

April 7, 2003

**Beef Purchase Specification Program
Rosenthal Meat Science and Technology Center**

Attention: HACCP/Quality Control Coordinator

In response to USDA requirements that beef grinders reassess their HACCP plans for *E. coli* O157:H7, Rosenthal Meat Science and Technology Center has developed the following purchase specifications for its boneless beef and trim product suppliers. We request a prompt written affirmative response from your company confirming that you will be able to fully comply with the specifications listed below:

1. Please certify that you have one or more interventions that that you have designated as CCPs, that are validated to reduce *E. coli* O157:H7 below detectable levels.
2. A letter with each shipment/load of product stating that the interventions have been met for that product and that it complies with the supplier's HACCP program.
3. If supplying raw beef trimmings intended for grinding, a laboratory analysis must be supplied for the trimmings to document a negative test result for *E. coli* O157:H7. The negative test result must be received before the product can be used in raw ground product.

Thank you for your cooperation, and please contact me at 979-845-5651 if you have any questions concerning this request.

Sincerely,

Ray Riley
Manager