

Date: 19th August 2019

US Supply Letter of Guarantee

1. Exports from Ireland are conducted under the regulatory controls of the Department of Agriculture, Food and the Marine (D.A.F.M). This Department is the central competent authority responsible for Food Safety, Overseas Country Requirements, Irish Export Standards and Certification, thus ensuring the exported supplied product is fully compliant with Foreign and Irish Government requirements.

Health Controls

Department of Agriculture Veterinary Officers and Meat Inspectors have in addition to disease control a full-time plant monitoring role in auditing company performance in the discharge of their obligations under the D.A.F.M and legislative requirements.

Overseas Listing

Dawn Charleville (Establishment IE 368 EC) is a USA listed plant and operates a Department Agriculture Approved program to produce and export beef (raw- intact) to the United States of America.

2. HACCP Plan

The HACCP Plan has been reassessed in accordance with the D.A.F.M Trader Notice MH 21/2014, which describes the verification programme undertaken by plants intending to export to the USA and Canada for verotoxigenic E. coli (VTEC) within the plant. E. coli is one of the VTEC serotypes.

HACCP Reassessment

The HACCP plan has been reassessed during 2019 and has determined that while E0157/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 Procedure 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 reassessed HACCP Plan reviewed all steps in the process including the following interventions:

- D.A.F.M ante-mortem on all livestock pre-slaughter
- Identification and management of ill or reinjured livestock
- Non-ambulatory livestock are segregated and humanely euthanized.
- Cattle are assessed for cleanliness for slaughter
- Highly trained operatives
- 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
- Sanitising hands and equipment between carcasses for high risk activities
- Knife sterilisation between carcasses
- All carcasses are subject to final inspection and hygiene trim
- Zero tolerance is in place for faecal, ingesta and milk spillage
- Chilling and freezing regimes to control microbial growth
- Product hygiene is monitored daily by D.A.F.M 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 0157:H7.

Sampling

To verify the ongoing effectiveness of these interventions Dawn Charleville conducts sampling and testing for E. coli 0157:H7 on beef carcasses in accordance with D.A.F.M Trader Notice MH 21/2014.

Hold and Release

All product is subject to a "Test, Hold and Release" sampling procedure. Only meat that has complied with HACCP requirements and have returned negative test results for E. coli 0157:H7 and Salmonella is allowed to be shipped to the United States.

Laboratory

Samples are tested by an ISO17025 accredited laboratory to conduct testing of meat and meat products for E. coli / E. coli 0157:H7 /Salmonella. The laboratory has also been approved by D.A.F.M.

Testing

Screening tests are completed as follows:

- E. coli 0157:H7: AOAC 2000.13
- Salmonella: MLG 4.08
- E. coli: AOAC 998.08

BSE

Legislation in Ireland prohibits the feeding of animal products to bovine animals. All beef products destined to the USA are free from Specified Risk Material (SRM). All non-ambulatory, disabled or downer cattle are excluded from the United States product line.

Yours Sincerely,



Michael Betts

Technical Manager.