



INFORMATION SHEET 2011/008 June 2011

Reassessment of the Silver Fern Farms - Hokitika (PH206) HACCP plan to determine the likelihood of *E. coli* O157:H7 being a hazard

The HACCP plan for beef produced at **Silver Fern Farms - Hokitika (PH206)** has been reassessed to determine whether or not *E. coli* O157:H7 is a hazard that is reasonably likely to occur in beef exported to the United States.

The outcome of this reassessment is that *E. coli* O157:H7 is not a hazard reasonably likely to occur in beef meat produced at Hokitika (PH206).

The USDA-FSIS has deemed the New Zealand HACCP programme to be equivalent to that of the *US Pathogen Reduction/HACCP Final Rule*. The Silver Fern Farms – Hokitika (PH206) HACCP plan follows this programme, which incorporates a number of supporting systems (Pre-requisite Programmes). For example, temperature controls are maintained to prevent any growth of *E. coli* O157:H7 should it occur. Effective, early meat chilling to less than +7°C is applied to all chilled product with vacuum packed chilled product being maintained in the range +1°C to -1.5°C. Frozen product is reduced to -12°C and maintained at or below this temperature.

The HACCP Plan is an integral part of the plant Risk Management Programme which has been independently validated and registered by the New Zealand Food Safety Authority. This HACCP Plan focuses on the controlling of pathogens of enteric origin and many of the processing steps in the slaughtering operation are intervention steps to reduce, eliminate or control the contamination of the carcass with faecal matter and *E. coli* O157:H7. These steps include:

- ◆ Stock washing prior to slaughter to prevent hide to carcass contamination
- ◆ 100% ante-mortem veterinary inspection by the NZFSA Verification Authority
- ◆ Washing of anal area post stunning, as required, to prevent faecal contamination
- ◆ Clipping of oesophagus to eliminate ingesta leakage
- ◆ Bagging during bunning to control faecal leakage
- ◆ Sterilisation of knives and implements between carcasses to reduce cross contamination
- ◆ Specific trimming at designated locations to remove visible contamination
- ◆ Application of a Zero Faecal Tolerance programme to effectively monitor and control faecal contamination during the slaughter and dressing operations

Silver Fern Farms - Hokitika (PH206) has participated in the national monitoring programme for *E. coli* O157:H7 for premises exporting beef to the United States since April 2010 (start up operation). The current programme has been accepted by the FSIS as equivalent to US monitoring programmes. Twelve cartons (@ 27.2kg) of beef are randomly selected each day from each premise. A composite N60 sample is collected from multiple locations within the selected cartons, and composited (375g) for analysis. All analyses are carried out in laboratories approved and audited by the New Zealand government, Laboratory Approval Scheme and accredited to NZS ISO/IEC 17025:2005. Analytical methods meet the requirements of FSIS Directive 10010.1, and include enrichment, screening with AOAC approved PCR, ELISA and VIA kits, and isolation using immunomagnetic separation (IMS) procedures.



Between the period 12 April 2010 and 31 May 2011, 1212 samples of manufacturing beef have been tested for the presence of *E. coli* O157:H7 with no *E. coli* O157:H7 being detected. These results indicate that there is a 95% probability that less than 0.30% of product is likely to contain *E. coli* O157:H7, i.e. it is a hazard not reasonably likely to occur.

Only product that is compliant with the HACCP requirements and tested negative for *E. coli* O157:H7 is shipped to the United States. This attestation is made to demonstrate that beef supplied to customers in the US from **Silver Fern Farms - Hokitika (PH206)** meets the requirements of FSIS Notice "E. coli O157:H7 Contamination of Beef Products", 9 CFR Part 417, 7 October 2002 and provides the evidence that *E. coli* O157:H7 is reasonably unlikely to occur in this product.

A handwritten signature in black ink, appearing to read "M B Bull".

M B Bull

South Island Manager Technical & Quality

20 June 2011