



**TEYS BROS. (HOLDINGS) PTY. LTD.**

A.C.N. 009 872 600 A.B.N. 38 009 872 600

HEAD OFFICE: LOGAN RIVER ROAD, BEENLEIGH, QUEENSLAND, AUSTRALIA

Postal Address: P.O. Box 15, Beenleigh, Australia 4207

Phone: 61 7 3287 2188 Fax: 61 7 3808 0003

8 April 2003

## **REASSESSMENT OF HACCP PLANS TEYS BROS (INNISFAIL) Establishment Number 2291**

Teys Brothers 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 Federal Register Notice 9 CFR Part 417 *E. coli 0157:H7 Contamination of Beef Products* and FSIS Directive 10,010.1

The 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 at Teys facilities 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
- 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.



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5 cartons in 700 cartons of trimmings produced are tested for *E.coli* 0157:H7 using the AOAC Official Method 996.09 (VIP for EHEC) at the company NATA certified laboratory.

In 1300 tests conducted at the above establishment no positives have been detected.

Teys laboratories participate in both internal and external Proficiency Testing Programs to verify competencies.

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Kathie Talty  
General Manager Quality