

WALLACE CORPORATION LIMITED



Wallace Meats Waitoa ME100 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.

Our premises ME100 has participated in the national monitoring programme for *E.coli* 0157:H7 for premises exporting beef to the United States since 29 June 1998. From this date a total of 1662 samples have been collected and tested without detection of *E.coli* 0157:H7.

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. Five cartons (@ 27.2kg) of beef are randomly selected each day from the premise. A composite sample of 50gm is collected from multiple locations within each carton and further composited 250gm for analysis. All analyses are carried out in a laboratory approved and audited by the New Zealand government, and are certified to ISO Guide 25. Analytical methods meet the requirements of FSIS Directive 10010.1, and include enrichment, screening with AOAC approved ELISA and VIA kits, and isolation using immunomagnetic separation (IMS) procedures.

The outcome was, *E.coli* 0157:H7 is a hazard not reasonably likely to occur in beef meat from premises ME100.

Additionally the HACCP reassessment identified the following steps within our processes that are designed to eliminate contamination of carcasses.

- > Livestock washing prior to slaughter. The MAF VA on plant (veterinary authority) checks condition of cattle before slaughter.
- > The sealing of the Oesophagus with weasand clips.
- > Job descriptions, which detail correct hide opening techniques and personal hygiene procedures.
- > Sealing of the bung with a plastic bag and elastator ring.
- > Use of a ball point blade on the brisket saw.
- > Trimming of visible contamination.
- > Monitoring of product to ZFT (zero faecal tolerance) standard.

A Certificate of compliance confirming *E.coli* 0157:H7 testing is conducted on each lot of product shipped, highlighting that results are below detectable levels.

Only product that is compliant with the HACCP requirements and tested negative for E. Coli 0157:h7 is shipped to the United States. Wallace Meats Waitoa is committed to producing the highest quality product possible.

L. Warren

Les Warren
QA Manager
Wallace Meats Waitoa