



January 8, 2018

Dear Customer:

Sam Kane Beef Processors, LLC (Est. 337) adheres to and follows 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 responsibility of USDA and Sam Kane to regularly monitor and document the staging and handling and slaughter of livestock to ensure the humane treatment of all animals slaughtered at Sam Kane Beef Processors. Sam Kane takes a systematic approach to all humane handling activities and animal welfare issues.

Our company remains committed and will invest whatever resources are necessary, to achieve a safe and wholesome product for our customers. That assurance can only be achieved with a proactive and effective Humane Handling and Animal Welfare program. The management of Sam Kane Beef Processors, LLC supports and requires the commitment of all our personnel to following the procedures set forth in our programs. In the spirit of this commitment, the Humane Handling and Animal Welfare programs will be reviewed by relevant personnel on a yearly basis, or more often as needed, and revised as necessary.

Our promise to you:

- 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 all designed by Temple Grandin to minimize excitement, discomfort and injury to livestock. These areas are inspected on a daily basis and repairs and improvements are made as needed. The establishment will follow the “Recommended Animal Handling Guides” published by North American Meat Institute (NAMI) and Dr. Temple Grandin (in 2017).

All employees involved in handling of livestock are trained in a Humane-handling program developed by Dr. Temple Grandin and using the current NAMI animal handling audit guide. Training consists of the Temple Grandin video, training in all programs and procedures, current regulatory guidelines, and a review of the past six months of internal audits. Training is documented on all policies and procedures present in the Animal Welfare Program. This training is performed at a minimum of twice yearly and records are kept on file in the Quality Control office.

Each day of production, an animal welfare audit is performed using the current NAMI 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 new 2017 NAMI Guidelines, trained Sam Kane Beef personnel observe the transportation and drivers for Humane Handling and Animal Welfare. These observations are documented and have been added to our internal audit 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 whenever deviations occur or new information is presented to us through industry or regulatory agencies.

Respectfully,

A handwritten signature in black ink that reads "Nathan Pond". The signature is written in a cursive style and is placed on a light yellow rectangular background.

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