



27<sup>th</sup> January 2016

**US Supply Letter of Guarantee  
Harvey Beef (Western Australia)  
Establishment 0648**

**Establishment Registration**

Australian export operations are conducted under the regulatory controls of the Department of Agriculture and Water Resources. The Department of Agriculture and Water Resources 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**

The Department of Agriculture and Water Resources veterinary officers and meat inspectors have in addition to disease / health control, a full time on plant role, monitoring / auditing company performance in the discharge of their obligations under Department of Agriculture and Water Resources Approved Programs.

**Overseas Listing**

Establishment 0648 is USA listed and operates under a Department of Agriculture and Water Resources Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

**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 DA Meat Notice 2012/03 and DA MAA 1231 - United States of America - Management of Shiga Toxin-Producing Escherichia coli in Beef intended for Grinding. The HACCP reassessment has determined that while STEC may be a potential hazard on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazard has been effectively controlled resulting in it not being reasonably likely to occur on product and the current HACCP plan is adequate to address these hazards.

The reassessed HACCP Plan included a review of the below:

- *pre-slaughter wash.*

- *sealing of the weasand.*
- *tying and bagging the bung.*
- *carcase trim to remove visible contamination with zero tolerance.*
- *spacing of carcasses to prevent cross contamination.*
- *cold chain program to prevent microbial growth.*

to reduce, eliminate or control Toxin producing Escherichia Coli (O157:H7, O26, O45, O103, O111, O121 & O145)

**Verification of Shiga Toxin producing Escherichia Coli (O157:H7, O26, O45, O103, O111, O121 & O145)**

**Sampling**

To verify the ongoing effectiveness of these interventions Establishment 0648 conducts sampling and testing of Beef Trimmings in accordance with DA Meat Notice 2012/03 Shiga Toxigenic Escherichia coli testing of raw ground beef components intended for export to the United States of America and its territories (N=60 Method).

**Hold and Release**

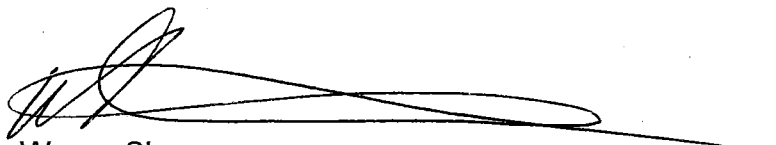
All product is subject to a 'Test, Hold and Release' sampling procedure. Only product that has complied with the HACCP requirements and returned negative test results for *E coli* O157:H7 and STEC (O26, O45, O103, O111, O121 & O145) are released for shipment.

**Laboratory**

Samples are tested by accredited and Department of Agriculture and Water Resources approved laboratories screening for *E coli* O157:H7 and STEC (O26, O45, O103, O111, O121 & O145) in compliance with ISO/IEC17025

**Testing**

The test methods used are the GDS and Bax Methods. Any presumptive positive results are reported immediately to the Quality Assurance Manager and the Department of Agriculture and Water Resources on Plant Veterinarian at Establishment 0648. Samples are then sent to another NATA accredited, Department of Agriculture and Water Resources Approved, laboratory for confirmation.



Wayne Shaw  
**General Manager**