



January 2nd, 2025

Re: Beef Intended Use Intact Product

To Whom It May Concern,

INTENDED USE

Unless otherwise specified and ordered as such, Tyson Foods, Inc. produces primal products packaged in vacuum bags and boxed are solely intended for intact use. Tyson Foods, Inc. expects any customer who purchases vacuum packaged beef primals either in boxes or combos, and then uses that product for other than intact production, to address that specific usage within their HACCP plan and have the appropriate controls in place.

Tyson Foods, Inc. also produces tested trim and subprimals cuts which are not bagged and are packaged in combos or wax lined boxes. Tested trim/primals that are destined for non-intact use, such as grinding, needle tenderizing or injection can be specifically identified through the label code. These beef products tested and found negative may be procured in boxes and are designated by the product code in which the last character is a 'T' [Eg, D-0101-DMT] or ordered in combos and accompanied by a Certificate of Analysis (COA).

This letter contains information regarding Tyson Foods, Inc. process and may be used to help satisfy purchaser's specifications in meeting requirements for FSIS MT65 sampling plan as written in FSIS Notice 39-14 and/ or Directive 10,010.1 Revision 4. As stated with Notice 39-14 and Directive 10,010.1 Revision 4, products produced at a Federal USDA-FSIS Inspected plant that are available to MT-64 or MT-60 sampling at the time of manufacture are not subject to further USDA-FSIS sampling under MT65 sampling.

The facility processes represented by this letter are:

TYSON FOODS, INC. BEEF PLANTS

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245J	Joslin, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA

PRODUCTION OF INTACT PRODUCTS

Tyson Foods, Inc. employs a validated, multiple stage food safety system to address pathogens of concern in the production of quality beef products. The beef primals, subprimals or other muscle cuts produced at Tyson Foods, Inc. Complex Beef Plant facilities are intact [See Below]. Meaning, none



of the beef primals, subprimals or other muscle cuts produced at the plants listed below are needle tenderized or otherwise enhanced.

TYSON FOODS, INC. COMPLEX BEEF PLANTS

<u>EST.</u>	<u>Location</u>
Est. 245E	Amarillo, TX
Est. 245C	Dakota City, NE
Est. 245J	Joslin, IL

<u>EST.</u>	<u>Location</u>
Est. 278	Holcomb, KS
Est. 245L	Lexington, NE
Est. 9268	Pasco, WA

Sincerely,

A handwritten signature in black ink, appearing to read "Alison Griffino".

Alison Griffino
Senior Director, Food Safety & Quality Assurance
Tyson Foods, Inc. – Beef Division