



# KIMBERLEY MEAT COMPANY

KIMBERLEY MEAT COMPANY PTY LTD

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## US Supply Letter of Guarantee

**Kimberley Meat Company**

**Establishment No. 2588**

29<sup>TH</sup> August 2023

### 1. Establishment Registration

Australian export operations are conducted under the regulatory controls of the Department of Agriculture (DA). The DA 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 an Australian Government requirement.

#### Health Controls

DA On-Plant Veterinarians (OPV) and Food Safety Meat Assessors (FSMA) have in addition to disease/health control, a fulltime on plant role, monitoring/auditing company performance in the discharge of their obligations under DA Approved Programs.

#### Overseas Listing

Establishment 2588 is USA listed and operates under a DA Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended 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 in accordance with DA Approved Arrangements and Federal Register Notice: 9 CFR part 417 - *E.coli* O157:H7 Contamination of beef products and DA MAA 1231- United States of America- Management of Shiga Toxin-Producing Escherichia coli in beef intended for grinding.

This includes the hazard consideration within the HACCP Plan of the additional non O157 STEC's being O26, O110,O45,O103,O121 and O145.

The HACCP reassessment has determined that while STECs may be a potential hazard on 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. This results in the hazard not being reasonably likely to occur on product and the current HACCP Plan is adequate to address the hazards.

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

- DA Ante Mortem on all livestock, pre-slaughter.
- Identification and management of ill or injured livestock.
- Non-ambulatory livestock are segregated, humanely slaughtered and prohibited for export.
- All cattle undergo a belly wash in the Lairage.
- All cattle are hosed around the hind leg area, prior to shackling.
- After stunning – the weasand is sealed by application of a clip to prevent spillage.
- Sealing of the bung via bagging to control cross contamination.
- Line speeds are set to provide adequate time for hygiene inspections and dressing of the carcase.
- Sanitising of hands and operational/personal equipment between carcasses and during operations for high risk activities.
- Knife sterilisation between carcasses and post knife steeling.
- All carcasses are subjected to a final and ZT contamination inspection.
- Chilling and freezing regimes to control microbial growth.
- Product hygiene is monitored daily following the DA Meat Hygiene Assessment guidelines.
- Use of highly trained operators at all high risk and critical stations.
- Documented corrective and preventative actions.
- Weekly microbial testing of contact surfaces and employee’s equipment is conducted
- Microbial samples are taken and sent for analysis under the Department of Agriculture’s National Carcass Microbiology Monitoring Program (NCMMP), *formerly known as E.coli and Salmonella Analytical Monitoring (ESAM)* and Product Hygiene Index (PHI) Programs.

### 3. Verification *E.coli* O157:H7 & 6 STECS

#### Sampling

To verify the ongoing effectiveness of these interventions Establishment No.2588 conducts sampling and testing of Beef Trimmings for *E.coli* O157:H7 in accordance with the ***Microbiological Manual for Sampling and Testing of Export Meat and Meat Products*** - Escherichia coli O157:H7 testing of raw ground beef components destined for export to the USA and USA 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 & 6 STECS are released for shipment.

#### Laboratory

Samples are tested by a DA approved, N.A.T.A. accredited laboratory to conduct testing of meat products for *E.coli* O157:H7 & 6 STECS

#### Testing

Initial test for *E.coli* O157:H7 & 6 STECS are performed using method (Reference M62.7). Screening tests are performed using AOAC 071301 Assurance GDS for detection of *E.coli* O157:H7 and Top 6 STEC. Potential positive results are confirmed using IMS Isolation MLG 5B.05.

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### 4. BSE

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

All beef products destined for USA are free from Specified Risk Materials (SRM).

SRM is removed in accordance with Federal Register Notice: 03-0251F.

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

Yours sincerely,

Donna Gode

Quality Assurance Manager  
Kimberley Meat Company Pty Ltd

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