



May 20, 2017

Dear Customer:

Sam Kane Beef Processors is committed to Food Safety and Food Security in its establishment and recognizes the need to take steps to ensure the security of our operations and the wholesomeness of our foods. As requested by USDA, a Food Security/Food Defense program has been implemented and was last revised in February 2015. Sam Kane follows the procedures listed in FSIS Directives 5420.1-5420.8 as well as current Notices that are issued in regard to Food Defense/Security.

This program is audited at least yearly by an accredited third party, as well as internal audits performed at least annually. Sam Kane will continue to update and revise this document as necessary to maintain its level of Food Security. This program contains security programs for a minimum of:

- Outside Security
- General Inside Security
- Storage Security
- Production Area Security
- Shipping and Receiving Security
- Personnel Security
- Mail Handling Security

As of 2011, the National Terrorism Advisory System, or NTAS, has replaced the color-coded [Homeland Security Advisory System \(HSAS\)](#). This new system will more effectively communicate information about terrorist threats by providing timely, detailed information to the public, government agencies, first responders, airports and other transportation hubs, and the private sector.

Sam Kane has elected to receive NTAS alerts via email to keep us informed of any current security threats to the country of or food supply. The NTAS guide is provided in the Food Security Manual.

Sam Kane has designated a Food Security Team (as delineated in MG 4.7.1-8.1) as the representatives of the Food Security program. This team and all of its members have the authority to act on behalf of the company at all locations where program activities are conducted as well as ensuring all procedures for the program are established, implemented, and maintained. All employees receive initial Food Defense/Security training, including instructions to report any suspicious activity immediately to management, and refresher training at least yearly.

Sincerely,

Nathan Pond  
Director of Food Safety  
Sam Kane Beef Processors, LLC