



Taylor Preston Ltd
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To Whom it may concern

Taylor Preston is a registered export slaughterhouse facility with the designation ME 86.

Taylor Preston has an MPI (Ministry of Primary Industries) approved Risk Management Program and plant HACCP plans that meet New Zealand and Overseas Market Access requirements. To meet USA and Canada requirements one CCP for all species is to achieve ZFT (Zero Faecal Tolerance).

General requirements

Taylor Preston complies with New Zealand regulations for Food Safety and Export. These regulations are available on the MPI website (refer to www.nzfsa.govt.nz).

We also have robust documented programmes for all aspects of the premises covering all HACCP prerequisite programmes and SSOPs.

The HACCP plan is reviewed annually to ensure on-going compliance.

CUSUM is performed every half hour of production by independent, trained Quality Control personnel on primal and bulk products.

All stock supplied are accompanied by an ASD (Animal Status Declaration). This is a legal document and an MPI requirement. Documentation covers animal treatments, feed and traceability information. For your information, New Zealand prohibits the feeding of ruminant protein to ruminants.

Ante and post-mortem inspections are carried out by external government agencies i.e. respectively MPI Veterinarians and Asure Quality Meat Inspectors.

All Specified Risk Material is removed on the slaughter floor prior to boning.

Taylor Preston complies with the requirements of Burger King/YUM as well as the British Retail Consortium (BRC).

Packaging and other supplies are sourced from approved suppliers who undertake to meet our domestic and international requirements.

Shipping requirements are governed by compliance with "Overseas Market Access Requirements". Export Certificates will not be signed by MPI if such requirements are breached. Export Certificates for animal products are security controlled and tightly regulated by MPI.

Taylor Preston has documented security procedures to prevent tampering and contamination.

Microbiological Sampling

In New Zealand our microbiological sampling requirements are regulated by the Ministry of Primary Industries (MPI)

These have been accepted by the USDA as meeting "equivalency requirements" of the FSIS Pathogen Reduction: Hazard Analysis and Critical Control Point (HACCP) Systems; Final Rule.

This entails testing beef carcasses (ex-slaughter floor), primal cuts and bulk pack for Aerobic Plate Count and E. coli on a weekly basis. Salmonella is tested in a "sample window" of 6 weeks each season. No Salmonella has been detected.

N60 sampling is carried out on beef bulk on a daily basis in each boning room. Samples are tested for both E. coli 0157:H7 and Non-0157 STEC's of concern. Sample size and methodology is mandated in the E. coli testing program controlled by MPI. This protocol has been agreed to by FSIS.

Beef which has tested positive for E. coli 0157:1-17 and/or Non-0157 STEC's of concern will not be supplied for the production of raw ground beef products destined for consumption in the US or Canada. Cultural confirmation testing is carried out in the event of an E. coli 0157:H7 and/or Non 0157 STEC of concern presumptive positive result.

All samples for microbiological testing are sent to an external IANZ accredited laboratory.

RMP, and HACCP plans

Document Description	Document Identification
Taylor Preston Risk Management Program	RMP ME86/01
HACCP Plan: Ovine	QAP0196
HACCP Plan: Bovine	QAP0190
HACCP Plan: Caprine	QAP0198
HACCP Plan: Cooking and Seasoning	QAP0197
HACCP Plan: Size Reduction	QAP0199

USA Export Programme

Taylor Preston is listed as US eligible for beef, ovine and caprine products. We have full-time MPI veterinary presence on our site (3 full time MPI Verification Agency veterinarians on site) and are subjected to independent reviews from MPI officials specifically to meet US market access requirements.

The USDA also periodically visits New Zealand to review several premises at random.

Yours Sincerely



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