

WALLACE CORPORATION LIMITED



Wallace Meats Thames ME-108 has reassessed its HACCP Plan to determine whether or not *E. coli* 0157:H7 is a hazard that is reasonable likely to occur in beef exported to the United States.

Our premises ME108 has participated in the national monitoring programme for *E. coli* 0157:H7 for premises exporting beef to the United States for the last 10 months. During this period a total of 1070 samples were collected and tested without detection of *E. coli* 0157:H7

The programme has been used on the understanding of both exporters and importers that it meets the requirements of US Directive 10010.1.

Five cartons (@25.00kg or 27.2kgs) of beef are randomly selected each day from the premises. A composite sample of 50g is collected from multiple locations within each carton, and composited (250g) for analysis.

All analyses are carried out in laboratories approved and audited by the New Zealand government, and are 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.

Samples are forwarded to an I.A.N.Z. (International Accreditation New Zealand) approved external laboratory for testing.

Bio-test Laboratories
River road Hillcrest
Hamilton

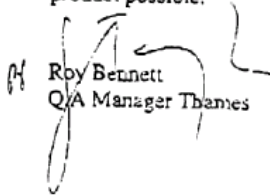
Wallace Meats Thames ME-108 undertakes microbiological *E. coli* 0157:H7 testing as part of its HACCP verification and concludes from test results that *E. coli* 0157:H7 is a hazard not reasonably likely to occur in its products.

Additionally the HACCP reassessment identified the following steps within our processes that are designed to eliminate contamination of carcasses.

- > Livestock washing prior to slaughter. The MAF VA on plant (veterinary authority) checks condition of cattle before slaughter.
- > The sealing of the Oesophagus with weasand clips.
- > Job descriptions, which detail correct hide opening techniques and personal hygiene procedures.
- > Sealing of the bung with a plastic bag and elastrator ring.

- > Use of a ball point blade on the brisket saw.
- > Trimming of visible contamination.
- > Monitoring of product to ZFT (zero faecal tolerance) standard.

Only product that is compliant with the HACCP requirements and tested negative for E-Coli 0157:H7 is shipped to the United States. Wallace Meats Thames is committed to producing the highest quality product possible.


Roy Bennett
QA Manager Thames