

FINTEZ PTY LTD

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Letter of guarantee

03/01/2012

WITHOUT PREJUDICE

To whom it may concern.

Fintez Pty Ltd Est. 3318 is an AQIS export registered independent boning room; receiving and processing product that is produced at export registered slaughtering establishments, principally Midfield Meat International Pty Ltd; Est. 180 and Est. 246..

Fintez Pty Ltd Est. 3318 maintains a record of a "letter of guarantee" from supplying slaughtering establishments confirming that their HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control *E.coli 0157:H7*.

Fintez Pty Ltd, Est. 3318 confirms that it's HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control *E.coli 0157:H*.

This reassessment has determined that *E.coli 0157:H7* is reasonably likely to occur on meat products without the effective implementation of the Company HACCP plan.

The reassessment of the HACCP plan has recently been audited and approved (December 2011) by Officers of the Australian Quarantine and Inspection Service. (AQIS).

The reassessed HACCP plan includes the following interventions:-

- Supplier "letters of guarantee"
- The effective trimming of any inadvertent contamination on carcasses.
- The maintenance of temperature controls of product below 7 degrees Celsius.
- The extensive use of AQIS approved Standard Operating Procedures (SOP) and specific to task work instructions to ensure reliability and consistency of operator performance.
- Extensive training of all operators using the nationally accredited MINTRAC training process, including a focus on the key elements namely, personal hygiene and sanitation and quality assurance.
- Microbiological control programs for personal hygiene, equipment and contact surfaces.
- Exhaustive pre-shipment review procedures are conducted to ensure that only product compliant with HACCP requirements and tested negative for *E.coli 0157:H7* are shipped from the Establishment..
- The foregoing are designed to reduce, eliminate or control *E.coli 0157:H7*. The efficacy of these interventions is verified by the microbiological testing for the presence of *E.coli 0157:H7* on boneless meat products..

Est. 3318 operates an *E.coli 0157:H7*-testing program in accordance with AMN 2010/03. The program is designed to cover each container Lot of cartons produced, within a defined operating period.

The results of the testing regime is notified in accordance with the provisions of FSIS Directive 10,010.1 (Revision 3) 3/31/10, where a Certificate of Analysis (COA) is provided for each Container of product shipped.

Only product that is compliant with the HACCP requirements and tested negative for *E.coli 0157:H7* is shipped to the United States of America.

It is therefore considered that due to the reassessment of the HACCP plan in operation at Est. 3318 and of the continued effective operation of the said plan detailed in the information provided herein, Fintez Pty Ltd Est. 3318 has concluded that *E.coli 0157:H7* is a hazard not reasonably likely to occur in it's meat products.

Fintez Pty Ltd is committed to producing product of the highest safety and quality.

Yours sincerely,



Noel .M. Kelson
Quality Assurance Manager
Fintez. Pty. Ltd. Est. 3318

This document is produced as commercial-in-confidence by FINTEZ PTY LTD as a requirement to comply with FSIS Directive 05-09 and Directive 10,010.1 Revision 3 (3/31/10). Accordingly this letter of guarantee can only apply to the uniquely identified "LOT" of cartoned product bearing a discreet shipping mark number for which a COA has been assigned that are maintained in that grouping and consigned in total to a registered facility for grinding.