

REASSESSMENT OF HACCP PLANS

20/5/03

Tasman Group: Laberg Pty. Ltd. Est: 761 "Seattle" and "Coles" 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 VIP 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. 761
 Test commencement date 11/11/02*
 No. of Tests : 416
 * dates when boning commenced at the establishment

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.



Gilbert Cabral
 Managing Director
 Tasman Group Services Pty. Ltd.