



**O'CONNOR**

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### **E. Coli 0157:H7 Assessment 2007**

G & K O'Connor, Est. 1265 undertakes on-going assessments of the establishment's HACCP system in compliance with the requirements set down by FSIS within US Federal Register Notices referenced Docket Number 00-022N dated 7 October 2002 and Docket Number 93-016F dated 25 July 1996.

These assessments have identified *E. coli O157:H7* as a significant bacterial pathogen known to occur within the Australian cattle herd. Accordingly, *E. coli O157:H7* is determined a food safety hazard reasonably likely to occur in raw meat, and is therefore subject to strict control measures implemented through the HACCP system at Est. 1265.

The operation of critical control points and other control elements within the HACCP system at Est. 1265 are addressed within the assessment process, evaluating the effectiveness of the HACCP system to:

- prevent primary and secondary contamination of the carcass through occlusion of the gastrointestinal tract and through best practice techniques in the dressing of beef carcasses;
- detect and remove any contamination on the surface of carcasses that may occur;
- prevent pathogen growth through efficient refrigeration practices.

In undertaking these assessments, account is taken of results from the routine monitoring of:

- carcass hygiene assessment;
- written work instructions for slaughter, boning and other tasks involved with the handling of meat and packaging;
- temperatures in product and cold rooms;
- animal welfare and cleanliness of cattle prior to slaughter;
- hygiene, sanitation and maintenance practices; and
- training.

A range of microbiological data is evaluated as part of the HACCP assessment process in order to verify the effectiveness of the HACCP system in the control of *E. coli 0157.H7* and other pathogens. These data include:

- generic *E. coli* and *Salmonella* test results from the AQIS regulated ESAM program;
- G & K O'Connor *E. coli 0157.H7* test results;
- independent NATA laboratory test results from meat samples collected from the boning room;
- customer microbiological test results.

Approximately 1200 tests for *E. coli 0157.H7* are conducted every year from 6000 separate samples drawn from randomly selected cartons of boneless beef. Samples are collected for testing at the rate of **1 sample from every 100 cartons** from each production day and cover the range of manufacturing quality boneless beef products produced at Est. 1265. These results show that there has been no positive detection made for *E. coli 0157.H7* in 2006/07 or during the life of this testing regime.

In light of outcomes from the HACCP reassessment process, G & K O'Connor concludes that the HACCP system and associated operating procedures have demonstrated that *E. coli 0157.H7* is below detectable levels in boneless beef from Est. 1265.

Yours sincerely

A handwritten signature in black ink, appearing to read 'per Richard Ford', written over a horizontal line.

Richard Ford  
Quality Assurance Manager

29 August 2007