

SAM KANE

Beef Processors, Inc.

P.O. BOX 9254

CORPUS CHRISTI, TEXAS 78469

June 1, 2010

Dear Customer:

Sam Kane Beef Processors, Inc. (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, Inc. 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. Your suggestions and continued input are welcomed and encouraged, as we continue to build an increasingly effective program for food safety.

- We will treat animals in our care humanely and with respect.
- We will strictly follow all applicable laws and regulations for animal treatment.
- 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” by Dr. Temple Grandin.

All employees involved in handling of livestock are trained in a Humane-handling program developed by Dr. Temple Grandin and using the current AMI 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 general humane handling, non-ambulatory handling, and knocking procedures. 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 AMI guidelines. This audit is performed by trained personnel and scored in eight (specific areas):

- Cattle Slips and Falls-Unloading
- Vocalization
- Cattle Stunning
- Slips and Falls
- Cattle Insensibility
- Acts of Abuse
- Access to Water
- Cattle Prodding

Additionally, trained Sam Kane personnel periodically observe drivers for humane handling and observations are monitored.

The Food Safety team is responsible for the policies, procedures, and actions for the Humane Handling Program. Changes will be made to this program whenever deviations occur or new information is presented to us through industry or regulatory agencies.

Sincerely,

A handwritten signature in black ink, appearing to read 'Brian Honigbaum', with a long horizontal flourish extending to the right.

Brian Honigbaum
Director of Food Safety and Regulatory Compliance
Chair, Animal Welfare Team