



Taylor Preston Ltd
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To Whom It May Concern

Taylor Preston is a registered export slaughterhouse facility with the designation ME 86.

Taylor Preston has a NZFSA (New Zealand Food Safety Authority) approved Risk Management Program and plant HACCP plans that meet NZFSA and Overseas market Access requirements. To meet USA and Canada requirements one CCP for all species is to achieve ZFT (Zero Faecal Tolerance).

General requirements

Taylor Preston complies with New Zealand regulations for Food Safety and Export. These regulations are available on the NZFSA website (refer to www.nzfsa.govt.nz/animalproducts/meat/meatman/index.htm).

We also have robust documented cleaning programmes for all aspects of the premise covering all HACCP prerequisite programmes and SSOPs.

CUSUM is performed every half hour of production by trained Quality Control personnel on primal and bulk products.

All stock supplied are accompanied by an ASD (Animal Status Declaration). This is a legal document and an NZFSA requirement. Documentation covers animals treatments, feed and traceability information. For your information, New Zealand is banned from feeding ruminant protein to ruminants.

Ante- and post-mortem inspections are carried out by external government agencies i.e. respectively NZFSA Veterinarians and Asure Quality Meat Inspectors.

All Specified Risk Material is removed on the slaughter floor prior to boning.

Taylor Preston complies with the requirements of Burger King/YUM.

Packaging and other suppliers are sourced from preferred suppliers who undertake to meet our domestic and international requirements.

Shipping requirements are once again governed by compliance with "Overseas Market Access Requirements". Export Certificates will not be signed by NZFSA if such requirements are breached. Export Certificates for animal products are security controlled and tightly regulated by NZFSA.

Taylor Preston has documented security procedures to prevent tampering and contamination.

Microbiological Sampling

In New Zealand our microbiological sampling requirements are regulated by the New Zealand Food Safety Authority (NZFSA).

These have been accepted by the USDA as meeting "equivalency requirements" of the FSIS Pathogen Reduction: Hazard Analysis and Critical Control Point (HACCP) Systems; Final Rule.

This entails testing for Aerobic Plant Count and E coli on a weekly basis from carcasses (ex slaughter floor), primal cuts and bulk pack. Salmonella is tested in a "sample window" of 6 weeks each season. No Salmonella has been detected.

E coli 0157:H7 N60 sampling is carried out on Beef bulk on a daily basis in each boning room. Sample size and methodology is mandated in the E coli 0157:H7 testing program controlled by NZFSA. This protocol has been agreed to by FSIS.

For the period 7 Oct 2008-30 September 2010 11 220 cartons of product have been tested, all testing negative for E coli 0157:H7.

All samples for microbiological testing are sent to an external IANZ accredited laboratory.

RMP, and HACCP plans

Document Description	Document Identification
Taylor Preston Risk Management Program	RMP ME86/ 01
HACCP Plan: Bobby Calf	QAP0202
HACCP Plan: Bovine	QAP0190
HACCP Plan: Ovine and Caprine	QAP0196
HACCP Plan: Cervine	QAP0191
HACCP Plan: Rendering	QAP0209

USA Export Programme

Taylor Preston is listed as US eligible for beef products. We have full-time NZFSA veterinary presence on our site (3 full time Verification Agency Vets on site) and are subjected to independent reviews from NZFSA officials specifically to meet US market access requirements.

The USDA also visits New Zealand annually and reviews a number of premises at random.

Yours sincerely



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