

**PRIMO AUSTRALIA**  
**SCONE ABATTOIR**  
**Est. 262**



Muffet Street, Scone NSW 2337  
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**14th September 2010**

**HACCP COMPLIANCE**  
**PRIMO AUSTRALIA SCONE ABATTOIR**

Primo Australia Scone Abattoir certifies that the establishment has a HACCP based Food Safety Program

The HACCP program and the reassessment of the program are approved by the Australian Quarantine Inspection Service (AQIS)

AQIS is responsible for auditing the establishments HACCP based program to ensure that it is reassessed in accordance with the Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 07 October 2002 – ***E.coli* O157:H7 Contamination of Beef Products.**

The reassessment of the HACCP plan is approved regularly audited by the Australian Quarantine and Inspection Service (AQIS) who also conduct on site monitoring and verification.

This reassessment has determined that while *E. coli* 0157:H7 may be a hazard likely to occur on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazard has been effectively controlled.

Intervention steps have been written into Work Instructions (WI) and Standard Operating Procedures (SOPs).

Microbiological testing of carcasses (ESAM) during processing and further testing of manufacturing meat destined for grinding forms part of the HACCP Plan verification.

Further testing of packaged manufacturing meat for *E.coli* O157:H7 is carried out according to AQIS Meat Notice 2008/05. This procedure applies to all beef bulk trim packs and other bulk packs such as primal and sub primal cuts destined for grinding in the USA and Canada. A lot at this establishment is defined as comprising of all cartons produced within a production day and does not exceed 700 cartons. Twelve (12) cartons are sampled across the days production which constitutes as a lot. Five slices of surface meat are removed from each carton, (a total of 60 slices from the 12 cartons i.e.  $12 \times 5 = 60$ ). Each slice weighs between 5 and 10 grams. The total sample weight from the 12 cartons weighs a minimum of 375 grams. The samples are taken from the carton after packing, prior to weighing and lidding. After collection, samples are stored in the refrigerator @ 4°C before being packaged and sent to an AQIS approved NATA accredited laboratory. A screen test is conducted at the laboratory and further testing is carried out if required. This is a test and hold procedure, no product is released into the market place until test results are back. If there is a positive detection of *E.coli* O157:H7 this product is then diverted to a heat treatment facility or destroyed through our on site rendering plant. Verification testing is carried out nationally by AQIS according to AQIS Meat Notice 2008/05.

A pre-shipment review of records relating to HACCP and supporting programs is conducted daily by the Quality Assurance Manager to confirm that only product that has tested negative for *E.coli* O157:H7 and that is compliant with our HACCP program is shipped to the U.S.A.

Primo Australia Scone Abattoir is committed to producing quality; food safe product through strict adherence to all elements of its HACCP based Food Safety Program.

Regards,



Peter Taylor,

QA Manager,

Est. 262

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