



Greenham Tasmania Pty Ltd

QUALITY ASSURANCE DEPARTMENT
SMITHTON, EST 716

DATE: 26th January 2016

HACCP LETTER OF GUARANTEE

Greenham Tasmania Pty Ltd – Establishment 716 Smithton, Tasmania

Export Operations

Australian export operations are conducted under the regulatory control of the Department of Agriculture. 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. Halal slaughter is not conducted at Est 716.

Health Control

DA veterinary officers and Authorised Officers have in addition to disease and health control, a fulltime on plant role to monitor and audit company performance in the discharge of obligations under DA Approved Programs.

Overseas Listing

Establishment 716 is eligible to export to the USA and operates under a DA Approved Arrangement (AA) program to produce Beef and beef offal products that are

- Chilled or Frozen – Individually wrapped (IW), multi-wrapped (MW), layer packed (LP) and sub-primals

HACCP Plan

The AA program incorporated HACCP. The HACCP Plan contains CCP's which directly address the hazards of E. coli, Salmonella, E. coli O157:H7 and the 6 STEC's. Current CCP's are:

- CCP 1 Carcase Final Trim – Control of Zero Tolerance removal of faeces, ingesta, milk, urine
- CCP 1A Offal Trim – Control of Zero Tolerance removal from Head meat, cheek meat, weasand. (Weasands are not collected)
- CCP 2 Carcase Chilling 10°C within 20 hours of stunning
- CCP 3 Chilled product 5°C within 24 hours of boning
- CCP 3 Frozen product 5°C within 24 hours of boning
- CCP 4 Offal/Tripe Freezing 5°C within 24 hours of stunning
- CCP 4 Chilled Offal 5°C within 24 hours of stunning

HACCP Reassessment

HACCP Plans have been reassessed in accordance with DAFF Meat Notice 2002/13 and Codex principles annually.

Reassessment Outcome

The conclusion that the CCP's are effective in controlling the hazard is substantiated by an extensive data base of test results from carcase and boxed product testing conducted over a period of years. Through the company's monitoring and verification system by physical inspection, metal detection etc the control of the CCP's are maintained.

Smithton Plant:
Bacon Factory Road
Smithton Tas 7330

Smithton postal address:
PO Box 452
Smithton Tas 7330



Greenham Tasmania Pty Ltd

QUALITY ASSURANCE DEPARTMENT
SMITHTON, EST 716

Microbiological Testing

Testing is conducted by an external independent laboratory which is subject to DA auditing and verification testing. Laboratory technicians are qualified to conduct the testing requirements to meet DA parameters.

Process Control Monitoring

Generic E. coli, Coliform and TVC monitoring is conducted daily as a process control measure. Results consistently range between Excellent and Good in line with industry recognised standards for:

	Excellent	Good	Acceptable
E. coli	Not Detected	1 - 10	10 - 100
Coliforms	Not Detected	1 - 10	10 - 100
Total Viable Count	<1,000	1,000 – 10,000	10,000 – 100,000

On Going Minimisation Controls

In support of HACCP, all production processes have a hygiene/sanitation focus through Standard Operating Procedures, which include the following:

- Cleaning and sanitation
- Operational sanitation
- Personal hygiene
- Pest Control

(An employee personal hygiene and plant sanitation procedures eliminates the risk of introducing contamination to product from other sources)

- Refrigeration – temperature control

(Effective carcass chilling and product handling regimes stop the proliferation and spread of microbiological contamination)

- Preventative maintenance
- Training
- Internal, external and third party audits
- Written work instructions on all procedures

Employees adhere to Good Manufacturing Practices such as:

- Hygienic dressing techniques
- Operators in the hide on area wash their hands and arms with warm water and soap between procedures.
- Wearing rubber disposable gloves over mesh and non cut resistant gloves
- The use of spear cuts, for all skin opening cuts
- Hide removal procedures designed to prevent rollback
- Immediate trimming of contamination
- Retain tagging of carcass sides that require further trimming
- Removal of bones by designated operators in the Boning Room

Smithton Plant:
Bacon Factory Road
Smithton Tas 7330

Smithton postal address:
PO Box 452
Smithton Tas 7330



Greenham Tasmania Pty Ltd

QUALITY ASSURANCE DEPARTMENT
SMITHTON, EST 716

Product Specifications

Product specifications will be available for presentation and updated specifications will be supplied as required.

Lot Coding

Lot coding is achieved by each carton having a unique bar code on the carton label. Information on each unique label has:

- Bar code
- Product code
- Production date
- Time of carton being labelled

The company's computer system contains an inventory of each day's production and cartons can be traced to orders and stock on hand.

Allergen Control

Currently Greenham Tasmania does not use any spices, seasoning, liquids, marinades etc.

Packaging

Establishment 716 operates under a DA Approved Arrangement (AA) program which details the purchase of packaging, films, bags and liners in the SOP.

Chemicals

Establishment 716 operates under a DA Approved Arrangement (AA) program which details the chemicals regulatory requirements which includes MSDS sheets for all chemicals held on plant.

Regards,

Wayne Bradfield, QA Manager

Greenham Tasmania Pty Ltd

PH: (03) 64522701

MOBILE: 0428 006 630

FAX: (03) 64521479

EMAIL: wbradfield@greenham.com.au

WEB: www.greenham.com.au

Smithton Plant:
Bacon Factory Road
Smithton Tas 7330

Smithton postal address:
PO Box 452
Smithton Tas 7330