



13/4/2016

To Whom It May Concern,

Establishment ME137 slaughters bovine animals and further processes these the following day as chilled carcasses with a deep meat temperature not exceeding 7°C. Aside from the chilling period the slaughter and boning process is continuous.

The HACCP plan is subject to annual reassessment. Directly following the reassessment, the HACCP plan is presented to MPI for final approval. The HACCP Plan is subject to independent verification on a daily basis by the site MPI VS veterinarian. MPI VS area manager audits occur at a 1 to 3 monthly frequency depending on performance against industry compliance standards.

Internal audits of the premise HACCP plans are completed as follows: -

- 100% Zero Faecal Tolerance monitoring check of production
- Pre shipment verification of monitoring checks daily
- Daily verification checks of monitoring are performed to specification
- 3 monthly internal audits of the HACCP plan and its implementation
- Annual HACCP review

Establishment ME137 has a comprehensive food safety system based on a validated HACCP Plan that is reflected in the companies Standard Operating Procedures and Zero Faecal Tolerance HACCP critical control point.

There are steps identified within the reassessed HACCP plan that are designed to prevent contamination of carcasses from E coli 0157:H7 and other pathogens, these steps include:

- Washing of livestock, with potable water prior to slaughter to remove visible contamination
- Standard Operating Procedures (SOP's) such as:
 - Staff Health and Hygiene.
 - Best practice operational slaughter and dressing techniques that comply with industry agreed standards
 - Sanitation program including both post-operational and operational sanitation practices.
 - Refrigeration Program
 - Detailed Work Instructions for all operational tasks performed.
- During processing, the carcasses are subject to a final inspection and trim, these operations have been nominated as a **critical control point** (as mandated by MPI NZ via the United States OMAR) for the identification and removal of all visible faecal and ingesta defects.

Establishment ME137 is a cold boning process. The process meets the NZ MPI published industry agreed standards for post slaughter temperature reduction and maintenance of product temperatures required to meet documented protocols for cold boning. Chiller validation for the temperature reduction of beef carcasses has been validated. Ongoing validation that the time temperature requirements are met is by the data collected continuous automatic temperature recording data obtained from each chilling cycle for each post slaughter cooling phase of bovine carcasses.

Establishment ME137 is fully committed to reducing micro contamination on meat and producing a safe and wholesome product of the highest quality in line with objectives of the ME137's documented HACCP plan.

The statements above include product shipped to Canada for re-export to USA.

If you require further information please do not hesitate to contact me.

David Hay

A handwritten signature in black ink, appearing to read 'David Hay', with a long horizontal flourish extending to the right.

Compliance Manager
Oamaru Meats Limited