

16 May 2003

**TO WHOM IT MAY CONCERN**

Establishment No 1912 Tabro Meat confirms that its HACCP plan has been reassessed in accordance with US Federal Register Notice No 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002. This reassessment has determined that E.coli O157: H7 is a hazard that is reasonably likely to occur without the implementation of the HACCP plan

This reassessment of Establishment No 1912 Tabro Meat's HACCP plan has been audited and approved by the Australian Quarantine and Inspection Service (AQIS)

The reassessed HACCP plan includes the following interventions

- Livestock washing prior to slaughter and ante-mortem inspection by an AQIS Veterinary Officer prior to slaughter
- Occlusion of the oesophagus during the slaughtering process
- Work instructions that detail good manufacturing practice for dressing techniques and personal hygiene procedures
- The use of a plastic bag and elastator ring to seal the bung
- The use of a ball point blade to prevent possible contamination when sawing the brisket
- Trimming of carcasses for visible contamination ensuring no zero tolerance defects pass the slaughter process
- Meat Hygiene Assessment of product and process monitoring against written work instructions
- Freezing of product in accordance with Australian Government Legislation namely the E (M) Os Export Meat Orders

All these interventions are designed to *reduce, eliminate or control E. coli O157: H7.*

The efficacy of these interventions are verified by microbiological testing for E. coli O157: H7

Testing is carried out by a N.A.T.A. (National Association of Testing Authority - Australia) approved external laboratory.

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Samples are collected at the rate of one per very one hundred cartons produced and analysed according to the Visual Immunoprecipitate Assay AOAC ( Association of Official Agricultural Chemists) Official Method 996.09 for E. coli O157: H7

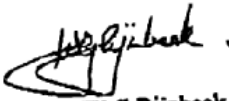
During the year 2003 to date a total of 636 samples have been collected and tested without detection of E.coli O157: H7

Since testing commenced in 1997 there has not been a positive detection for E.coli O157: H7 at Est. 1912

Only product compliant with HACCP requirements and tested negative for E.coli O157: H7 will be shipped. An E.coli Statement Certificate confirming E.coli O157: H7 testing is conducted on each lot of product shipped shows that results are negative (*below detectable levels*) is forwarded with each consignment

Tabro Meat Pty Ltd Establishment No1912 operates under an AQIS approved MSQA (Meat Safety Quality Assurance) program which documents all work procedures including microbiological testing. Tabro Meat is committed to producing the highest quality, food safe product possible

Due to the reassessment of Establishment No 1912 Tabro Meat's HACCP plan and of its continued effective operation, detailed in the information provided here, Establishment No1912 Tabro Meat has concluded that E. coli O157: H7 has been reduced to below detectable levels



W G Rijnbeek  
Quality Assurance Manager  
Tabro Meat Pty Ltd  
Est. 1912