



November 16, 2015

Dear Valued Customer:

The USDA Establishment numbers covered by this letter include:

<u>Facility Name</u>	<u>Facility Location</u>	<u>Establishment #</u>
Tyler	Tyler, Texas	2128/P-2128
Aviation	Gainesville, Georgia	31780/P-31780
Highland	Gainesville, Georgia	P-34805

John Soules Foods (JSF) operates under a federally mandated HACCP program. This program is reviewed by the HACCP team and USDA on a regular basis. It is monitored by HACCP trained individuals specifically designated to verify JSF is meeting our critical limits set with the HACCP program.

JSF's HACCP program is supported by our prerequisite and quality programs that include but are not limited to contracted pest control, contracted sanitation, Good Manufacturing Practices (GMP's), metal detection, allergen control, weight verification, and product and environmental testing. These programs are reviewed on a regular basis and amended as necessary.

All programs are in compliance with both USDA and BRC's *The Standard* requirements. These are considered company confidential programs, but can be reviewed on request at one of the aforementioned establishments.

Furthermore, all establishments undergo at minimum an annual BRC audit. The current certificate can be found online at www.JohnSoulesFoods.com. Corrective actions summaries may be requested, and full audit reports can be reviewed on request at a John Soules Foods establishment.

Sincerely,

A handwritten signature in blue ink that reads "Amy Frenchmeyer".

Amy Frenchmeyer
Corporate HACCP Regulatory Coordinator