



(INCORPORATING QUEENSLAND BEEF PROCESSING CO.)

20/5/03

## REASSESSMENT OF HACCP PLANS

### ESTABLISHMENT NUMBER 192

Queensland Beef Processing/ John Callus Meats is an export approved facility boning chilled beef quarters sourced only from export approved abattoirs.

Queensland Beef Processing/ John Callus Meats confirms that its HACCP plan has been reassessed in accordance with US Federal Register Notice 9 CFR Part 417 Docket number 00-022N dated 7 October 2002. This reassessment has determined that E coli 0157:H7 is a hazard that is reasonably likely to occur without the implementation of the HACCP plan.

The reassessment of Establishment 192 HACCP plan has recently been audited and approved by the Australian Quarantine and Inspection Service (AQIS).

Slaughter establishments supplying beef to (company name) have provided a statement confirming the reassessment of their HACCP plan, audit by AQIS and E.coli 0157:H7 history.

The reassessed HACCP plan includes the following interventions:

- monitoring and controlling temperature of beef quarters on arrival
- close inspection of all beef quarters on arrival with zero tolerance for visible contamination
- letters of assurance from supplying / slaughtering establishments confirming that their HACCP plan has been reassessed in accordance with US Federal Register Notice 9 CFR Part 417 Docket number 00-022N dated 7 October 2002 and that appropriate controls and interventions are in place to reduce, eliminate or control E coli 0157:H7.
- spacing of carcasses to prevent cross contamination
- monitoring and controlling boning room temperature at/below 10 C
- freezing regimes to prevent microbial growth

to reduce, eliminate or control E coli 0157:H7. The efficacy of these interventions are verified by microbiological testing for E coli 0157:H7 when beef quarters are received and finished product.

#### Tests for E.coli 0157:H7

To verify the on-going effectiveness Queensland Beef Processing/ John Callus Meats conducts sampling and testing of beef for E.coli 0157:H7.

The method for testing for E.coli 0157:H7 is as follows,

Meat samples are taken each run, approximate sample size 60 bodies, 3 samples per day. These are batched and sent for testing to a NATA approved laboratory. Since February 2000 over 450 tests have been conducted, all with negative results.

Procedures to be followed if a positive result occurred

1. AQIS would be notified.
2. All products from that production lot would be rejected for export and subject to heat sterilization in Australia under control of AQIS.

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

Due to the reassessment of Establishment 192's HACCP plan and of its continued effective operation, detailed in the information provided here, Establishment 192 has concluded that E.coli 0157:H7 has been reduced to below detectable levels.

The staff at Queensland Beef Processing/ John Callus Meats have a commitment to the safety of our customers and strive to make this our first priority. This commitment is part of our company statement and is built into our work ethic.



Tony Webb  
QA Manager