



KIMBERLEY MEAT COMPANY PTY. LIMITED

A.C.N. 64 159 933 392

HEAD OFFICE

PO BOX 2724

BROOME WA 6725

E-MAIL: charliem@kimberleymeat.com.au

US Supply Letter of Guarantee

Kimberley Meat Company

Establishment No. 2588

March 2018

1. Establishment Registration

Australian export operations are conducted under the regulatory controls of the Department of Agriculture Fisheries and Forestry (DAWR). DAWR 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

DAWR Veterinary Officers and Meat Inspectors have in addition to disease/health control, a fulltime on plant role, monitoring/auditing company performance in the discharge of their obligations under DAWR Approved Programs.

Overseas Listing

Establishment 2588 is USA listed and operates under DAWR Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

2. 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 DAWR Meat Notice 2002/13 and Federal Register Notice 9 CFR part 417 Docket Number 00-022 N dated 7 October 2002- *E.coli* 0157:H7

Contamination of beef products and DAWR MAA 1231- United States of America- Management of Shiga Toxin-Producing Escherichia coli in beef intended for grinding.

This includes the hazard consideration within the HACCP Plan of the additional non 0517 STEC's being 026, 0110, 045, 0103, 0121 and 0145.

The HACCP reassessment has determined that while STECs 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. This results in the hazard not being reasonably likely to occur on product and the current HACCP Plan is adequate to address the hazards.

The reassessed HACCP Plan reviewed all steps in the process including the following interventions:

- DAWR Ante Mortem on all livestock pre-slaughter
- Identification and management of ill or injured livestock
- Non-ambulatory livestock are segregate and humanely slaughtered as prohibited for export
- All cattle undergo belly wash in Lairage.
- Cattle are hosed in the hind leg area prior to shackling
- After stunning-sealing of weasand by application of a clip to prevent spillage
- Sealing of the bung via bagging to control cross contamination
- Line speeds are set to provide adequate time for hygiene inspections and dressing of the carcase.
- Sanitising of hands and operational/personal equipment between carcases for high risk activities
- Knife Sterilisation between carcases and knife steeling.
- All carcases are subjected to a final and ZTs contamination inspection.
- Chilling and freezing regimes to control microbial growth
- Product hygiene is continually monitored daily following the DAWR Meat Hygiene Assessment guidelines.
- Microbial testing of contact surfaces and employee's equipment is done weekly
- Microbial samples are taken and sent away for analysis under DAWR, ESAM and PHI Programs.

3. Verification *E.coli* O157:H7 & 6 STECS

Sampling

To verify the ongoing effectiveness of these interventions Establishment No.2588 conducts sampling and testing of Beef Trimmings for *E.coli* O157:H7 in accordance with DAWR Meat Notice 2012/04 Escherichia coli O157:H7 testing of raw ground beef components destined for export to the USA and USA 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 & 6 STECS are released for shipment.

Laboratory

Samples are tested by N.A.T.A Accredited Laboratory to conduct testing of meat products for *E.coli* 0517:H7 & 6 STECS

Testing

Screening test for *E.coli* 0157:H7 & 6 STECS are performed using method (Reference M62.7

4. BSE

Australian Legislation prohibits the feeding of all Restricted Animal Materials to all ruminants, including cattle.

All beef products destined for USA are free from SPECIFIED RISK MATERIALS (SRM).

All non-ambulatory, disabled or downer cattle are excluded from the Unites States Product Line.

Yours Sincerely,

A handwritten signature in blue ink, appearing to read 'Charlie McCann', is positioned above the printed name.

Charlie McCann

QA Manager/KMC