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28th May 2003

Mr Richard Rains
Managing Director
Sanger Australia.

Dear Sir,

In response to your request concerning food safety, Kilcoy Pastoral Company, Establishment 640 confirms that it has system control, including its HACCP, that are designed to control microbiological hazards (for example E.coli 0157:H7). The HACCP plan has recently been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7th October 2002 – E.coli 0157:H7 Contamination of Beef Products. This reassessment has concluded that E. Coli O157:H7 is a hazard that is reasonably likely to occur in our products.

Plant 640 undertakes microbiological E.coli 0157:H7 as part of its HACCP verification. Samples are forwarded to a N.A.T.A. (National Association of Testing Authority - Australia) approved external laboratory for testing. All test result sheets carry an impression of the NATA stamp.

The HACCP reassessment included a review of 0157:H7 test results for the previous 12 months. During this period a total of 1521 samples were collected and tested without detection of E.Coli 0157:H7.

Plant 640 reassessment of its HACCP plan has recently been reviewed by the Australian Quarantine and Inspection Service in accordance with federal Register Notice 9 CFR Part 417 Docket Number 00-022N.

Additionally the HACCP reassessment identified the following interventions validated to reduce or eliminate E.coli 0157:H7 within our process.


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

- Livestock washing prior to slaughter. The AQIS on plant veterinary officer checks condition of cattle before slaughter.
- Oesophageal plugging prior to hoisting and sealing of the Oesophagus with weasand clips.
- Documented work instructions, which detail correct hide opening techniques and personal hygiene procedures.
- Sealing of the bung with a plastic bag and elastrator ring.
- Use of a ball point blade on the brisket saw.
- Trimming of visible contamination.
- The use of an 82°C hot water carcass wash.
- Meat Hygiene Assessment of product and monitoring of procedures against written instructions.

A Certificate of Analysis confirming E.coli 0157:H7 testing is conducted on each lot of product shipped, highlighting results are below detectable levels are forwarded with each consignment.

Kilcoy Pastoral Company operates under an AQIS approved MSQA quality system which documents all work procedures including documented sample collection procedures for the collection of all samples for microbiological testing including E.coli 0157:H7 and ESAM. The review of ESAM test results indicated continued compliance within the National Average Baseline.

Kilcoy Pastoral Company is committed to producing the highest quality, food safe product possible.



Peter Taylor
Quality Assurance Manager
Kilcoy Pastoral Company
Est. 640