Food Company, Inc.

One Dole Drive • Westlake Village, CA 91362-7300 • (818) 879-6810 • Fax (818) 879-6754
Email: michael_carter@na.dole.com

C. Michael Carter
Executive Vice President, General Counsel and Corporate Secretary

May 22, 2008

The Honorable John D. Dingell, Chairman
U.S. House of Representatives
Committee on Energy and Commerce
Rayburn House Office Building
Washington, D.C. 20515-6115

The Honorable Bart Stupak, Chairman
U.S. House of Representatives
Committee on Energy and Commerce
Subcommittee on Oversight and Investigations
Rayburn House Office Building
Washington, D.C. 20515-6115

Re: Your Food Safety Letter to David A. DeLorenzo of May 8, 2008

Dear Chairmen Dingell and Stupak:

This letter responds to yours of May 8, 2008 to Dole's President and Chief Executive Officer, David A. DeLorenzo. We kindly request that the proprietary nature of our response and information be protected in accordance with all applicable confidentiality and privacy laws. We understand that this information is intended solely for use by your Committee. Accordingly, we request that the proprietary information provided to you in this response remain confidential.

We have included herein information on all U.S. production and as much information as we have in hand concerning overseas production. We will supplement this letter with additional information concerning overseas production if we receive any such additional information from our overseas operations after the date hereof; but in any event we expect to send any such supplemental information to you no later than June 5, 2008, as requested in your May 8 letter. Pursuant to our conversation with David Nelson of May 9, we have not collected information on products produced at our facilities outside the U.S. if those facilities make products strictly for foreign markets.

We have instructed the relevant Dole personnel to submit all information responsive to your requests that is contained in our files or that is known to such personnel. We respond to your questions in turn, reproducing your questions in italics.

As part of this investigation into the safety in the Nation's food supply, we request that you provide the Committee with the following information for all items listed below occurring on or after January 1, 2000:

1. A list of all food recalls and food safety alerts issued by your company. For each recall or safety alert, please provide the date of the recall or alert, the product and brand affected, and the reason for the recall or alert. If the food was affected by microbial or chemical contamination, please identify the contaminant.

Recall Date	Product	Brand	Cause	Facility	FDA Notified
2/2/2001	Cole Slaw	Dole	Salmonella	Springfield, Ohio	Yes
12/6/2002 (Canada)	Lots'O'Cherries fruit bowls	Dole	Cherry Pit	Dole cannery in Philippines	Canadian recall only. Cherry pit reported in product by one Canadian family. Product was produced at a Dole Philippines facility that also produces product for U.S. market.
10/2/2005	Classic Romaine, American Blend, Greener Selection Packaged Salads	Dole	E. coli 0157:H7	Soledad, CA	Yes
9/15/2006	Baby Spinach Packaged Salad	Numerous brands produced by Natural Selection Foods/Earthbound Farms (unrelated company that produced product for Dole and others)	E. coli 0157:H7	Natural Selection Foods/Earthbound Farms plant in San Juan Batista, CA	Yes, by Natural Selection Foods/Earthbound Farms; since the product was theirs, they instituted the recall.
2/16/2007	Cantaloupe	Dole, supplied by a grower in Costa	Salmonella sp.	Warehouses in Ports of	Yes, following positive lab test in

		Rica		Wilmington, DE and Gulfport, MS	Costa Rica ordered by Dole.
9/17/2007	Hearts Delight Packaged Salad	Dole	E. coli 0157:H7	Springfield, Ohio	Yes. Dole was told by Canadian authorities that one bag of product from a small group selected at random had tested positive. Dole advised FDA and commenced a recall in the U.S. and Canada. No other contaminated bags were found, and no illnesses were reported.
6/28/2008	Cantaloupe	Numerous, all supplied by a grower in Honduras	Salmonella Litchfield.	Warehouses in Ports of Wilmington, DE and Gulfport, MS	FDA notified Dole that non-Dole cantaloupes from a Honduran grower had been found with Salmonella. Since Dole also had purchased cantaloupes from that grower, Dole joined in the recall.

2. For each brand or kind of product, please list all instances when internal microbiological testing was found to be positive for the presence of E. Coli, Salmonella, Cyclospora cayetanensis, Cryptosporidium, hepatitis A, Clostridium botulinum, or Listeria in excess of the highest limit acceptable to the Food and Drug Administration (FDA) or any State regulatory authority.

Dole Fresh Vegetables: We have had no testing result which was positive for any food pathogen (over 4,000 tests have been conducted on both raw materials and finished products to date).

Dole Packaged Frozen Foods. The attached spreadsheet reflects instances in which Dole rejected loads from growers or other suppliers owing to detection of the named pathogens. Incidents involving imported produce are printed in boldface type, domestic in normal type. We test all loads upon arrival. Any positives are rejected and returned to the grower or other supplier. Note that there are no FDA established limits for micro contaminants. However, for the Committee's information we included, in the attached spreadsheet, any incidents in which there was a positive test result for any of the organisms listed in Question 2. Note also that we acquired our frozen fruit business by an acquisition in 2004. We do not have information for that business that predates our acquiring it.

3. For each brand or kind of product, please list the instances when internal testing was found to be positive for the presence of a chemical contaminant at levels in excess of the highest limit acceptable to FDA or any State regulatory authority.

Dole Fresh Vegetables. We have an extensive monitoring program (all samples are taken from crops still in the field) for chemical residues. The findings of "chemical contaminants in excess of the highest limit" are from this program. According to this program, when a residue finding in excess of tolerance is found the crop is not harvested until such time, if any, that later retests demonstrate that the residue has decreased to a level below the tolerance. No crop known to have excess residue was harvested and or sold in that condition. We must advise you that we have not been able to locate the records of Dole Fresh Vegetables with respect to chemical residue testing for the one crop year 2002/2003. The Dole personnel we questioned did not recall that we had had an incident during that crop year.

Season*	Brand	Product	Positive samples/total samples for season	Nature of incident
2001/2002	Dole	Leaf Lettuce	1/297	Endosulfan. Exceeded Limit
2001/2002	Dole	Strawberries	2/297	Dimethoate in one incident, fenvalerate in the other. These chemical are not allowed on strawberries; crop was not harvested.
2003/2004	Dole	Leaf Lettuce	1/342	Chlorpyrifos. Exceeded Limit
2005/2006	Dole	Head Lettuce	1/310	Endosulfan. Exceeded Limit

2006/2007	Dole	Leaf Lettuce	2/317	Endosulfan. Exceeded Limit

* season runs from first of November until the end of October the following year.

Dole Packaged Foods. We test for chemical contaminants and have no incidents to include in this letter. Note that, with respect to pesticides, EPA, rather than FDA, supplies the applicable regulations. EPA has established maximum residue levels (MRLs) for pesticides. We have not had positive tests for pesticides above the MRLs.

4. For products imported into the United States for handling or processing by any facility operated by your firm, please list the instances when internal or outside laboratory testing was positive for the presence of either a chemical or microbiological contaminant in excess of FDA or State regulatory limits.

See the response to Question 1 for the cantaloupe recalls in 2007 and 2008. Also see the response to Question 2 and the attached spreadsheet for incidents with respect to imported produce for the Dole Packaged Frozen Food business, all of which we rejected (*see* column labeled "Manufacturing Location(s)") – incidents with respect to such imported produce are printed in boldface type in the attached spreadsheet.

5. For each of the above items, please specify whether FDA was notified, and if not, why not.

See the response to Question 1 for recalls. With respect to the other incidents reported in this letter, FDA was not notified, as Dole was rejecting the loads or not harvesting the produce, as applicable, and therefore not putting any of it whatsoever into the stream of commerce. The regulations do not provide for notification to FDA in such cases.

6. Please supply a list of all instances where FDA or any State regulatory authority was denied entrance to any facility, foreign or domestic, or denied access to any records regarding microbiological or chemical testing performed on products processed at the facility. This request encompasses denials of initial requests for entry or any such testing record regardless of whether the plant or its records were to be made available for inspection at a later date.

None. Further, we have no record of any such denials, nor do our personnel recall any. We do remember that when the federal and California agencies were investigating our 2005 packaged salads recall and were visiting our Soledad, California manufacturing facility, Dole plant personnel called Dole's Legal Department asking whether the plant personnel should make available some particular, but voluminous, records requested, and that Dole's Legal Department immediately responded that the investigators were to be allowed access to whatever they requested. With respect to voluminous photocopies requested by investigators of documents they had reviewed in person, Dole did request the investigators to check to see whether they had already received some of the copies that Dole believed were duplicative of copies then being

again requested. In addition, some of the requested records were maintained in a different format than had been requested, so Dole plant personnel worked with the investigators to identify what it was that the investigators wanted to know, so that Dole could better assist in getting the investigators the information content they needed.

As Mr. DeLorenzo stated when he appeared before Chairman Stupak's Subcommittee earlier this year, Dole fully supports the efforts of the Committee to improve the Nation's food safety systems. Food safety problems are anathema to Dole and all responsible companies in the industry, for both business and human reasons.

Kindly let us know if we can be of further assistance to you.

Sincerely,

C. Michael Carter

cc: David A. DeLorenzo, Dole's President and Chief Executive Officer
Jeffrey B. Conner, Dole's Vice President and Associate General Counsel