

ANZCO Foods Kokiri Ltd (ME66)

January, 2019

To Whom It May Concern

A UDSA Food Safety and Inspection service (FSIS) notice titled “E. coli O157:H7 contamination of Beef Products” requires all **US** establishments to reassess their HACCP plans with respect to control of E. coli O157:H7 based on new information that E. coli O157:H7 is more prevalent in the US than previously thought.

The agency requires certain actions to be undertaken where it is determined that E. coli O157:H7 is a hazard reasonably likely to occur, including an intervention (microbiological decontamination) step.

Where it is determined by the reassessment that E.coli O157:H7 is not reasonable likely to occur, FSIS expects that this position is scientifically justifiable and documented.

Anzco Foods Kokiri Ltd (ME66) has reassessed its HACCP Plan to determine whether or not E.coli O157: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 O157:H7 is not a hazard that is reasonably likely to occur in beef meat from ANZCO Foods Kokiri Ltd (ME66). Below are statements of justification.

1. Our premises ME66 has participated in the national monitoring programme for E. coli O157: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 (@ 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 analyses 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 2018 processing season a total of 34,698 cartons have been tested from ANZCO Foods Kokiri.

Results Summary

	2017	2018
Carton Sampled	2,676	2,652
O157:H7	0	0
Non O157 STEC	0	2

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 Kokiri (ME66).

In addition all the agreed testing has been carried out for Salmonella and this has never been detected on beef tested at ME66.

- 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 Kokiri Ltd (ME66), 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 Kokiri Ltd (ME66) 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 Kokiri Ltd (ME66) 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 Kokiri Ltd (ME66) 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 that reads "N. Dobson".

Narelle Dobson
Compliance Team Leader
ANZCO Foods Kokiri Ltd