

COLLINSON BONING PTY LTD

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To Our Valued Customer:

HACCP FOOD SAFETY PROGRAM – LETTER OF GUARANTEE

We continue to be committed in providing our customers with the highest quality products as possible. As a part of this commitment, we continuously look at ways to improve our food safety program.

Collinson Boning Establishment # 300 confirms that it has a system control, including HACCP that are designed to control microbiological hazards such as *E. coli* 0157:H7 / STEC and Salmonella. “Only” product that is compliant with our HACCP program, and tested negative for *E. coli* 0157:H7 / STEC are being shipped.

HACCP Interventions for *E. coli* 0157:H7 / STEC (*Shiga Toxin producing E. coli*)

- Temperature and moisture management.
- Incoming product inspection.
- Validation of control measures from the source.
- Zero tolerance (for fecal and ingesta).
- Carcasses Trimming.
- *E. coli* 0157:H7 and STEC testing.
- Disposition for *E. coli* 0157:H7 / STEC non-negative product.

These interventions strategies are designed to reduce the risk of pathogenic contamination (*E. coli* 0157:H7 / STEC).

HACCP program is continuously reassessed in accordance with DAFF regulation (DAFF notice # 2012/01, 2011/04, and 2010/03 and DAFF market advice # MAA 1240, MAA 1232, and MAA 1231) and FSIS notices (Federal Register Notice 9 CFR Part 417 Docket Number 00-022N” dated 7 October 2002 – E coli contamination of beef product to improve the overall system and FSIS notice # 30-12 dated 4/27/12) and also based on company approved arrangement. Our latest reassessment took place on October 09, 2018. Our food safety program also consists of Standard Operating Procedures (SOP’s) and Sanitation Operating Procedures (SSOP’s)

In connection with the April 27, 2012 USDA FSIS notice on *E. coli* 0157:H7 / STEC we have reassessed our HACCP Program and have identified *E. coli* 0157:H7 / STEC in our HACCP program as a hazard reasonably likely to occur. In addition we have included interventions as critical control points in our HACCP Program (see list above).

- We only receive raw material from establishments that have validated interventions in place for control of *E. coli* 0157:H7 / STEC.

Collinson Boning Est. 300 undertakes microbiological monitoring as part of its HACCP verification and also performs end point testing of grinding packs for E coli of 12 cartons in each 700 cartons of product destined for grinding in the USA they are tested on a lot basis. The total number of pieces sampled per lot is 60 (i.e. N60 method) as per FSIS Directive 10,010.1 Revision 1. This is continually monitored by DA (Department of Agriculture and Water Resources) personnel who are required to verify and validate the system.

The Department of Agriculture (DA) is the government certifying authority responsible for ensuring HACCP plans have been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N.

We strongly believe that our process controls currently in place at Collinson Boning have kept *E. coli* 0157:H7 / STEC under control.

Our testing procedures for *E. coli* O157:H7 / STEC have been audited recently by the DAFF and found to be acceptable.

In the event that the intervention have not been properly implemented Collinson boning customers and the CFIA inspector of the receiving plant will be notified immediately and its recall procedure will be put into action.

BSE/SRM Control

Collinson Boning has A BSE control measures in place were as;

- In the event of non-ambulatory disabled cattle is processed at the slaughter establishment it is transferred to. Collinson Boning Identified by a DA ECN4 / or company retain tag.
- During transport, the carcass will be delivered wrapped in plastic.
- Transfer Certificate endorsed INELIGIBLE FOR USA or similar word to that effect.

All cattle purchased for Collinson Boning are under 30 months of age no cattle over the age of 30 months are used in the production of product for the USA/Canada.

In the event product is required all Specified Risk Materials are removed.

HGP Free Product Control

All cattle purchased for Collinson Boning are Hormonal Growth Promotant (HGP) free. The Incoming Meat transfer certificates are to be endorsed HGP Free product and can not be exported until all documentation has been checked.

In the event that the intervention have not been properly implemented and hormonal growth Promotants have been found Collinson Boning customers and the inspector of the receiving plant will be notified immediately and recall procedure put into action.

Sincerely yours,



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Legend: STEC is an acronym for **Shiga toxin-producing Escherichia coli**. E coli bacteria are normal inhabitant in the intestinal tracts of animals and do not cause disease. However, some E. coli are pathogenic such as E. coli **0157:H7** serotype **026, 011, 045, 0103, 0121** and **0145**.