



Midfield Meat Processing Pty Ltd  
Midfield Meat Transport Pty Ltd  
Midfield Co - Products Pty Ltd  
Midfield Pastoral Pty Ltd

# MIDFIELD MEAT INTERNATIONAL P/L

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4 April 2003.

To whom it may concern.

Midfield Meat International Pty Ltd, Est. 1058 confirms that its HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002.

This reassessment has determined that *E. coli* 0157:H7 is reasonably likely to occur on meat products without the effective implementation of the Company HACCP plan.

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

Midfield Meat International Pty Ltd Est. 1058 is an independent boning room receiving carcass product exclusively from associate establishment, Midfield Meat International Pty Ltd Est. 246.

Est. 246 has provided an affidavit with respect to the reassessment of the HACCP plan in operation at that Establishment. That document is held on file at Est. 1058, the content of which has been used in the reassessment of the HACCP plan at this establishment.

The reassessed HACCP plan includes recognition of the following interventions stated as being in place at Est. 246 in addition to those that are operational at Est. 1058: -

- Ante Mortem inspection of animals by AQIS Officers.
- Provision of suspect pens to isolate and maintain separation of suspect animals.
- Intensive and detailed washing of bovine animals prior to slaughter.
- The occlusion of the oesophagus by using an oesophageal plug and a secondary "Adept" oesophageal clip prior to the hoisting of the carcass to the main rail.
- The use of sterilised knives in the hide flaying process.
- Effectively sealing the bung of the carcass by encapsulating in a plastic bag and sealing with an elastrator ring to eliminate bung leak.
- The use of a ball tipped brisket saw blade to prevent paunch break during the brisket sawing process.
- The effective trimming of any inadvertent contamination on carcasses.
- The extensive use of AQIS approved Standard Operating Procedures (SOP) and specific to task work instructions to ensure reliability and consistency of operator performance.
- Extensive training of all operators using the nationally accredited MINTRAC training process, including a focus on the key elements namely, personal hygiene and sanitation and quality assurance.
- Microbiological control programs for personal hygiene, equipment and contact surfaces.
- Exhaustive pre-shipment review procedures.

The foregoing are designed to reduce, eliminate or control *E. coli* 0157:H7. The efficacy of these interventions are verified by the microbiological testing for the presence of *E. coli* 0157:H7 on boneless meat products.

Est. 1058 operates an *E. coli* 0157:H7-testing program within the boning room. The testing program is designed to test 5 randomly sampled cartons each 700 cartons produced, sampling 200 square centimeters per carton.

No tested product is released for sale until the test results are known. This process ensures that only product that has no detectable levels of *E. coli* 0157:H7 are released for entry to commerce.

It is therefore considered that due to the reassessment of the HACCP plan in operation at Est. 1058 and of the continued effective operation of the said plan detailed in the information provided herein, Midfield Meat International Pty Ltd Est. 1058 has concluded that *E.coli* 0157:H7 is a hazard reasonably unlikely to occur above detectable levels in it's meat products.

Midfield Meat International Pty Ltd is committed to producing product of the highest safety and quality.

Yours sincerely,



 Colin McKenna  
Managing Director  
Midfield Meat International Pty. Ltd.