

Establishment 3416

HACCP REVIEW

August 2012

Est.3416 completed the reassessment of the HACCP plan in August 2012 in line with CFR Part 417 *E coli 0157:H7 Contamination of Beef Products*, and *FSIS Directive 10.010.1* and that due to the continuous and effective operation of the sanitary Standard Operating Procedures, Work Instructions, Meat Hygiene Assessment, Current CCPs, Corrective Action SOP and Pre-Shipment Review that *E. coli 0157:H7* and serotype 026, 045, 0103, 0111, 0121, 0145 is considered a hazard not reasonably likely to occur on carcasses or in meat products produced at this Establishment.

The HACCP team was assembled to review the existing HACCP program including a rework of the Hazard Analysis as applicable transfer amendments to the HACCP Plan.

The HACCP team consists of:

| Name | Position | Experience - Qualifications |
|--|-------------------------------|---|
| Pat Vandewinkel (HACCP Team Leader) | Operations / QA Manager | HACCP accredited Auditing Management Systems Food Safety Management MS Audit Team Leader SQF Expert AUSMEAT OIC 23 years Meat Industry experience |
| Lisa James | Compliance Manager | HACCP 12624, 12625 & 12626 accreditation Food Safety Auditor Ausmeat OIC 13 years Meat Industry experience |
| Brenton Staines | Boning Room Supervisor | 11 years Meat Industry experience |
| Gerald Cummings | Slaughter Floor Supervisor | 17 years Meat Industry experience |
| Simone Boyce | QA Officer | AUS-MEAT Standards Officer 9 years Meat Industry experience |
| Patricia Proctor | QA Officer | 10 years Meat Industry experience |
| John Auld | Livestock Manager | 11 year Meat Industry experience |

Process Flow Charts were reviewed for accuracy by walking the floor. Several inaccuracies were identified with the existing process flow charts. These were corrected by amending the Flow Charts and re-verifying the changes reflected the correct process flows.

Schedule of Products was reviewed and found to be accurate.

Significant Hazards were re-evaluated for likelihood of occurrence, severity if occurred and significance.

Hazard Analysis was conducted and confirmed 4 Critical Control Points:

- CCP 1 Slaughter Floor Final Trimming

- CCP 2 Carcase Chilling
- CCP 3 Meat/Offal Chilling.
- CCP 4 Offal Trim of Cheek meat, Head meat and weasands (Beef)

The Hazard analysis included a review of past monitoring results and plant performance, in particular the review included

- PHI data,
- ESAM Results,
- MHA Product Monitoring Records and ZT Detection Reports,
- 0157:H7 and serotype ecoli 026, 045, 0103, 0111, 0121, 0145 commercial testing results
- Work instructions/MHA Process Monitoring Records,
- SOP Monitoring Records,
- Contact Surface Swab Results

The analysis identified that a total of 66 samples were collected and submitted for analysis with 2 detection of E. coli 0157:H7. Due this period 9 samples were analysed for serotype ecoli 026, 045, 0103, 0111, 0121, 0145 without any detection.

HACCP Tables were reviewed in line with the findings of the Hazard Analysis.

References Used

- Guidance for Minimizing the Risk of Escherichia coli 0157:H7 and Salmonella in Beef Slaughter Operations – Published by FSIS.
- FSIS Generic HACCP Model for Beef Slaughter
- FSIS Directive 6420.0 – Verification For Procedures For Controlling Faecal Material, Ingesta, and Milk in Slaughter Operations
- Federal Register 9 CFR Part 417 Docket 97-082N
- Federal Register 9 CFR Part 417 Docket 98-003N
- Federal Register 9 CFR Part 417 Docket 97-047N
- FSIS Microbiological Hazard Identification Guide for Meat and Poultry Components of Products Produced by Very Small Plants – August 26 1999
- Beef Carcase Chilling – Use of Predictive Microbiology for Evaluation – Food Science Australia, Eustace, I and Vanderlinde, P. – December 2002.
- AS 4696:2002 Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption
- EC(M&MP)O 2005



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Patrick Vandewinkel
Operations Manager
4th September 2012