



9th January 2012

TO WHOM IT MAY CONCERN.

In accordance with the NZFSA requirements, Greenlea Premier Meats Ltd – Morrisville, License ME82 has reassessed its HACCP plan to determine whether or not E.Coli 0157:H7 is a hazard that is reasonably likely to occur and it has been found that E. Coli 0157:H7 is not a hazard reasonably likely to occur in boneless beef See NZFSA document -***Occurrence of E. coli O157:H7/NM on New Zealand Frozen Beef Exported to the United States: A Case for Designation as "Reasonably Unlikely to Occur"***

We have participated in the National monitoring programme for E.Coli 0157:H7 for premises exporting beef to the United States since 29th June 1998.

E. Coli 0157:H7 testing is done while processing bulk product in accordance with the protocol described in the NZFSA USA OMAR Appendix D. Technical Procedures for monitoring E. Coli 0157:H7 in Bulk Manufacturing Beef and Bobby Veal, Amendment 14th February 2008.

Each processing day is treated as a lot. A total of 60 samples are collected from the lot. Five samples are collected from each of the 12 cartons selected. All samples are surface samples and each is of approximate dimensions of 100mm x 50 mm (rectangular) and < 2mm deep to ensure sufficient weight of sample is collected.

All bulk product exported to North America is derived from lots which have been tested using the above protocol and tests were negative for Escherichia coli 0157:H7

Processing also includes the following steps which minimise the likelihood of contamination by E.Coli 0157:H7

1. All Product is from pasture reared cattle and not feed lot cattle.

2. All cattle washed prior to slaughter.
3. During processing weasand clips and bung bags are applied to minimise leakage from alimentary canal.
4. Sterilising of equipment with $>82^{\circ}\text{C}$ after cutting through hide, into blind cavities, cutting diseased tissue and as and when required in work instructions.
5. Trimming of contamination from carcasses at point where contaminated.
6. Post mortem inspection by independent inspectors. Any diseased or contaminated carcasses are trimmed under their control, and reinspected prior to passing.
7. Process operating under SSOP's, HACCP, ZFT, SRM Removal and GMP.

Salmonella testing is done at commencement of each season in accordance with NZFSA requirements and all results have been negative. There has been no changes to procedures or process flows, therefore the written procedures are valid with no change.

Yours faithfully,

A handwritten signature in black ink, appearing to read 'Terry McCarvill', with a long horizontal line extending to the right.

Terry McCarvill

Technical Manager.