



**Wodonga Rendering Pty Ltd**

A/T/F Wodonga Rendering Trust  
ABN: 51 235 810 154

54 Kelly Street  
PO Box 612  
Wodonga 3690  
Victoria Australia

**Ph:** +61 2 6024 1077  
**Fax:** +61 2 6024 5295  
wodonga.rendering@wodrend.com.au

**Supply Letter of Guarantee**  
**Wodonga Rendering Abattoir**  
**Establishment 612**

**DATE: 31/01/2024**

**1. Establishment Registration.**

Australian Export Operations are conducted under the regulatory controls of the Department of Agriculture, Fisheries & Forestry (DAFF). DAFF is the Federal Government authority responsible for Food Safety, Overseas Country Requirements and Australian Export Standards, ensuring the exported/supplied product is fully compliant with Foreign and Australian Government requirements.

**Health Controls**

DAFF veterinary officers and meat inspectors have in addition to disease/health control, a fulltime on plant monitoring/auditing company performance in the discharge of their obligations under DAFF Approved Programs.

**Overseas Listing**

Establishment 612 is USA listed and operates under DAFF Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intending for grinding.

**2. HACCP Plan**

The Approved Arrangement program incorporates HACCP. **The HACCP plan contains CCP's which directly address the hazard of Shiga toxin-producing Escherichia coli.**

**HACCP Reassessment**

The HACCP Plan has been reassessed annually in accordance with AWE Meat Notice 2002/13 and Federal Register Notice 9 CFR part 417 Docket Number 00-022 N dated 7 October 2002 – *E coli* O157:H7

Contamination of Beef products and DAFF MAA 1231 – United States of America – Management of Shiga Toxin-Producing Escherichia coli in Beef intending for Grinding.

This includes the hazard consideration within the HACCP Plan of the additional non O157 STEC's being, O26, O111, O45, O103, O121 and O145.

The HACCP reassessment has determined that while STECS may be a potential hazard in incoming cattle, it has been concluded that due to the effective implementation of the HACCP Plan and Sanitary Standard Operating Procedures, the hazard has been effectively controlled resulting in it not being reasonably likely to occur on product and the current HACCP Plan is adequate to address these hazards.

The HACCP Plan has determined *E coli* O157:H7 in boneless trim is:

Likely to occur ☐

OR

Not likely to occur ☒

The reassessed HACCP Plan reviewed steps in the process including the following interventions:

- DAFF antemortem on all livestock pre-slaughter
- Identification and management of ill or injured livestock
- Non-ambulatory livestock are segregated and humanely slaughtered as prohibited for export
- Cattle are assessed for cleanliness for slaughter
- Highly trained operators
- After stunning sealing of weasand by application of a clip to prevent spillage
- Sealing of the bung via bagging to control cross contamination\
- Line speeds appropriate to providing adequate time for hygiene inspections and dressing of the carcase
- Washing hands with soap and water and sanitising equipment between carcasses for high risk activities
- Knife sterilisation between carcasses
- All carcasses subjected to a final inspection and hygiene trim
- **Zero Tolerance CCP 1 Trim area is in place for faecal, ingesta and milk spillage**
- All carcasses subjected to a **Hot water (82°C plus) carcase wash intervention step** when leaving the slaughter floor
- Chilling and freezing regimes to control microbial growth
- Product hygiene is monitored daily following the DAFF meat hygiene assessment guidelines
- Documented Corrective and Preventative actions are in place and followed
- Microbial testing of contact surfaces and product

### 3. Verification Ecoli O157:H7

#### Sampling

To verify the ongoing effectiveness of these interventions Establishment 612 conducts sampling and testing of Beef Trimmings for *E coli* O157:H7 in accordance with DAFF Meat Notice 2012/03 *Escherichia coli* O157:H7 testing of raw ground beef components destined for export to the US and US Territories (N=60 Method).

#### Hold and Release

All product is subject to a 'Test, Hold and Release' sampling procedure. Only product that has complied with the HACCP requirements and returned negative test results for *E coli* O157:H7 are released for shipment.

**Laboratory**

Samples are tested by an ISO17025 accredited laboratory to conduct testing of meat products for *E coli* O157:H7.

**Testing**

Screening tests for *E coli* O157:H7 are performed using AOAC 2005.4 Assurance GDS & AOAC 031002 Bax Real Time for *E coli* O157.

Potential positive results are confirmed using MLB 5B.02

**4. BSE**

Australian legislation prohibits the feeding of all Restricted Animal Materials to all ruminants, including cattle.

All beef products destined for the Export markets including the USA and Canada are free from Specified Risk Materials (SRM).

SRM is removed in accordance with Federal Register Notice 03-025IF by being fully compliant with the McDonalds BSE Firewalls.

All non-ambulatory, disabled or downer cattle are excluded from the United States product line.

**5. Allergens**

Wodonga Rendering Establishment 612 is an allergen-free facility and guarantees the supply of allergen-free product in accordance with our HACCP Plan.

**6. HGP and Chemical Residues**

Risks from contaminated animal feed, veterinary medicinal products or HGP treatments or chemicals are managed through requirements under Australian legislation and standards.

The Australian Standards require that animals are sourced from holdings where the management of animals ensures wholesomeness of meat and meat products and vendors must supply a National Vendor Declaration to verify this.

In addition DAFF samples and tests at random for chemical residues in animals at slaughter on a monthly basis.

Yours Sincerely  
Matthew McPhee



General Manager  
Wodonga Rendering Pty Ltd