



Greenlea

6<sup>th</sup> January 2012

**TO WHOM IT MAY CONCERN.**

In accordance with the NZFSA requirements, Greenlea Premier Meats Ltd – Hamilton, Licence ME124 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 0157: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 29<sup>th</sup> June 1998.

E. Coli 0157:H7 testing is done while processing bulk product in accordance with the protocol described in the NZFSA USA OMAR Part 12. Technical Procedures for monitoring E. Coli 0157:H7 programme in Bulk Manufacturing Beef. Each processing day is treated as a lot. A total of 60 samples shall be collected from the lot. Five samples shall be collected from each of the 12 cartons selected. All samples are surface samples and each is of approximate dimensions of roughly 100 mm x 50 mm (rectangular) and <2 mm deep to ensure sufficient weight of sample is collected.

The samples are tested at an NZFSA approved independent laboratory using E Coli 0157 Screen/375g testing programme.

All bulk product exported to USA 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<sup>o</sup>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.

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The latest E.Coli 0157:H7 results for the 2011 calendar year are listed below. We operate two boning rooms each one is tested separately every day it is in operation.

Lots sampled*	Cartons sampled*	Lots positive
476	5,712	2

\* Daily sampling done in accordance with NZFSA requirements. Each day is a lot with 12 cartons sampled per lot

All product from positive lot was retained by NZFSA and disposition of product in accordance with their requirements.

Salmonella testing is done at commencement of each season in accordance with NZFSA requirements and all results have been negative

All packaging used as food contact material complies with the US Code of Federal Regulations Title 21 and EC Directive 2002/72/EC

Yours faithfully,

Keith Flockhart

**Quality Assurance Manager.**

**Greenlea Premier Meats Limited**