



To Whom It May Concern:

2024 LETTER OF GUARANTEE

This letter serves as record that Nello's Specialty Meats (Est. 44137) is operating under a fully implemented Hazard Analysis Critical Control Point (HACCP) system which conforms to all requirements set forth in 9 CFR Chapter III, Part 417. All products produced at this facility are subject to this HACCP system.

Nello's Specialty Meats has a prerequisite processing program in place that addresses control of pathogenic microorganisms such as E. coli O157:H7, E. coli O157:STEC and Specific Risk Materials (SRMs) for all raw ground, heat-treated and fully-cooked products processed in our facility. Further in-process controls (i.e., critical controls points CCPs) include the maintenance of product temperatures to prevent the growth of any pathogenic microorganisms.

We look forward to providing you with our wholesome, quality products.

Sincerely,

A handwritten signature in black ink, appearing to read 'Sebastian Loiacono', written over a light gray rectangular background.

Sebastian Loiacono
Quality Assurance/HACCP Coordinator

(610) 759-0628

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