



# Western Meat Packers Group

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## HACCP STATEMENT OF COMPLIANCE

January 2015

### 1. Background

Shagay Pty Ltd trading as the Western Meat Packers Group (WMPG) operates an export boning room, Establishment Number 89. Carcasses are obtained from offsite USA registered abattoir Establishment Number 968 trading as Western Meat Processors within the Western Meat Packers Group.

### 2. HACCP

All establishments have in place a fully documented HACCP Plan – based Quality Assurance “Approved Arrangements” which have been established by the Australian Governments Department of Agriculture (DA) which has been assessed and approved by the DA.

### 3. Approved Arrangements

- Complies with DA guidelines for meeting FSIS Pathogen reduction/HACCP requirements
- Is audited by on plant DA Inspectors
- Audited every two months by External Senior DA Veterinary Officer
- Have been subjected to detail verification audits by external DA Auditors and found to meet DA and FSIS requirements

### 4. Approved Abattoir Establishment Number 968 has taken the necessary steps to prohibit the slaughter of non-ambulatory disable cattle and the elimination of specific risk materials (SRM) from the human chain. The Approved Arrangement, BSE Operating Procedures (SOPs) provide clear and concise work instructions as to the handling and exclusions of (SRM) materials from the processing of meat and offal's as determined by the DA Meat Notice 2004/04 and FSIS interim Final Ruling Notice 9-04.

These procedures have been audited by the DA and 3rd Party Commercial Auditors and found to be compliant with the DA and FSIS regulations. WMPG 00-022n dated 07 October 2002 and E.coli O157:H7 and 6STECS contamination of Beef.

Establishment Number 968 HACCP Plan has 2 CCP's in place that reduces E.coli, O157:H7 and 6STECS to undetectable levels. The first CCP is on the slaughter floor at the final carcass hygiene trim, where the critical limits are: No visible faecal, ingesta, milk or urine contamination to be detectable.

The second CCP has been identified as carcass chilling where the critical limit is reduction in surface temperature to <7.0 Celsius within 24 hours of active chilling commencing and there after maintaining surface temperature of <7.0 Celsius on all surfaces of the carcass. This is to achieve refrigeration index (RI).

- Average of RI <1.5 Celsius
- 80% of RI's <2.0 Celsius
- Maximum RI +2.5 Celsius

**Shaygay Pty Ltd as trustee for the Shaygay Unit Trust trading as Western Meat Packers Group**

#### Associate Companies

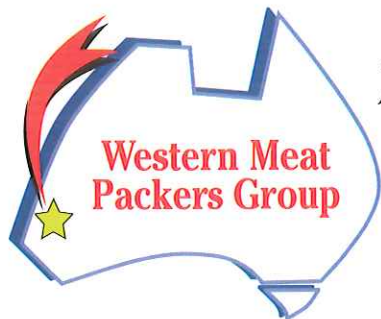
Western Boning Services Pty Ltd  
ABN 20 149 880 376  
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Western Cold Stores Pty Ltd  
ABN 42 981 811 690  
Phone +61 8 9446 4077

Western Meat Processors Pty Ltd  
ABN 88 568 125 181  
Phone +61 8 9755 5943

Western Refrigerated Transport Pty Ltd  
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At Establishment number 968, the re-assessment of the HACCP plan includes interventions and other measures of prevention or corrective actions as recommended by the FSIS.

- Washing or injection of cattle with heavy hide faecal contamination (verified by inspection of the hide-on carcasses by Quality Assurance Assessors)
- Occlusion of the oesophagus after stunning/bleeding (verified by Quality Assurance Assessors or nominated operatives carrying out their work procedures)
- Identification using tags of carcasses where faecal/ingesta leakage is suspected or occurs during dressing procedures which prepare for removal of the gastrointestinal tract (verified by the Quality Assurance Assessors or nominated operatives carrying out his/her work procedures)
- Tagged carcasses subject to intensified inspection and where necessary, intensified trim and operational sanitation procedures prior to chilling (verified by the Quality Assurance Assessors or nominated operatives carrying out his/her work procedures)
- Carcasses surfaces are rapidly dry chilled to <7c prior to load out.

### 5. Boning Establishment number 89

The efficiency of those interventions are verified at Establishment 89 by microbiological testing of boned meat products for the presence of E.coli O157:H7 and 6STECs using N=60 protocol as stated in AQIS Meat Notice 2008/05 Escherichia coli O157:H7 testing of raw ground beef components destined for exports to the US and US territories.

Samples for testing are sent to N.A.T.A / DA approved laboratory. The sampled lots will be held and controlled by the company until the test results for the lot has been obtained and is negative for E.coli O157:H7 and 6STECs. Any product contaminated with E.coli, O157:H7 or STECS will NOT be released to the commerce trade and the disposition of the product will be determined by Department of Agriculture Senior Veterinary Officer.

Following the reassessment of Establishment Number 968 and Establishment Number 89 HACCP Plans and then continue effective operation, as detailed above, WMPG has concluded that the prevalence of E.coli O157:H7 and 6STECs have been reduced to undetectable levels.

The Western Meat Packers Group is committed to producing the highest quality and safest product possible. If you require further information please feel free to contact me.

Yours Sincerely

Charlie McCann  
Quality Assurance Manager  
Western Meat Packers

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