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USDA Establishment M1626/P7677

January 2, 2024

To whom it may concern:

Anderson Boneless Beef Holdings LLC, DBA Anderson Custom Meats, is a USDA inspected processor of raw meat cuts and grinds, including amenable and voluntary inspected products. We operate in compliance with the HACCP requirements set forth in 9 CFR Part 417. The HACCP Plan is reassessed annually. Anderson Custom Meats is SQF Certified for Animal Product Manufacturing. We have developed and implemented Sanitation Standard Operating Procedures (SSOP's), Good Manufacturing Practices (GMP's), pest control program, traceability and recall program, food defense plan, and pathogen intervention and testing programs.

Anderson Custom Meats is in compliance with FSIS Notice 05-09 dated January 7, 2009 regarding measures to address E. coli O157:H7 for establishments that receive raw beef products. Furthermore, letters of guarantee are on file from all beef suppliers including their compliance with FSIS Notice 56-07 on the "SRM Final Rule."

Anderson Custom Meats strives to produce safe meat products for our customers and adheres to all regulations to provide wholesome food.

A handwritten signature in black ink, appearing to read "Jay Donato", is written over a thin horizontal line.

Jay Donato  
President