



15th January 2018

**Teys Australia Beenleigh
Establishment 294
Letter of Guarantee**

Establishment Registration

Australian export operations are conducted under the regulatory controls of the Department Of Agriculture and Water Resources (DAWR). DA is the Federal Government authority responsible for Food Safety, Overseas Country Requirements and Australian Export Standards, ensuring the exported /supplied product is fully compliant with Foreign and Australian government requirements.

Health Controls

DAWR veterinary officers have in addition to disease / health control, a full time on plant role, monitoring & auditing company performance in the discharge of their obligations under DAWR Approved Programs.

Overseas Listing

Establishment 294 is USA listed and operates under a DAWR Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

HACCP Plan

The Approved Arrangement program incorporates HACCP. The HACCP plan contains CCP's which directly address the hazard of Shiga toxin-producing *Escherichia coli*.

HACCP Reassessment

The HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR part 417 Docket Number 00-022 N dated 7 October 2002 – *E. coli* O157:H7 Contamination of beef products and DAWR MAA 1231 - United States of America - Management of Shiga Toxin-Producing *Escherichia coli* in Beef intended for Grinding.

This included the hazard consideration within the HACCP plan of the additional non O157 STEC's O26, O111, O45, O103, O121 and O145.

The HACCP reassessment has determined that while STECS may be a potential hazard on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazard has been effectively controlled resulting in it not being reasonably likely to occur on product and the current HACCP plan is adequate to address these hazards.

Food Fraud/Adulteration Vulnerability Assessment (VACCP)

Raw materials and services are categorised based on the potential risk they may pose to Teys business. Suppliers and their products/services undergo a formal risk assessment considering food safety, quality and legality prior to being approved.

Supplier performance and product compliance is reviewed annually or sooner if information becomes available which may trigger an immediate review.



The reassessed HACCP Plan reviewed all steps in the process including the following interventions:

1. DAWR ante mortem inspection on all livestock pre-slaughter
2. Identification and management of ill or injured livestock. Non-ambulatory livestock are segregated and humanely slaughtered as prohibited for export
3. Cattle are assessed for cleanliness for slaughter
4. Use of highly trained operators
5. After stunning, sealing of weasand by application of a clip/plug to prevent spillage
6. Sealing of the bung via bagging to control cross contamination
7. Line speeds appropriate to providing adequate time for hygiene inspections and dressing of the carcass
8. Sanitising hands and equipment between carcasses for high risk activities
9. Knife sterilisation between carcasses
10. All carcasses are subjected to a final inspection and hygiene trim
11. Zero tolerance controls are in place for managing contamination from faeces, ingesta and milk spillage
12. Carcass hot water wash pre chilling
13. Chilling and freezing regimes to control microbial growth
14. Product hygiene is monitored daily following the DAWR meat hygiene assessment guidelines
15. Documented Corrective and Preventative actions
16. Microbial testing of contact surfaces and product

Verification *E. coli* O157:H7

Sampling

To verify the ongoing effectiveness of these interventions Establishment 294 conducts sampling and testing of Beef Trimmings for *E. coli* O157:H7 in accordance with DAWR Meat Notice 2012/03 *Escherichia coli* O157:H7 testing of raw ground beef components destined for export to the US and US Territories (N=60 Method). In 2017 Establishment 294 had 1,253 samples tested with 1 confirmed positive for *E. coli* O157:H7.

Hold and Release

All product is subject to a 'Test, Hold and Release' sampling procedure. Only product that has complied with the HACCP requirements and returned negative test results for *E. coli* O157:H7 are released for shipment.

Laboratory

Samples are tested by an ISO17025 accredited laboratory approved to conduct testing of meat products for *E. coli* O157:H7.

Testing

Screening tests are performed using AOAC 031002 Bax Real Time PCR for *E. coli* O157:H7 and AOAC 091301 Bax Real Time PCR for detection of selected STEC in beef trim or AOAC 2005.04 Assurance GDS for *E. coli* O157:H7 in selected foods and AOAC 071301 Assurance GDS MPX Top 7 STEC for detection of Top 7 Pathogenic STEC in beef trim.

Potential positive results are confirmed using IMS ISOLATION MLG 5.08 and MLG 5B.05.

BSE

Australian legislation prohibits the feeding of all Restricted Animal Materials to all ruminants, including cattle.

All beef products destined for the USA are free from Specified Risk Materials (SRM).

SRM is removed in accordance with Federal Register Notice 03-025IF.

Product from all non ambulatory, disabled or downer cattle is excluded from export.

Yours sincerely

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