

23 June 2008

## **REASSESSMENT OF HACCP PLANS FOR E.COLI 0157:H7 TEYS BROS (ROCKHAMPTON) Establishment Number 007**

Teys Bros Group of Companies is committed to producing meat that is of the highest standards of food safety and quality and confirms that the above listed establishment has reassessed their HACCP Plan in accordance with AQIS Meat Notice 2002/13.

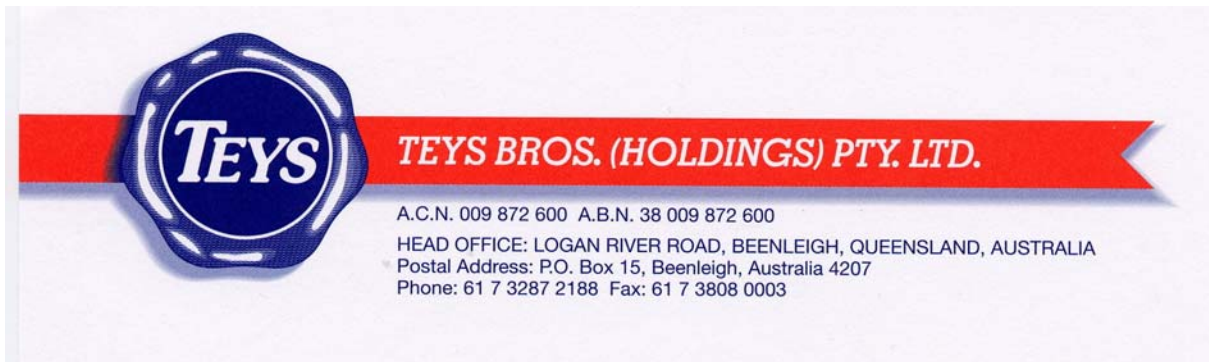
This reassessment has determined that while *E coli 0157:H7* may be a hazard likely to occur on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan, Sanitary Standard Operating Procedures, Work Instructions, Meat Hygiene Assessment and Corrective and Preventive Action - *E coli 0157:H7* has been reduced to below detectable levels in meat products produced at the above listed establishment.

Controls and practices in place at farms, during transport and processing to give confidence in the sustainability of this performance are:

- On farm and cattle transport quality programs
- Assessment of cattle cleanliness on receipt
- Washing preslaughter and post stunning where required
- Oesophageal plugging/clipping where required
- Tying and bagging the bung
- Line speeds appropriate to providing adequate time for operators to complete inspection and hygienic dressing of the carcass
- 2 knife sterilisation
- Sanitising hands and equipment between carcasses for high risk activities
- CCP on the slaughterfloor for the hygiene trimming operation
- Prevention of carcass to carcass cross contamination by spacing on lines and in chillers
- On and off the job training programs for hygiene assessment
- Chilling and freezing regimes to control microbial growth

The reassessment of the HACCP plan has been audited and approved by the Australian Quarantine and Inspection Service.

As part of the company Quality System requirements the HACCP plan is reassessed at least annually or when there is an unexplained system failure, a significant product or process change, new product development or new hazards are identified.



Beef destined for grinding is sampled under an N60 program and tested using method AOAC996.09 Biocontrol VIP for EHEC in accordance with AQIS Notice 2007/17.

Teys Bros NATA laboratory participates in both internal and external Proficiency Testing Programs to verify competencies.

Only product that is compliant with HACCP requirements and where E coli 0157:H7 is not detected is released to the market.

A handwritten signature in black ink, appearing to read 'Kathie Hill'.

*Kathie Hill*  
*General Manager Food Safety & Compliance*