



PRIME RANGE MEATS LTD

Sussex Street, PO Box 5120

Invercargill

Phone: 03 2159 079 Fax: 03 2159 076

17th January 2020

To whom it may concern,

This letter is to confirm that Prime Range Meats Ltd (ME132) located at Sussex Street, Invercargill, Southland, New Zealand is registered under Section 22 of the Animal Products Act 1999. Risk Management Programme Identifier ME132/01.

Prime Range Meats Ltd maintains a fully approved HACCP plan and supporting systems inclusive of approved SSOP's as required by the USA OMAR and USDA requirements and is listed as an approved establishment to export.

External third party verification is completed by the Ministry for Primary Industries Verification Agency independent auditors and by the onsite MPI VA representative. MPI VA Technical Reviews are conducted on a three monthly basis in conformance with the MPI Verification Statement of Policy for a level 6 operating facility. Third party verification encompasses all US OMAR requirements inclusive of ensuring the HACCP plans are established to meet the US market access requirements; the inventory control system for eligible and ineligible product is set out as per Clause 2.3.2 of the OMAR and is fully operational; pre-shipment HACCP record checks are also completed as per OMAR requirements.

A CCP has been designated for Adult Bovine covering hazards from faecal and ingesta contamination. This CCP is part of the process controls within the HACCP plan that deliver Zero Faecal and Ingesta Tolerance (ZFT) of visible faecal and ingesta contamination. A Pre-Trim Control Point is also in place and CUSUM/LOT inspection is conducted in the boning room. Corrective and preventative measures are in place to manage any non-conformances.

Two CCPs are designated for the Bovine Bobby Calf HACCP plan:

CCP1 Hot Wash Intervention Step as per the US OMAR

CCP2 Zero Faecal and Ingesta Tolerance (ZFT) as per the US OMAR

The CCP for the Ovine HACCP plan is Zero Faecal and Ingesta Tolerance (ZFT).

Company systems are subject to internal audit by a standalone technical team and the company conducts regular ongoing assessments of its HACCP plan based on production circumstances and the results of extensive microbiological testing under the National Microbiological Database (NMD) monitoring programmes. These programmes include specific testing for Bovine and Bobby Calf for the Top 7 STEC: E.coli 0157:H7, and the six serogroups O26, O45, O103, O111, O121, O145, containing both the intimin (eae) and shiga toxin (stx) genes. This provides a specific pathogen-testing component for the company's verification of Good Hygienic Practice

(GHP), Sanitation Standard Operating Procedures (SSOPs) and Hazard Analysis and Critical Control Point (HACCP) based risk management plans. All testing conforms to US OMAR requirements.

An annual review is completed on the HACCP plan as required by the USA OMAR by a fully qualified and competent HACCP Coordinator who is based on site.

I can confirm that Prime Range Meats Ltd HACCP plan is continuing to meet New Zealand and US OMAR requirements.

If you require any further information or assistance with the above please do not hesitate to contact me.

Yours sincerely

A handwritten signature in black ink, appearing to read 'Janet Lea', with a stylized flourish at the end.

Janet Lea BSc (Hons), BA
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Prime Range Meats Ltd

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