



March 12, 2020

To: Our Valued
Customers,

Ratto Bros., Inc. takes the quality and safety of our products seriously. With recent concerns surrounding the Coronavirus, we are continuing our top quality standard practices. We are very proud of having an encompassing food safety program with emphasis on GMP practices, which are Good Manufacturing Practices. We also use the same methodologies when we set up our GAP practices, which are Good Agricultural Practices.

As this outbreak is at the forefront of everyone's minds we are maintaining our exceptional Food Safety handling practices. These include our staff washing their hands thoroughly whether at field or packing facility. We are going to follow the same practices that allow us to be a leader in food safety compliance.

We are committed to supply the food chain with as safe a product as possible by assuring adherence to company set protocols and guidelines. The following will continue here in our day to day operations to mitigate any contamination risk, including:

- Employee validation and training practices;
- Sanitary conditions in all restrooms;
- Understanding and conformity by all vendors, customers, and contractors to our practices; and
- Ensuring sanitation teams clean all facility, paying special attention to high traffic areas.

Please review the attached link on helpful guidelines from the Center for Disease Control and Prevention:

<https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>

Respectfully,


Marshall Sherman