

15/05/2003

REASSESSMENT OF HACCP PLANS ESTABLISHMENT NUMBER 0648.

Harvey Beef – Est.0648 confirms that its HACCP plan has been reassessed in accordance with US Federal Register Notice 9 CFR Part 417 Docket number 00-022N dated 7 October 2002. This reassessment has determined that E coli 0157:H7 is a hazard that is reasonably likely to occur without the implementation of the HACCP plan.

The reassessment of Establishment 0648's HACCP plan has recently been audited and approved by the Australian Quarantine and Inspection Service (AQIS).

The reassessed HACCP plan includes the following interventions:

- *preslaughter wash.*
- *sealing of the weasand.*
- *tying and bagging the bung.*
- *carcase trim to remove visible contamination with zero tolerance.*
- *spacing of carcasses to prevent cross contamination.*
- *chilling and freezing programs to prevent microbial growth.*

to reduce, eliminate or control E coli 0157:H7. The efficacy of these interventions are verified by microbiological testing for E coli 0157:H7.

Product test for E.coli 0157:H7

To verify the on-going effectiveness, Harvey Beef conducts sampling and testing of beef for E.coli 0157:H7.

All on site testing is undertaken by a NATA accredited laboratory, sampling is conducted by NATA accredited Laboratory Technicians.

Sampling of cartoned product commenced in May 1998. Since that date 6,362 tests have been conducted with no positive results.

Cartons are sampled for E. coli 0157:H7 at a rate of 1 carton per 140ctns (5 in 700) per category produced.

The test method used on site is a 20 hour "Reveal™" presumptive, any presumptive positive result is verified by samples being sent to off site NATA accredited laboratory for confirmation.

Carcasses are evaluated via the ESAM program at rates of 1/300 all species for e-coli and 1/1500 all species salmonella.

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

Due to the reassessment of Establishment HACCP plan and of its continued effective operation, detailed in the information provided here, Establishment 0648 has concluded that E.coli 0157:H7 has been reduced to below detectable levels.

Est.0648 is committed to producing the highest quality, food safe product possible, and this is verified by regular sampling of meat and meat products, internal audit by trained internal auditors, and regular management review, focusing on performance improvement through preventative actions.

If you require further information please feel free to contact me.



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