



1 February 2016

**AACo Northern Australia Beef Limited
Establishment 800**

1. Australian export operations are conducted under the regulatory controls of the Department of Agriculture. The Department of Agriculture 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

Department Agriculture Veterinary Officers and meat inspectors have in addition to disease and control a full time on plant role monitoring/ auditing company performance in the discharge of their obligations under Department Agriculture Approved program.

Overseas Listing

Establishment 800 is USA listed and operates a Department Agriculture Approved Arrangement program to produce, as well as other products bulk packed boneless manufacturing beef intended for grinding.

2. **HACCP Plan**

The HACCP Plan has been reassessed in accordance with Department Agriculture Meat Notice 2002/13 – E.coli 0157:H7 Contamination of beef products and DA MAA 1231 – United States of America – Management of Shiga Toxin Producing Escherichia coli in Beef intended for Grinding.

This included the hazard consideration within the HACCP plan of the additional non 0157 STEC's being, 026, 0111, 045, 0103, 0121 and 0145.

HACCP Reassessment

The HACCP plan has been reassessed 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 resulting in it not being reasonably like to occur on product and the current HACCP Plan is adequate to address these hazards.

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

- Department Agriculture ante-mortem on all livestock pre-slaughter
- Identification and management of ill or injured livestock
- Non-ambulatory livestock are segregated and humanely slaughtered as prohibited for export
- Cattle are assessed for cleanliness for slaughter
- Highly trained operators
- 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 appropriate to providing adequate time for hygiene inspections and dressing of the carcase
- Sanitising hands and equipment between carcases for high risk activities
- Knife sterilisation between carcases
- All carcases are subjected to final inspection and hygiene trim
- Zero tolerance is in place for faecal, ingesta and milk spillage
- Chilling and freezing regimes to control microbial growth
- Product hygiene is monitored daily by Department Agriculture Meat Hygiene Assessment Guidelines
- Documented corrective and preventative actions are in place and followed
- Microbial testing of contact surfaces and product

3. **Verification E coli 0157:H7**

Sampling

To verify the ongoing effectiveness of these interventions Establishment 800 conducts sampling and testing of beef trimmings for E.coli 0157:H7 in accordance with Department Agriculture Meat Notice 2012/03 Escherichia coli 0157:H7 testing of raw ground beef components destined for export to the US and US Territories (N=60 Method).

Hold and Release

All product is subject to a "Test, Hold and Release" sampling procedure. Only meat that has complied with the HACCP requirements and returned negative test results for E.coli 0157:H7 is allowed to be shipped to the United States.

Laboratory

Samples are tested by an ISO17025 accredited laboratory to conduct testing of meat and meat products for E.coli 0157:H7 or a Supplier Laboratory which has been assessed and approved by McDonalds third party auditors using the APMEA Supplier Laboratory Audit Checklist for E.coli 0157:H7.

Testing

Screening tests for E.coli 0157:H7 are performed using AOAC 2005.04 Assurance GDS & AOAC 031002 Bax Real time for E.coli 0157. Potential positives are confirmed using the Bax.

BSE

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

All beef products destined to the USA are free from Specified Risk Materials (SRM).

All non-ambulatory, disabled or downer cattle are excluded from the United States product line.

Yours sincerely,



Naomi Smith
Quality Systems Manager
Australian Agriculture Company Limited