



Chillán ,January 04 th ,2007

TO WHOM IT MAY CONCERN

E.coli O157:H7 on Chilean Beef

A USDA Food Safety and Inspection Service (FSIS) notice titled "E.coli O157:H7 Contamination of Beef Products" requires all US establishments to reassess their HACCP plans with respect to control of E.coli O 157 :H7 based on new information that E.coli O157:H7 is more prevalent in the US than previously thought.

The agency requires certain actions to be undertaken where it is determined that E.coli O 157:H7 is a hazard reasonably likely to occur, including an intervention (microbiological decontamination) step.

Where it is determined by reassessment that E.coli O 157 H7 is not reasonably likely to occur, (FSIS) expects that this position is scientifically justifiable and documented.

Carnes Nuble S.A. (08-04) has reassessed its HACCP Plan to determine whether or not E.coli O157:H7 is hazard reasonably likely to occur in beef exported to the United States.

Once a day (alternating between the first and second shifts), a sample is taken from the trimmings in our beining room and sent to an external laboratory to be analyzed for the presence of E.coli O157:H7.

This external laboratory the technician Traditional PCR

The most recent HACCP

The most recent HACCP review has included reassessment of the interventions & key steps that minimize contamination during beef processing. These include:

- Cattle are washed prior to slaughter with potable water.
- After sticking the weasand is cleared and clamped to prevent contamination from the gastro-intestinal tract;
- Hide removal is automatic and is controlled to avoid "flicking";
- Bungs are cleared and placed in a plastic bag, rubber rings applied to the anal tract;
- All carcasses subject to post-mortem inspection with any showing signs of visible contamination directed to a detain rail for hygienic trimming and reinspection.
- Within the HACCP plan the detain trimming is identified as Critical Control Point;
- Immediately prior to leaving the slaughterfloor carcasses are subjected to the Zero Faecal Tolerance (ZFT) inspection programme. This inspection also serves as verification that the HACCP plan is effective.
- Carcasse are then subject post- slaughter chilling which reduction of temperature through the mesophile window (39°C to 7°C) is a feature of these requirements. Boning rooms are controlled to operate al <10°C and then following boning the packed products are reduced further to reach preservation temperature;
- Prior to boning all product is subjected to a "pre-trim" inspection;

As well as these process controls the plant has documented its SSOP systems which deal issues otherwise known as "pre-requisites" to processing. These include proviaion of 82°C water to sterilizers, potable water management plan , chemical control , vermin control, waste management to name a few. Our SSOP programmes are approved by SAG (AGRICULTURAL AND LIVESTOCK SERVICE).

Yours sincerely,

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Techician quality control