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**REASSESSMENT OF HACCP PLAN**  
**ESTABLISHMENT 612**

Norvic Food Processing confirms that its HACCP plan has been reassessed in accordance with US Federal Register Notice 9 CFR Part 417 Docket number 00-022N dated 7 October 2002. This reassessment has determined that E.coli 0157:H7 is a hazard that is reasonably likely to occur without the implementation of the HACCP plan.

The reassessment of Establishment 612 HACCP plan was audited February 2003 and approved by the Australian Quarantine and Inspection Service (AQIS).

The reassessed HACCP plan includes the following interventions:

- preslaughter live cattle wash
- clipping of the oesophagus
- pinning back of hide
- tying and bagging the bung
- briquets sawn with ball tipped bladed saw
- zero tolerance for visible ingesta and faeces after final trim on the slaughter floor
- contamination removed by operators when detected
- spacing of carcasses to prevent cross contamination
- chilling and freezing programmes to prevent microbial growth

to reduce, eliminate or control E.coli 0157:H7. The efficacy of these interventions is verified by microbiological testing for E.coli 0157:H7.

To verify the on-going effectiveness, Norvic Food Processing conducts sampling and testing of beef for E.coli 0157:H7. Est 612 has a NATA registered laboratory on site. A pre-sumptive test for E.coli 0157:H7 is performed daily as part of its HACCP verification, a test consists of five 75g grab samples from five randomly selected cartons a day, then 37.5g from each grab sample is used totaling 187.5g per test. Since commencing there have been no E.coli 0157:H7 positives detected. Testing commenced in August 1998 with approximately 1080 tests being conducted with no positives detected.

The pre-shipment review form is used to ensure all requirements have been met before exporting to the USA.

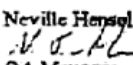
Only product that is compliant with HACCP requirements and tested negative for E.coli 0157:H7 is shipped.

Procedures to be followed if a positive result occurred

1. AQIS would be notified.
2. All products from that production lot would be rejected for export and retained under control of AQIS.

Due to the reassessment of Establishment 612 HACCP plan and of its continued effective operation, detailed in the information provided here, Establishment 612 has concluded that E.coli 0157:H7 has been reduced to below detectable levels.

The management of Est 612 is committed to producing the highest quality, food safe product possible.

Neville Hensel  
  
QA Manager