



February 17, 2010

Dear Chartwells School Dining Services Client:

Chartwells has confirmed as of today, February 17, 2010 that the beef and veal products from Huntington Meat Packing Inc are not present in our food supply chain. There has been no reported illness associated with this beef and veal recall.

As a precaution, on February 16, 2010, Chartwells put all beef and veal products on hold and will not release these products until we have written confirmation from manufacturers and processors that these products are safe. When we receive certification from these companies, we will communicate with our schools to release products for service.

The health and safety of our young customers is our highest priority and therefore we reacted quickly with a precautionary hold on all beef and veal products. Our Quality Assurance department along with our Purchasing department carefully monitor all USDA and FDA information outlets to keep our foodservice operators and school districts informed of the latest news.

On February 15, the USDA issued an expanded recall on Huntington Meat Packing beef and veal products due to possible *E. coli* 0157:H7 contamination. All ground beef and veal products were immediately put on hold and removed from use following the USDA's notification. On February 16, the hold on USDA commodity product was lifted. The USDA has also confirmed that the commodities program is not implicated as of February 17, 2010.

Our foodservice programs are in full compliance with government safety and sanitation codes and regulations, as well as all local health codes. In addition, Compass Group and all its operating companies have developed and implemented a sophisticated food safety, sanitation, and Hazard Analysis Critical Control Point (HACCP) program. Our Quality Assurance team will continue to monitor the situation for any further instructions from the USDA as well as our beef processors and other manufacturers and packers that are affected by these recalls.

To mitigate any risk associated with consuming menu items made from raw beef, we strictly adhere to food safety operating standards that reflect regulatory requirements for final cooking temperatures. Additionally, we provide all employees with extensive food safety training. Employees are trained in safe food handling practices, including cleaning and sanitizing, proper receiving, food delivery inspections, storage, preparation, cooking/reheating, cooling, cold and hot holding and prevention of cross-contamination.

Please contact your Chartwells District Manager should you have any questions. Thank you for your continued support and cooperation.

Best Regards,

Keith Cullinan
President, Chartwells