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To Whom It May Concern:

In response to the recent U.S. Federal Register Notice 9CF Part 417 Doc No 00-022N dated 7th October 2002 FSIS Directive 10,010.1. Crown Meats Pty Ltd (Est. 2773) has reassessed its HACCP plan in regards to *E.coli0157:H7* Contamination of Beef / Veal products.

Due to the requirements for our establishments to reassess its HACCP plan to determine whether *E.coli 0157:H7* is a microbiological hazard that is reasonably likely to occur, and as Crown Meats sources beef and or veal carcases from other USDA approved establishments we required statements outlining whether *E coli 0157:H7* has been a problem in these processing plants. These statements have been kept on file as part of our HACCP reassessment.

The reassessment of Establishment 2773 's HACCP plan was completed on the 24th January 2003 and has been audited and approved by the Australian Quarantine and Inspection Service (AQIS)

The reassessed HACCP plan includes the following interventions:

- Monitoring and controlling temperature of beef quarters on arrival
- Close inspection of all beef quarters on arrival with zero tolerance for visible contamination
- Letters of assurance from supplying /slaughtering establishments confirming that their HACCP plan has been reassessed in accordance with US Federal Register Notice 9 CFR Part 417 Docket number 00-022N dated 7th October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control *E coli 0157:H7*
- Standard Operating Procedures
- Spacing of carcases to prevent cross contamination
- Monitoring and controlling boning room temperature at/below 10C
- Freezing regimes to prevent microbial growth

This has been verified by the testing of approximately 3500 cartons of beef and veal products for *E.coli 0157:H7* since December 2000. These have returned a negative result for *E.coli 0157:H7*.
These samples were tested by a NATA accredited laboratory as stated in the companies approved Daily Commercial Testing *E.coli 0157:H7* program.

Procedures to be followed if a positive test occurred

1. AQIS would be notified
2. All products from that production lot would be rejected for export and subject to heat sterilization in Australia under AQIS control.

Only product compliant with HACCP requirements and tested negative for *E.coli 0157:H7* is shipped.

Yours Faithfully

Tim Armour
HACCP Co-ordinator