

**AUSTRALIA MEAT HOLDINGS PTY LIMITED**

Incorporated in Queensland

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Head Office:

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**LETTER OF GUARANTEE  
AMH Establishment 384 Assessment of HACCP Plans**

In the year 2002 AMH Establishment 384 conducted a reassessment of its HACCP plans in accordance with 9CFR Part 417 [Docket no.00-022] E.coli 0157:H7 Contamination of Beef Products.

The outcome of the reassessment determined that E.coli 0157:H7 is a hazard reasonably unlikely to occur, this remains the current position. The basis for this decision is the results of carcass and end product testing for E.coli 0157:H7.

Testing has been performed since June 1998. During this time up to and including December 2003, a total of 6233 tests have been conducted with a positive detection rate of 0.016%.

On this evidence, the existing critical control points (CCP's) are considered adequate to control the hazard. The CCP's are:

- CCP1. Carcass hygiene trimming (slaughter)
- CCP2. Chilling hot carcass sides
- CCP3. Chilling cartoned Boneless and Bone in Beef
- CCP4. Freezing cartoned Boneless and Bone in Beef

The foundation for this performance is laid by the stringent controls exerted over the slaughter process. These controls include process and carcass monitoring in addition to CCP monitoring.

Process monitoring of operator performance for compliance with hygiene procedures is assessed for 100% compliance, no tolerance applies, any breach of requirements results in supervisor intervention, these are all documented.

Three vital hygiene aspects in controlling the slaughter process are:

- (i) Presenting livestock in a clean state for slaughter.
- (ii) Two knife sterilisation. During hide removal and evisceration, knives are changed between bodies and also following hide opening cuts including accidental ones.
- (iii) Butchers wash hands using warm water and soap between bodies.

Butchering performance is scored by the assessment of carcass hygiene prior to any hygiene trimming being performed. This inspection is not a regulatory requirement but it is the best measure of each operator's performance/job outcome, adverse trends are detected and corrected early. The intent is to focus on getting the job right in the first instance which lessens the risk of contamination and also confirms the operator's performance observed at process monitoring is maintained.