



HACCP LETTER OF ASSURANCE
Establishment 1265

1. HACCP Re-Assessment 2018

Assessments of the HACCP system are made in accordance with the regulatory conditions set by the Australian Department of Agriculture and Water Resources. This includes the annual re-assessment in compliance with the requirements of the Food Safety and Inspection Service (FSIS) within US Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002.

The 2018 annual HACCP re-assessment confirms *E. coli* O157: H7 is a significant food safety hazard reasonably likely to occur and, accordingly, is subject to the control measures implemented through the HACCP system intended to prevent, eliminate or reduce its occurrence to below detectable levels in boneless manufacturing meat produced by this establishment.

Non-O157 shiga toxin-producing *E. coli* serogroups O26, O45, O103, O111, O121 and O145 are also confirmed food safety hazards reasonably likely to occur and subject to the same set of control measures as *E. coli* O157: H7.

The re-assessment of the HACCP system reviewed all steps in the process including the following interventions:

-) Assessment of cattle for cleanliness for slaughter;
-) Occlusion of the esophagus prior to the hoisting of carcasses after slaughter;
-) Dual knife sterilization for all de-hiding and bunging tasks;
-) Sanitizing hands and equipment between carcasses for high risk activities;
-) Tying and bagging the bung prior to evisceration;
-) Line speed commensurate with the hygienic dressing and inspection of carcasses;
-) Zero tolerance defects for fecal, ingesta and milk spillage removed by knife trimming;
-) Validated chilling and freezing regimes to control microbial growth;
-) Comprehensive microbial testing program for contact surfaces and product.

2. Verification E coli O157:H7

Sampling

Est. 1265 conducts sampling and testing of Beef Trimmings for *E coli* O157:H7 in accordance with 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).

Hold and Release

All beef trimming is subject to "Test and Hold". Only product that has complied with HACCP requirements and returned negative test results for *E coli* O157:H7 is released for shipment.

Laboratory

All samples are tested at an independent off-site laboratory approved by the Australian Government and the National Association of Testing Authorities using government approved methods.

Screening tests for *E coli* O157:H7 are performed using AOAC 031002 DuPont BAX System PRC Assay for Real Time *E coli* O157:H7. Potential positive results are confirmed using FSIS MLG 5.

Testing

For calendar year 2017, 394 samples were tested with one confirmed detection for *E coli* O157:H7. All government verification results for STEC testing were nil detections.

A handwritten signature in black ink that reads "Richard Ford". The signature is written in a cursive style and is positioned above a horizontal line.

Richard Ford
Technical and Regulatory Affairs

25 January 2018