



LAKE AG

— BIG SPUDS —

Letter of Guarantee

Adams Petroleum refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that their employees adhere to the food safety protocols while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

Effective Date

Company Name: Lake Ag, LLC

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Ag Air, Inc. dated 6-29-23
Regarding Aerial Application

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed 

Title Secretary

Company Name: Lake Ag, LLC / Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Agri-stor Company / Lab dated 6/26/23.

Regarding post harvest storage services & chemical & labs

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

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Signed Caroline A. Weeks

Title Accounts Receivable

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to follow proper sanitation and hygiene. (G4, G6)
- All toilet/restroom/field sanitation are supplied by Bear Necessities and are serviced and cleaned on a weekly basis. They are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and water for hand washing that meets microbial standards for drinking water. R#5 (G9, G10)
- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
- Workers with flu-like symptoms or open wounds, or infectious conditions are prohibited from handling potatoes. (G12)
- Potatoes that have come into contact with blood or other body fluids will be disposed of using the most appropriate method for the situation (e.g. buried, burned, etc.). Equipment surfaces that have come into contact with blood or other body fluids will be cleaned and disinfected with bleach or other safe disinfectant prior to resuming use. (G13)
- First aid kits are identified, checked, and restocked on a regular basis. All employees are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions, and other injuries. Workers are instructed to report any injuries to their supervisors and will be documented in the illness/injury reporting log. (G14)
- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

(continued)

**FOOD SAFETY HEALTH AND HYGIENE POLICIES
VISITOR/VENDOR/CONTRACTOR**

- First aid kits are available for all employees. Any cuts, abrasions or other injuries must be immediately reported to a supervisor and properly and promptly treated.
- You are required to always be watchful for foreign material such as; glass, metal, golf balls, packaging materials, rocks, bones, personal effects, insects, rodents, parts or feces. Any broken glass must be immediately reported to a supervisor for proper clean up.
- Any type of foreign material must be removed from the harvested potatoes or avoided in the field. If you are unable to remove the foreign material, contact your supervisor with information on the location of the material.
- You need to be alert for potential chemical hazards such as pesticides, oils, and fuels. Any type of leak or spill needs to be reported to the supervisor for immediate attention.
- Employees who are stationed around equipment must know the location of the controls to safely start and stop machinery. You must notify a supervisor immediately if there are any unsafe conditions with the equipment that may endanger employees or contaminate potatoes.
- Keep any type of chemical containers away from harvested potatoes and raw potato storage areas.
- Monitor crop production areas and document the presence, signs, or non-presence of wild or domestic animals entering the land/production or storage areas.
- If you are responsible for pesticide applications, you must be properly trained on best management practices, have read and understood the pesticide label, and, if necessary, be certified by Idaho State Department of Agriculture to apply restricted use pesticides.

- **I have received orientation on the above information and fully understand the required policy.**

• Signature: 

• Company Name: Arnold Machinery Company

• Date Signed: 7/6/2023

FOOD SAFETY HEALTH AND HYGIENE POLICIES VISITOR/VENDOR/CONTRACTOR

All Visitors/Vendors/Contractors on our property are expected to follow the same rules as mandated to our employees.

- All employees and visitors to the location are required to follow proper hygiene procedures.
- Employees must wash their hands before beginning or returning to work (E.g., from all breaks, use of restroom facilities). Signs will be posted in designated areas to remind you of this policy.
- Rest areas and restrooms will be equipped with soap and water for washing hands. Only use single-use towels to dry hands and place in waste receptacle. Hand washing water must be potable. However, in some instances, the operation may add chlorine or other acceptable agents to potable water in order to further reduce the possibility of contamination during hand washing. Although this water may not be suitable for drinking it shall be acceptable for hand washing. Employees will use the restrooms in a manner to maintain usability and will report any lack of usability to a supervisor. Used toilet tissue must be placed into the toilet fixture.
- Employees should not wear loose clothing and instead should wear snug-fitting clothes. Any and all jewelry should not be worn without prior approval of a supervisor. Non-removable jewelry needs to be reported to a supervisor on advisement for how to cover the jewelry (E.g., waterproof gloves).
- Smoking, eating and drinking are allowed in designated areas only. Signs will be posted to remind you of those locations. Enclosed vehicles may be used as a designated location. Only bottled water is acceptable in the work area provided it is in clear plastic containers and stored below the product flow zone. Glass containers are not allowed in the fields, storages or near the harvest operation. Garbage containers will be provided and maintained in the eating area.
- If you are experiencing flu like symptoms or have infectious conditions, you are prohibited from handling harvested potatoes.
- If you have knowledge of harvested potatoes that has come in contact with blood or other body fluids, you must report it to supervisors so that contaminated produce can be discarded. Potatoes that have come into contact with blood or other body fluids will be disposed of, buried, burned or put into safe garbage container. Machinery that has come into contact with blood or other body fluids will be disinfected with bleach or other safe disinfectants.

(Continued on next page)

Company Name: Lake Ag, LLC / Dos Aggies

Company Address: _____

To Whom It May Concern;

This is a continual Letter of Guarantee from Bean Transport dated 6-26-23.

Regarding TRUCKING _____.

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
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Signed 

Title OWNER

Standard Operating Procedure Good Agricultural Practices

Worker Health and Hygiene

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Company Name: Lake Ag/Dos Aggies

Company Address: 65 S 200 W, Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Bear Necessities dated 07/17/2024.

Regarding Portable Toilet, Hand Wash Stations, Portable Trailer Units Services.

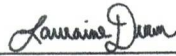
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

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Signed 

Title Office Manager/Owner

Company Name: Lake Ag, LLC / Dos Aggies

Company Address: 65 S 200 W Burley, ID 83316

To Whom It May Concern;

This is a continual Letter of Guarantee from Bret Robins Farms dated 7-17-23

Regarding Seed Cutting
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

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Signed Bret Robins

Title Owner

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

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Company Name: Lake Ag, LLC

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Burks Tractor dated 6/27/23.

Regarding _____

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

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Signed _____

Title President

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

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Company Name: Lake Ag, LLC

Company Address: 65 S 200 W Burley, ID 83318

To Whom it May Concern;

This is a continual Letter of Guarantee from Butte Irrigation dated 6/28/23.
Regarding Installation of Irrigation Equipment.
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

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Signed Kade Beck

Title Owner / Sales

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

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Company Name: Lake Ag, LLC

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from BX Application, LLC dated 7-3-23

Regarding Fertilizer & Chemical application
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

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Signed [Signature]

Title Member

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

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Company Name: Lake Ag, LLC

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Certified Pest Control dated 6-27-23.

Regarding Spraying of road sides along Field edges.

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

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Signed 

Title Owner / Operator

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

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Company Name: Lake Ag, LLC

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Crop Jet Aviation, LLC dated 6/28/23.


Regarding Aerial Application of Crop protecting products.
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

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Title Owner

Standard Operating Procedure

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- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to follow proper sanitation and hygiene. (G4, G6)
- All toilet/restroom/field sanitation are supplied by Bear Necessities and are serviced and cleaned on a weekly basis. They are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and water for hand washing that meets microbial standards for drinking water. R#5 (G9, G10)
- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
- Workers with flu-like symptoms or open wounds, or infectious conditions are prohibited from handling potatoes. (G12)
- Potatoes that have come into contact with blood or other body fluids will be disposed of using the most appropriate method for the situation (e.g. buried, burned, etc.). Equipment surfaces that have come into contact with blood or other body fluids will be cleaned and disinfected with bleach or other safe disinfectant prior to resuming use. (G13)
- First aid kits are identified, checked, and restocked on a regular basis. All employees are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions, and other injuries. Workers are instructed to report any injuries to their supervisors and will be documented in the illness/injury reporting log. (G14)
- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

Company Name: Lake Ag, LLC / Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Giltner Logistics, Inc. dated 6.27.2023.

Regarding Freight Services

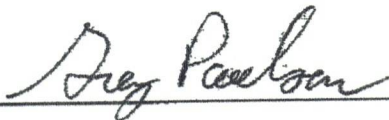
We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

This is a continuing Letter of Guarantee unless either party decides to update or revoke the guarantee in writing. All other contracts and memorandums of understands are binding and not replaced or curtailed by this Letter of Guarantee. This form only applies to the customers "Food Safety Program" on file.

Signed



Title President and CEO

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to follow proper sanitation and hygiene. (G4, G6)
- All toilet/restroom/field sanitation are supplied by Bear Necessities and are serviced and cleaned on a weekly basis. They are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and water for hand washing that meets microbial standards for drinking water. R#5 (G9, G10)
- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

Company Name: Lake Ag, LLC / Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Helena Agri-Enterprises, LLC dated 6/27/13

Regarding crop consulting

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed Logan Knopp

Title Sales Representative

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
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Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Industrial Ventilation Inc. dated 07/03/2023.

Regarding _____

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed 

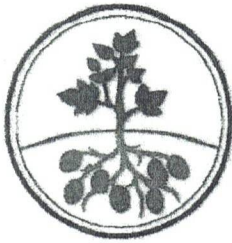
Title CHEMICAL TECH

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
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- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)



LAKE AG

— BIG SPUDS —

Letter of Guarantee

Kyle Bowers refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that he adheres to the food safety protocol's while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

Effective Date

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Les Schwab dated 7-10-23.

Regarding Vehicle Maintenance

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

This is a continuing Letter of Guarantee unless either party decides to update or revoke the guarantee in writing. All other contracts and memorandums of understands are binding and not replaced or curtailed by this Letter of Guarantee. This form only applies to the customers "Food Safety Program" on file.

Signed Troyte High

Title Assistant Manager

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
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- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Mendoza Trucking dated 07-06-23

Regarding Trucking

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed 

Title owner/Driver

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
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- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Pilerman LLC dated 6/29/23.
Regarding Handling Equipment Service & Repair
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed Jeff Smith

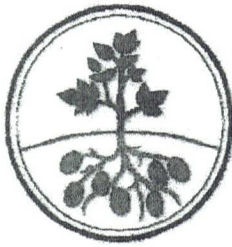
Title Technician/owner

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)



LAKE AG

— BIG SPUDS —

Letter of Guarantee

Red Baron refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that he adheres to the food safety protocol's while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

07/03/2023

Company Name: Lake Ag, LLC: Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Robby M. Ag dated 7/31/24

Regarding fertilizer
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. (If applicable)
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. (If applicable)
- Calibrations of temperature control/monitoring sensors. (If applicable)
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed [Signature]

Title [Signature]

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
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LAKE AG

— BIG SPUDS —

Letter of Guarantee

Ron Bench Construction refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that their employees adhere to the food safety protocols while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

7-15-2024

Effective Date

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Simplot Grower Solutions dated 7/10/23.

Regarding Retail fertilizer, chemical, and seed.

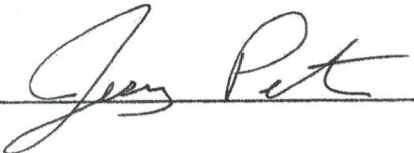
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
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- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed 

Title Location Manager SGS Twin Falls

Company Name: Lake Ag, LLC, Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Simply Natural Compost dated 6-29-23

Regarding Stacked Aged Manures

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(if applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(if applicable)*
- Calibrations of temperature control/monitoring sensors. *(if applicable)*
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- Records/documents maintained at office.

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Signed 

Title Manager

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
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- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
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- Workers with flu-like symptoms or open wounds, or infectious conditions are prohibited from handling potatoes. (G12)
- Potatoes that have come into contact with blood or other body fluids will be disposed of using the most appropriate method for the situation (e.g. buried, burned, etc.). Equipment surfaces that have come into contact with blood or other body fluids will be cleaned and disinfected with bleach or other safe disinfectant prior to resuming use. (G13)
- First aid kits are identified, checked, and restocked on a regular basis. All employees are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions, and other injuries. Workers are instructed to report any injuries to their supervisors and will be documented in the illness/injury reporting log. (G14)
- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Southern Idaho Ag dated 7/5/23

Regarding ZyDrive Soil Amendment

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

This is a continuing Letter of Guarantee unless either party decides to update or revoke the guarantee in writing. All other contracts and memorandums of understands are binding and not replaced or curtailed by this Letter of Guarantee. This form only applies to the customers "Food Safety Program" on file.

Signed _____



Title _____

7/5/23

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to follow proper sanitation and hygiene. (G4, G6)
- All toilet/restroom/field sanitation are supplied by Bear Necessities and are serviced and cleaned on a weekly basis. They are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and water for hand washing that meets microbial standards for drinking water. R#5 (G9, G10)
- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
- Workers with flu-like symptoms or open wounds, or infectious conditions are prohibited from handling potatoes. (G12)
- Potatoes that have come into contact with blood or other body fluids will be disposed of using the most appropriate method for the situation (e.g. buried, burned, etc.). Equipment surfaces that have come into contact with blood or other body fluids will be cleaned and disinfected with bleach or other safe disinfectant prior to resuming use. (G13)
- First aid kits are identified, checked, and restocked on a regular basis. All employees are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions, and other injuries. Workers are instructed to report any injuries to their supervisors and will be documented in the illness/injury reporting log. (G14)
- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)

Company Name: Southwind

Company Address: _____

To Whom It May Concern;

This is a continual Letter of Guarantee from Lake Ag, LLC dated 6 July 2023

Regarding _____

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

This is a continuing Letter of Guarantee unless either party decides to update or revoke the guarantee in writing. All other contracts and memorandums of understands are binding and not replaced or curtailed by this Letter of Guarantee. This form only applies to the customers "Food Safety Program" on file.

Signed 

Title Member

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to follow proper sanitation and hygiene. (G4, G6)
- All toilet/restroom/field sanitation are supplied by Bear Necessities and are serviced and cleaned on a weekly basis. They are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and water for hand washing that meets microbial standards for drinking water. R#5 (G9, G10)
- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
- Workers with flu-like symptoms or open wounds, or infectious conditions are prohibited from handling potatoes. (G12)
- Potatoes that have come into contact with blood or other body fluids will be disposed of using the most appropriate method for the situation (e.g. buried, burned, etc.). Equipment surfaces that have come into contact with blood or other body fluids will be cleaned and disinfected with bleach or other safe disinfectant prior to resuming use. (G13)
- First aid kits are identified, checked, and restocked on a regular basis. All employees are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions, and other injuries. Workers are instructed to report any injuries to their supervisors and will be documented in the illness/injury reporting log. (G14)
- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)



LAKE AG

— BIG SPUDS —

Letter of Guarentee

Spudnik Equipment Company's legal department will not allow them to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that Spudnik employees adhere to the food safety protocol's while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

Effective Date

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Steel Vision Construction dated 4-29-24

Regarding Construction of storage building
(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. (If applicable)
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. (If applicable)
- Calibrations of temperature control/monitoring sensors. (If applicable)
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

This is a continuing Letter of Guarantee unless either party decides to update or revoke the guarantee in writing. All other contracts and memorandums of understands are binding and not replaced or curtailed by this Letter of Guarantee. This form only applies to the customers "Food Safety Program" on file.

Signed Adze Mon

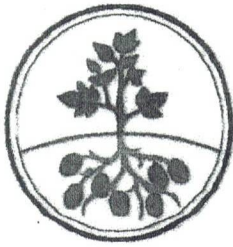
Title OFFICE MANAGER

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to wash their hands before beginning or returning to work (including all breaks, lunch, and restroom use), or when their hands have been contaminated. (G7, G8)
- Readily understandable signs are posted in appropriate areas to instruct employees and visitors to follow proper sanitation and hygiene. (G4, G6)
- All toilet/restroom/field sanitation are supplied by Bear Necessities and are serviced and cleaned on a weekly basis. They are properly supplied with single use towels, toilet paper, and hand soap or anti-bacterial soap and water for hand washing that meets microbial standards for drinking water. R#5 (G9, G10)
- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
- Workers with flu-like symptoms or open wounds, or infectious conditions are prohibited from handling potatoes. (G12)
- Potatoes that have come into contact with blood or other body fluids will be disposed of using the most appropriate method for the situation (e.g. buried, burned, etc.). Equipment surfaces that have come into contact with blood or other body fluids will be cleaned and disinfected with bleach or other safe disinfectant prior to resuming use. (G13)
- First aid kits are identified, checked, and restocked on a regular basis. All employees are instructed to seek prompt treatment with clean first aid supplies for cuts,



LAKE AG

— BIG SPUDS —

Letter of Guarantee

Stotz refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that their employees adhere to the food safety protocols while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

Effective Date

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from The Sprinkler Shop dated 7.6.2023.

Regarding _____

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
- Understand the importance of Health & Hygiene policies that Operation has implemented in farming operations/practices.
- Records/documents maintained at office.

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Signed 

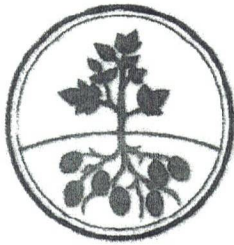
Title Controller

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
- All employees have been trained and are required to follow proper sanitation and hygiene practices. Employee name, date of training, and training method are documented. See document R#3. Follow-up training will be provided if necessary. (G4, G5, G7)
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- Eating, drinking, chewing gum and tobacco use are confined to designated areas separate from where potatoes are handled. Bottled water is allowed provided it is stored in closed, plastic containers away from the product flow when not being used. (G11)
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)



LAKE AG

— BIG SPUDS —

Letter of Guarantee

USDA, AMS, SCP, Audit Bran refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that their employees adhere to the food safety protocols while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

3/1/2023

Effective Date



2114 N. 20th Street
Nampa, ID 83687

Phone: (208) 466-7841

July 17, 2024

Lake Ag Farms
65 South 200 West
Burley, ID 83318

To Whom It May Concern:

This letter is in response to your request for a letter of Guarantee/Assurance for your upcoming audit.

The intent of this letter is to provide a continual assurance of diligence to the customers of Valley Agronomics, LLC that all the products that Valley Agronomics, LLC supplies are continually procured, handled, and distributed under all appropriate state and federal regulations. To the best of our knowledge non-animal products do not contain animal parts or products unless specifically marked as an animal containing product. Valley Agronomics, LLC strictly adheres to all pertinent state and federal regulations and licensing requirements regarding the retailing of agricultural inputs including heavy metal levels, however, Valley Agronomics, LLC cannot guarantee the practices of its suppliers.

If you have any future questions about our products, please feel free to call (208)466-7841, and our receptionist should be able to direct you to the appropriate department.

Sincerely,

Jon Odenthal

Jon Odenthal
Senior Operations Manager
Valley Agronomics, LLC

Company Name: Lake Ag, LLC; Dos Aggies

Company Address: 65 S 200 W Burley, ID 83318

To Whom It May Concern;

This is a continual Letter of Guarantee from Wickel Tire Pros dated 10/29/23

Regarding _____

(Description of Service provided)

We understand that we work in the agricultural industry and adhere to Health & Hygiene Policies that applicants have incorporated into their farming operations/practices. Good Agricultural Practices including industry best practices incorporated into our company to provide an efficient and effective product to meet the needs of our customers.

General Guarantee

- Maintain a preventative maintenance and cleaning program on our equipment. *(If applicable)*
- Continual monitoring and calibration of equipment as required under manufacturer recommendations and label of product/chemical applied. *(If applicable)*
- Calibrations of temperature control/monitoring sensors. *(If applicable)*
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- Records/documents maintained at office.

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Signed Shane Allen

Title Controller

Standard Operating Procedure

Good Agricultural Practices

Worker Health and Hygiene

- Drinking water is available to all workers. See documentation labeled R#2 (G3) attached.
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- Any pesticide, fertilizer, or nutrient applied in the production of the potato crop will be documented and kept on file. Company personnel applying regulated materials have name and pesticide license recorded and on file. See Pesticide Treatment Report Form R#6. (G15)



LAKE AG

— BIG SPUDS —

Letter of Guarantee

Western Septic Excavation refused to sign the letter of guarantee due to the broad descriptions stated. As manager's (Braden, Brett and Jose) we will ensure that their employees adhere to the food safety protocols while on Lake Ag premises.

Braden Lake

Brett Anderson

Jose Martinez

7-15-2024

Effective Date