



June 4, 2005

QUALITY CONTROL CERTIFICATE

In response to your request, this letter serves as a record that the plants of Sam Hausman Foods, USDA Establishments #7190 and #7190A are operating under the Hazard Analysis Critical Control Point (HACCP) system. All products produced at Sam Hausman Foods are subject to this HACCP system, which meets all requirements set forth by USDA and FSIS.

As required by FSIS we have reassessed our HACCP program to address E.coli 0157;H7 and BSE. We have determined that it is not a hazard that is likely to occur due to our purchasing specifications.

As a federally inspected plant, all raw materials are purchased from USDA approved plants only.

In addition to HACCP, Hausman has in place a Sanitation Standard Operating Procedure (SSOP) program which meets all USDA requirements.

In addition to government requirements Hausman also has in-place a written Good Manufacturing Practices (GMP) program, a documented recall program, pest control program, preventive maintenance program and line standard operating procedures.

In support of the HACCP, SSOP and GMP programs, Hausman has a in-house lab to test incoming raw materials for E.coli 0157;H7 and Salmonella. Outside labs are used to test finished product, environment swabs and raw materials to judge the effectiveness of our programs. We also have inline metal detection systems for ground or formed products.

All dry ingredients, packaging and other ingredients are purchase only from approved suppliers who have supplied a Letter of Guarantee stating that their products are food grade.

Our plant Est #7190A is approved to export to Mexico with our BEV Program.

We hereby certify that the products are freely and without qualifications sold, used and are fit for human consumption in the food industry.

Sincerely,

David Hilscher
Director of Technical Service
Sam Hausman Foods