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Registered Establishment No. 203

15 April 2003

Subject: **Reassessment of HACCP Plan**

Valley Beef Company Pty Ltd, registered establishment Number 203, operates under an Australian Quarantine and Inspection Service approved HACCP-based quality assurance program.

Valley Beef Company has reassessed the HACCP Plan in line with "Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002 – *E.coli 0157:H7 Contamination of Beef Products*".

Due to this reassessment of the HACCP Plan and its continued effective operation of the following control measures, it is concluded that *E.coli 0157:H7* is a hazard reasonably unlikely to occur on meat products produced at this establishment:

- Established Standard Operating Procedures and Work Instructions for control of sanitation and hygiene, sanitary dressing and subsequent processing of carcasses and offals, refrigeration-storage-dispatch of product, combined with corrective and preventive actions
- Monitoring of designated Critical Control Points
- Meat Hygiene Assessments of processes and products with attendant corrective and preventive actions
- Microbiological control programs including personal hygiene, equipment and contact surfaces
- The ESAM (*E.coli*-*Salmonella*) program as an indicator of sanitary dressing
- Microbiological (*E.coli 0157:H7*) monitoring as part of our HACCP verification
- Preshipment Reviews

The reassessment of the HACCP plan has recently been audited and approved by the Australian Quarantine and Inspection Service (AQIS – 24/04/2003)

Controls and systems that provide sustained performance include:

- A cattle producer base operating with strong emphasis on quality assurance systems on farms and livestock transport
- Pre-Slaughter washing of cattle
- Daily assessments of cattle cleanliness preceding acceptability for slaughter
- Oesophageal plugging and clipping to control ingesta spillage and contamination
- Bagging and sealing of bungs to prevent spillage contamination from intestinal and urogenital tracts
- Defined sanitary dressing procedures by slaughterfloor staff
- Effective hand washing, knife and equipment sterilization practices
- Defined personal hygiene practices throughout production departments
- Carcase hygiene inspections preceding chilling
- Specified Chilling and Freezing programs to control microbial growth

Valley Beef conducts microbiological monitoring of carcasses for generic *E.coli* and *Salmonella* and subsequent testing of boneless beef for *E.coli 0157:H7*. A minimum of 5 cartons per 700 are tested for *E.coli 0157:H7* - In 1073 tests conducted (as of 04/04/03), no positives have been detected.

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

Valley Beef recognizes the importance of consumer insistence on food safety and is committed to the operation of a quality system that contributes to product food safety, integrity and customer acceptance.



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Valley Beef Company Pty Ltd