



WINGHAM BEEF EXPORTS PTY. LIMITED

A.B.N. 19 002 954 789

WINGHAM ABATTOIRS: 1295 Gloucester Road
P.O. Box 13
Wingham N.S.W. 2429
Phone: (02) 6557 0022
Fax: (02) 6553 4853

HEAD OFFICE: 15th Floor
124 Walker Street
North Sydney N.S.W. 2060
Phone: (02) 9923 2322
Fax: (02) 9923 0157

2 April 2003

To whom it may concern

Est. 154 Wingham Abattoir confirms that its HACCP Plan has been reassessed in accordance with Federal Register Notice 9 CFR Part 417 Docket Number 00-0022N Dated 7 October 2002. 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 reassessment of Est. 154 Wingham Abattoir's HACCP plan has recently been audited and approved by the Australian Quarantine and Inspection Service (AQIS).

The reassessed HACCP plan includes the following interventions:

- Ante mortem inspection by AQIS personnel
 - Detailed livestock washing prior to slaughter
 - Occlusion of the oesophagus with a plastic plug prior to hoisting and sealing the oesophagus with a weasand clip
 - Dual knife system to ensure effective sterilization after each cut through the hide
 - Extensive use of polythene protection of the hind legs to prevent cross contamination prior to hide removal
 - Sealing of the bung with a plastic bag and elastrator ring
 - Use of a ball point blade on the brisket saw
 - Trimming of any contamination
 - Meat Hygiene Assessment of dressed carcass with zero tolerance procedures and monitoring program against written work instructions
 - All operators are trained in their written work instructions on a regular basis. All new employees are trained off the job in personal hygiene and sanitation and assessed on the job as part of an industry traineeship.
- to reduce, eliminate or control *E coli* 0157:H7. The efficacy of these interventions are verified by microbiological testing for *E coli* 0157:H7.

As well as the above interventions the following procedures are observed:

- Established Standard Operating Procedures and Work Instructions for control of sanitation and hygiene.
- Microbiological control programs for personal hygiene, equipment and contact surfaces and pre-shipment review procedures

Under Est. 154 Wingham Abattoir's E coli 0157:H7 Testing Program, at least 5 in 700 bulk pack cartons are randomly tested for E coli 0157:H7. Each tested carton is tested by taking 5 samples of 37.5 gms from that carton, blending those samples and testing a composite sample of 25 gms therefrom. If no E coli 0157:H7 is detected during testing of sample cartons in a testing program, then those (tested) cartons and the other (untested) cartons from the same testing program are released for sale. Over the last 12 months of continuous operation, 5415 cartons have been so tested without detecting any occurrence of E coli 0157:H7.

Due to the reassessment of Est. 154 Wingham Abattoir's HACCP plan and of its continued effective operation, detailed in the information provided here, Est. 154 Wingham Abattoir has concluded that E coli 0157:H7 is a hazard reasonably unlikely to occur in its products. No product from a given testing program is released for sale unless cartons sampled from that testing program have tested negative for E coli 0157:H7. On this basis, only product that is compliant with HACCP requirements and tested negative for E coli 0157:H7 is shipped.

Est. 154 Wingham Abattoir is committed to producing product of the highest safety and quality.



J.A.C. Galbraith
Managing Director