

John Dee Warwick Pty. Ltd.

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04/ September/2017 John Dee Warwick Annual HACCP Plan Reassessment.

John Dee Warwick, Est 243, processes cattle under an Australian Government Department of Agriculture and Water Resources approved HACCP based quality assurance program.

As required by MAA1231 "United States of America - Management of Shiga Toxin-Producing *Escherichia coli* in Beef Intended for Grinding", John Dee Warwick has conducted a review of the production process and carried out a verification of the system for the production of products intended for grinding.

The HACCP Team has concluded that based on the control measures in place that STECs (inc *E.coli* 0157:h7) is a hazard reasonably unlikely to occur on meat products produced at John Dee Warwick, Est 243.

John Dee Warwick has in place a system of

- Standard Operating Procedures for the control of hygiene and sanitation in the Establishment.
- Standard Operating Procedures and Safe Work Instructions for the sanitary processing of carcasses and offal items during slaughter, carcass chilling and product chilling/ freezing.
- Monitoring of Critical Control Points
- Objective monitoring of products and processes based on the AQIS Meat Hygiene Assessment (2nd edition) program that includes corrective and preventative actions.
- Carcass hygiene monitoring that complies with the requirements of the AQIS Meat Notice 2003/06 Revised ESAM Program (*E.coli* and Salmonella).
- Microbiological testing of products that complies with the requirements of Microbiological Manual for Sampling and Testing of Export Meat and Meat Products - *Escherichia coli* testing of raw ground beef components intended for export to the United States of America and its territories
- A review of monitoring documentation and testing results prior to release of products to commerce (Pre- Shipment Review).

The John Dee Warwick HACCP plan requires that

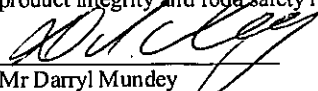
- Cattle are sourced from vendors who correctly complete the National Vendor Declaration.
- All cattle are washed with potable water prior to slaughter.
- Hygienic dressing procedures are followed during processing.
- Carcasses are inspected prior to chilling for visible contamination.
- Carcasses are subject to a spray application of Lactic Acid (1.5%) post processing.
- Carcasses are subject to a chilling regime that controls the growth of identified hazards and complies with the Australian Standard AS 4696-2007.

The microbiological testing of beef products destined for grinding in the USA is conducted at the rate of 12 cartons per 700 cartons (max) with 5 samples taken per carton and then the sample is assessed Symbio Brisbane NATA approved laboratory (#2455) using test method BAX RT *E.coli* 0157:h7 AOAC 031002/ BAX STEC Screening.). To date (04/09/2017) two confirmed STECs (inc *E.coli* 0157:h7) have been detected in the samples tested.

All product intended for grinding in the USA is held on plant pending a clear test result for STECs (inc *E.coli* 0157:h7) before being released to commerce.

Australia is listed by the OIE (Office International des Epizooties) as having "Negligible Risk" for BSE. John Dee Warwick complies with the requirements of AQIS Market Access Advice - MAA0834 United States Specified Risk Material derogation and proposed downer cattle rule.

John Dee Warwick is confident that through the Company's commitment to the quality system, its products meet all customer specifications, product integrity and food safety requirements


Mr Darryl Munday
Quality Assurance Manager /HACCP Coordinator.
John Dee Warwick
04/09/2017