



# CORRECTIVE ACTION PLAN

RESPONSE TO AUDIT COMMENTS DATED 5/2/07

## A. HACCP Management

1. Prerequisite Programs: They are included in our plan, please see attachment.
2. HACCP (Principle 1): Each process step will be included in the plan. Will be completed By 9/1/07.

## B. Facilities and Equipment

1. Our new area for our Employees facilities and restrooms are under construction. Targeted for completion by the end of 2007.

## C. Storage and Shipping

1. Product Traceability: Our Mock Recall was reviewed and our recall team will aim to complete our exercise in a 4 hour or less recovery time.

## D. Food Defense

1. Management: The facility sets back about 1//4 mile on the northern edge of a 500 + acre parcel of open framed land. Two families occupy homes on the perimeter of the 6 acre processing building cluster. These families also maintain oversight of the premises during non-processing hours. Also, security cameras are planned for installation in 2008.

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