



EAST WEST MEAT EXPORTERS PTY. LTD.

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BONING ROOM

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16/5/2003

Attention,
BILL RIGG
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FREEMANTLE

In response to the recent U.S. Federal Register Notice 9 CFR Part 417 Docket number 00-022N dated 7 October 2002. FSIS Directive 10,0101, East West Meat Exporters Pty Ltd. Est 1618 confirms it has reassessed its HACCP plan with particular consideration given to E-Coli 0157: H7.

East West Meat Exporters Pty Ltd, Est 1618 is an independent export approved facility engaged only in the boning of Chilled Beef quarters sourced only from approved Export registered abattoirs.

Scientific literature and data in food safety was gathered.

The research provided us with the evidence that E.Coli 0157:H7 is a member of the enterohemorrhagic E.Coli group and is a hazard that is reasonably likely to occur without the intervention and implementation of the HACCP plan.

The reassessment of the HACCP plan at East West Meat Exporters Pty Ltd was audited and approved on 18/2/2003 by Australian Quarantine Inspection Service.

The reassessed and approved HACCP plan also includes intervention steps and procedures to reduce, control or eliminate E coli 0157: H7. Verification of the effectiveness of these interventions is by microbiological testing in an independent NATA Accredited laboratory.

A list of interventions includes as following

- Monitoring and controlling the temperature of beef quarters on arrival, storage and processing.
- 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 7 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 carcasses to prevent cross contamination.
- Monitoring the processing environment at /below 10 C
- Freezing regimes to prevent microbial growth.

The above intervention steps are verified for efficiency by microbiological testing for E coli 0157:H7 from when beef quarters are received and the finished product.

E.coli 0157:H7 sampling and verification.

To verify the on-going effectiveness, East West Meat Exporters Pty Ltd conducts sampling and testing of beef for E coli 0157:H7.

On a daily processing basis, Samples of meat approximately 50 grams in weight are randomly cut from various manufacturing boneless meat cartons prior to strapping. Sample rates are 5 samples per 700 cartons of varying categories. 700 cartons is deemed to be a lot and further 5 Cartons are sampled if this number is exceeded

Sampled cartons are numbered and identified by application of coloured dot which also applies to 2 cartons on either side of the sampled carton.

Samples are sent by courier daily to a NATA accredited laboratory.

No product is released for shipment unless written test results are confirmed by a NATA accredited testing laboratory of the products eligibility.

Results of presumptive tests are faxed immediately.

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

Procedures to be followed if a positive result occurred.


1. Australian Quarantine and Inspection Service is notified.

2. All products from that production lot are rejected from export, and is subjected to heat sterilisation in Australia under the control of Australian Quarantine and Inspection Service.

Since the implementation of commercial testing for E. Coli 0157:H7 on 29/6/1999 945 samples have shown to be negative in analysis.

Due to the reassessment of East West Meat Exporters Pty Ltd HACCP plan, continued effective operation has concluded that E.coli 0157:H7 has been reduced to below detectable levels.

These results confirm and verify the effective methods applied in the HACCP plan are achieving and maintaining the companys stated aims and continue to provide the highest levels of quality and food safety possible.

Yours Sincerely

BILL BATO
QUALITY CONTROL MANAGER