of the state or city to which such article is shipped by Seller, the adulteration and misbranding provisions of which are substantially the same as those found in said Federal Act; and

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PREMIUM CHICKEN PRODUCTS

- (d) where applicable, in compliance with the Federal Hazardous Substances Labeling Act.
2. This guaranty is provided by Seller subject to the condition that if an article is packed and shipped or delivered under a label designed or furnished by Buyer, Seller's responsibility for misbranding shall be limited to that resulting from the failure of the article to conform to the statements contained on such label.
 3. Unless a sales agreement between the parties provides otherwise, Seller agrees to hold harmless, indemnify and defend Buyer, its employees, directors, and officers from and against all direct loss, cost, damage and expense (including reasonable attorneys' fees) to the extent resulting from Seller's breach of its continuing pure food guaranties as provided in paragraph 1 above.
 4. This continuing pure food guaranty supersedes and replaces any continuing pure food guaranty previously given by Seller to Buyer and shall continue in effect until written notice of revocation is provided by Seller.

Thank you for the opportunity to provide you with this insight into our Quality, Food Safety and Regulatory programs.

Please feel free to contact me if you have any further questions.

Sincerely,

A handwritten signature in black ink, appearing to read "Frank Wier".

Frank Wier
Director of Product Support and Regulatory Compliance
Amick Farms, LLC
Est. P-7987, P-7927, & P-519

Amick Farms, LLC

Post Office Box 2309 • Batesburg-Leesville, SC 29070
(803) 532-1400 • (800) 926-4257 • FAX (803) 532-1441



Holmes Foods, Inc.

Fresh Texas Chicken

101 S. Liberty Ave.
Nixon, Texas 78140
(830) 582 - 1551
(830) 582 - 1090 fax

January 02, 2023

Dear Valued Customer,

Here at Holmes Foods P-1294 we work together to provide product that complies with food safety and product quality standards as required by the implementation of USDA FSIS Hazard Analysis of Critical Control Points (HACCP) in 1998 and the USDA FSIS Standard Sanitation Operating Procedure (SSOP) in 1997. Our HACCP Critical Control Points (CCP) are designated by USDA Regulations of Zero Tolerance and internal product temperature.

Holmes Foods is a Category 1 plant for *Salmonella* standards. Within our facility we have our own internal microbiological testing program for *Salmonella*, *APC* and *E. coli*. Our testing frequency is one carcass every 22,000 birds processed as required by regulation.

Our facility is audited annually by an independent, third-party auditing firm. This includes inspection of our facilities, observation of our process, HACCP Plan, prerequisite programs and records review (including HACCP, SSOP, Animal Welfare and Good Manufacturing Practices). Our 2022 BRCGS audit score is AA+.

Under the National Chicken Council (NCC) program, poultry slaughter operations are required to take a minimum number of samples to test for Avian Influenza (AI) from each flock while it is still on the farm. Holmes Foods exceeds the minimum testing frequency and some cases doubles the required testing. Tests are conducted under procedures approved by the National Poultry Improvement Plan (NPIP), an existing federal/state cooperative program. The NCC requires us to keep records of flocks tested under the program and to have audits conducted by independent, third-party auditors at least once per year. Our 2022 annual Animal Welfare Audit of both our Processing Facility and all Live Operations resulted in no findings observed and a score 100%.

We guarantee that our product, as of the date of shipment, is not adulterated or misbranded and has passed USDA inspection for wholesomeness as evidence of the USDA mark of inspection.

Holmes Foods, Inc. believes our food safety program achieves the highest standard in the industry. We reiterate the importance of proper safe handling and cooking of all raw chicken products for you and your customers. Please do reach out to the contact information below should I be of further assistance.

Regards,

Shelia Stone

Shelia Stone
Quality Assurance Manager
Holmes Foods, Inc.

sstone@holmesfoods.com
830.582.1551 ext 244



TO: Harvest San Diego
1000 Bay Marina Drive
National City, CA 91950

Guarantee

The article comprising each shipment or other delivery hereafter made by the undersigned, or any of its subsidiaries or affiliated companies to you or on your order is hereby guaranteed as of the date of such shipment or delivery, to be,

1. On such date, not adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act or the laws of any of the states of the United States, to the extent that such laws are then effective and applicable (including but not limited to such amendments as the Food Additives Amendment of 1958 to the Federal Food, Drug and Cosmetic Act); and none of the said goods are articles which may not, under the provisions of 404 or 505 of the Federal Food Drug and Cosmetic Act, be introduced into interstate commerce.
2. Not adulterated or misbranded within the meaning of the terms of the Federal Insecticide, Fungicide, and Rodenticide Act, the Federal Hazardous Substances Labeling Act, the state pure food acts, or any other applicable federal, state, or local law and not an article which cannot be legally transported or sold under the provisions of any federal, state or local law; and
3. Not misbranded within the meaning of any federal, state or local law, when bearing labels furnished by the undersigned and affixed to such articles on repackaging in accordance with instructions furnished by the undersigned.

It is and continues to be the policy of the undersigned that the above-described guarantee applies to any product merchandise as shipped, provided that the condition complained of with respect to such product or products existed at the time of shipment.

DATED this 12th day of January, 2023.

Mountaire Farms Inc.
Mountaire Farms of Delaware, Inc.
Subsidiaries and Divisions

By: Phil Plylar 01/13/23
Name: Phil Plylar
Title: President



**4100 W. Ursula Ave.
McAllen, TX 78503
Ph.: (956) 682-2804
Fax: (956) 992-0691**

January 5, 2023

To Whom It May Concern:

Rio Grande Pak Foods (P-21863A) is committed to food safety. We have food safety processes and procedures in our facility. The plant performs the HACCP reassessments as required by USDA-FSIS Notice 09-08 and is in compliance to 9 CFR 417.

There is no available technology which can guarantee that fresh meat products are free of pathogens. However, in any situation where there may be a question about the quality of a particular product, it is handled according to FSIS/USDA guidelines rendered inedible.

Transporters of Rio Grande Pak Foods are insured and bonded. Loads are sealed at the originating establishment and maintained under seal by the carrier in the event of a multi-stop load.

Our food safety process includes a Recall Procedure which provides traceability to ensure that the proper products and dates can be identified if necessary.

The mark of inspection is your sign that the product within was produced under a HACCP process. This mark of inspection shall continue to serve as your means of notification that the supplying establishment has fulfilled the regulatory requirements associated with that product's inspection.

We trust this information is useful and we look forward to serving you as a customer of Rio Grande Pak Foods.

Sincerely,

Sonia M. Solano

Sonia M. Solano
Plant Manager



PRODUCT CONTINUING GUARANTEE

We guarantee that any articles comprising any shipment of food products to our customers or their affiliates, as of the date of such shipment or delivery and insofar as applicable, shall be produced within the definitions of the Federal Food, Drug, and Cosmetic Act, and the Poultry Products Inspection Act. We agree that if any articles now or hereinafter shipped by us are found to violate any of the applicable state or federal laws pertaining to such product, or are otherwise deemed unmarketable by any governmental authorities, we shall take appropriate action to resolve the issue in agreement with the customer of concern. Effective January 26, 1998, all George's poultry products have been produced in compliance within an approved HACCP program, with oversight by USDA FSIS inspection. All George's poultry products are also produced under SSOP programs per USDA. We agree to take responsibility for the production of all food products to be within the requirements of laws under the jurisdiction of United States government agencies, such as the Department of Agriculture, Food and Drug Administration, Agriculture Marketing Service, Food Safety Inspection Service, and other applicable federal and state authorities.

The facilities that fall under these standards include George's poultry processing plants, including establishments P208 (Kansas Street, Springdale, Arkansas), P13584 (Porter Street, Springdale, Arkansas), P13369 (Highway 37, Cassville, Missouri), P1249 (Senedo Road, Edinburg, Virginia), and P2186 (Harrisonburg, Virginia).

For further questions, please contact George's Corporate Office at (479) 927-7000.

Latest revision: January 3, 2022
Original date: April 18, 2005



KOCH FOODS

Corporate Office
Koch Foods, Inc.
1300 West Higgins Road
Suite 100
Park Ridge, Illinois 60068
Phone: 847.384.5940

January 3, 2023

LETTER OF GUARANTEE:

All products produced from Koch Foods facilities (P-9141, P-308, P-34296, P-7487, P-509, P-19152, P-19378, P-9181, P-6529, P-6666, P-1254, P-18554, P-548, P-646, P-18554A, P-18554 and P-20795) and JCG Foods facilities (P-548 and P-646) are USDA inspected. They operate and follow the 9CFR regulations and our HACCP plans are in compliance with USDA regulations and all requirements of 9CFR 417. The 9CFR regulations mandates clean, wholesome and safe for human consumption product is produced that is not misbranded. We monitor finished product temperatures at time of ship for temperature compliance as well as pallet appearance.

All of Koch Foods and JCG Foods operations operate under a Standard Sanitation Operational Program (SSOP) that addresses operational and pre-operational sanitary conditions. We also adhere to established Good Manufacturing Procedures (GMP's) as well as product quality inspection criteria and "in house" procedures. Koch Foods and JCG Foods processing facilities are USDA inspected and have assigned plant ID numbers which meets FDA registration requirements. Koch and JCG feed mills and hatcheries have registered with FDA.

If I can be of further assistance, or if you have any other questions please feel free to contact me at any time. My contact numbers are listed below.

Sincerely,

Susan L. Holmes

Susan L. Holmes
Director of Quality Assurance Koch Foods, LLC
123 S. Fairmont Ave.
Morristown, TN 37815
(C) (865) 622-1709
(F) (423) 586-5710
Email: susan.holmes@kochfoods.com



December 2, 2022

Dear Valued Customer:

As stated in the last paragraph of the LOG it is a continual letter.

It is effective as of the date first set forth below and shall continue to be effective until it is revoked by Pilgrims

Best Regards,

Julia Groom

Consumer Relations Manager



**PECO FOODS, INC.
CORPORATE OFFICE**

1101 Greensboro Ave.
PO Box 1760 (35403)
Tuscaloosa, AL 35401
Phone: 205-345-4711

January 2023

Peco Foods Inc. slaughter and further processing facilities (P-468, P-890, P-6504, P-6616, P-18863, P-20659, P-6510, P-45483, P-46379) operate under validated HACCP plans, with multiple critical control points, that comply with USDA, Food Safety and Inspection Service (FSIS) regulation 9 CFR 417. These plans are monitored daily by our FSQA and Production teams as well as in-plant FSIS personnel. Each of our plants currently meet Global Food Safety Initiative Standards, and is audited annually with respect to current BRC requirements.

Peco Foods Inc. has implemented multi-hurdle intervention strategy that reduces the level of microbial contaminants to, and/or maintain them at, acceptable levels. Each Peco slaughter facility utilizes a robust sampling plant to monitor compliance with FSIS standards for routine Salmonella and Campylobacter testing of post-chill products.

Peco Foods Inc. annually participates in third party Animal Welfare audits to measure our performance against industry Animal Welfare guidelines and husbandry practices established by our Animal Welfare Guidance team and complies with the National Chicken Council (NCC) standards. Peco currently has multiple PAACO-certified animal welfare auditors on staff to help establish, and maintain, our company-specific Animal Health & Welfare programs, as well as monitor compliance with its stated requirements.

Our flocks are fed diets compliant with all regulatory requirements of the Center of Veterinary Medicine, Food and Drug Administration, no hormones have been added, and products from these animals do not contain any antibiotic residues. Prior to slaughter, each of our flocks are tested for pesticide residues and assessed with respect to antibiotic use. Peco Foods participates in, and adheres to, the current National Poultry Improvement Plan (NPIP) surveillance program for H5/H7 Avian Influenza prior to processing of all live birds.

Each facility has programs in place to ensure the wholesomeness and quality of the products we deliver to our customers, as well as traceability programs should any of our plants ever need to address product in distribution. Our stock recovery programs can trace product from the farm to the customer, and are designed to identify individual product cases using production date, and hour of operation. All processing facilities have active Food Defense plans that are assessed for effectiveness, and updated as needed, at least annually by their respective in-house food defense teams.

Please feel free to contact us if you have questions/concerns, or require additional information, regarding Peco Foods, Inc.
Thank you.

Sincerely,

Tabatha Milligan

Tabatha Milligan
Director of Food Safety and Quality Assurance
Peco Foods Inc.






CONTINUING GUARANTY AND HOLD HARMLESS AGREEMENT

Customer: SHERWOOD FOOD DIST.
12499 EVERGREEN AVE.
DETROIT, MI 48228-1059

- A. Pilgrim's Pride Corporation ("Pilgrim's") hereby guarantees and warrants that each and every article of food or other product sold by Pilgrim's shall:
- a) Not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act of June 25, 1938 (the "Act"), as amended, the Federal Fair Packaging and Labeling Act, the regulations issued thereunder, or within the meaning of any state food and drug law, the adulteration and misbranding provisions of which are identical with or substantially the same as those found in the Act, and that such goods will not be produced or shipped in violation of Section 404 or 301(d) of the Act; and
 - b) Meet the product specifications that are provided by Customer and agreed to by Pilgrim's.
- B. Pilgrim's agrees to indemnify, defend and hold Customer harmless from all actions, suits, claims and proceedings resulting from or arising out of breach of the foregoing warranties.
- C. Notwithstanding the foregoing, where goods are manufactured and shipped by Pilgrim's according to and under labels provided by Customer, Pilgrim's responsibility for misbranding shall be limited to that resulting from the failure of the product to conform to the product specifications furnished by Customer. Under no circumstances shall Pilgrim's be liable for special, incidental or consequential damages, including but not limited to lost profits. No director, officer, agent, or employee of Pilgrim's or Customer shall be charged personally or held contractually liable by or to the other party under any term or provision of this agreement or because of the execution, approval, or attempted execution of this agreement.

This Guarantee revokes and supersedes any warranty or guarantee previously given by Pilgrim's to Customer. It is effective as of the date first set forth below and shall continue to be effective until it is revoked by Pilgrim's.

PILGRIM'S PRIDE CORPORATION

By: 
Fabio Sandri
Head of Pilgrim's USA
Date: January 14, 2021



Effective through December 31, 2023

Letter of Guarantee and Food Safety

To Wayne-Sanderson Farms Customers:

1. All product now being sold or which may hereafter be sold or delivered by Wayne-Sanderson Farms (Seller) to its customer (Buyer) is not and will not be adulterated, misbranded, unlawfully shipped or unlawfully introduced into commerce within the meaning of the Federal Food, Drug and Cosmetic Act, as amended; the Federal Meat Inspection Act of 1967; the Poultry Inspection Act, as amended, or any other federal, state or municipal statutes, ordinances, rules or regulations pertaining thereto.
2. Seller shall indemnify and hold Buyer, its officers, agents, employees and customers harmless from any and all complaints, claims or legal actions for loss (including but not limited to damage, illness, injury, or death) related to or in any way arising out of or resulting from the purchase, sale, consumption or use of its products or services, including any claimed patent or trademark infringement, to the extent of Seller's negligence, and subject to Seller's Consumer Product Complaint Procedures, provided, however, that such indemnification shall not extend to any loss caused by the negligence of either Buyer, its customers, its invitees, or other third parties, or for consequential or punitive damages.

Unless Buyer receives written notice otherwise, this agreement shall apply to each and every purchase of Seller's product by Buyer unless revoked by Seller in writing upon seven (7) days written notice.

The USDA Establishments covered by this letter include:

<u>Facility Location</u>	<u>Establishment #</u>	<u>Facility Location</u>	<u>Establishment #</u>
Albertville, AL	P-1317	Hazlehurst, MS	P-247
Brazos, TX	P-19688	Kinston, NC	P-40183
Collins, MS	P-522	Laurel, MS	P-320
Danville, AR	P-1009	McComb, MS	P-18557
Decatur-East-Further Processing	P-20214, M-21263	Moultrie, GA	P-32182
Decatur-West-Further Processing	P-33885, M-33890	Palestine, TX	P-51179
Decatur-Fresh, AL	P-1235	Pendergrass, GA	P-170
Dobson, NC	P-445	St. Pauls, NC	P-45910
Dothan, AL	P-7342	Tyler, TX	P-46374
Enterprise, AL	P-7485	Union Springs, AL	P-912
Flowood Prepared, MS	P-671	Waco, TX	P-34308
Hammond, LA	P-7264		

Hazard Analysis of Critical Control Points (HACCP)

The quality and safety of the products produced and marketed by Wayne-Sanderson Farms are guaranteed. We were a leader in the poultry industry in developing and implementing the principles of HACCP (Hazard Analysis of Critical Control Points) in our food processing facilities. All of our food processing facilities are in compliance with all U.S. Department of Agriculture (USDA) regulations and are operating under a fully implemented HACCP Plan that meets



or exceeds all requirements set forth in 9 CFR 417. Wayne-Sanderson Farms has identified validated Critical Control Points (CCP) through conducting a hazard analysis for biological, chemical and physical hazards for each of our processes. Each facility's HACCP plan is available for review by the customer at any time while at the facility.

Wayne-Sanderson Farms facilities have in place Sanitation Standard Operating Procedures (SSOPs) that meet all requirements of 9 CFR 416. Furthermore, Wayne-Sanderson Farms' facilities have in place written supporting programs encompassing:

- Good Manufacturing Practices (GMPs)
- Traceability procedures for all raw materials, packaging, ingredients and finished products to ensure proper identification for all products coming into and through the system and leaving the system.
- Recall procedures are in place at each production facility such that if necessary, all products that are produced can be traced by product codes and volumes shipped to the first level of distribution and back to ingredients, packaging and farms. A mock recall will be held at each facility location a minimum of one time per year.
- Pest Control Program
- Food Defense Program
- Facilities are access controlled and guarded. All visitors/contractors must show a valid photo ID and must be authorized by plant management. Annual security audits are conducted at all locations. All incoming and outgoing trucks/trailer doors, including the vent door, must be locked (padlocked) or sealed, and the seal number(s) recorded on the shipping documents.
- Bioterrorism
 - All Wayne farms processing facilities are registered with the FDA to meet the requirements of the Bioterrorism Act.
- Allergen Control Program
 - Allergens have been considered in the hazard analysis for each Wayne-Sanderson Farms facility. In those facilities where allergens are present, programs have been established and validated through testing for the handling and control of any ingredient containing allergens.
- Foreign Material Control
 - Each facility has foreign material control procedures in place that include a glass/brittle plastic policy with monitoring, metal detectors (where applicable), and monthly foreign material blitzes to identify potential foreign material threats.

Audits

The programs above as well as many other aspects of HACCP, sanitation and GMP's are audited at each facility annually, both internally, as well as by a third-party certifying body under the Global Food Safety Initiative (GFSI) standard of Safe Quality Foods (SQF) Food Safety Code or BRCGS. All of these programs and associated documents are available and open for review at the facility by the customer at any time.

Country of Origin

Wayne-Sanderson Farms is a fully integrated poultry producer. All birds are hatched in facilities and raised on domestic farms located in the United States. All poultry products sold by Wayne-Sanderson Farms are derived exclusively from poultry that have passed ante- and post-mortem inspection by USDA/FSIS at federally registered slaughter and processing facilities. All products sold by Wayne-Sanderson Farms will bear the official FSIS mark of inspection (USDA inspection seal) on the shipping containers for clear identification, and containers are labeled "Product of USA." This meets the requirements of the Country of Origin Labeling (COOL) regulation as listed in 7 CFR Part 65.



Animal Welfare

Wayne-Sanderson Farms has committed to an animal welfare program in compliance with the National Chicken Council Animal Welfare Guidelines to ensure the proper handling, treatment and wellbeing of poultry during the production process. It includes a documented training and development program focused on educating and reinforcing the best practices outlined in our Animal Welfare Program. Focused training is provided to ensure that all parties have the ability to successfully perform their jobs with respect to animal welfare. The Wayne-Sanderson Farms Animal Welfare Program also has a comprehensive auditing program supported by both internal and third-party auditing that focuses on all aspects of our production system. Each Wayne-Sanderson Farms slaughter facility receives at least one third-party audit and one internal audit annually. Our internal and third-party audits are performed by PAACO-certified auditors.

Wayne-Sanderson Farms places personal responsibility and accountability on all employees, growers and persons associated with the company to fully adhere to and follow the Animal Welfare Program. Individuals who fail to do so will be subject to disciplinary action up to and including termination of employment, termination of agreements, or termination of grower contracts. Wayne-Sanderson Farms has an Employee Hotline where incidents of animal welfare violations can be reported anonymously for follow-up by Corporate Senior Management.

Residue Testing

Wayne-Sanderson Farms conducts comprehensive pesticide residue monitoring on each flock before slaughter as part of its Pesticide Residue Testing Program.

Wayne-Sanderson Farms fully support the use of FDA-approved antimicrobial compounds when necessary to treat disease in order to prevent animal suffering and mortality. All antibiotic use is supported by evaluation of poultry health conditions, including use of diagnostic tests. All antibiotic use at Wayne-Sanderson Farms is overseen by licensed and USDA-accredited veterinarians, who are board certified by the American College of Poultry Veterinarians. Our veterinarians are involved in day-to-day flock monitoring to ensure antibiotics are used judiciously. We adhere to all Food and Drug Administration (FDA) regulations regarding the withdrawal of antibiotics from feed and water. These FDA withdrawal regulations ensure that all edible animal and poultry products when ready-to-eat are free from antibiotic residues.

Avian Influenza Monitoring

Wayne-Sanderson Farms is a registered participant in the National Poultry Improvement Plan (NPIP) and is testing birds for Avian Influenza from each flock according to this plan.

Human Trafficking

Wayne-Sanderson Farms is committed to identifying and protecting against employment practices or policies that provide opportunities for forced labor exploitation or human trafficking whether such policies or practices exist internally or inside its supply chain or distribution vendors. Furthermore, Wayne-Sanderson Farms is committed to training Human Resource personnel to recognize the indicators of suspected human trafficking and reporting of any suspicious activity to appropriate authorities.



At Wayne-Sanderson Farms, we have a passion for every aspect of what we do and make continuous improvement a way of life. Through finding and implementing best practices, creatively engaging our employees and having open and honest communication both internally and externally, we will work together with our suppliers and customers to produce quality products under strict food safety policies and procedures that meet our customers' needs and requirements. As a valued customer, we appreciate your continued business and ask that you feel free to contact us if you need further information.

TOGETHER, WE MAKE CHICKEN AMAZING.

Bryan L. Miller, Ph.D.
Senior Vice President
Quality Assurance and Food Safety