



March 31, 2017

Dear Customer:

Sam Kane Beef Processors, LLC (Est. 337) is committed to following the USDA Humane Slaughter Act (The Humane Methods of Livestock Slaughter Act of 1978; *FSIS Directive 6900.2 – Humane Handling and Slaughter of Livestock*). It is the USDA's responsibility, in conjunction with Sam Kane Beef Processors, LLC, to regularly monitor and document the staging, handling, and slaughter of livestock in order to ensure the humane treatment of all animals. Sam Kane Beef Processors, LLC has developed a systematic approach to all humane handling activities and animal welfare issues.

Our company continues to remain committed and will invest the necessary resources to achieve a safe and healthy product for our customers. That assurance can only be achieved through proactive and effective implementation of the Humane Handling and Animal Welfare program. The management at Sam Kane Beef Processors, LLC supports and requires the commitment from all of our personnel the procedures set forth in our programs. In the spirit of this commitment, the Humane Handling and Animal Welfare programs will be reviewed and revised by relevant personnel on a yearly basis, or as issues arise.

Our promise to our customers:

- We will treat animals in our care humanely and with respect.
- We will strictly follow all applicable laws and regulations for animal welfare and handling.
- We will take steps to ensure that our employees and processes meet these standards.
- If we learn that we or any of our employees have failed to follow these procedures, we will take appropriate remedial and disciplinary action.

Our cattle pens, restrainer, knocking box, and associated areas were designed by Temple Grandin, Ph.D., to minimize excitement, discomfort and injury to livestock. These areas are inspected on a daily basis improvements are made as needed. The establishment will follow the "Recommended Animal Handling Guides" published by AMI (July 2013) and Temple Grandin, Ph.D.

All employees involved in handling of livestock are trained in a Humane-handling program using "Recommended Animal Handling Guides" as a guide. Training consists of the videos, hands-on training in all programs and procedures, review of the current regulatory guidelines, and an assessment of internal audits from the last six months. Training is documented and all policies are present in the Animal Welfare Program. This training is performed, at minimum, bi-annually and records are retained in the Quality Control office.

Each day of production, an animal welfare audit is performed using the current AMI guidelines. This audit is performed by trained personnel and this data is used to further enhance our systematic approach to Animal Welfare and Humane Handling.

As part of the 2012 AMI Guidelines (revised August 2012 and July 2013), trained personnel from Sam Kane Beef Processors, LLC, observe the transportation and drivers in order to ensure humane handling and animal welfare. These observations are documented and have been added to our internal audit, which is performed daily.

The Animal Welfare Team (as delineated in our Animal Welfare System) is responsible for the policies, procedures, and actions for the Humane Handling Program. A copy of our current third-party animal welfare audit is available on our website. Changes will be made to this program as deviations occur or new information is presented to us through industry or regulatory agencies.

Sam Kane Beef Processors, LLC is dedicated to the humane treatment of animals and ensures safe practices are being implemented on a daily basis. Please contact us with any questions or concerns and we look forward to continuing our relationship in the future.

Sincerely,

Nathan Pond  
Food Safety Director  
Sam Kane Beef Processors, LLC