



South Burnett Beef Pty Limited

ABN 48 092 612 514

PO Box 20

Murgon Qld 4605

Phone: 07 4169 5110 Fax: 4169 5238

STATEMENT OF COMPLIANCE

In response to your request concerning food safety, South Burnett Beef Establishment 222 confirms it has system controls, including its HACCP, that are designed to control microbiological hazards (for example E. coli 0157:H7). The HACCP plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002 – E. coli contamination in beef products.

South Burnett Beef Establishment 222 undertakes microbiological (E. coli 0157: H7) monitoring as part of its HACCP verification and concludes from its tests results that E. coli 0157:H7 is a hazard reasonably unlikely to occur in its products.

The company undertakes microbiological testing for the presence of E.coli 0157:H7 as part of the HACCP verification procedure.

Over 4500 samples from cartons of manufacturing meat have been tested. There have been 2 positive detections in July of 2002. That product was retained, isolated and then sent for heat treatment.

South Burnett Beef Establishment 222 reassessed the HACCP Plan during the month of December 2002 in line with 9 CFR Part 417 E. coli 0157:H7 Contamination of beef products, and FSIS Directive 10,010.1 and due to continuous and effective operation of Sanitary Standard Operating Procedures, Work Instructions, Meat Hygiene Assessment, current CCP, corrective Action SOP and Pre-shipment Review then E. coli 0157: H7 is considered to be a hazard that is reasonably not likely to occur on the carcass or in the meat.

The company has in place a HAACP based quality assurance system that has recently been reviewed by the Australian Quarantine and Inspection Service in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-022N.

South Burnett Beef Establishment 222 is committed to producing the highest quality, food safe product possible.

Yours faithfully

David Pain
QA Manager