

25th February 2008.

To Roberto Zalapa
Burton Group

Tasman Group Services (Brooklyn) Pty Ltd Est. No. 688 confirms that it has system controls including HACCP, which are designed to control microbiological hazards / pathogens such as E.coli 0157:H7. The HACCP plan has recently been reassessed in accordance with "Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 24th June 2004-E.Coli 0157:H7 contamination of beef products.

Following the reassessment, the Australian Quarantine & Inspection Service (AQIS) audited and approved the HACCP Plan in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N. This Establishment is committed to producing the highest quality and food safe product possible. Daily audits by on-site AQIS staff and monthly audits by the AQIS Area Technical Manager ensure constant surveillance and compliance of the system.

This Establishment undertakes microbiological including E.coli 0157:H7 monitoring as part of its HACCP verification and concludes from its test results that E.coli 0157:H7 is a hazard reasonably unlikely to occur in its products.

The reassessed HACCP plan reviewed all steps in the process including the following interventions:

- AQIS ante-mortem on all livestock pre-slaughter
- Segregation of all sick/ill or injured livestock into a separate suspect pen
- Non-ambulatory livestock is segregated and prohibited from export to the USA.
- Any cattle that are heavily soiled are withheld from slaughter until such time that they have been washed and are suitable for slaughter
- Pre-wash of cattle prior to slaughter
- Automatic washing of shackling table in between carcasses
- Sealing of weasand by the application of a clip to prevent spillage
- Bagging of the bung
- The use of a ball tipped brisket saw to prevent rupturing the paunch
- The continuous sterilisation of the evisceration table
- A separate side rail to trim retained carcasses
- All carcasses are subject to a final inspection and hygiene trim
- A zero tolerance criteria for faecal, ingesta and milk spillage
- Product hygiene is monitored daily following the AQIS Meat hygiene Assessment Guidelines
- Documented corrective & preventative actions to be followed
- Microbial testing of contact surfaces, workers equipment, carcasses and carton product
- On-going training of new and old employees

To reduce, eliminate or control E.coli 0157:H7. The efficacy of these interventions is verified by microbiological testing.

The strict adherence by company staff to the Standard Operating Procedures which include the following;

- Cleaning & Sanitation
- Operational Sanitation
- Personal Hygiene
- Preventative Maintenance
- Training
- Internal Audits
- Written Work Instructions on all procedures

Operators adhering to Good Manufacturing Practices such as;

- Knife and cutting equipment sterilisation
- Washing of hands & arms when necessary
- Wearing of rubber disposable gloves over mesh & non-cut gloves
- The use of spear cuts for all hide opening cuts
- Prevention of hide roll in
- Immediate trimming of contamination
- Retain tagging of any carcasses that need further trimming

Chilling is an important step in the prevention of microbial growth. The HACCP Plan has recognised this step as a CCP. Microbial testing has been performed to validate the chilling performance on each chiller. The data collected from this testing indicates that the current chilling practices show a decrease in bacterial growth. Data loggers are used daily as a form of verification of the chilling standards, this shows that we are able to adhere to the CCP time and temperature parameters.

In addition to this, daily microbial testing is performed on carcasses as per AQIS ESAM guidelines. These tests involve the screening for generic E.coli, salmonella and total plate count this testing is mandatory and overseen by AQIS. This testing is used as a process control tool and the results are entered by AQIS into a national database.

Testing is performed daily for E.coli 0157:H7 on end product (beef and bobby veal) destined for grinding in the US market. This testing is performed throughout the course of the day and samples are sent away for testing daily. A sample is removed from each manufacturing line produced. All product is tested in lots and is held until the test results have been confirmed. When the samples have been cleared as negative the cartons are then able to be shipped. All testing is performed by an independent AQIS approved laboratory. No product is released until test results are confirmed avoiding any possibility of a product recall.

Procedures to be followed if a positive result occurred

1. AQIS would be notified.
2. All products from that production lot would be rejected for export and subject to heat sterilisation in Australia under control of AQIS.
3. HACCP Plan reassessed

With the reassessment of our HACCP plan and its continued effective operation detailed in this document, we have concluded that E.coli 0157:H7 is a hazard reasonably unlikely to occur in our products. Only product that is compliant with the HACCP requirements and tested negative for E.coli 0157:H7 is shipped to the USA.

Tasman Group Services (Brooklyn) Pty Ltd Est.688 is committed to producing product of the highest safety and quality.



Rod Mitchell

Quality Assurance Manager
Tasman Group Services (Brooklyn) Pty Ltd
Establishment No.688.