



"THE NATURAL BEEF COMPANY"

TO WHOM IT MAY CONCERN.

SOUTH BURNETT BEEF ESTABLISHMENT 222 E. COLI O157:H7 STATEMENT OF COMPLIANCE
This statement should be read in conjunction with the Australian Quarantine Inspection Service (AQIS) response to the FSIS, control of ESCHERICHIA COLI O157:H7 by the Australian beef industry.

In response to your request concerning food safety, South Burnett Beef Establishment 222 confirms it has process controls, including its HACCP that are designed to control microbiological hazards (for example E Coli O57:H7) The HACCP plan has recently been reassessed on December 6th 2002 in line with 9 CFR Part 417 E. coli O157:H7 Contamination of beef products, and FSIS Directive 10,010.1) and in accordance with 'Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002 - E. coli contamination of beef products and that E. coli O157:H7 is considered to be a hazard that is reasonably likely to occur on the carcass or in the meat without the implementation of the HACCP plan.

South Burnett Beef Establishment 222 reassessment of its HACCP plan has recently been audited and verified by the Australian Quarantine and Inspection Service in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N.

The reassessed HACCP plan found that E. coli O157:H7 is a hazard unlikely to occur due to the continuous and effective operation of the sanitary Standard Operating Procedures, Work instructions, Meat Hygiene Assessment, Escherichia, Coliform and Salmonella Monitoring (ESAM), current CCP's, Corrective action SOP and Pre-shipment Review and the process controls in place at this plant.

This conclusion was reached after assessing the following information.

South Burnett Beef Establishment 222, undertakes microbiological (E. coli O157:H7) monitoring as part of its HACCP verification prior to despatch. 5 cartons are sampled for each 700 cartons of product destined for grinding. These are tested on a lot basis.

At South Burnett Beef cartons destined for grinding are sampled from each of the 2 Boning chains each period. The day is divided into 3 periods. The samples collected from each chain are composite and tested. This gives a total of 1 composite test per day. Other Random samples are also collected from carton product and sent to an independent laboratory for analysis.

South Burnett Beef commenced testing for E coli O157:H7 in September 2000 and since then approximately 4, 500 cartons of manufacturing meat have been sampled.

The following is a breakdown of other samples tested since the company began testing in 2000. Other sampling undertaken by the company includes the following tests, which are separate from the manufactured meat USA Grinding plants- Customer feedback reports dated from the 27th November 2000 through to February 2003, on file showing that E. COLI O157:H7 has not been detected on South Burnett Beef product processed by them.

South Burnett Beef EST 222 is committed to producing the highest quality, food safe product possible.

"Only product that is compliant with the HACCP requirements and tested negative for E. coli O157:H7 is shipped"

Yours Faithfully

Danna Stephens
Group QA Manager

Commercial in Confidence.