



INFORMATION SHEET 2011/011 June 2011

Reassessment of the Silver Fern Farms - Waitane (ME 112) HACCP plan to determine the likelihood of *E. coli* O157:H7 being a hazard in bobby veal

The HACCP plan for bobby veal produced at Silver Fern Farms - Waitane (ME 112) has been reassessed to determine whether or not *E. coli* O157:H7 is a hazard that is reasonably likely to occur in bobby veal exported to the United States or any other market.

The outcome of this reassessment is that *E. coli* O157:H7 is a hazard that could occur in bobby veal meat produced at Silver Fern Farms – Waitane (ME 112). Consequently an additional microbial intervention step has been introduced.

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 – Waitane (ME 112) 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:

- 100% ante-mortem veterinary inspection by the NZFSA Verification Authority
- Clipping of oesophagus to eliminate ingesta leakage
- Application of a bung to control faecal leakage
- Sterilisation of knives and implements between carcasses to reduce cross contamination
- Specific trimming at designated locations to remove visible contamination
- Use of steam vacuuming intervention of the identified high risk areas e.g. opening cuts
- Application of a Zero Faecal Tolerance programme to effectively monitor and control faecal contamination during the slaughter and dressing operations

Further to the above process controls, the plant also has documented SSOP programmes that control essential plant operations. These include steriliser water, chemical control, potable water management, vermin control, waste management and premises sanitation among others. These programmes are approved by NZFSA and are subjected to ongoing verification to ensure their effectiveness is maintained.

The plant has full time government veterinary presence during slaughtering and is subject to regular audits from veterinarians, including independent USDA reviews to ensure compliance with regulatory requirements.

Silver Fern Farms - Waitane (ME 112) has participated in the national monitoring programme for *E. coli* O157:H7 for premises exporting bobby veal to the United States since its inception in 2003. The current programme has been accepted by the FSIS as equivalent to US monitoring programmes. Twelve cartons (@ 27.2kg) of bobby veal are randomly selected each day from each FSIS premise. A composite N60 sample is



collected from multiple locations within the selected cartons, and composited (375 g) 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 26 August 2003 and 31 May 2011, 1668 samples of manufacturing bobby veal have been tested for the presence of *E. coli* O157:H7, of which zero sample have had *E. coli* O157:H7 detected. Only product that is compliant with the HACCP requirements and is from lots which have tested negative for *E. coli* O157:H7 is shipped to the United States.

This attestation is made to demonstrate that bobby veal supplied to customers in the US from **Silver Fern Farms - Waitane (ME 112)** meets the requirements of FSIS Notice "*E. coli* O157:H7 Contamination of Beef Products", 9 CFR Part 417, 7 October 2002.

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

M B Bull

South Island Manager Technical & Quality

20 June 2011