



HACCP CONFORMANCE STATEMENT

This is to certify that all products manufactured by **Jensen Meat Co., Plant-Based Division** are produced under a facility with established Current Good Manufacturing Practices (cGMP) as required by the FDA. This ensures that the facility has strict sanitation procedures in place. Furthermore, we employ the principles of Hazard Analysis Critical Control Points (HACCP) in all of our processing lines. The HACCP guidelines for our operations are to the best of our knowledge compliant with FDA HACCP Requirements.

21 CFR Parts:

- 117.126 The food safety plan is prepared and/or its preparation is overseen, by one or more preventive controls qualified individuals,
- 117.130 A hazard analysis is identified and evaluated, based on experience, illness data, scientific reports, and other information, known or reasonably foreseeable hazards for each type of food manufactured, processed, packed, or held at our facility to determine whether there are any hazards requiring a preventive control and;
- 117.135 Preventive controls are identified and implemented to provide assurances that any hazards requiring a preventive control will be significantly minimized or prevented and the food manufactured, processed, packed, or held by our facility will not be adulterated under section 402 of the Federal Food, Drug, and Cosmetic Act or misbranded under section 403(w) of the Federal Food, Drug, and Cosmetic Act.

The HACCP guidelines for our operations are to the best of our knowledge compliant with USDA HACCP Requirements.

9 CFR Parts:

- 417.2 The establishment has conducted a hazard analysis to determine the food safety hazards reasonably likely to occur in the production process and identify the preventive measures the establishment can apply to control those hazards. This includes food safety hazards that can occur before, during, and after entry into the establishment. It has been developed and implemented covering each product produced by our establishment whenever a hazard analysis reveals one or more food safety hazards that are reasonably likely to occur, based on the hazard analysis conducted and;
- 417.4 The establishment has validated the HACCP plan's adequacy in controlling the food safety hazards identified during the hazard analysis and has been verified to ensure its effective implementation.

A handwritten signature in blue ink, appearing to read 'DD', is located to the left of the signature line.

Name: Debbie Dardon

Title: Quality Assurance Manager

Company Name: Jensen Meat Co., Plant-Based Division

March 03, 2022

Date