

R.H. COLLINSON & CO PTY LTD

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To Whom It May Concern,

RE: HACCP FOOD SAFETY SYSTEM – LETTER OF GUARANTEE

R.H. Collinson Est 300 confirms that it has system controls, including it's HACCP, that are designed to control microbiological hazards such as Ecoli 0157:H7 and Salmonella. "Only product that is compliant with the HACCP required and tested negative for Ecoli 0157:H7 is shipped.

HACCP plans have been reassessed in accordance with "Federal Register Notice 9 CFR Part 417 Docket Number 00-022N" dated 7 October 2002 – Ecoli contamination of beef product.

R.H. Collinson Est 300 undertakes microbiological monitoring as part of its HACCP verification and also performs end point testing of grading packs for Ecoli 0157:H7 of 5 carton in each 700 cartons of product destined for grading are tested on a lot basis between 4 and 5 cartons are tested each day, testing commenced in 1998 and since then approximately 19200 cartons of meat have been sampled. There have been no positive detections for Ecoli 0157:H7 on R.H. Collinson product. From test results it is concluded that Ecoli 0157:H7 is a hazard reasonably unlikely to occur in the products shipped.

The Australian Quarantine and Inspection Service (AQIS) is the government certifying authority responsible for ensuring HACCP plans have been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N. AQIS conducts regular audits of slaughter establishments to ensure operations are compliant with USDA regulations.

R.H. Collinson Est 300 is committed to producing the highest quality, food safe products, achieved through strict compliance with Critical Control Points, Critical Limits and Actions as specified in the establishments HACCP plans.



Tony Xuereb
Q A Manager