January 2, 2020

Dear Valued Customer:

JBS is committed to food safety and adherence to all regulatory programs. We have uniform food safety processes and procedures across our pork facilities which are located in Marshalltown, IA (Est. 3-S), Worthington, MN (Est. 3-W), Louisville, KY (Est. 995), Beardstown, IL (Est. 85-B), Ottumwa, IA (85-O) and Pipestone, MN (8934). Each of these facilities has completed their annual HACCP reassessment as required by USDA-FSIS and is in compliance to 9 CFR 417. All facilities have a Food Defense Program in place and undergo annual certification to the GFSI (Global Food Safety Initiative) standards under the BRC Global Standard for Food Safety, Issue 7.

JBS’s Food Safety Process consists of Standard Operating Procedures (SOPs), Sanitation Standard Operating Procedures (SSOPs) 9CFR, Part 416, 416.11-416.17, Hazard Analysis Critical Control Points (HACCP) 9CFR, Part 417, 417.1-417.8, and validated technology interventions which are designed to eliminate or reduce pathogens. Our Food Safety Process is monitored by Operations personnel and verified by Quality Assurance, Food Safety, and USDA-FSIS personnel in each facility. Inspection and process verification by USDA-FSIS personnel occurs before the mark of inspection can be placed on products which will enter into commerce.

Our Food Safety Process utilizes technology interventions (Multiple Hurdle Strategy) which may include scald and dehairing, thermal pasteurization, steam vacuums, organic acid application, and cold chain management systems that are also CCP’s. Metal detection and allergen control programs are implemented at all plants and reviewed annually at a minimum.

We perform microbial testing on contact and non-contact surfaces, carcasses, fabricated product, trimmings, and on virgin and in-process marinade solutions. Additionally, all JBS pork facilities participate in the USDA-FSIS Salmonella Performance Standards program per 9 CFR 310.25 and the National Residue Program for antibiotic residue testing. While we employ exhaustive interventions and testing, there is no available technology which can guarantee that fresh meat products are “free of pathogens.” In any situation where there may be a question about the quality of a particular product, it is handled according to USDA-FSIS guidelines and directed to fully cooked products or rendered inedible.

We use third party and customers’ audits to confirm that our Food Safety Process is working. We also require our microbial laboratory service providers to submit to and pass a Laboratory Proficiency Program on an ongoing basis. We do not release microbial information to anyone other than our customers due to our policy of confidentiality.

Transporters of JBS pork products 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/Market Withdrawal Procedure, which provides for trace-back and track-forward capabilities to ensure that the proper products and dates can be identified if necessary.

Our process also includes a continuing product guarantee, which we provide to our customers upon request.

The mark of inspection is your sign that the product within was produced under an approved HACCP process. This mark of inspection shall continue to serve as your means of notification that the supplying establishments have fulfilled the regulatory requirements associated with the product’s production.

You are cordially invited to visit our facilities and review our processes, with proper notification provided through your Sales Representative or other JBS contact. We trust this information is useful to you and we look forward to serving you as a customer and partner of JBS.

Respectfully,

Tim Goodmann
Pork Food Safety & Quality Assurance