



# ROCKDALE BEEF PTY. LTD.

(A.C.N. 009 789 991) - Incorporated in N.S.W. (A.B.N. 37 003 789 991)  
as Manager for and on behalf of Rockdale Beef Partnership

Regulator Road,  
Yanco N.S.W. 2703,  
AUSTRALIA  
Phone: (02) 8951 1199

P.O. Box 42,  
Yanco N.S.W. 2703,  
AUSTRALIA  
Facsimile: (02) 8063 6367



## To Whom It May Concern

Rockdale Beef Pty Ltd EST 517 confirms that it has implemented a system of controls that are designed to monitor and detect certain microbiological hazards (including, but not limited to, potential contamination of product with E. Coli 0157:H7).

The system of control implemented by Rockdale includes its Hazard Analysis Critical Control Point (HACCP) Plan. The HACCP Plan has recently been reassessed and adjusted in order to adopt and implement US Government (FSIS) Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7<sup>th</sup> of October 2002 dealing with E. Coli 0157:H7 contamination of beef products.

Rockdale undertakes microbiological monitoring for E. Coli 0157:H7 as part of the verification of our HACCP plan. Including end point testing as required by customer or country requirements. Results from the testing of samples for E.coli 0157:H7 have been taken from 4300 boxes/pallecons of boneless beef over the last five years. These samples were collected and tested from randomly selected cartons from a range of products. No detection of E coli 0157:H7 has been recorded during this period.

This analysis has been conducted by our NATA accredited laboratory using the Revel microbial screening kit (AOAC Official method no2000.13)

Rockdale believes, on the basis of the test results, which it has received to date that E. Coli 0157:H7 contamination is a hazard reasonably unlikely to occur in its products.

Rockdale has reassessed its HACCP plan in January 2003 and due to the effective operation of the Standard Operating Procedures, Work Instructions, Meat Hygiene Assessment program, current Critical Control Points (CCP), Corrective Action S.O.P and daily review of our Critical Control Points, to verify that our hygienic procedures are effective (Pre-shipment review).

The reassessment of our HACCP plan has been reviewed by the Australian Quarantine and Inspection Service in accordance with the Federal Register Notice 9 CFR Part 417 Docket Number 00-022N.

Our HACCP program is also verified by NCS International (NATA Certification Services International) to ensure it complies with the requirements of Codex Alimentarius Alinorm 97/13A

Rockdale is committed to producing only the highest quality, food safe products.

"We confirm that only product that has tested negative for E Coli 0157:H7 and that is compliant with our HACCP Program is allowed to be shipped to the United States".

Yours sincerely

Stephen Earnshaw  
QA Manager  
10.03.04

RCF 30/00/00

REGISTERED OFFICE:

Level 7, St Martin's Tower, 31 Market Street, Sydney N.S.W. 2000, AUSTRALIA. Phone: (02) 9283 8333