



# A.F.C. ABATTOIRS PTY LIMITED

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**Revised: 10 July, 2003**

## **REASSESSMENT OF HACCP PLAN AFC ABATTOIRS ESTABLISHMENT No 194**

AFC Abattoirs offers this letter of guarantee relating to our HACCP based Food Safety Systems.

Australian Quarantine Inspection Service (AQIS) is the Australian Government authority responsible for ensuring that this establishment's HACCP plans have been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 07 October 2002 and titled "*E. coli 0157:H7 Contamination of Beef Products*".

AFC Abattoir has re-accessed its HACCP Plan and implemented the re-assessed plan from January 31, 2003. AQIS has endorsed the re-assessment and continues to verify its implementation through regular monthly audits.

### **Prevention procedures**

The reassessment of our HACCP Plan identified the interventions as detailed on the following schedule.

### **Verification**

As part of the HACCP Plan verification, microbiological testing of carcasses (ESAM) is performed during processing and end point testing on beef products destined for grinding. End point testing for *E. coli* 0157:H7 follows the guidelines set out in the Australian Meat Council (AMC) Guideline.

AFC Abattoir commenced testing for *E. coli* 0157:H7 in September 1997. Over this period, we have conducted a sampling program involving over 14,700 cartons. To date, the positive detection rate is less than 0.0136%

### **Summary**

AFC Abattoirs has reassessed its HACCP Plan and has concluded that *E. coli* 0157:H7 is a hazard that is likely to occur in products produced by this establishment.

We confirm that only product that has tested negative for *E. coli* 0157:H7 and that is compliant with our HACCP Program is allowed to be shipped to the U.S.

AFC Abattoirs is committed to producing quality, food safe product through strict adherence to all elements of our HACCP Program.

Yours Faithfully  
**AFC Abattoirs Pty Limited**

**Peter Fullelove  
Group General Manager**

## Attachment A

The reassessment of our HACCP Plan identified the following interventions intended to prevent contamination of carcasses from E. coli 0157:H7 and other pathogens during slaughter and boning.

- Cattle undergo ante mortem inspection prior to slaughter by an authorised AQIS Officer.
- Lairages are kept clean, pens are hosed out between individual lots, and races are hosed as required to remove zero tolerance contamination.
- Cattle are handled quietly and humanely prior to and during lairage to avoid stress.
- Cattle are washed prior to slaughter to ensure hides are free from zero tolerance contamination when presented for slaughter. In addition, cattle receive a final potable water body wash to dampen hair to avoid fallout from hides during processing.
- An additional dedicated Quality Assurance Officer is assigned to monitor procedures from cattle receipt to hide removal.
- Documentation is maintained to ensure cattle identity and traceability.
- Strict control of line speeds, shift manning levels and operator training are adhered to.
- All dressing procedures are preceded by the operator washing hands with soap and water, and sterilising knives and equipment in 82°C water.
- Oesophageal occlusion plugs are inserted prior to hoisting.
- Two knife sterilisation and spear cuts are used in all hide on procedures.
- Operators are trained using work instructions designed to eliminate contamination of the carcass.
- The exposed weasand is bagged after thoracic stick.
- The bung is bagged and pushed into the abdominal cavity prior to the removal of the hide.
- The hide is removed without the hide touching the dressed carcass.
- A ballpoint brisket saw blade is used to avoid rupturing the paunch.
- A dedicated Quality Assurance Officer is assigned to monitor procedures and product from evisceration to carcass chilling.
- Carcasses contaminated during evisceration are retained and trimmed to remove any visible zero tolerance contamination.
- Carcasses are inspected by an Authorised AQIS Officer.
- Carcasses are inspected and trimmed to ensure no visible zero tolerance contamination remains on the carcass prior to leaving the slaughter floor. **(CCP1)**
- Carcasses enter chillers within one hour of dressing.
- Carcasses are chilled to 7°C within 20hrs from the commencement of active refrigeration. **(CCP2)**
- Carcass preparation area and boning room temperature maintained below 10°C.
- Carcasses are inspected and trimmed prior to boning to ensure no visible zero tolerance contamination remains on the carcass.
- Product is under active refrigeration within 1 hour of boning.
- Chilled product is reduced to 7°C within 20hrs from boning. **(CCP3)**
- Chilled product is stored between -2°C and +1°C.
- Frozen product is reduced to -6°C within 48hrs of boning. **(CCP4)**
- Frozen product is stored at or below -12°C.

### Other supporting programs

- Sanitation Program
- Personal Hygiene Program
- Training Program
- Written work instructions for all operational tasks throughout the process