



January 03, 2024

Intended Use Letter – Est# 630

CS Beef Packers, LLC – Kuna, ID

Dear Valued Customer,

CS Beef Packers, LLC Est# 630, is a Federally Inspected Establishment that meets all USDA requirements, regulations and related FSIS Directives and Notices. Food safety is our culture and highest priority. All products have been processed under an approved HACCP Plan.

As described in FSIS' "Policy on Beef Products Contaminated with E. Coli O157:H7," 64 Fed. Reg. 2803, 2804 (Jan. 19, 1999), intact beef muscle cuts include steaks, roasts, and other intact cuts (e.g. briskets) in which the meat interior remains protected by the exterior surface. In contrast non-intact beef products include beef that has been injected with solutions, mechanically tenderized by needling, cubing, Frenching, or pounding devices, or reconstructed into formed entrees.

Unless otherwise specified, CS Beef Packers produces intact primals/subprimal products. Meeting the definition by not needle tenderizing, grinding or otherwise enhancing any primals/subprimals produced at our facility. CS expects any customer who purchases beef primals/subprimals and then uses that product for other than intact production, to address that specific usage within their HACCP plan and have the appropriate controls in place.

CS takes great pride in producing quality products that are safe and wholesome. If there are any questions regarding this letter, please contact us.

Sincerely,

A handwritten signature in black ink that reads "Brandy Whitehead".

Brandy Whitehead
FSQA Manager
CS Beef Packers
(208) 810-7510
CS BEEF PACKERS