



**O'CONNOR**

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## **HACCP LETTER OF ASSURANCE Establishment 1265**

### 1. HACCP Re-Assessment 2017

Assessments of the HACCP system are undertaken in accordance with the regulatory conditions set by the Australian Department of Agriculture and Water Resources. This includes annual re-assessment in compliance with the requirements of the Food Safety and Inspection Service (FSIS) within US Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002.

The 2017 annual HACCP re-assessment has confirmed *E. coli* 0157: H7 is a significant food safety hazard reasonably likely to occur and, accordingly, is subject to the control measures implemented through the HACCP system intended to prevent, eliminate or reduce its occurrence to below detectable levels in boneless manufacturing meat produced by this establishment.

Non-0157 shiga toxin-producing *E.coli* serogroups 026, 045, 0103, 0111, 0121 and 0145 are determined food safety hazards reasonably likely to occur and are subject to the same set of control measures as *E. coli* 0157: H7.

Reassessment of the HACCP system reviewed all steps in the process including the following interventions:

- ) Assessment of cattle for cleanliness for slaughter;
- ) Occlusion of the esophagus prior to the hoisting of carcasses after slaughter;
- ) Dual knife sterilization for all de-hiding and bunging tasks;
- ) Sanitizing hands and equipment between carcasses for high risk activities;
- ) Tying and bagging the bung prior to evisceration;
- ) Line speed commensurate with the hygienic dressing and inspection of carcasses;
- ) Zero tolerance defects for fecal, ingesta and milk spillage removed by knife trimming;
- ) Validated chilling and freezing regimes to control microbial growth;
- ) Comprehensive microbial testing program for contact surfaces and product.

### 2. Verification E coli 0157:H7

#### Sampling

Est. 1265 conducts sampling and testing of Beef Trimmings for *E coli* 0157:H7 in accordance with 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).



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Hold and Release

All product is subject to "Test and Hold". Only product that has complied with HACCP requirements and returned negative test results for *E coli* O157:H7 is released for shipment.

Laboratory

All samples are tested at an independent off-site laboratory approved by the Australian Government and the National Association of Testing Authorities.

Screening tests for *E coli* O157:H7 are performed using AOAC 031002 DuPont Qualicon BAX System PRC Assay for Real Time *E coli* O157:H7. Potential positive results are confirmed using FSIS MLG 5.05.

Testing

In the past 12 months, 225 samples have been tested for with 0 positives for *E coli* O157:H7.

Calendar Year 2016	No. of Tests	Confirmed Positive
1 January - 31 March	58	0
1 April – 30 June	68	0
1 July - 30 September	47	0
1 October - 31 December	52	0

Richard Ford  
Manager  
Technical and Regulatory Affairs

31 January 2017