

FINTEZ PTY LTD

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Letter of guarantee

WITHOUT PREJUDICE

30/08/08

To whom it may concern.

Fintez Pty Ltd Est. 3318 is an export registered independent boning room; receiving and processing product that is produced at export registered slaughtering establishments.

Fintez Pty Ltd Est. 3318 maintains a record of a "letter of guarantee" from supplying slaughtering establishments confirming that their HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control *E.coli 0157:H7*.

Fintez Pty Ltd, Est. 3318 confirms that it's HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control *E.coli 0157:H*.

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 (August 2008) by Officers of the Australian Quarantine and Inspection Service. (AQIS).

The reassessed HACCP plan includes the following interventions:-

- Supplier "letters of guarantee"
- The effective trimming of any inadvertent contamination on carcasses.
- The maintenance of temperature controls of product below 7 degrees Celsius.
- 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 are conducted to ensure that only product compliant with HACCP requirements and tested negative for *E.coli 0157:H7* are shipped from the Establishment..
- 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. 3318 operates an *E.coli 0157:H7*-testing program within the boning room. The testing program is accordance with AMN 2007/17. The program is designed to cover each 700 cartons produced, (1 container load)..

The operating day is divided into three distinct operating periods and at the end of each period a full clean down and sanitising intervention step is carried out.

Only product that is compliant with the HACCP requirements and tested negative for *E.coli 0157:H7* is shipped to the United States of America.

It is therefore considered that due to the reassessment of the HACCP plan in operation at Est. 3318 and of the continued effective operation of the said plan detailed in the information provided herein, Fintez Pty Ltd Est. 3318 has concluded that *E.coli 0157:H7* is a hazard **not reasonably likely to occur** in it's meat products.

Fintez Pty Ltd is committed to producing product of the highest safety and quality.

Yours sincerely,



Morris Clarke
Managing Director
Fintez. Pty. Ltd.