



HACCP Statement – R&F Foods

Effective Date: January 6, 2026

Raw and Marinated Beef, Pork & Poultry Products
USDA Establishment #40440 and 40440A
San Antonio, TX – USA

R&F Foods is a USDA-inspected and SQF-certified (EST 40440A) facility located in San Antonio, Texas dedicated to the processing, marination, packaging, and distribution of raw intact and non-intact beef, pork, and poultry products. All products are intended to be fully cooked prior to consumption and are distributed under strict regulatory and quality control systems.

Food Safety Systems and Compliance

R&F Foods operates under a validated HACCP Plan in accordance with USDA FSIS regulations (9 CFR Part 417), and follows the Safe Quality Food (SQF) Code, Edition 9, for Food Sector Category 8.

Key elements of our food safety system include:

- Critical Control Points (CCPs)
- Preventive Programs:
 - Sanitation SOPs (SSOPs)
 - Environmental Monitoring.
 - Allergen Control.
 - Pest Control Program.

- Food Defense Program
- Raw Material and Supplier Controls
- Supplier Approval Program
- Product Control and Traceability



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Intended Use

Products manufactured by R&F Foods are intended for further thermal processing by the customer. Products should not be consumed without proper cooking. Labels include handling instructions in compliance with FSIS and FDA labeling regulations.

Regulatory Compliance

This HACCP system is in full compliance with:

- 9 CFR Parts 300–500 (USDA FSIS)
- 21 CFR (FDA)
- SQF Code Edition 9
- FSIS Directive 7120.1 (for antimicrobial interventions)

Supporting documentation such as HACCP validations, audit results, microbial logs, and letters of guarantee are available upon request.

CONTACT

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