



**AUSTRALIAN MEAT GROUP PTY LTD**

ABN 75 168 396 316

342 Hammond Road

Dandenong Vic 3175

P O Box 530

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**Supply Letter of Guarantee**  
**Australian Meat Group**  
**Dandenong Establishment 3085**

**DATE: 07.01.2019**

**1. Establishment Registration.**

Australian export operations are conducted under the regulatory controls of the Department of Agriculture and Water Resources (DAWR). DAWR 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**

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

**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 DAWR 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 DA MAA 1231 - United States of America - Management of Shiga Toxin-Producing Escherichia coli in Beef intended for Grinding.

This included 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 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 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

☒ X

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

- DOA ante mortem 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
- Sourced Cattle have never in their lives been fed genetically modified foodstuffs and are GMO free.
- 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 are 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 DAWR meat hygiene assessment guidelines
- Documented Corrective and Preventative actions are in place and followed
- Microbial testing of contact surfaces and product

### 3. Verification *E coli* O157:H7

#### **Sampling**

To verify the ongoing effectiveness of these interventions Establishment 3085 conducts sampling and testing of Beef Trimmings for *E coli* O157:H7 in accordance with DAWR 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 or a Supplier Laboratory which has been assessed and approved by McDonald's third party auditors using the APMEA Supplier Laboratory Audit Checklist for *E coli* O157:H7.

## **Testing**

Screening tests for *E coli* O157:H7 are performed using AOAC 2005.04 Assurance GDS & AOAC 031002 BAX Real Time for *E coli* O157.

Potential positive results are confirmed using BAX 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 03-0251F by being fully compliant with the McDonald's BSE Firewalls.

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

## **5. Allergens**

The Australian Meat Group Establishment 3085 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 the wholesomeness of meat and meat products and Vendors must supply a National Vendor Declaration Statement to verify this.

In addition Australian Meat Groups Free from Added Hormones Livestock Sourcing program and processing systems guarantee our meat products are free from HGPs

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

## **7 Water**

Australian Meat Group as part of providing safe, high quality meat products strictly adhere to use of water that meets the Australian Drinking Water Guidelines (Version 2 dated 2016) and the California Safe Drinking Water and Toxic Enforcement Act (Prop 65).

Yours Sincerely  
Mike Badman



Group Quality Manager  
Australian Meat Group



Auditor Number: 004024

AUS-QUAL Pty Ltd, Certification Body number Z2860404AB  
certifies that, having conducted an audit

For the scope of activities: **Slaughter, cutting, chilling and freezing of beef meat & offal products being packed in vacuum, thermoform and bulk packaging.  
Cutting, chilling and freezing of Sheep, Goats and Bobby calves packed in vacuum, thermoform and bulk packaging.**

Including voluntary modules of: Not Applicable

Exclusions from scope: None

Product categories: 01 - Raw red meat

**at Australian Meat Group Pty Ltd – Dandenong**

BRC site code: 1741622

342 Hammond Road, DANDENONG VIC 3175 AUSTRALIA

Has achieved Grade:

**AA**

Meets the requirements set out in the

**BRC GLOBAL STANDARD for FOOD SAFETY**

**ISSUE 7: JANUARY 2015**

Audit Programme	Announced
Date(s) of audit:	13 November 2018
Certificate issue date:	13 December 2018
Re-audit due date:	From: 19 October 2019 To: 16 November 2019
Certificate expiry date:	28 December 2019
Approval certificate no:	PC401231



[www.jas-anz.org/register](http://www.jas-anz.org/register)

  
Authorised by AUS-QUAL Pty Ltd

**AUS-QUAL Pty Ltd**  
1/333 Queensport Road North  
Murarrie QLD 4172



Certificate traceability reference

This Certificate remains the property of AUS-QUAL Pty Ltd

Visit [www.brcdirectory.com](http://www.brcdirectory.com) to validate certificate authenticity

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact [enquiries@brcglobalstandards.com](mailto:enquiries@brcglobalstandards.com) or call the TELL BRC hotline +44 (0)20 7717 5959





# *Certificate of Approval*

This is to certify that:

**Australian Meat Group Pty Ltd - Dandenong**

342 Hammond Road, Dandenong VIC 3175 Australia

has systems approved by AUS-QUAL Pty Ltd that  
conform to the following Standard(s)

**Codex Alimentarius – HACCP**

The scope of the approval is limited to:

Slaughter, cutting, chilling and freezing of beef meat & offal products being  
packed in vacuum and bulk packaging.

Cutting, chilling and freezing of Sheep, Goats and Bobby calves packed in  
vacuum, thermoform and bulk packaging.



*Original Approval:* 21 December 2015

*Current Certificate:* 13 December 2018

*Certificate Expiry:* 28 December 2019

*Approval Certificate No:* FS300622

  
for AUS-QUAL Pty Ltd ABN 87 087 555 940