

REASSESSMENT OF HACCP PLANS

20/5/03

Tasman Group: Longford Meat Company Est: 195 "Tasman Meats" brand

This is to confirm that Tasman Group Services as operator of the establishment listed above, operates under an Australian Quarantine and Inspection Service (AQIS) audited and approved HACCP-based quality assurance program.

Tasman Group Services has reassessed the HACCP plan, completed on 30th January 2003, in line with "Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002 - *E.coli 0157:H7 Contamination of Beef Products*". 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 following controls / interventions are in place:

- Established Standard Operating Procedures and Work Instructions for control of sanitation and hygiene, sanitary dressing and subsequent processing of carcasses and offals, refrigeration-storage-dispatch of product, combined with corrective and preventive actions
- Meat Hygiene Assessments of processes and products with attendant corrective and preventive actions
- Microbiological control programs including personal hygiene, equipment and contact surfaces
- The ESAM (*E.coli*-*Salmonella*) program as an indicator of sanitary dressing
- Microbiological (*E.coli 0157:H7*) monitoring as part of our HACCP verification

to reduce, eliminate or control *E.coli 0157:H7*. The efficacy of these interventions are verified by microbiological testing for *E.coli 0157:H7*.

Testing is conducted by an independent NATA accredited laboratory in accordance to Biocontrol VP EHEC, AOAC Official Method 996 09. Samples are collected for testing at a rate greater than one per one hundred and forty cartons produced. Results from all tests conducted were found to be negative for *E.coli 0157:H7*.

Establishment No.	195
Test commencement date	06/1998
No. of Tests :	2693

Due to the reassessment of Tasman Group of registered Establishments HACCP plans and of its continued effective operation, detailed in the information provided here, we have concluded that *E.coli 0157:H7* has been reduced to below detectable levels.

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

The Tasman Group is committed to producing only the highest quality, food safe product possible.



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