



LETTER OF GUARANTEE

January 6, 2026

Dear Customer:

R&F Foods, a USDA-inspected and SQF-certified facility, hereby provides this Letter of Guarantee to affirm that all food products produced and distributed by our establishment are manufactured in compliance with applicable federal regulations and recognized food safety standards, including:

- The Federal Meat Inspection Act (FMIA), 21 U.S.C. §§ 601 et seq.
- The Poultry Products Inspection Act (PPIA), 21 U.S.C. §§ 451 et seq.
- USDA FSIS regulations under 9 CFR Parts 300–500
- FDA regulations under 21 CFR
- The Safe Quality Food (SQF) Code, Edition 9

We specifically guarantee that:

- All meat and poultry products are produced under USDA continuous inspection in accordance with the Federal Meat Inspection Act, ensuring that products are wholesome, not adulterated or misbranded, and fit for human consumption.
- Products are manufactured under a validated and verified HACCP system, including controls for *E. coli* O157:H7, STEC, *Salmonella spp.*
- Antimicrobial interventions (e.g., lactic acid, lactate and diacetate) are applied in accordance with GRAS status and FSIS Directive 7120.1, ensuring efficacy and safety.
- Our food safety system includes prerequisite programs as part of the HACCP framework, including allergen management, Sanitation Standard Operating Procedures (SSOPs), and environmental monitoring programs.
- Finished products are screened with validated metal detectors, compliant with FDA CPG Sec 555.425 and Chapter 20 Foreign Material Control guidance.
- All ingredients come from approved suppliers with Letters of Guarantee, compliant with 21 CFR and USDA standards.
- Products are stored and distributed at safe temperatures: ≤41°F (refrigerated) and 0°F (frozen), backed by scientific references (Tompkin, 1996; FSIS guidance).
- Labels comply with FSIS and FDA regulations on ingredient declaration, allergen disclosure (*milk*), nutritional facts, and safe handling

This guarantee remains in effect unless revoked in writing and may be updated to reflect changes in regulatory or customer requirements. Supporting documentation, including HACCP validation, microbial test results, audit certificates, and monitoring logs, is available upon request.

CONTACT

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