



## HACCP MANUAL

Oakey Abattoir Pty. Ltd. Est. No: 558



# Oakey Abattoir Pty. Ltd.

A.B.N. 57 009 677 598  
(Incorporated in Queensland)

AS/NZ5 9001:2000  
CERTIFIED

P.O. BOX 156,  
OAKEY QLD 4401  
AUSTRALIA

PHONE: (07) 4691 1277  
FAX : (07) 4691 2738

18<sup>TH</sup> February 2011

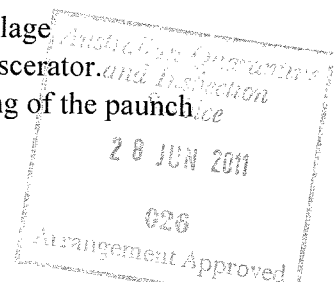
To Whom It May Concern:

Est. 558 Oakey Abattoir confirms that its HACCP Plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N 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.

The reassessment of Est. 558 Oakey Abattoir's HACCP plan has been audited and approved by the Australian Quarantine and Inspection Service (AQIS).

The reassessed HACCP plan includes the following interventions:

- AQIS personnel conduct an Ante-Mortem check on all cattle prior to slaughter
- A separate pen is provided to isolate suspect and sick or injured animals
- Livestock are given a thorough wash prior to slaughter
- Knocking box and receival cradle are washed between animals being slaughtered
- Occlusion of the oesophagus with a plastic plug prior to hoisting into the dressing position and further sealing by rodding and attaching a plastic clip
- A dual knife system is used on all tasks prior to hide removal
- The bung is sealed with a plastic bag and elastrator ring to prevent spillage
- The use of a ball tipped knife to eliminate the contamination of the eviscerator and inspection table
- The use of a ball tipped blade on the brisket saw to eliminate puncturing of the paunch
- The continuous sterilisation of the evisceration table with 82°C water
- Trimming of any contamination





# HACCP MANUAL

Oakey Abattoir Pty. Ltd. Est. No: 558

- An approved hot water decontamination cabinet is used between slaughter floor and to chiller entry using time temperature parameters as specified by FSIS
- Meat Hygiene Assessment is made of dressed carcasses with zero tolerance critical with attendant corrective and preventative actions as required to reduce, eliminate or control Ecoli O157:H7. The efficacy of these interventions is verified by microbiological testing for E coli O157.H7.

As well as the above interventions the following procedures are observed:

- Established Standard Operating Procedures and Work Instructions for control of sanitation and hygiene.
- Microbiological control programs for personal hygiene, equipment and contact surfaces and pre-shipment review procedures.
- Any animals tested for BSE are excluded from our raw material until the animal is cleared.
- Australian standards prohibit the feeding of MBM to any ruminant animal.
- All "downer" cattle are excluded from our raw material
- Air injected stunning is not used in our slaughter process.
- No specified risk material is allowed in our raw material.
- Animals are handled and slaughtered in accordance with Australian Welfare standards which include ante and post mortem inspection.

Under Est.558 Oakey Abattoir's Ecoli O157:H7 testing program, at least 12 in 700 bulk pack cartons are randomly tested for Ecoli O157:H7. Each tested carton is tested by taking 5 samples of 37.5 grams from that carton, blending those samples and testing a composite sample of 375 gms there from. Screening is conducted by our NATA accredited laboratory using MacConkey Broth enrichment and Immunocard -tat detection. Any positive screens are sent to Symbio laboratory for confirmation by Cultural and Polymerase chain reaction methods (BAX machine) of high sensitivity. During the 2010 production year 1629 cartons were tested without detecting any occurrence of Ecoli O157:H7.

Due to the reassessment of Est. 558 Oakey Abattoir's HACCP plan and of its continued effective operation, detailed in the information provided here Est.558 Oakey Abattoir has concluded that E coli O157:H7 is a hazard reasonably unlikely to occur in its products. No tested product is released for sale unless test results show that Ecoli O157:H7 has been reduced to below detectable levels.

Est. 558 Oakey Abattoir is committed to producing product of the highest safety and quality.

Pat Gleeson  
General Manager

