



LACHLEY MEATS

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15 May 2003.

In response to your request concerning food safety, Lachley Meats (est. no. 656), confirms that it has system controls including its HACCP, sanitary Standard Operating Procedures, Work Instructions, Meat Hygiene Assessment and pre shipment review 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 7 October 2002 – *E. Coli 0157:H7* contamination of beef products '.

Lachley Meats reassessment of its HACCP plan has recently been reviewed and verified by the Australian Quarantine and Inspection Service area technical manager Jenny Morton in accordance with federal register notice 9 CFR part 417 docket number 00-022N

The reassessed HACCP plan includes the following interventions.

- Assessment of cattle cleanliness on arrival
- Washing preslaughter and post stunning where necessary
- Weasand plugging
- Tying and bagging of bungs
- Chain speed set to enable trimmer's ample time for hygienic inspection and removal of any potential contamination.
- Two knife sterilisation systems
- Full training of hygienic practises to all employees before commencement of employment.

Lachley Meats undertakes microbiological (*E. Coli 0157:H7*) monitoring as part of its HACCP verification and concludes from its tests results that *E. Coli 0157:H7* is a hazard reasonably unlikely to occur in its products.

Lachley Meats is committed to producing the highest quality food safe products possible. Endorsed by being only one of two registered establishments with a fully NATA accredited laboratory on site, Lachley Meat's Laboratory technicians verify product integrity on a daily basis. Lachley Meats lab technicians conduct over 4000 microbial tests annually, *E. Coli 0157:H7* has not been detected in any of these tests.

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

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

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

Regards

Dion Jones
Quality Assurance Manager
Lachley Meats