



FPL Food Response to WRDW Interview Request

Background information

FPL Food is a family-owned beef processing company, employing more than 1,300 team members in Southeast Georgia. Our business focus is supplying beef products to grocery outlets and foodservice companies.

OSHA Compliance

As a company, we focus on providing a safe work environment and enforcing the safety procedures we have in place. We are constantly training employees on safety measures to ensure the safety and well-being of our team members. For example, new employees must complete a minimum of six hours of safety training prior to starting their assigned positions. Annually, all team members complete additional training to ensure they are up to date on all precautionary measures in place and we have posted reminders throughout the plant. Our incident rate is below the industry average and we are nearing 350,000 hours worked without a lost time incident, based on OSHA's method of measurement.

At FPL Food, we are dedicated to taking care of our employees. We proactively seek ways to advance the work environment to make it a safer and healthier place to work. All levels of our organization are required to perform safety inspections in an effort to prevent incidents. If a safety concern is identified or an accident occurs, we diligently work to rectify the hazard. As a point of reference, anyone can file a complaint to OSHA. Every complaint is recorded, regardless if it is confirmed, and sent to the company. When a complaint is filed, OSHA informs FPL Food and we file a response to the incident. If OSHA deems our response is not sufficient, then OSHA will send a representative to the plant.

USDA Action

In response to the USDA action issued on Friday, January 31, 2020, we rectified the situation that occurred by implementing additional preventative measures. This incident occurred on a Friday afternoon, our plant was scheduled to be closed over the weekend and on the following Monday. We received notification from USDA that we were cleared to reopen on Monday, and production began again on Tuesday morning. Our plant has 12 full-time USDA inspectors, including two veterinarians, who are onsite during operating hours. This case is pending appeal with USDA and is likely why there is no updated public documentation available. Our employee safety and education measures are ongoing, and we are committed to practicing the highest levels of animal welfare and employee safety.



COVID-19 Impact

Like every company, we have been impacted by COVID-19. The health and safety of our team members and community is of utmost importance. Since the onset of the pandemic, the FPL Food team has implemented safety protocols that exceed local and state guidelines. Numerous safety measures are in place and continue to be observed. We have enhanced sanitation and cleaning procedures, provided childcare subsidy, sick pay and face coverings to all team members. We are thankful to our team members for their dedication to staying healthy and adapting during this time.

From a meat industry perspective, we are focused on delivering safe, high-quality beef to our grocery and foodservice customers. We are committed to team member safety and staying healthy so we can continue to supply these customers.

Thank you for the opportunity to respond to these questions. If you have additional questions, please reach out to us.

Sincerely,

Francois Leger
CEO

A handwritten signature in blue ink, appearing to read 'Francois Leger', is written over a large, light blue, stylized graphic element that resembles a signature or a large letter 'L'.