

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 Alfred Custom Ag dated 6/18/26.

Regarding Seed cutting

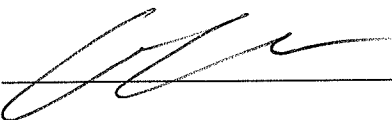
(Description of Service provided)

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

- 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 Director of Operations

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)