

To whom it may Concern:



At this time, there are no known or anticipated impacts to the products or ingredients currently supplied by Bud Antle LLC. We continue to closely monitor the situation and will promptly communicate any changes should they arise.

Food safety remains our highest priority. Our organization maintains comprehensive food safety and quality programs designed to proactively identify and minimize potential risks through preventive controls and continuous monitoring. These programs are routinely reviewed to ensure they remain effective and aligned with current regulatory requirements and industry best practices.

Our key preventive measures include:

- **Agricultural Water Management:** We use only safe, tested agricultural water for irrigation, pesticide application, and postharvest activities. Water sources are routinely monitored and tested based on risk assessments.
- **Worker Health and Hygiene:** Employees receive ongoing food safety training focused on proper handwashing, personal hygiene, illness reporting, and sanitation practices. Employees exhibiting symptoms of gastrointestinal illness are excluded from handling product until they meet our return-to-work requirements.
- **Field Sanitation and Pre-Harvest Assessments:** We conduct pre-harvest risk assessments to identify potential contamination sources and maintain sanitary harvesting equipment, containers, and tools throughout harvest operations.
- **Environmental Monitoring and Risk Assessment:** We routinely evaluate adjacent land uses, including potential environmental contamination sources, and assess weather-related events such as flooding, when applicable, prior to harvest.
- **Harvest and Packing Controls:** Harvest tools, bins, conveyors, and food-contact surfaces are cleaned and sanitized according to established procedures. Potable water is used during washing, cooling, and ice production, and sanitation practices are routinely verified.
- **Training and Verification:** Employees receive annual food safety training, and our preventive controls are routinely verified through monitoring, inspections, and internal review activities to ensure consistent implementation.

We remain committed to providing safe, high-quality products and will continue to monitor this situation closely. If additional information becomes available that could impact our products or ingredients, we will notify you promptly.

Please let us know if you have any additional questions or require further information.

