

Gallegos, Anna - FSIS

From: Sarah De Los Santos [REDACTED] yahoo.com]
Sent: Wednesday, June 13, 2012 10:47 AM
To: Gallegos, Anna - FSIS
Cc: Wagner, Scott - FSIS
Subject: Fw: Request for third party review

Hello,

Anna this is the email that had the drug residue guidelines from Dr. Holterman and the Omaha, NE office that I told you I would send. It appears that you may already have this copy from them also.

Thanks again.

Sarah De Los Santos

--- On Mon, 5/7/12, Arnold, Ilene - FSIS <Ilene.Arnold@fsis.usda.gov> wrote:

From: Arnold, Ilene - FSIS <Ilene.Arnold@fsis.usda.gov>
Subject: Request for third party review
To: [REDACTED] yahoo.com" <[REDACTED] yahoo.com>
Cc: "Holterman, James - FSIS" <James.Holterman@fsis.usda.gov>, "Hulsey, Laura - FSIS" <Laura.Hulsey@fsis.usda.gov>, "Seebohm, Scott - FSIS" <Scott.Seebohm@fsis.usda.gov>, "Edelstein, Rachel - FSIS" <Rachel.Edelstein@fsis.usda.gov>, "Gallegos, Anna - FSIS" <Anna.Gallegos@fsis.usda.gov>, [REDACTED] FSIS" <[REDACTED]@fsis.usda.gov>
Date: Monday, May 7, 2012, 2:44 PM

As requested, Dr. Hulsey asked Dr. Holterman and Dr. Arnold to review the documents sent to OPPD PDD for review.

Dr. Hulsey requested that I send you our combined recommendation related to the Sanitation SOP, HACCP plan, and residue prevention.

In reviewing the Sanitation SOP for compliance with the regulation, the recommendations are as follows:

- 1) Identify what the abbreviation means the first time it is used. There is a definition section, but it is still not clear what KF or PR means on the first page of the plan.
- 2) Page 2 identify what these procedures are as they appear to be cleaning occurring at either the end of production or the beginning of production
- 3) Page identified as Pre-Operational Sanitation/Slaughter Floor reads more like monitoring than the cleaning

procedures which goes along with the above comment in 2).

- 4) Page 2 of the Pre-Operational Sanitation/Slaughter Floor appears to be in conflict with page one since that page indicates the QC will perform pre-op every morning but page 2 has some random drawing for the inspection. Need to clarify the purpose of this random selection of days as monitoring needs to be daily to meet the regulatory requirement in 9 CFR 416.13(e). Additionally it mentions in the last sentence of Page 2 that the results will be initialed by the verifier but makes no mention of the requirement for a date on the daily record.
- 5) Page 1 of Operational Sanitation Procedures Slaughter Floor has a similar issue in that it appears monitoring will only take place once a month rather than daily as required by regulation. It is not clear if this activity in the second paragraph is a separate or additional to the daily monitoring or not.
- 6) This document has multiple sections and pages and it would be helpful to have some type of numbering system to keep all the pages in order and make them easy to reference.

Since I have no idea what the facilities look like, the OFO inspection team still will need to make a final determination as to the adequacy of the written Sanitation SOP.

In reviewing the HACCP plan for compliance with the regulation, the recommendations are as follows:

- 1) Signature Page – It is unclear why this page only mentions CCP document to be signed and dated as the regulation requires all entries on the HACCP records to be initialed or signed and dated, so we did not know if this document is the pre-shipment review or that the establishment only sign and date this document which would then not be in compliance.
- 2) Page 2 Process flow – this will need the OFO inspection team to verify that all the steps in the process are being addressed.
- 3) Pages 4-11 It is not clear if the 'Basis' mentioned has written procedures or programs that will be monitored on an ongoing basis to support their conclusion of the food safety hazard not being reasonably likely to occur. There are steps where 'No' is entered but no 'Basis' is provided. Written decision-making documents are not included. OFO EIAO will need to assess the documents and make the final compliance determinations as to the design and then execution of the plan.
- 4) Missing page numbers on several pages; all pages should be appropriately labeled to make it easier to follow the document. There also appears to be pages missing as the numbers jump.
- 5) Page 7 Splitting Saw step and Trim Station both mention antimicrobial spray but it is not clear if something is applied at this step or later in the process. The steps on this page need further clarification. Since there are no supporting documents, it is not possible to discern how the design is supported.
- 6) Page 11 *E. coli* O157:H7 is the proper way to express this pathogen in the first column when it is included in decisions associated with a pathogen of concern. Verification activities require recording verification activity performed, the results, initial, and date. For Corrective Actions a designation of the responsible employee is needed.
- 7) Page 13 Monitoring records require an initial or signature, date, and time to be in compliance. What does 'correct application' mean in terms of a procedure? For Corrective Actions the same comment as on Page 11 above.
- 8) Page 16 Critical limit states 'unless in defrost cycle' unclear how this is supported in the design of the CL. For Corrective Actions the same comment as on Page 11 above.

Since there is no supporting documentation and pages appear to be missing, the OFO inspection team and/or EIAO will

still need to make the final determination as to the adequacy of the written hazard analysis and HACCP Plan design and execution.

Residue Prevention recommendation:

Since there are no medications, wormers, or fly treatments approved for use in the United States for horses intended for food and horses are frequently subjected to treatment with a variety of chemicals we recommend you implement a very robust residue prevention program. In addition to obtaining a signed affidavit from the owner we recommend you employ all 5 recommendations found in the Compliance Guide For Residue Prevention

1. Confirm producer history
2. Buy residue-free animals
3. Ensure animals are adequately identified
4. Supply the producer information to FSIS at ante-mortem
5. Notify Producers of Violative Animals

Detailed information on each of the recommendations can be found at this link: Compliance Guide For Residue Prevention

The final determination of the acceptability of your HACCP plan will be made by your District Office.

FSIS recently issued this information on equine slaughter in the Constituent Update

Equine Slaughter Restarts

Currently there are no facilities approved for horse slaughter in the United States.

Following a decision by Congress in November 2011 to lift the ban on horse slaughter, one establishment, located in New Mexico, recently applied for a grant of inspection exclusively for equine and USDA's Food Safety and Inspection Service is reviewing the application.

However, given that the agency last conducted a horse inspection six years ago, FSIS has determined that despite the congressional decision to lift the ban, the agency will require a significant amount of time to update its testing and inspection processes and methods before it is fully able to develop a future inspection regimen.

I noticed that currently do not appear to have an askFSIS account. The askFSIS application is used to address inspection related questions. You can access askFSIS at <http://askFSIS.custhelp.com> to search for answers to common questions. If you would like to set up an account and need assistance you are welcome to call me and I will walk you through the process of setting up an account and then how to search and submit questions.

I hope the information provided is helpful to you.

Ilene D. Arnold, MS, VMD for Dr. Laura Hulsey PDD Director

Senior Staff Officer

USDA, FSIS, OPPD Policy Development Division

Edward Zorinsky Federal Building

1616 Capitol Avenue Suite 260, Omaha, NE 68102-5908

Phone (402) 344-5000 Fax (402) 344-5007

Policy is my passion.

Have you searched askFSIS?

From: Hulsey, Laura - FSIS

Sent: Friday, May 04, 2012 4:02 PM

To: [REDACTED]@yahoo.com

Cc: Seebohm, Scott - FSIS; Holterman, James - FSIS

Subject: RE: RE: FW: Update

Hello,

We are having a couple of staff officers review these and they will be in touch with you next week. The most scrutiny will be on the support for residues, which is Dr. Holterman's area of expertise. We can provide a review and comment of the material submitted, but it will still be up to the District Office to make the final determination of compliance.

I am also sharing these documents with the Small Plant Outreach group. We plan to have discussion with them on equine slaughter policies in the next couple of weeks.

Thanks for sending, and Dr. Holterman will be in touch with any follow-up questions.

Laura Hulsey, DVM

Director, Policy Development Division

USDA/FSIS/OPPD

Zorinsky Federal Building

1616 Capitol Ave. Suite 260

Omaha, NE 68102

Office 402-344-5000

Fax 402-344-5007

From: Sarah De Los Santos [mailto: [REDACTED]@yahoo.com]
Sent: Friday, May 04, 2012 3:22 PM
To: Hulsey, Laura - FSIS
Subject: Fw: RE: FW: Update

Ms Hulsey,

Please see attached the FSIS findings on the second FSIS walkthrough...I am sending my original HACCP and

SSOP for third party review and possible conclusions.

Email attachments will follow.

Thank You,

Ricardo De Los Santos

Valley Meat Co.

Roswell, NM 88203

575-622-1214

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Equine Slaughter Valley Meat Company Est.E-371

HACCP

Hazard Analysis Critical Control Point Equine Slaughter

**Valley Meat Co.
Est. E-371**

HACCP
Signature Page
Valley Meat Company LLC
Establishment E-371

Following is the HACCP Plan for Est. E- 371, Valley Meat Company LLC located at 3845 Cedarvale Rd., Roswell, NM 88203. This establishment is a slaughter facility for Equine.

This HACCP plan and system is to satisfy the requirements found in part 417 of the meat and poultry regulations.

This signed document signifies this establishment will implement and maintain the HACCP system. The plant QC Mgrs., are given the authority to implement, monitor, maintain, record and take appropriate corrective action to prevent any food safety hazard that might be introduced.

HACCP Coordinator or assigned QC will review the records, initial or sign and date all documents as required. All documents generated by this HACCP system will be kept on file for the required period of time and made available to USDA-FSIS program employees upon request.

Quality Control Mgr. _____

Date _____

Quality Control Mgr. _____

Date _____

HACCP Coordinator _____

Date _____

[Signature]

6-11-12

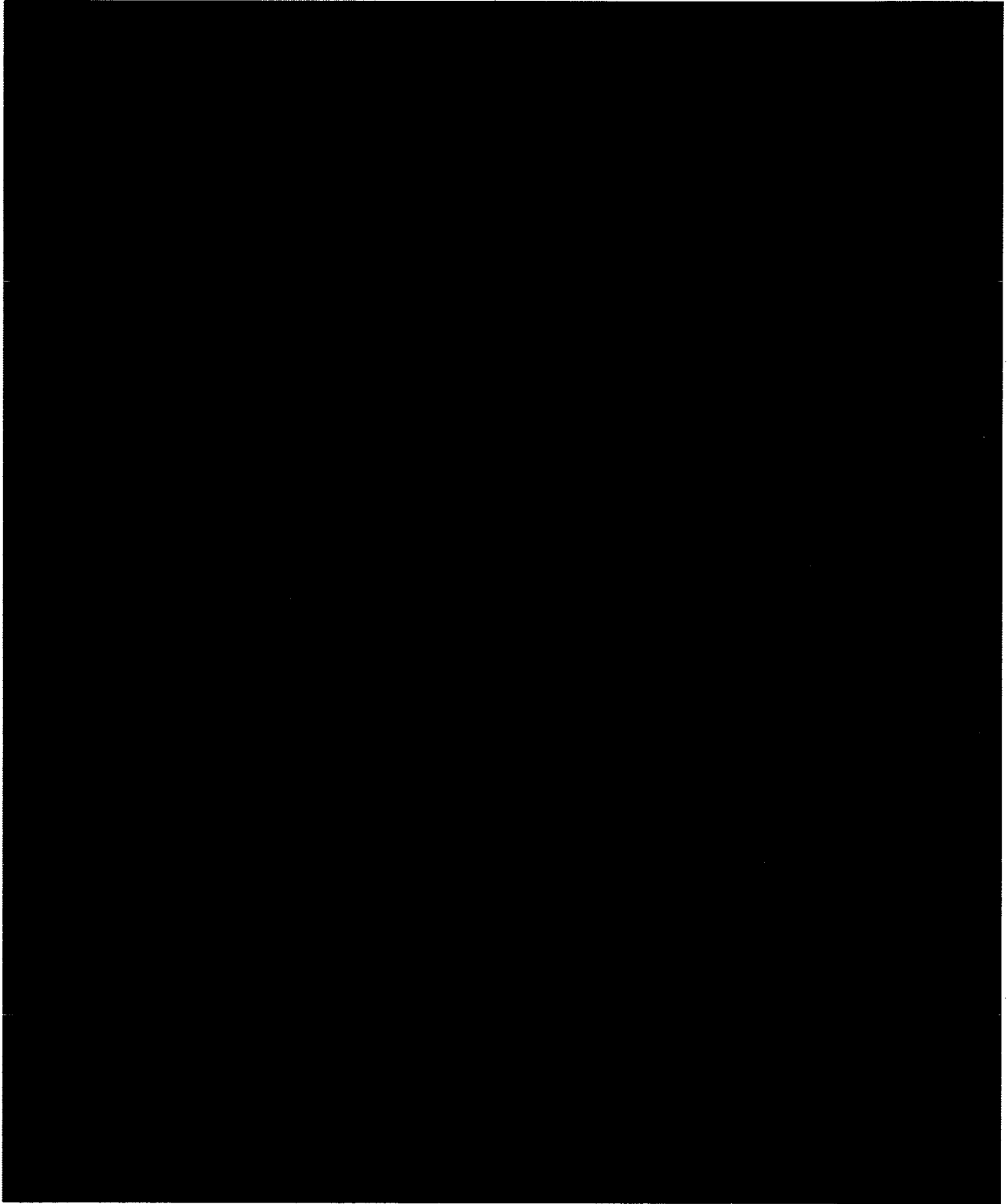
Re-assessed Sign _____

Date _____

Re-assessed Sign _____

Date _____

**Valley Meat Company
Equine Slaughter Flow Chart**



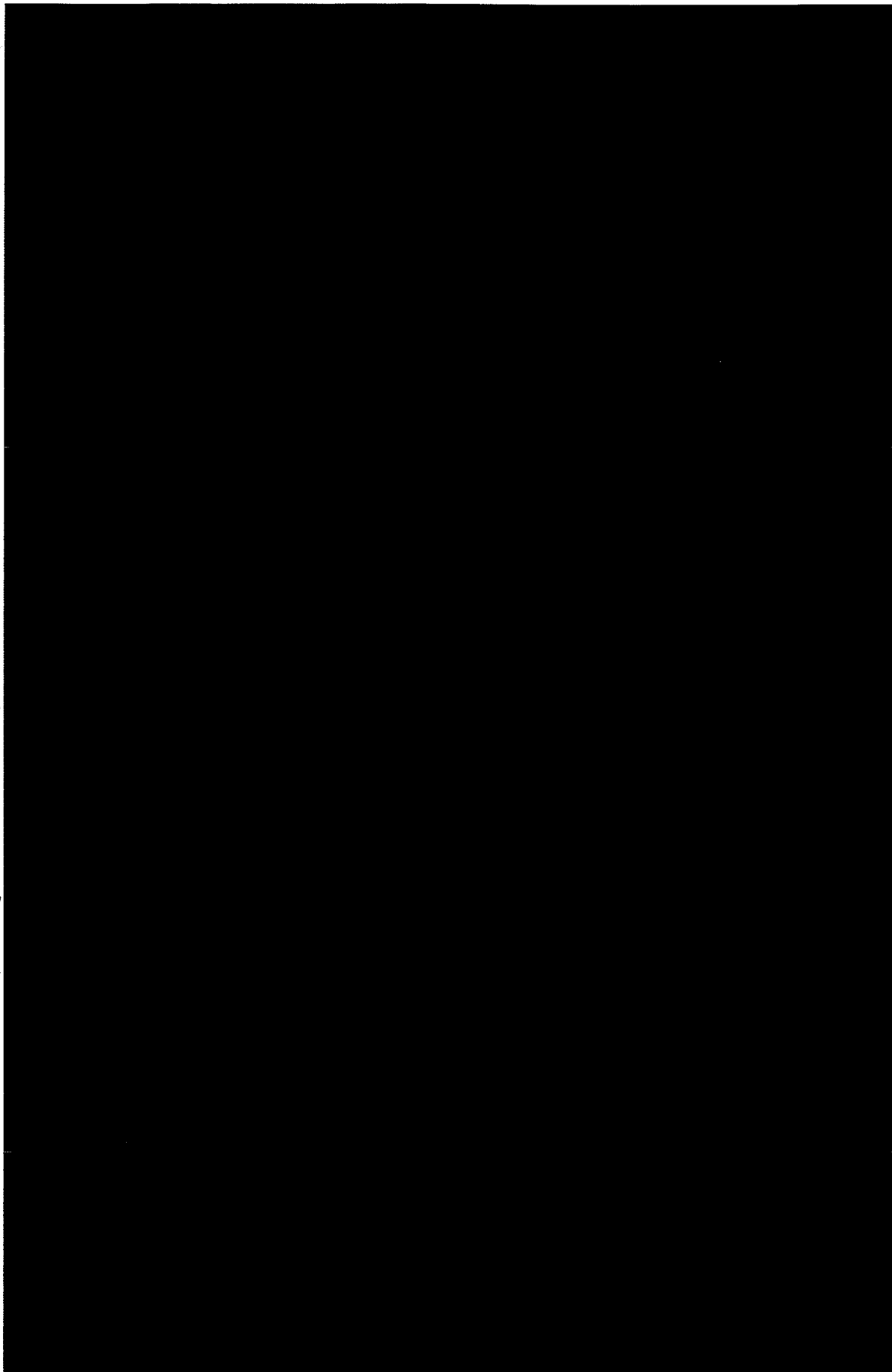
Valley Meat Company
PRODUCT DESCRIPTION

PRODUCT NAME: Equine Carcasses and Variety Meats

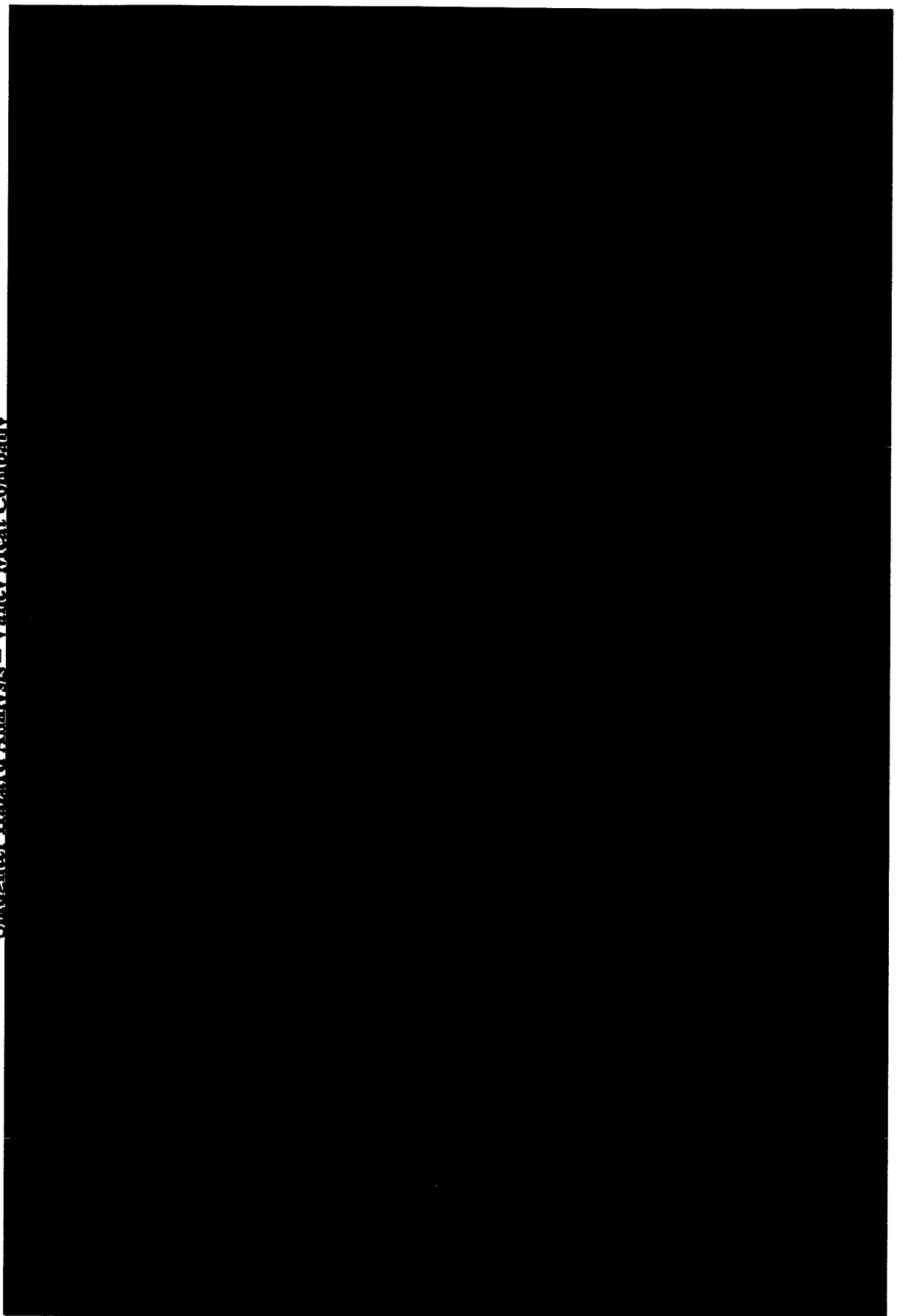
INTENDED USE OF PRODUCT? General Consumption in
Countries where Equine Meat is consumed.

WHERE WILL IT BE SOLD? – Export Only

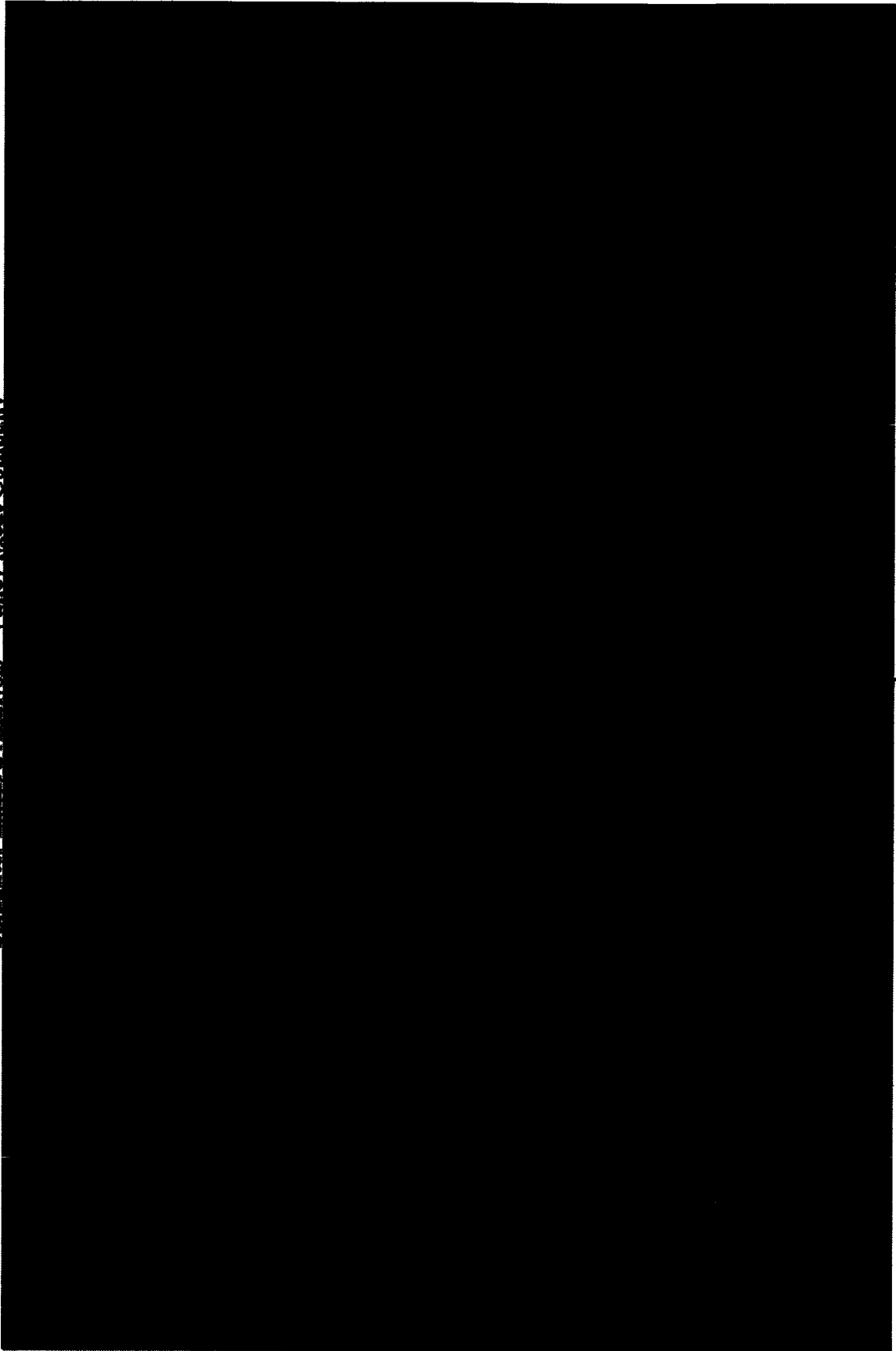
Slaughter Hazard Analysis – Valley Meat Company



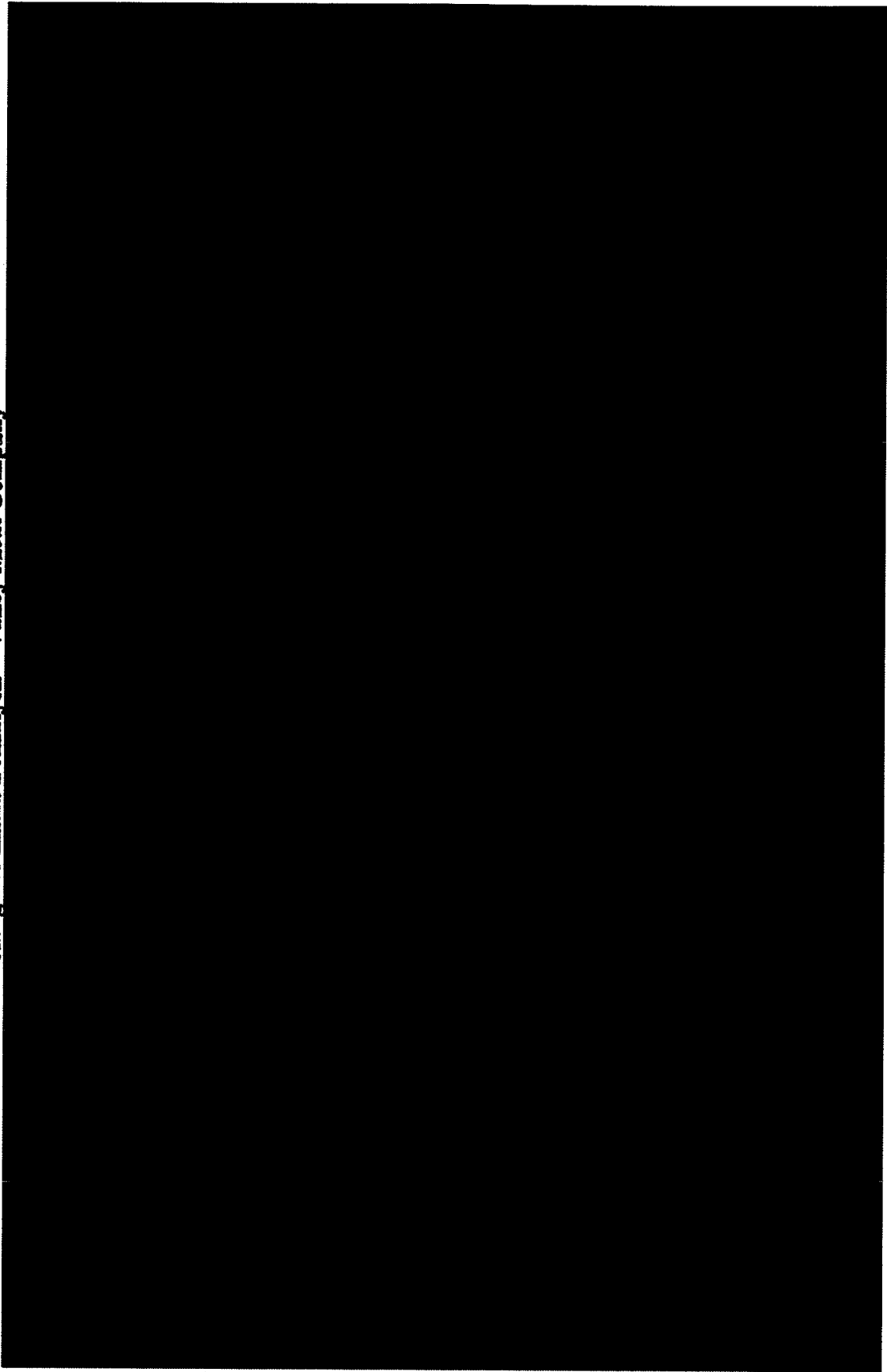
Slaughter Hazard Analysis – Valley Meat Company



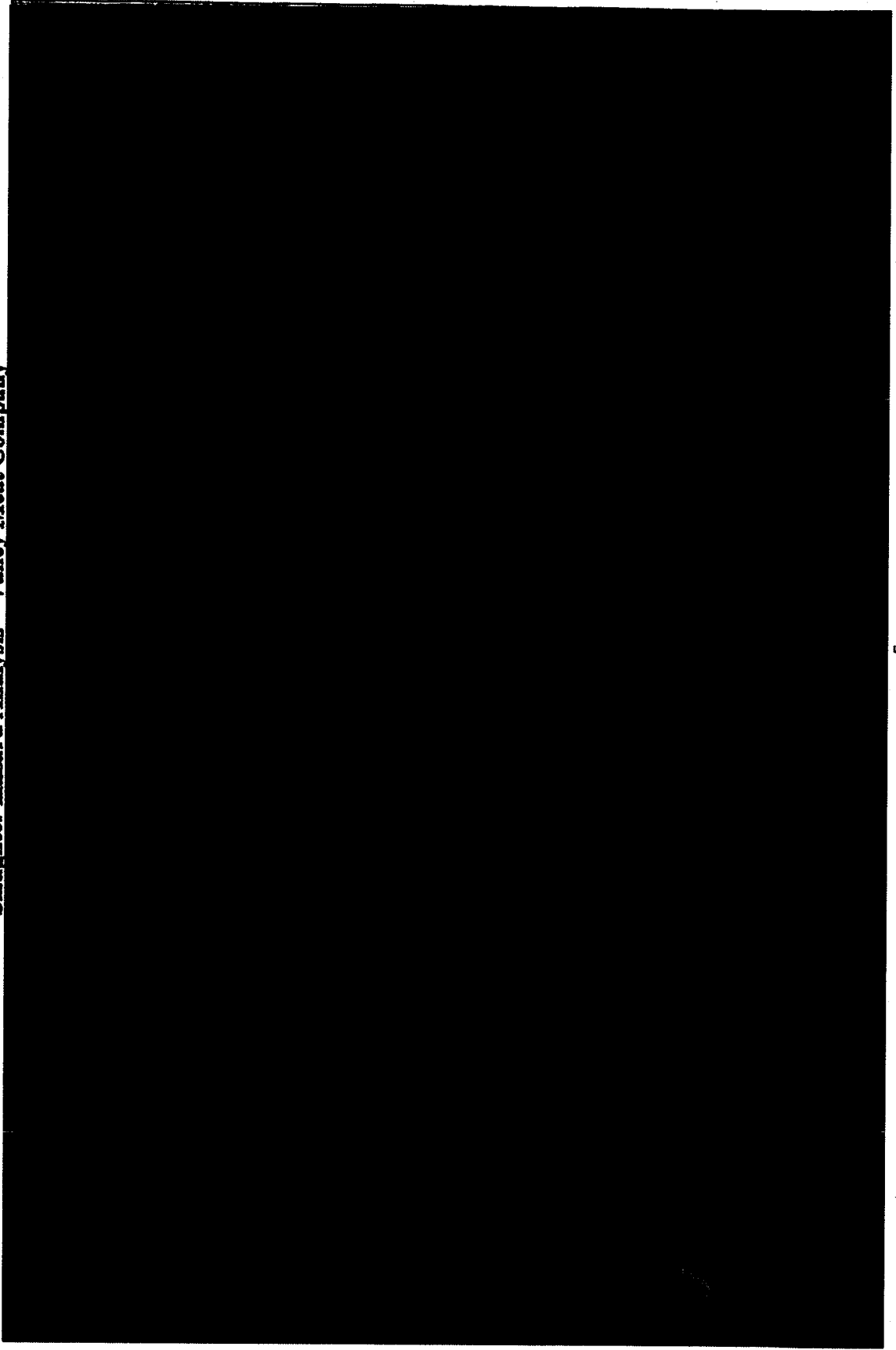
Slaughter Hazard Analysis – Valley Meat Company

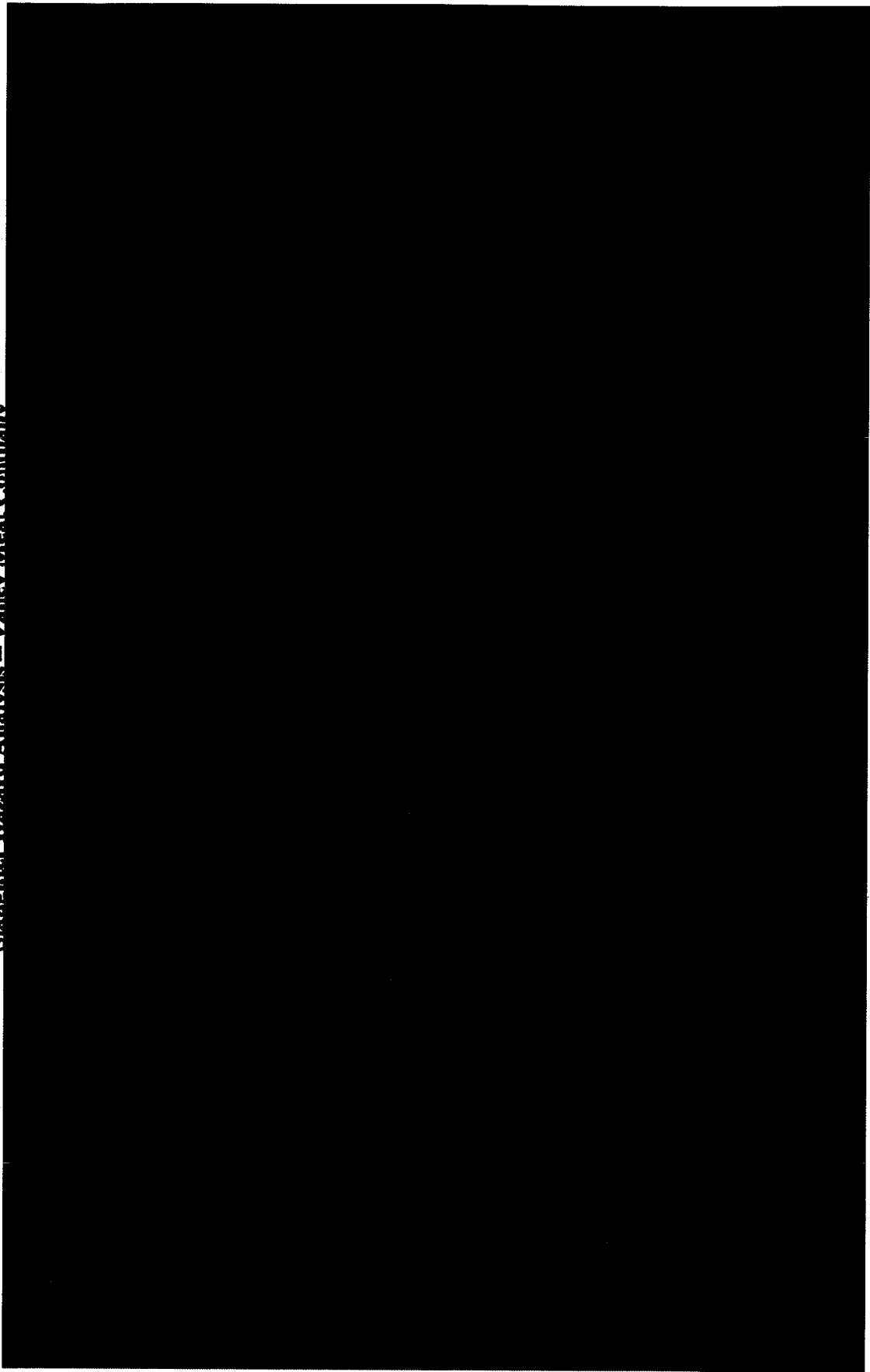


Slaughter Hazard Analysis – Valley Meat Company

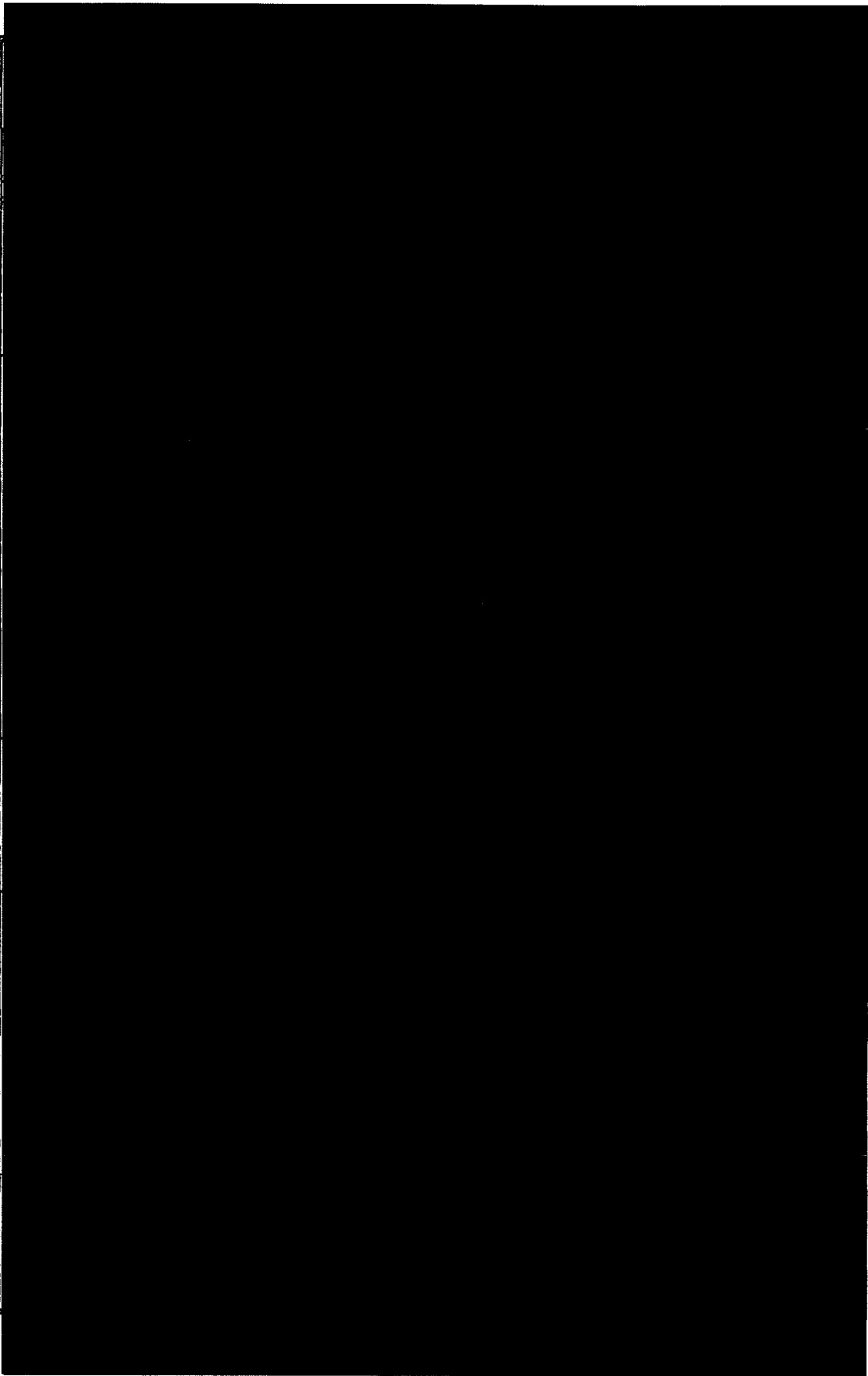


Slaughter Hazard Analysis – Valley Meat Company

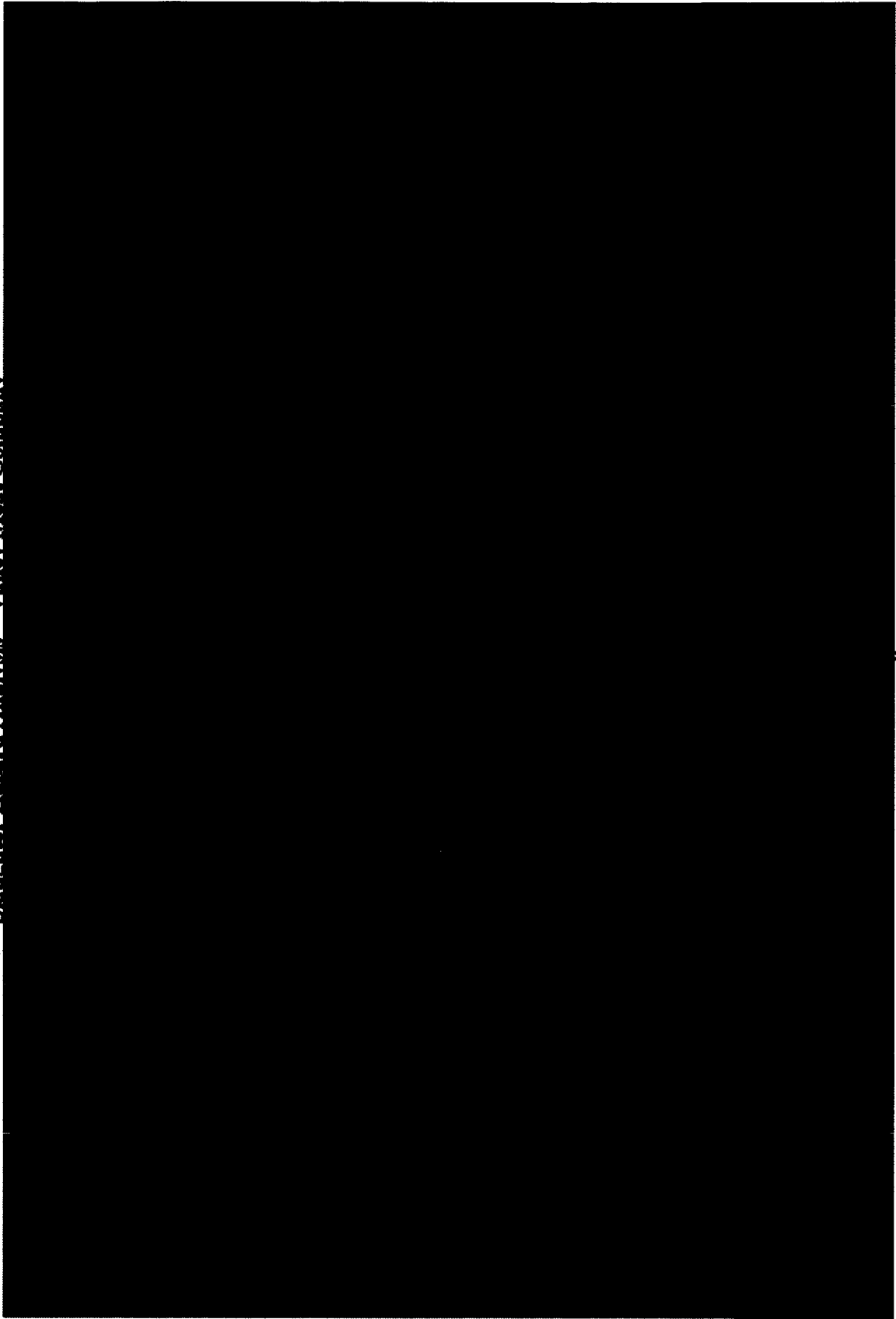




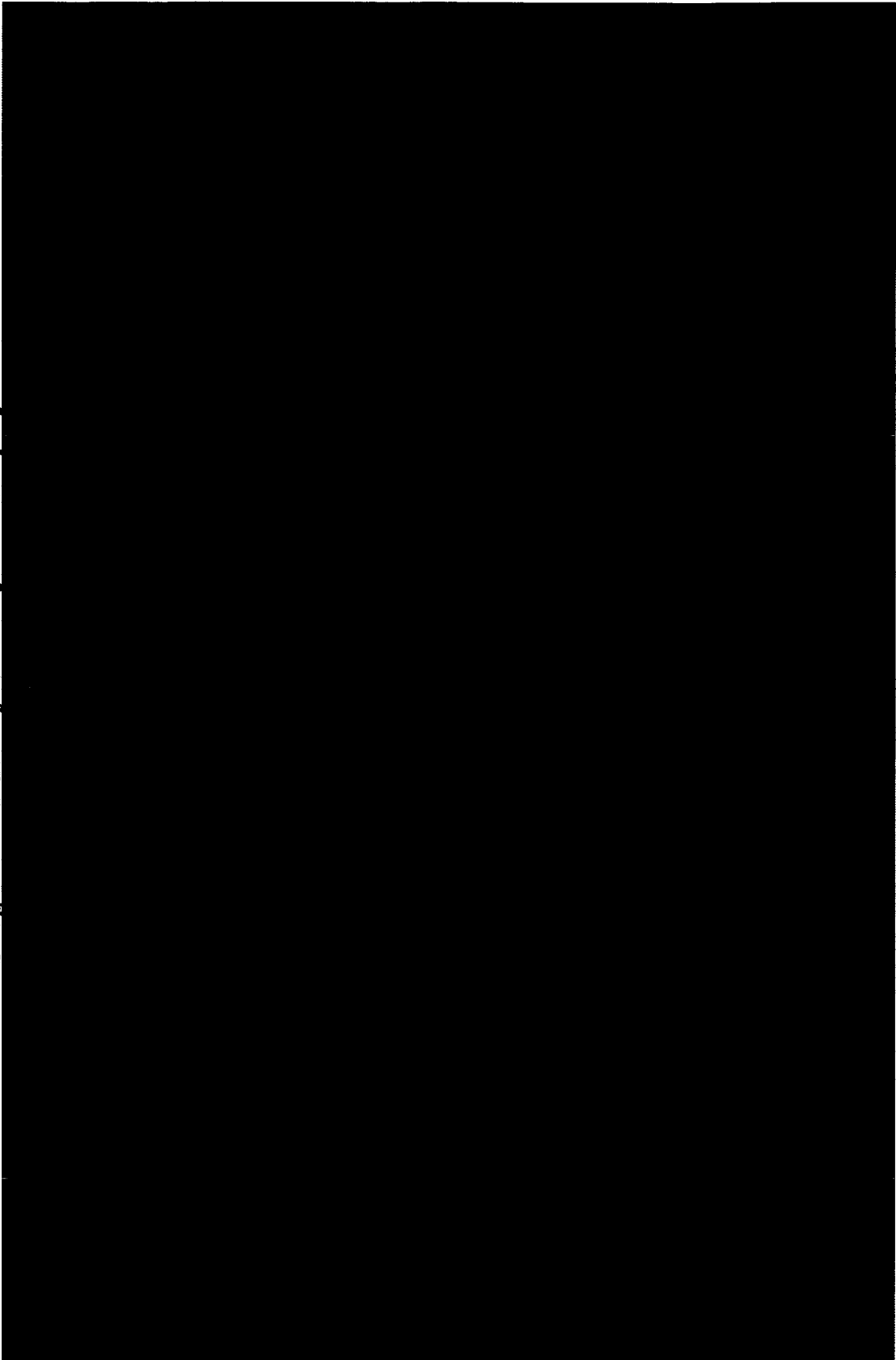
Slaughter Hazard Analysis – Valley Meat Company



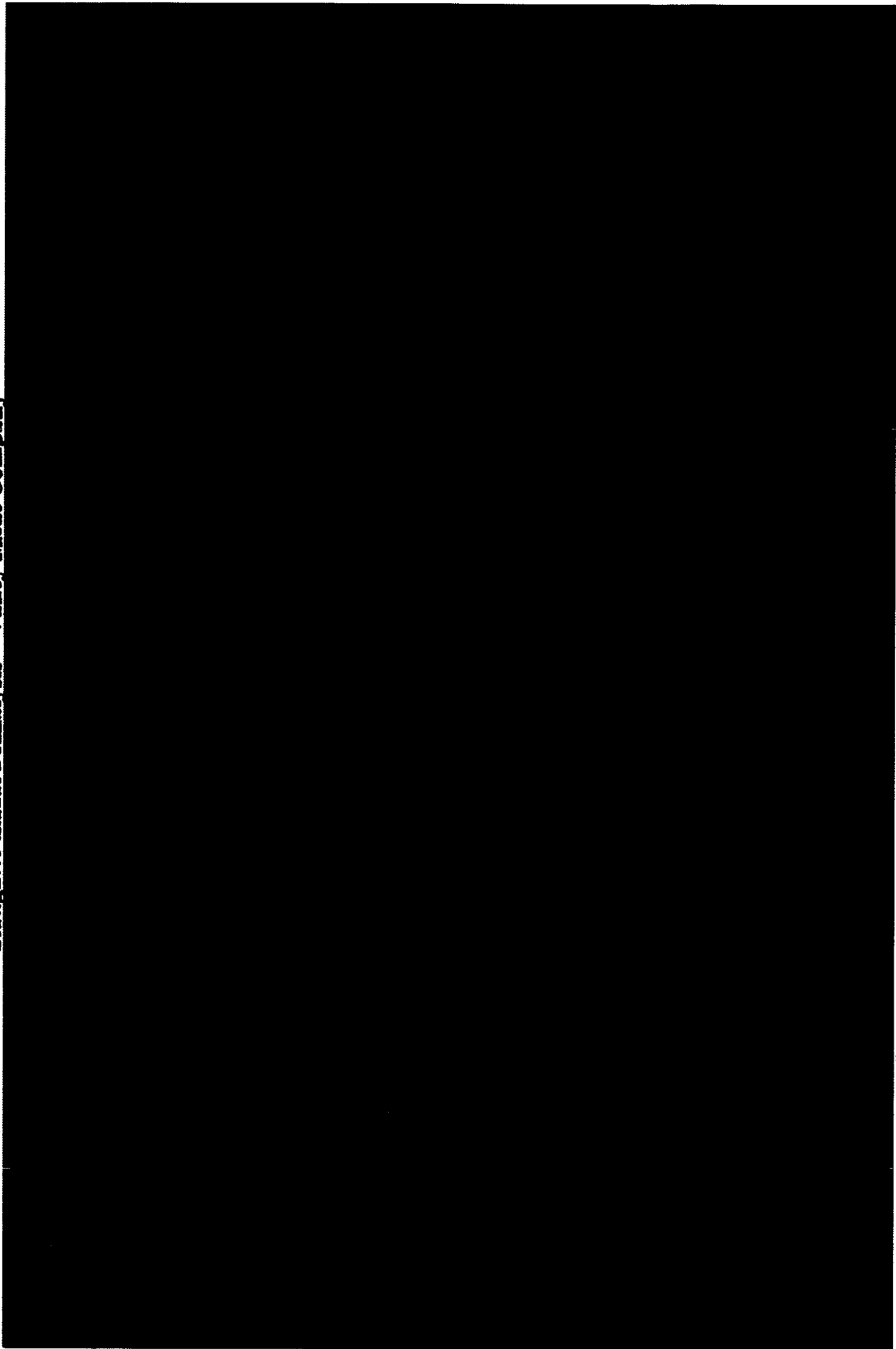
Slaughter Hazard Analysis – Valley Meat Company



Slaughter Hazard Analysis -- Valley Meat Company



Slaughter Hazard Analysis – Valley Meat Company



Slaughter Hazard Analysis – Valley Meat Company

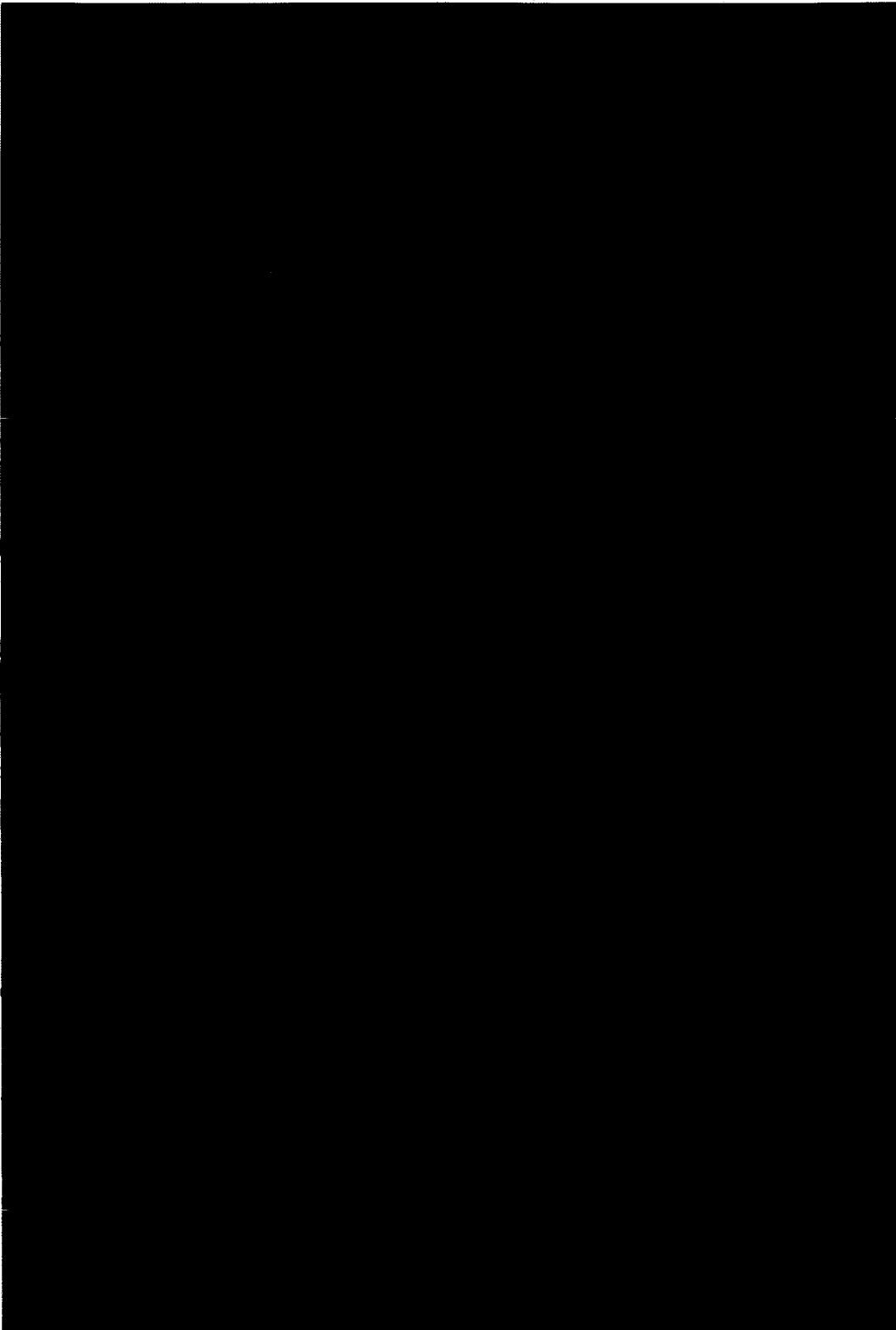


**HACCP Plan Summary
Slaughter HACCP Plan**



Signature: Redacted

Date: 6-11-12



Valley Meat Company Est # E371

3845 Cedarvale Rd

Roswell, NM 88203

575-622-1214

List of Supporting Documentation

CCP 1- [REDACTED]	USDA Directive 6420.2 March 31, 2004
CCP 2- [REDACTED]	[REDACTED]
CCP 3, CCP 3B [REDACTED] [REDACTED]	[REDACTED]
Thermometer Calibration	[REDACTED]
Lock out/Tag out	Agreement between Valley Meat Company & FSIS
Discharge Lagoon	Permit renewal # 236 -NM Environment Dept. Ground Water Section
Water Potability Certification	[REDACTED] Roswell, NM

Signature [Signature] Date 6-11-12

Valley Meat Company LLC EST 7299
Equine Slaughter
[REDACTED] CCP 1

Time	Carcass #	Accept/Reject	[REDACTED]		

QC Signature _____ Date _____

Records Review _____

Monitoring Log
CCP -2

[illegible]

Records Review _____ **Date** _____

Equine Slaughter Valley Meat Company Est. E-371

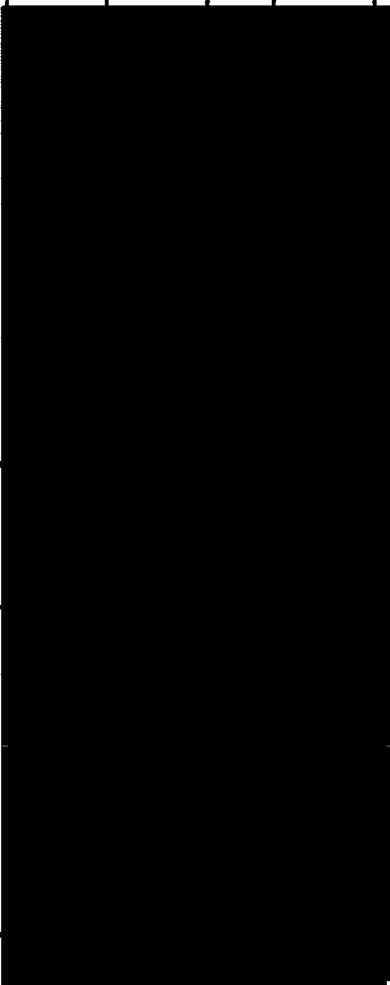
PROCESS CATEGORY: Equine Slaughter

ROOM & PRODUCT TEMPERATURE LOG

CCP-3 & CCP-3B

Date	Time	CCP3	CCP-3B		Deviation from CL? (Check if yes)	If Yes, Action Taken	Monitored by:	Verified by:

Signature _____ 21

Record Keeping Procedures			
Process	CCP #	Associated Record Name	Record Storage Location
			Front Office
			Front Office
			Front Office
			Front Office
			Front Office

Signature _____ 23

Process category: Equine slaughter

THERMOMETER CALIBRATION LOG

[illegible]

- If a thermometer is broken or taken out of service, document this in the comment column.

Signature _____

Valley Meat Company, LLC Est. E371

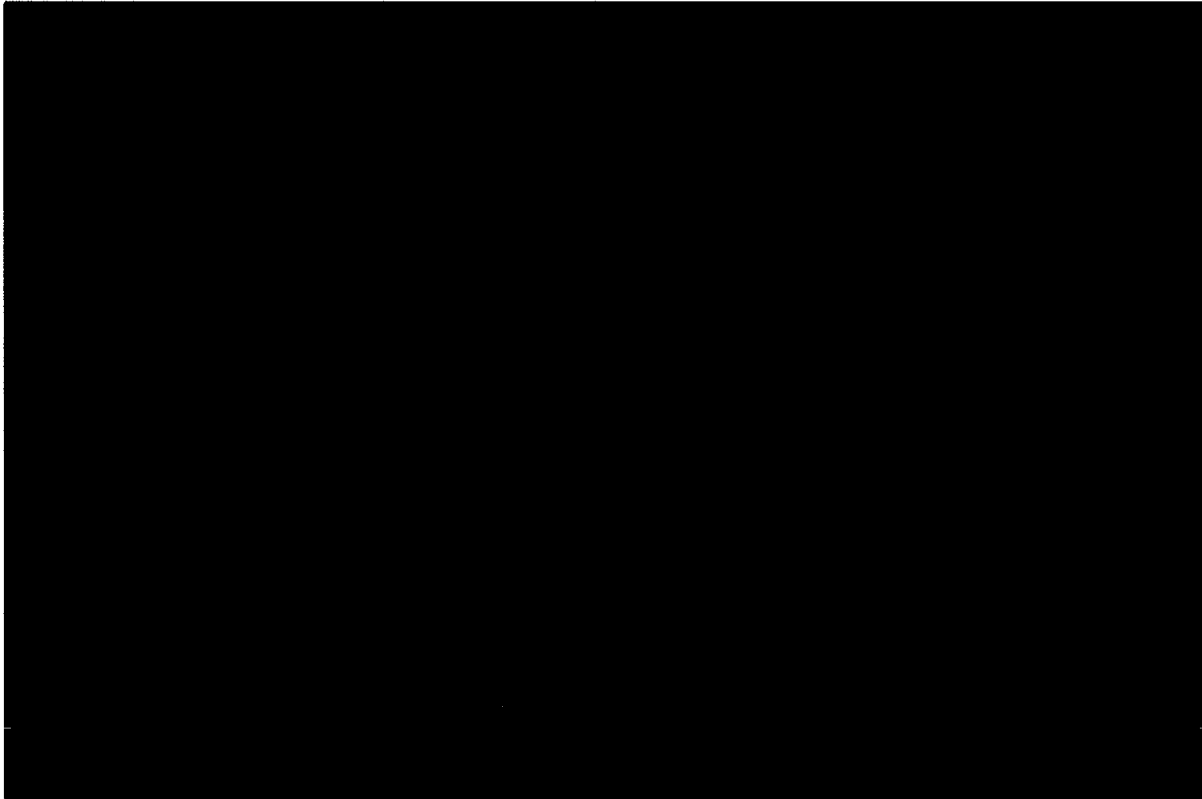
3845 Cedarvale Rd

Roswell, NM 88203

575-622-1214

DRUG RESIDUE PROGRAM

Valley Meat Company is committed to fully cooperate with and support FSIS efforts to prevent violative chemical residues from entering the food supply. In the event FSIS, through agency testing, identify livestock, carcasses or products containing violative levels of chemical residues, Valley Meat Company will take necessary precautions to ensure that products do not enter commerce and that producers are notified.



Signature_____Date_____

HACCP
CORRECTIVE ACTIONS
417.3A

WAS CAUSE OF DEVIATION IDENTIFIED AND
ELIMINATED?

IS CCP UNDER CONTROL AFTER CORRECTIVE ACTION IS
TAKEN?

WHAT MEASURES WERE ESTABLISHED TO PREVENT
RECURRENCE?

DISPOSITION OF PRODUCT _____

EXPLAIN _____

USDA NON-COMPLIANCE WRITTEN -
YES ____ NO ____ # ____

SIGNATURE _____ DATE _____

Initial Plant Validation

As per 9 CFR 304.3 before being granted Federal inspection, the establishment shall have developed written sanitation Standard Operating Procedures as required by 9 CFR 416.

Before being granted Federal inspection, an establishment shall have conducted a hazard analysis and developed and validated a HACCP plan, as required by 9 CFR 417.2 and 417.4. A conditional grant of inspection shall be issued for a period not to exceed 90 days, during which time the establishment must validate its HACCP plan.

When the conditional grant of inspection is issued to our establishment, we will repeatedly conduct activities to determine that the HACCP plan is functioning as intended. We will increase the frequencies of monitoring and verification procedures by 50% during the 90-day period. For example, if the monitoring procedure is twice daily, we will conduct the product three times daily. The monitoring and verification data collected during the 90 period will be evaluated every two weeks to determine if there are indications that the HACCP plan is not functioning as intended. If at any time during the 90-day period, it is determined that the HACCP plan is not functioning as intended, will initiate corrective actions. These corrective actions will be documented and available for inspection to review upon request. These procedures apply to all of the CCPs in the HACCP plan. The records for the 90 day period will be considered initial validation data and will be kept on file for the life of the HACCP plan.

[Home Page](#) > [Executive Branch](#) > [Code of Federal Regulations](#) > [Electronic Code of Federal Regulations](#)

Electronic Code of Federal Regulations

e-CFR

TM

e-CFR Data is current as of June 7, 2012

Title 9: Animals and Animal Products

PART 304—APPLICATION FOR INSPECTION; GRANT OF INSPECTION

[Browse Previous](#)

§ 304.3 Conditions for receiving inspection.

(a) Before being granted Federal inspection, an establishment must have developed written sanitation Standard Operating Procedures, as required by part 416 of this chapter, and written recall procedures as required by part 418 of this chapter.

(b) Before being granted Federal inspection, an establishment shall have conducted a hazard analysis and developed and validated a HACCP plan, as required by §§417.2 and 417.4 of this chapter. A conditional grant of inspection shall be issued for a period not to exceed 90 days, during which period the establishment must validate its HACCP plan.

(c) Before producing new product for distribution in commerce, an establishment shall have conducted a hazard analysis and developed a HACCP plan applicable to that product in accordance with §417.2 of this chapter. During a period not to exceed 90 days after the date the new product is produced for distribution in commerce, the establishment shall validate its HACCP plan, in accordance with §417.4 of this chapter.

[61 FR 38854, July 25, 1996, as amended at 77 FR 28936, May 8, 2012]

[Browse Previous](#)

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For questions concerning e-CFR programming and delivery issues, email ecfr@nara.gov.

[Section 308 / Accessibility](#)

Valley Meat Company, LLC Est. E371

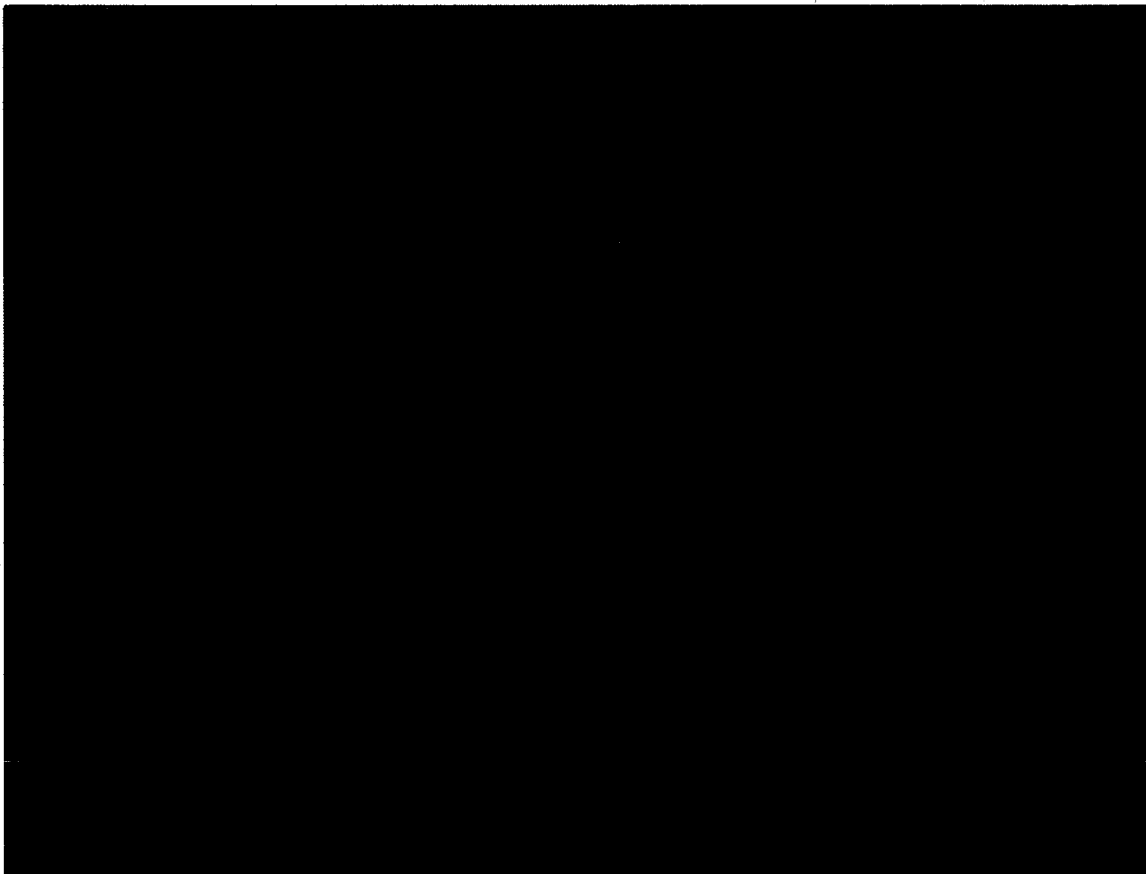
3845 Cedarvale Rd

Roswell, NM 88203

575-622-1214

DRUG RESIDUE PROGRAM

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1952

Address

Phone Number _____

[illegible]

Buyer

I AM THE OWNER OF THESE LIVESTOCK WHICH I HEREBY BARGAIN, GRANT, SELL, AND CONVEY UNTO THE PURCHASER AND WARRANT AND DEFEND THE TITLE THERETO, AND SAID LIVESTOCK ARE FREE AND CLEAR OF ALL LIENS AND ARE FREE AND CLEAR OF ALL DRUG RESIDUE TO THE BEST OF OUR KNOWLEDGE.

Valley Meat Company

3845 Cedarvale Rd

Roswell, NM 88203

575-622-1214

Drug Residue Suspension Letter

Date _____

Dear _____

Your animal, tag # _____ which was slaughtered on _____ tested positive for drug residue. _____ was found at an unacceptable level in your animal.

Please realize that this company is committed to support FSIS efforts to prevent violative chemical residues from entering the food supply. Compliance to food safety regulations is the responsibility of all food producers.

The USDA considers product with drug residue as an adulterated product, and shipment of an adulterated product is a felony. Due to previous drug residue violations, we are no longer able to receive any livestock products from your company. You are hereby suspended for _____ days

If you have any questions, please feel free to call our office

Thank You.

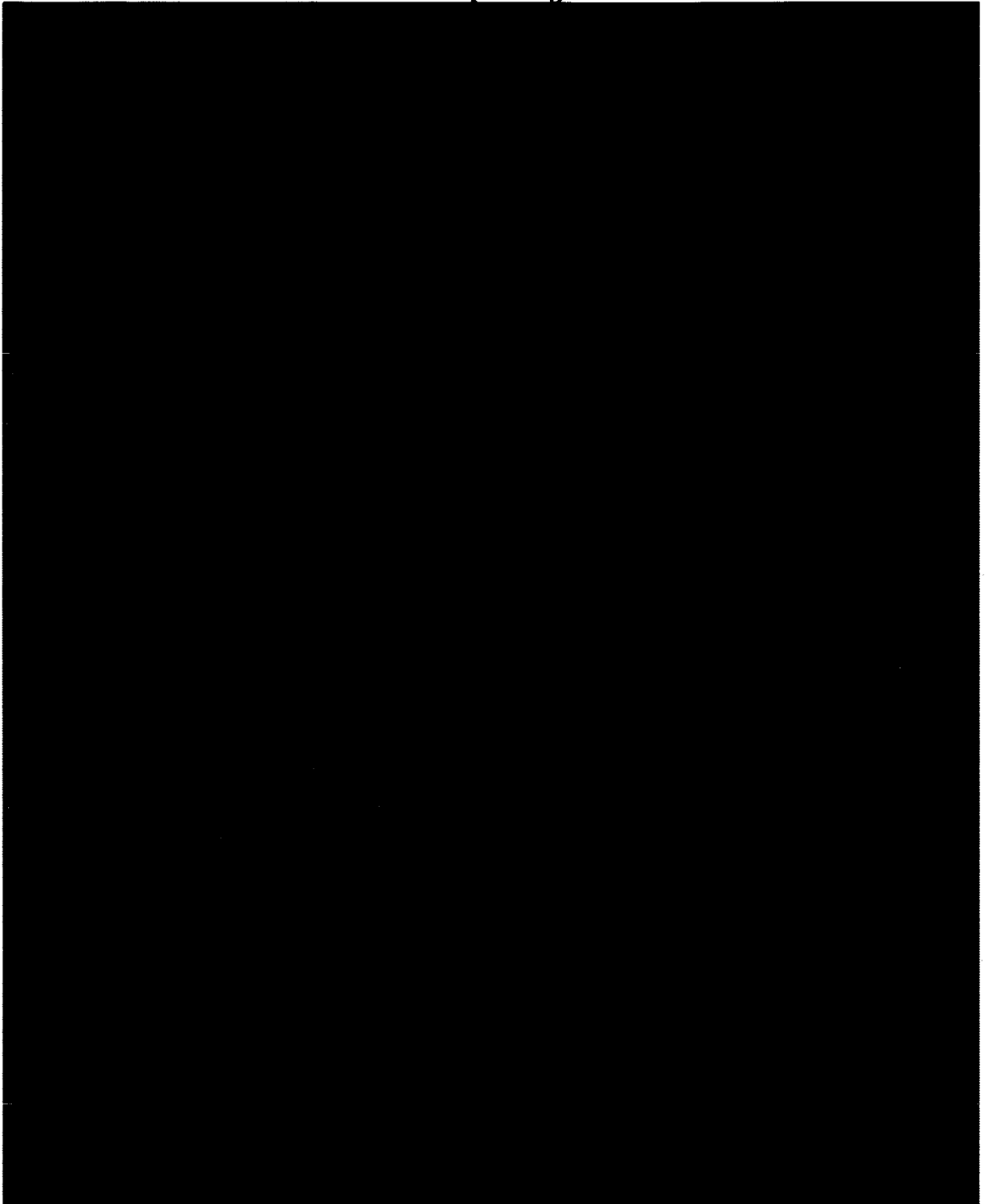
SSOP

Standard Sanitation Operational Procedures

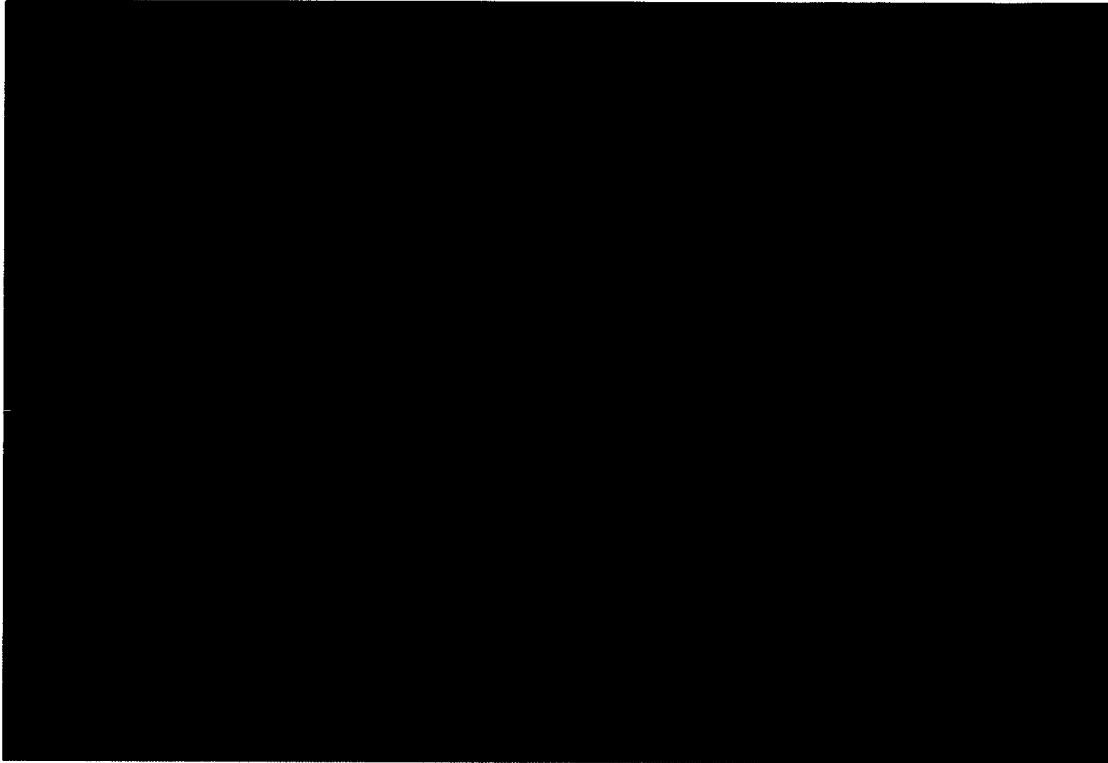
Valley Meat Company
Est. # E-371

Signature *R. L. De* Date 6-11-12

**Valley Meat Company
Sanitation Standard Operating Procedures**



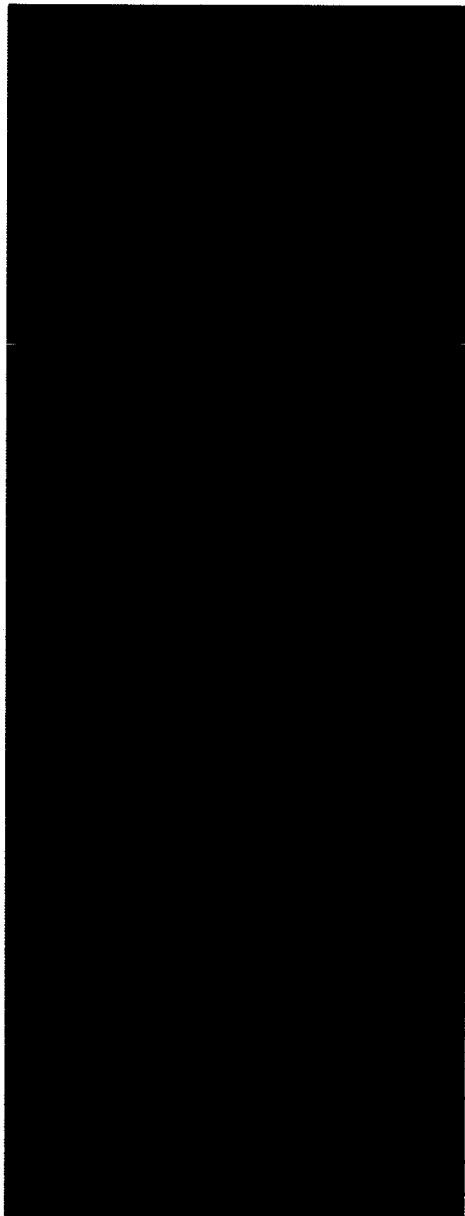
Valley Meat Company
Sanitation Standard Operating Procedures



Signature: *[Handwritten Signature]*
Owner/Partner

Date: 6-8-12
Initiation/Modification

Valley Meat Company LLC Est. E-371
Equine Slaughter
FORM KF-1 - Pre-op.

	Accept	Reject	Action Taken
			

Signature _____ Date _____ Records Review _____

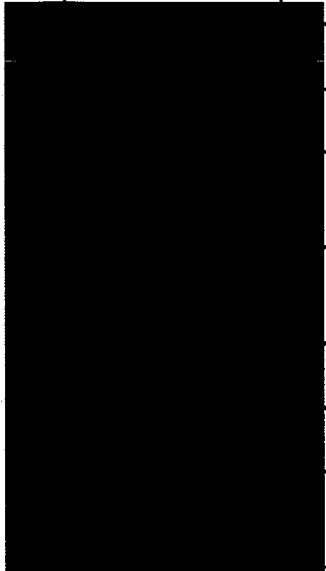
[illegible]

Records Review

**Valley Meat Company Est. E-371
Equine Processing**

FORM PR-1
Pre-Sp

Processing Room #1 _____ #2 _____

Area	Accept	Reject	Monitor Initials	Verify Initials	Comments
					

GMP

 _____ QC Initial _____ Time _____


Sign _____ Title _____ Date _____

Records Review _____ Time _____

Valley Meat Company Est. E-371
Equine Processing

Daily Operational Procedures-Form PR 2

Processing Room #1 _____ #2 _____

Area	09:00:00 AM	10:00:00 AM	11:00:00 AM	12:00:00 PM	01:00:00 PM	02:00:00 PM	03:00:00 PM	04:00:00 PM	HC Verified
									

GMP



  INITIAL _____

QC Signature _____ Date _____

Records review _____

VALLEY MEAT CO.
SSOP
CORRECTIVE ACTIONS

PRODUCT CONTACT SURFACES-
AREA
REJECTED _____

EMPLOYEE HYGIENE-
AREA
REJECTED _____

PRODUCT DISPOSITION _____

HOW DID WE RESTORE SANITARY CONDITIONS

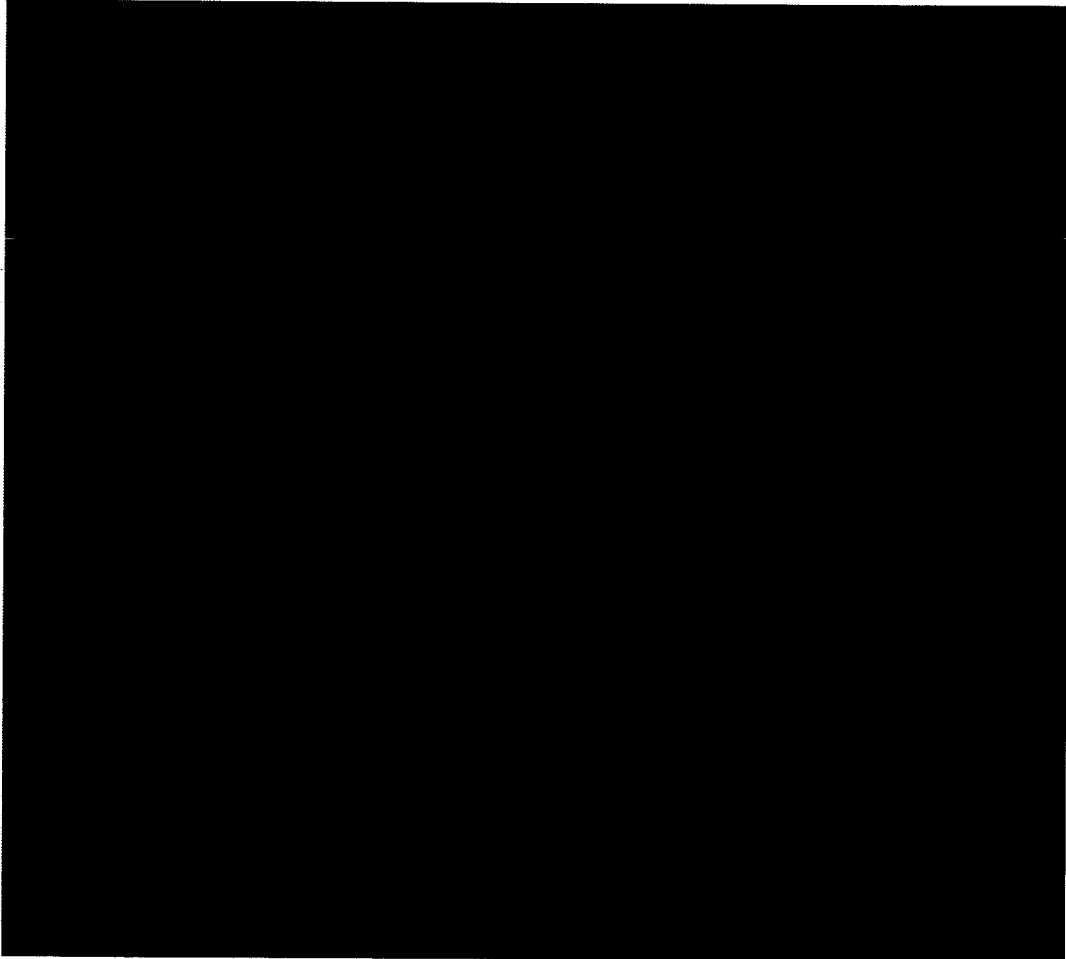
WHAT DID WE DO TO PREVENT RECURRENCE OF
DIRECT PRODUCT CONTAMINATION

COMMENTS _____

SIGNATURE _____ DATE _____

VALLEY MEAT CO. EST. E-371
EQUINE PROCESSING

TEMPERATURE CONTROLS
GOOD MANUFACTURING PRACTICES PROGRAM



Sign *R. L. D.* Date 6.11.17

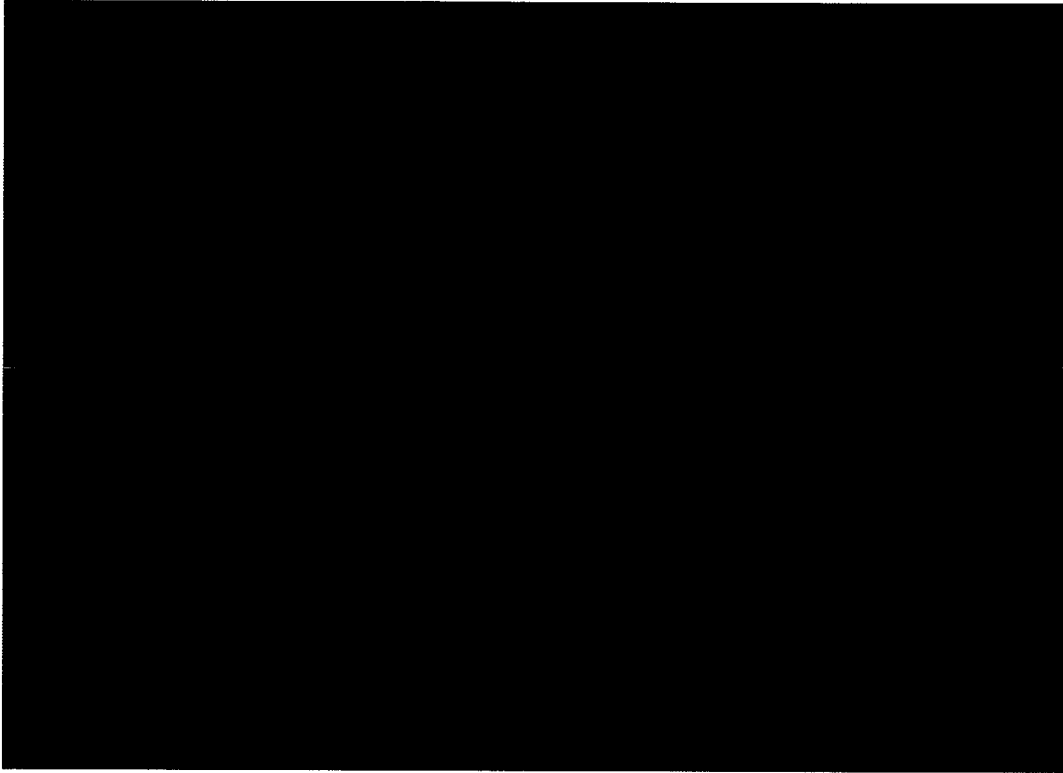
VALLEY MEAT CO. E-371

EQUINE SLAUGHTER

FLY AND PEST CONTROL PROGRAM



Equine Slaughter Procedures



Valley Meat Company LLC EST 7299

DAILY SLAUGHTER REPORT

EQUINE

Date _____

	Type	Back Tag	Ear Tag	Sex	Owners Name	Age	Carcass tag	Hot Wt	Color Color	Remarks Zero Tolerance
1										
2										
3										
4										
5										
6										
7										
8										
9										
10										
11										
12										
13										
14										
15										

Valley Meat Company

3845 Cedarvale Rd

Roswell, NM 88203

575-622-1214

Drug Residue Suspension Letter

Date _____

Dear _____

Your animal, tag # _____ which was slaughtered on _____ tested positive for drug residue. _____ was found at an unacceptable level in your animal.

Please realize that this company is committed to support FSIS efforts to prevent violative chemical residues from entering the food supply. Compliance to food safety regulations is the responsibility of all food producers.

The USDA considers product with drug residue as an adulterated product, and shipment of an adulterated product is a felony. Due to previous drug residue violations, we are no longer able to receive any livestock products from your company. You are hereby suspended for _____ days

If you have any questions, please feel free to call our office

Thank You.

Valley Meat Company Est. E371

3845 Cedarvale Rd

Roswell, Nm 88203

575-622-1214

GENERIC E-COLI TESTING PROCEDURES 310.25

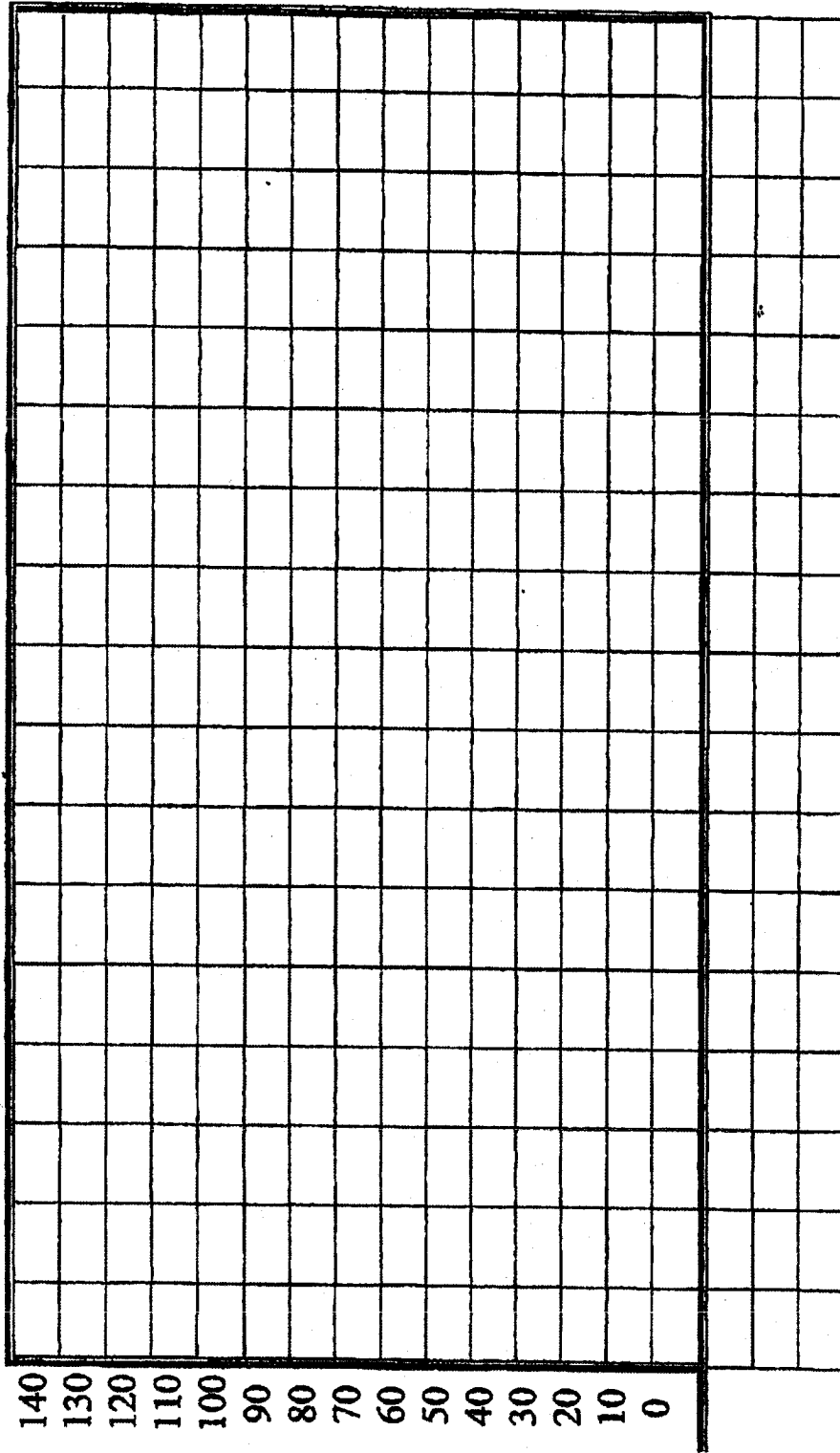


Signature_____Date_____

Genetic E. coli

CONTROL CHART CATTLE EST. # **7299**

PECOS VALLEY MEAT



C:\oklabs/forms/chart #1

DATE & TIME

Rec'd 5-15-17

City of Roswell Roswell Water & Wastewater Laboratory 2306 E. College, Roswell New Mexico 88201 Phone: (575) 624-6752 Fax: (575) 624-6940	Lab No. 12-123	NMED LAB # 9422	NMED Drinking Water Bureau 877-654-8720	NMED Drinking Clovis Field Office 100 E. Main Ave. Unit #3 Clovis, NM 88101 575-762-3728
--	---------------------------------	--	--	---

Chain of Custody Chronicle

Use Chain of Custody FOR ALL SAMPLES

The sample identified on the container and this form was collected & transferred with an evidentiary seal:

The sample identified on the container and this form was collected & transferred with an evidentiary seal:		Date:	5/10/12	Time:	11:00 AM				
Print Name:	Signature:	Date:		Time:					
The sample identified on the container and this form was collected & transferred with an evidentiary seal:		Date:		Time:					
Print Name:	Signature:	Date:		Time:					
The sample identified on the container and this form was collected & transferred with an evidentiary seal:		Date:	5/10/12	Time:	11:05				
		Reason for Sampling (Check One)							

Water Supply System or Private Well Owner (Name and Address) Derrida Water Co-op										NM Operator/Sampler Certification Number										<input checked="" type="checkbox"/> Routine Distribution Sample <input type="checkbox"/> Repeat Distribution <input type="checkbox"/> Post-ive Analysis <input type="checkbox"/> Special Sample									
Facility ID #																				Down Stream Upstream Original Upstream Other									
WSS Code No.										Certification Number										<input type="checkbox"/> Triggered Source Original Sample # <input type="checkbox"/> Triggered Source repeat Original Sample #									
NM 35 5 2 9 0 3 0 0 0 4 3																													

Date Collected				Time Collected	Collected By (Please Print)
Mo	Day	Year			
05	12	12	459	RAM PM	
Sample Location:					

905 white mill Rd station #7

[illegible]Type of Water System (Check One)

<input checked="" type="checkbox"/> Community	<input type="checkbox"/> Non-Public (Private Well)
<input type="checkbox"/> Non-Community	<input type="checkbox"/> Transient Non-Community

Other _____

Disinfected? Chlorination: ☒ YES NO Ultraviolet (UV) : YES NO

Total Cl_2 Residual: 1.6 mg/l Free Cl_2 Residual: _____ mg/l

4 MMO/MOG - PA

Sold Report to the Following (Name Address and Phone #)

Barroco co-op water User's Assoc.

2004 East 19th Street

L Koswall N.M 88201

575 127 711

☒ Routine Distribution Sample ☐ Repeat Distribution Post-ive Activities
 # _____
 Down Stream
 • Upstream
 • Original
 • Upstream
 • Other _____
☐ Triggered Source Original Sample # _____
 Triggered Source repeat Original Sample # _____
☐ NMEQ Monitoring Sample
 (NMEQ use only) # _____

Laboratory Test Results		
Date Started	Thin Started	Coating Analysis

5/10/12	1120	121
Total Coliforms per 100 ml		

Present . Absent ~~XXXX~~ MMOMUG - PA ~~X~~

E. Coli per 100ml	Present	Absent <input checked="" type="checkbox"/>
	Invalid Analysis	

Please resample if checked. Turbid Sample

Rejected Sample

Please resample if one or more are checked.

* Form incomplete. See Circled items. Broken or no security seal

• Date discrepancy _____ Other _____

• Leading sample _____

Chlorine residual _____ mg/l

Ending Analysis: 5.11-12 1130
ad _____ Time read _____

Result modification

NMBD notified by _____
Date _____

Contacted _____
Time _____

Time _____

SOFIA ENTERPRISES, LP
dba: HTC INDUSTRIES

2621 State Street
Dallas, Texas 75204-2602

214/871-0300
Fax: 214/871-0900

April 19, 2012

Via Facsimile: 575-622-0708

Mr. Rick De Los Santos
Valley Meat Company, LLC
3845 Cedarvale Road
Roswell, NM 88203

Dear Mr. De Los Santos:

We herewith confirm that we will accept your horse rendering material from the Valley Meat Company, LLC plant located in 3845 Cedarvale Roswell, New Mexico, Establishment#: 7299. Our TRLA #0000330 Issued by the Texas Department of Health

Regards,


President