



## LETTER OF COMPLIANCE

All AlaTrade Foods, Inc. facilities are FSIS / USDA inspected facilities. All facilities have implemented HACCP, SSOP, Food Defense, Allergen, Recall, and Hold / Rework Programs. Currently, there are no food allergens in any ingredients used in our processing facilities. Food Defense Programs are verified monthly during GMP / Facility Audits. Recall / Tracking Programs are tested at least twice annually. Foreign Material Prevention Programs are in place at each facility. Each plant has in place antimicrobial interventions to meet the FSIS Salmonella / Campylobacter Standards.

All facilities are also in compliance to produce product for export to Mexico and Canada.

Chicken produced at AlaTrade Foods facilities were raised without added hormones, steroids, or other artificial substances. All chicken parts origin from the United States of America.

AlaTrade Foods facilities are debone / processing facilities; therefore we do not have Animal Welfare Programs and Avian Influenza Programs.

AlaTrade Foods does have a Supplier Approval program that requires all suppliers to provide the following documentation:

- Pesticide Clearance Statement prior to slaughter / sale.
- Statement that birds are screened for Avian influenza at a minimum meet NPIP or NCC guidelines.
- Statement that animal welfare practices meet National Chicken Council Guidelines or provide evidence with audit.
- Provide copy of third party audit or GFSI certificate.
- Country of Origin (United States)

I have listed the plants and plant numbers below that this letter is in reference to:

Albertville, AL (P-32174)      \*Boaz, AL (P-20699A)      Phenix City, AL (P-34453)

\*Boaz plant also has AMS / USDA graders on site.

**Michael Barnwell**  
**QA Director**

**12/17/21**

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