



People, Service, Community

January 05, 2017

## **Supply Letter of Guarantee 2017**

**Northern Co-operative Meat Company Ltd  
Establishment 239**

### **1. Establishment Registration.**

Australian export operations are conducted under the regulatory controls of the Department of Agriculture and Water Resources (DAWR). DAWR 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 and Food Safety Meat Assessors have in addition to disease / health control, a fulltime on plant role ,monitoring / auditing company performance in the discharge of their obligations under DAWR Approved Programs.

#### **Overseas Listing**

Establishment 239 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.

### **2. 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 the following DAWR Meat Notice 2012/03 and Code of Federal Regulations - Notice 9 Chapter 3 Subchapter E Part 417

N.C.M.C consider *E. coli* O157:H7 Shiga Toxin *E. coli* as a 'hazard reasonably likely to occur" in HACCP plans. To eliminate or reduce the identified hazards NCMC has identified 7 CCP's to maintain microbiological contamination to an acceptable level.

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

- DAWR ante mortem on all livestock pre-slaughter
- Identification and management of ill or injured livestock
- Non-ambulatory livestock are segregated and humanely slaughtered as prohibited for export
- Cattle are assessed for cleanliness for slaughter
- Highly trained operators
- After stunning sealing of weasand by application of a clip/plug to prevent spillage
- Sealing of the bung via bagging to control cross contamination
- Line speeds appropriate to providing adequate time for hygiene inspections and dressing of the carcase
- Sanitising hands and equipment between carcases for high risk activities
- Knife sterilisation between carcases
- All carcases are subjected to a final inspection and hygiene trim
- Zero tolerance is in place for faecal, ingesta and milk spillage

**NORTHERN CO-OPERATIVE MEAT COMPANY LTD**  
ABN: 42 060 208 366  
Phone: (02) 6662 2444

10615 SUMMERLAND WAY  
PO Box 379  
CASINO NSW 2470 (AUSTRALIA)  
[www.cassino.com.au](http://www.cassino.com.au)



## People, Service, Community

- Chilling and freezing regimes to control microbial growth
- Product hygiene is monitored daily following the DAWR meat hygiene assessment guidelines
- Documented Corrective and Preventative actions are in place and followed
- Microbial testing of contact surfaces and product

### 3. Verification *E coli* O157:H7

#### Sampling

To verify the ongoing effectiveness of these interventions Establishment 239 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). These testing protocols cover testing requirements for subsequent markets such as but not limited to Canada.

In the past 12 months Establishment 239 has collected 1249 samples with 4 positives for *E coli* O157:H7, resulting of a confirmed positive rate of 0.32%.

#### 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 (Nata accreditation number 19170) to conduct testing of meat products for *E coli* O157:H7

#### Testing

Screening tests for *E coli* O157:H7 are performed using AOAC 031002 BAX Real Time for *E coli* O157. Potential positive results are confirmed by an approved external using MLB 5B.02.

### 4. BSE

Australian legislation prohibits the feeding of all Restricted Animal Materials to all ruminants, including cattle. All Specified Risk Materials (SRM) are removed from 100% of EST 239 products produced in accordance with Federal Register Notice 03-025IF by being fully compliant with the McDonald's BSE Firewalls. All non-ambulatory, disabled or downer cattle are excluded from the United States product line.

This ensures 100% beef products destined for the export markets are free from Specified Risk Materials (SRM).

Yours sincerely,

Mark Jolley  
Quality Assurance Manager  
Northern Co-operative Meat Company Ltd.