



ANZCO Foods Canterbury Ltd (ME78)

4th January 2018

To Whom it May Concern

A USDA Food Safety and Inspection Service (FSIS) notice titled "*E. coli* 0157:H7 Contamination of Beef Products" requires all **US** establishments to reassess their HACCP plans with respect to control of *E. coli* 0157:H7 based on new information that *E. coli* 0157:H7/NM is more prevalent in the U.S. than previously thought.

The agency requires certain actions to be undertaken where it is determined that *E. coli* 0157:H7 is a hazard reasonably likely to occur, including an intervention (microbiological decontamination) step.

Where it is determined by the reassessment that *E. coli* 0157:H7 is not reasonably likely to occur, FSIS expects that this position is scientifically justifiable and documented.

ANZCO Foods Canterbury Ltd (ME78) has reassessed its HACCP plan to determine whether or not *E.coli* 0157:H7 is a hazard that is reasonably likely to occur in beef exported to the United States, Canada or any other market.

From the review of the HACCP plan *E.coli* 0157:H7 is not a hazard that is reasonably likely to occur in beef meat from ANZCO Foods Canterbury Ltd (ME78). Below are statements of justification.

- 1 Our premise ME78 has participated in the national monitoring programme for *E. coli* 0157:H7 for premises exporting beef to the United States since October 1998. The programme has been used since July 1998 with the understanding of both exporters and importers that it meets the requirements of US Directive 10010.1. Twelve cartons (at 27.2 kgs) of beef are randomly selected each day from this premise. A composite sample of 80g is collected from multiple locations within each carton, and composited (960g) for analysis. All analysis are carried out in laboratories approved and audited by the New Zealand government, and are certified to ISO17025. Analytical methods meet the requirements of FSIS Directive 10010.0, and include enrichment, screening with AOAC approved ELISA and VIA kits, and isolation using immunomagnetic separation (IMS) procedures.

In June 2012 testing commenced for Non O157 STEC according to Technical procedures for monitoring Non O157 Shiga Toxin-Producing *Escherichia coli* using GDS – Top STEC (eae) Procedure 55191.R003.092011.

Up to the end of the 2017 processing season a total of 40,307 cartons have been tested from ANZCO Foods Canterbury.

ANZCO Foods

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CMP Canterbury Limited trading as ANZCO Foods

Results Summary

Season	2016	2017
Carton Sampled	2,916	2,868
O157:H7	0	2
Non O157 STEC	0	6

The six positive non-O157 STEC positives occurred in a two-week cluster and have been extensively reviewed internally by ANZCO Foods Canterbury and by MPI, for further information on this please refer to *E.coli Positive Corrective Action Plan and HACCP Review Nov16*.

Only product that is compliant with HACCP requirements and has tested negative for E.coli O157:H7 and Non O157 STEC is shipped to STEC sensitive markets.

Based on the above, and as a result of the review of the HACCP plan, E. coli O157:H7 and Non O157 STECs are considered not to be a hazard that is reasonably likely to occur in beef meat produced at ANZCO Foods Canterbury ME78.

In addition all the agreed testing has been carried out for Salmonella and this has never been detected on beef tested at ME78.

- 2 The removal of contamination is carried out on the Detain and once removed, a government meat inspector checks and passes the carcasses.
- 3 While the review of our HACCP plan has shown *E.coli* O157:H7 and Non O157 STEC are not a hazard that is reasonably likely to occur in beef meat from ANZCO Foods Canterbury Ltd (ME78), we have in place numerous interventions and controls to minimise the occurrence of contamination of carcasses and these include.
 - All cattle are washed with potable water prior to slaughter. All of these cattle are accompanied by an Animal Status Declaration signed by the person in charge of the cattle on the farm. All cattle slaughtered at ANZCO Foods Canterbury Ltd (ME78) are grass feed.
 - Sterilization of equipment in 82°C water between each carcass prior to inspection.
 - An approved SSOP programme that is based on Good hygienic practices that meets all requirements of the MPI.
 - Good Hygienic Practice (GHP) that monitors opening cuts in regards to the transfer of contamination from Hide. GHP is monitored by trained supervisory staff on a run by run basis.
 - All oesophagus are clipped to ensure no gut content contamination.

- Plastic bags are applied and sealed on all bungs to prevent spillage.
 - A CCP that monitors the removal of any defects noted at meat inspection.
 - A ZFT programme that monitors the effectiveness of the process. The programme meets the requirements of the FSIS "US Pathogen Reduction/HACCP Final Rule"
 - All operators are trained and each processing step is listed in the HACCP plan has a task instruction that is signed off by the staff member and their supervisor.
- 4 Each process step is monitored by the supervisor who records these checks on the relevant check sheet. Each program is subject to internal audit by our stand alone compliance team and external verification by MPI. Both internal and external audits show the premises to be maintaining a very high level of compliance.
- On site MPI VS PBV audit level 6
 - MPI VS technical review is now conducted three-monthly in conformance with MPI Verification Statement of Policy.
- 5 The New Zealand Ministry for Primary Industries (MPI), the competent New Zealand authority recognized by FSIS, has also submitted a scientific case to FSIS supporting the position that *E. coli* 0157:H7 and Non O157 STEC are **NOT** reasonably likely to occur in New Zealand boneless beef.
- 6 ANZCO Foods Canterbury Ltd (ME78) conducts ongoing assessments of its HACCP plan based on production circumstances and results of extensive microbiological testing.

In closing and in light of the above information, ANZCO Foods Canterbury Ltd (ME78) has reassessed its HACCP plan, hazard identification and analysis, and concludes that *E. coli* 0157:H7 and Non O157 STEC are not a hazard that is reasonably likely to occur in beef exported to the United States, Canada or any other market. Our HACCP plan is continuing to meet New Zealand and US requirements.

Yours sincerely

A handwritten signature in blue ink, appearing to read "C. Fowles".

Craig Fowles
Technical Manager
ANZCO Foods Canterbury Ltd