



12/04/2010

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 O157: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:

- *Pre-slaughter 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.*
- *Cold chain program to prevent microbial growth.*

to reduce, eliminate or control E coli O157:H7.

The efficacy of these interventions is verified by microbiological testing for E coli O157:H7.

Product test for E.coli O157:H7

To verify the on-going effectiveness, Harvey Beef conducts sampling and testing of beef for E.coli O157:H7.

All testing is undertaken off-site at a NATA accredited AQIS Approved laboratory.

Cartons are sampled for E.Coli O157:H7 at a rate of approximately 1 carton out of 30 (12 cartons randomly selected throughout a LOT). A "LOT" comprises of a maximum of 700 cartons.

The test method used is the Bax Method, any presumptive positive results are reported immediately to the Quality Assurance Manager at Est 648 and verified by the samples being sent to another NATA accredited AQIS Approved laboratory for confirmation.

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

Only product compliant with HACCP requirements and tested negative for E.Coli O157: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 O157: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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