

# FINTEZ PTY LTD

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## Letter of guarantee

05/01/2015

### WITHOUT PREJUDICE

#### To whom it may concern.

**Fintez Pty Ltd Est. 3318** is an Australian Department of Agriculture (D.o.A) export registered independent boning room; receiving and processing product that is produced at export registered slaughtering establishments, principally **Midfield Meat International Pty Ltd;** Est. 180.

**Fintez Pty Ltd Est. 3318** maintains a record of a “letter of guarantee” from supplying slaughtering establishments confirming that their HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control ***E.coli 0157:H 7 and 6STEC***.

**Fintez Pty Ltd, Est. 3318** confirms that it’s HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control ***E.coli 0157:H and 6 STEC*** .

This reassessment has determined that *E.coli 0157:H7 and 6STEC* are **reasonably likely to occur** on meat products **without** the effective implementation of the Company **HACCP** plan.

The reassessment of the HACCP plan has recently been audited and approved by Officers of the Australian Department of Agriculture, (D.A).

The reassessed HACCP plan includes the following interventions:-

- Supplier of carcasses “letters of guarantee”
- The effective trimming of any inadvertent contamination on carcasses.
- The maintenance of temperature controls of product below to be stored at below 7 degrees Celsius.
- The extensive use of D.A approved Standard Operating Procedures (SOP) and specific to task work instructions to ensure reliability and consistency of operator performance.
- Extensive training of all operators using the nationally accredited MINTRAC training process, including a focus on the key elements namely, personal hygiene and sanitation and quality assurance.
- Microbiological control programs for personal hygiene, equipment and contact surfaces.
- Exhaustive pre-shipment review procedures are conducted to ensure that only product compliant with HACCP requirements and tested negative for *E.coli 0157:H7* are shipped from the Establishment..
- The foregoing is designed to reduce, eliminate or control *E.coli 0157:H7*. The efficacy of these interventions is verified by the microbiological testing for the presence of *E.coli 0157:H7* on boneless meat products by D.A on a monthly verification basis in accordance with AMN 2012/03.
- Have developed and implemented Food Safety and Quality Systems that are compliant with the requirements of the Global Food Safety Initiative (GFSI) and achieved certification to the current BRC Global Standard for Food Safety.

**Est. 3318** operates an *E.coli 0157:H7*-testing program prior to loading for export. The testing program is conducted in accordance with **AMN 2012/03**. The program is designed to test at a minimum rate of **N=60** a randomly sampled Lot of not more than 700 cartons produced, within a defined operating period of product destined for grinding in the USA (or it’s territories) generating a sample of 375grams per sampled LOT. The results of the testing regime is notified in accordance with the provisions of FSIS Directive 10,010.1 (Revision 3) 3/31/10, where a **Certificate of Analysis** (COA) is provided for each Container of product shipped.

**Only product that is compliant with the HACCP requirements and tested negative for *E.coli 0157:H7* is shipped to the United States of America.**

*This document is produced as commercial-in-confidence by FINTEZ PTY LTD as a requirement to comply with FSIS Directive 05-09 and Directive 10,010.1 Revision 3 (3/31/10). Accordingly this letter of guarantee can only apply to the uniquely identified “LOT” of cartoned product bearing a discreet shipping mark number for which a COA has been assigned that are maintained in that grouping and consigned in total to a registered facility for grinding.*

It is therefore considered that due to the reassessment of the **HACCP plan** in operation at **Est. 3318** and of the continued effective operation of the said plan detailed in the information provided herein, **Fintez Pty Ltd Est. 3318** has concluded that *E.coli* 0157:H7 and 6STEC are a hazard **not reasonably likely to occur** in it's meat products.

**Fintez Pty Ltd is committed to producing product of the highest safety and quality.**

Yours sincerely,

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Noel .M. Kelson  
Quality Assurance Manager  
**Fintez. Pty. Ltd. Est. 3318**