

EXECUTIVE OFFICES



July 16, 2007

The Honorable John D. Dingell, Chairman
Committee on Energy and Commerce
2125 Rayburn Office Building
Washington, D.C. 20515-6115

The Honorable Bart Stupak, Chairman
Subcommittee on Investigations and Oversight
2125 Rayburn Office Building
Washington, D.C. 20515-6115

Dear Chairmen Dingell and Stupak:

I am writing in response to your June 26, 2007 correspondence inquiring about the sale of pre-packaged meat packaged in an atmosphere containing carbon monoxide (CO). Your letter also expressed your concern with the Food and Drug Administration's (FDA's) review and "generally recognized as safe" (GRAS) designation of this process.

Our customers and their safety are Safeway's highest priority. We pride ourselves on offering our customers the highest in food quality and wholesomeness and the best in product availability and selection. Likewise, we maintain high food safety standards - in many areas exceeding regulatory and industry standards. We also work with reputable and high quality suppliers and require that they meet all legal regulatory requirements, as well as our own.

Only a limited selection of fresh meat products in our stores are supplied to us utilizing carbon monoxide modified atmospheric packaging (CO MAP). Indeed, the vast majority of our fresh meats are not packaged under such conditions. Safeway neither engages in CO MAP processing of meats, nor does it set code dates for said product.

Our fairly recent decision to try a limited selection of CO MAP items, was based in large part on our commitment to food safety. The FDA-approved CO MAP process afforded our customers meat packaging under strict food processing standards and limited additional handling at critical points of contact.

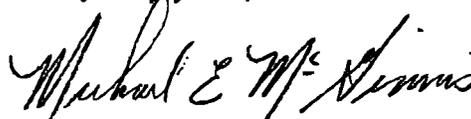
Both Safeway and its customers rely on the expertise of our federal food safety agencies. We also place a high value on our customers' trust. Because the Committee has expressed concerns - and in so doing may have raised concerns with customers who

do not have the benefit of the background on this process and may be confused – we have elected to discontinue the sale of fresh meat products packaged under CO modified atmospheric packaging conditions.

Safeway has notified its CO MAP fresh meat suppliers of its decision. Likewise, we have ceased ordering and receiving CO MAP fresh meats into our distribution system. We no longer carry these types of products in our distribution inventory and are in the process of phasing out any existing inventory in our retail stores. Specifically, with the exception of two lamb and veal cuts, CO MAP fresh meat products will no longer be sold in our stores as of July 17, 2007. The limited lamb and veal cuts packaged in a CO modified atmospheric process will no longer be available in our stores as of July 27.

We hope that this information addresses any concerns you may have as they relate to Safeway.

Very truly yours,



Michael McGinnis
Senior Vice President
Meat & Seafood

cc: Steve A. Burd
Robert A Gordon
Kevin Herglotz
Valerie D. Lewis
Shannon Campagna
Nick Maduros