



## *Levin Meats Limited*

PO Box 43, Levin, Horowhenua, New Zealand. Office 06 366 0420 Fax: 06 367 5986

23 April 2006,

### TO WHOM IT MAY CONCERN

Levin Meats Ltd – Levin, Licensee ME 136, has re assessed its HACCP plan to determine whether or not E.Coli 0157:H7 is a hazard that is reasonably likely to occur in beef exported to the United States.

E.Coli 0157:H7 is not a hazard reasonably likely to occur in boneless beef from Levin Meats Ltd , Levin, ME 136.

The premise has a HACCP plan that controls the cattle process titled “ Slaughter, Dressing and Boning of Cattle” with the current version dated 1 October 2003, version 5 / 2. The plan has been recognised as valid by the on site MAFVA VTS on 8 December 2003. This has visible faecal as the CCP, monitored as part of the premise ZFT program on the slaughter board.

Our premise, ME 136, had participated in the national monitoring program for E.Coli 0157:H7 for premises exporting beef to the United States since 8<sup>th</sup> May 2002. The program has been accepted by the Meat importers Council of America ( MICA ) as equivalent to USA monitoring programs. Five cartons ( 27.2 kgs ) of beef are randomly sampled each day from the premises production. A composite sample is collected from multiple locations within each carton and composited ( 126 g ) for analysis. All analysis are carried out by laboratories approved and audited by the New Zealand Government and certified to ISO Guide 25. Analytical methods meet the requirements of FSIS Directive 10010.1 and include enrichment, screening with AOAC approved ELISA and VIA kits, and isolation using immunomagnetic separation ( IMS ) procedures.

From ME 136, 1065 cartons, representing 215 production days have been sampled. All of these samples have tested negative.

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

All product is from pasture fed cattle and not feed lot cattle.

All cattle are washed prior to slaughter.

During processing, weasand clips and bung bags are applied to minimise leakage from the alimentary canal.

Sterilising of equipment with 82° C water after cutting through the hide, into blind cavities, cutting diseased tissues, and as and when required in task analysis.



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Trimming of contamination from carcasses at the point where the contamination occurs.

Post mortem inspection by independent inspectors. Any diseased or contaminated carcasses are trimmed under the inspectors control, and reinspected prior to passing for human consumption.

The processes on the premise are operating under SSOP's, HACCP, ZFT, GMP and the companies registered Risk Management Plan.

Please do not hesitate to contact the writer if you require any further information.

Yours faithfully,

Don Dawson  
Compliance Manager  
HACCP 12626.

LMP/Systems/HACCP/ US assessment