



11<sup>th</sup> October 2014

## HACCP COMPLIANCE Hunter Valley Quality Meats Pty Ltd.

Hunter Valley Quality Meats Pty Ltd certifies that the establishment has a HACCP based Food Safety Program.

The HACCP program and the reassessment of the program are approved by the Department of Agriculture Forest and Fisheries (DAFF)

DAFF is responsible for auditing the establishments HACCP based program to ensure that it is reassessed in accordance with the Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 07 October 2002 – ***E.coli O157:H7 Contamination of Beef Products.***

Hunter Valley Quality Meats Pty Ltd. reassesses its HACCP Plan annually or whenever there have been alterations or additions to the process. The last reassessment was carried out in September 2014

The reassessment of the HACCP plan has considered *E.coli* O157:H7 and non O157 STEC are not hazards reasonably likely to occur in beef meat produced at EST 262. Only meat that tests negative to *E.Coli* O157:H7 and non O157 STEC can be exported to the United States.

The reassessment of the HACCP plan has identified several intervention steps intended to prevent contamination of product from *E.coli* O157:H7, non O157 STEC and other pathogens likely to occur during processing.

Intervention steps are listed on the following attachment A. These steps have been written into work instructions and our Approved Arrangement (AA)

Microbiological testing of carcasses (ESAM) during processing and further testing of manufacturing meat destined for grinding forms part of the HACCP Plan verification.

*Further testing of packaged manufacturing meat for E.coli O157:H7 and non O157:H7 STEC is carried out according to DAFF Meat Notice 2012/03. This procedure applies to all beef bulk trim packs and other bulk packs such as primal and sub primal cuts destined for grinding in the USA. Only products with codes produced under US Trade Description are eligible for export to the USA. Product is to be sampled within "lots". A lot consists of the following.*

*A sampled lot must:*

- o Not be more than 700 cartons equivalent
- o Only come from one establishment
- o Be uniquely identified
- o Only be loaded into a single shipping container (A sampled is not be split across containers)

Each and every sampled lot exported to the US must be identified by a unique shipping mark recorded on the Australian health certificate for that consignment.

- o More than one sampled lot can be shipped under 1 shipping mark or cut code description
- o A shipping mark can only be applied to product from one processing establishment
- o A sampled lot must not be split amongst shipping marks

The samples are taken from the carton after freezing. After collection, samples are stored in the refrigerator at 4°C before being packaged and sent to a DAFF approved NATA accredited laboratory. A screen test is conducted at the laboratory and further testing is carried out if required. This is a test and hold procedure, no product is released into the market place until test results are back. If there is a positive detection of *E.coli* O157:H7 or non O157:H7 this product is then diverted to a heat treatment facility or destroyed through our on site rendering plant. Verification testing is carried out nationally by DAFF according to DAFF Meat Notice 2012/03.

Australia meets international requirements for a Bovine Spongiform Encephalopathy (BSE) negligible risk country. This has been confirmed by national and international risk assessments, for example those conducted by the Food Standards Australia New Zealand, the New Zealand Food Safety Authority and the European Food Safety Authority. An assessment by the OIE was released in May 2007 and concluded that Australia met the requirements for a 'negligible BSE risk' country. Despite Australia's BSE status, controls are in place to ensure that Specified Risk Materials (SRM) do not end up in the food chain. These controls are covered within our Approved Arrangement. Australia has a national ban on feeding ruminants any ruminant by products. All animals slaughtered at this establishment have met the Australian feeding requirements and therefore no animal has been fed ruminant by products.

Animal welfare is a fundamental requirement in order to slaughter animals at this establishment. There is an overriding responsibility to ensure that animals presented for slaughter as a food source are treated humanely and that they do not experience avoidable stress due to pain or suffering. Predisposing factors prior to and during transport of animals significantly affect the subsequent handling and care of animals at the abattoir. The humane handling of animals at the abattoir from receipt to slaughter must consider the state of the animals, the need for feed and water, the manner of moving animals, where they are held and the class of animals in the lot. In addition to the animal welfare responsibilities, pre-slaughter handling of livestock affects meat quality and the production of wholesome product. Downer animals are assessed by the DAFF On Plant Veterinary Officer (OPVO) and may be slaughtered as an emergency animal, the meat and meat products from these animals is not allowed into the US food chain and control measures have been established to ensure this.

All animals slaughtered on our establishment are accompanied by a National Vendor Declaration (NVD); this document is a declaration from the producer regarding the use of veterinary chemicals and drugs and appropriate withholding periods after administration.

A pre-shipment review of records relating to HACCP and supporting programs is conducted daily to confirm that only product that has tested negative for *E.coli* O157:H7 and non O157:H7 STEC, and is compliant with our HACCP program is shipped to the U.S.A.

Hunter Valley Quality Meats is committed to producing quality; food safe product through strict adherence to all elements of its HACCP based Food Safety Program.

Yours sincerely



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## Attachment A

The following is a list of intervention steps introduced to prevent contamination of carcasses during processing from *E.coli* O157:H7 and non O157 STEC

### Livestock Receival and Handling

- Cattle under go ante mortem inspection prior to slaughter by authorised DAFF officer
- Lairages are kept clean, pens hosed out between individual lots and race ways hosed as necessary to remove zero tolerance contamination
- Cattle are handled quietly and humanly prior to and during lairage to avoid stress
- Cattle are washed prior to slaughter to ensure hides are free from zero tolerance contamination when presented for slaughter. In addition, cattle receive a final potable body wash to dampen hair to avoid fall out from hide during processing
- Documentation is maintained to ensure traceability
- A Quality Assurance Officer and Supervisors monitor procedures from cattle receival to stunning

### Slaughter Floor Operations

- Control of the chain speeds, manning levels and operators training are adhered to
- All dressing procedures are preceded by operator washing hands with soap and water and sterilising knives and equipment in 82°C water
- Oesophageal occlusion plugs are inserted prior to hoisting
- Two knife sterilisation are used in all hide opening procedures
- Operators are trained using work instructions designed to eliminate contamination of carcasses.
- The bung is bagged and pushed into the abdominal cavity prior to the removal of the hide
- The hide is removed avoiding contact with the dressed carcass.
- A ballpoint brisket saw blade is used to avoid rupturing the paunch.
- Carcasses contaminated during evisceration are tagged and trimmed on the retain rail to remove visible zero tolerance contamination.
- Carcasses and carcass parts are inspected by an authorised DAFF officer.
- All head meat is inspected to ensure no visible zero tolerance remains on the head meat prior to entry to the offal room.
- All carcasses are inspected and trimmed to ensure no visible zero tolerance remains on the carcass prior to leaving the slaughter floor
- A Quality Assurance Officer and Supervisor monitors all slaughter floor and offal room procedures and product, from slaughter floor to carcass chilling.

### Chilling Operations

- Carcasses enter the chiller within 2 hour of slaughter
- Carcasses are spaced to allow for air flow during chilling
- Carcasses are chilled to  $\leq 7^{\circ}\text{C}$  surface temperature within 24 hours of slaughter
- A Quality assurance Officer monitors all chilling procedures.

### Boning Operations

- Boning room temperature is maintained at or below 10°C
- Carcasses are inspected and trimmed prior to boning to ensure no visible zero tolerance contamination remains on the carcass
- Product is under active refrigeration within 2 hours of boning
- Chilled product is reduced to  $\leq 5^{\circ}\text{C}$  within 24 hour of boning
- Chilled product is stored between 0°C and -2°C
- Frozen product is stored at or below -18°C

### List of Critical Control Points within the HACCP Plan

CCP 1	Beef Slaughter Floor Hygiene Trim including retain rail	No visible contamination with faecal material, ingesta, urine or milk (zero tolerance) on the surface of any carcase after leaving the hygiene trim or retain rail on the slaughter floor
CCP 1A	Offal Trimming	Removal of zero tolerance from head meat, cheek meat and weasand (weasands are not collected)
CCP 2	Initial Chilling of Beef Carcasses	Carcases to be no warmer than $\leq 7^{\circ}\text{C}$ surface temperature within 24 hours of slaughter
CCP 3	Refrigeration of Offal and Meat	Meat to be no warmer than $\leq 5^{\circ}\text{C}$ at thermal centre of carton within 24 hours of boning. Offal to be no warmer than $\leq 5^{\circ}\text{C}$ at thermal centre of carton within 24 hours of stunning.

### Approved Arrangement – Supporting Documents

- Pre operational sanitation
- Cleaning and Sanitation
- Personal Hygiene
- Waste Control
- Water Supply
- Pest Control
- Structure and Maintenance
- Control of Hazardous substances
- Sourcing animals for slaughter
- Purchasing
- Animal Welfare
- Slaughter
- Boning
- Temperature Control
- Calibration
- Sampling
- Control of SRM
- Meat Hygiene Assessment
- Foreign Object Control
- Product Traceability and Recall
- Export Security and Integrity
- Control of Official Marks
- Management Review
- Internal Audits
- Corrective action and control of non conforming product
- Training