January 2023

***Letter of Guarantee***

Australian Lamb Company Pty Ltd (ALC) is registered by Department of Agriculture as an Export Establishment Est. No. 0689 for the processing of lambs.

ALC’s aim is to produce all products to the world's best practice thus ensuring food safety and product wholesomeness which is achieved through continuous improvement. ALC are committed to develop, maintain and strengthen its position by consistently producing high quality products that meet customer’s requirements and expectations.

All meat products produced at this establishment are processed according to the requirements as mandated within the Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption. The basis of the standard is to ensure meat and meat products produced for human consumption are fit and wholesome and comply with the legislated food safety requirements both within Australia and that of importing countries.

***HACCP and Standard Operating Procedures (SOPs)***

ALC have a HACCP team consisting of a HACCP team Leader and up to 3 team members. Each member of the HACCP team has received external training in HACCP.

The company's food safety control system is made up of the following:

1. Processing environment (a source of contamination);
2. Personnel (a source of contamination);
3. Ingredients and packaging (a source of contamination, introduced hazards and a growth medium for organisms);
4. Products and process (introduced hazards, systems to specifically control hazards). The first two points (processing environment and personnel) can be controlled through the foundation or basic requirements for running the establishment.

The Pre-requisite Programmes are set out in the quality system as Standard Operating Procedures (SOPs) and associated Work Instructions (WIs). These include but are not limited to:

* Pre-operational Sanitation;
* Operational Sanitation;
* Personal Hygiene;
* Waste Disposal;
* Water Supply;
* Pest Control;
* Maintenance;
* Control of Hazardous Substances;
* Product Identification and Traceability;
* Product Recall;
* Training;
* Purchasing;
* Calibration and;
* Work Instructions (specific to each step in the process).

The above form the foundation or basic requirements for producing meat and meat products. They are aimed at good manufacturing practice and are means for control.

The forth point (products and process) is specific to each product and process. This Companies management and production practices underpin the standard as do the process controls based on hazard analysis and critical control points (HACCP) approach with its emphasis based on risk assessment and management.

HACCP is an effective and logical tool in the production of safe meat. When used correctly it is a scientific approach for controlling food safety concerns throughout the production process.

***Food Safety Hazards are:***

* Microbial;
* Chemical and;
* Physical.

When the HACCP principles are followed, they identify all sources of hazards to food safety and assist in the development of procedures and controls to reduce or eliminate hazards. These principles and guidelines are followed to identify, assess and control hazards that affect food safety of the meat and meat products produced at Establishment 0689.

The HACCP team meets on a regular basis for:

* Annual HACCP reassessment;
* When any changes occur in process or product and;
* When new technology is introduced.

***Third Party Audit***

ALC has Department of Agriculture Meat Inspectors on site on a daily basis and is also under Department of Agriculture Veterinary supervision. The Veterinary Officer and the Meat Inspector continually audit the documented quality system, plus perform set audits as per requirements by the Department of Agriculture in Canberra. Once per month the Department of Agriculture Area Technical Manager conducts a plant review.

Other third party audits are performed by the following:

* AUSMEAT (2 audits per year);
* WQA (2 audits per year);
* BRC (once per annum), and;
* Halal (once per annum)

The company is also audited by Customer Country Authorities such as the USA, EU.

 Lamb supplied from this Establishment to Canada is eligible to Export USA.

All company personnel practice quality assurance daily by working in a systematic manner and following standardised work instructions and procedures designed to eliminate or control hazards.

* Operational personnel develop and implement agreed methods of quality assurance by standardised work practices.
* Management ensure these procedures are documented, implemented, assessed and reviewed for efficiency and effectiveness in achieving quality objectives.
* Quality Assurance personnel verify by regular audit and monitoring that the necessary procedures are in place and working effectively (also providing feedback to Management). Part of the verification procedure is microbial testing of product contact surfaces conducted at a NATA accredited laboratory.
* Everyone in our company contributes to Quality Assurance, through care and diligence to individual work practices. Training is on-going and targeted at consistently meeting specified processing standards.

The companies Quality Assurance Manual is a working/ living document used by personnel at all levels within the company. It is designed to ensure that all quality and regulatory requirements are recognised and maintained consistently.

Australian Lamb Company Pty Ltd is committed to complying with these stated goals.

***Microbiology***

The company have procedures for microbial testing detailed within the manual and include:

* Levels of bacterial contamination present on cleaned work surfaces and equipment;
* The level of E.Coli, Salmonella, Coliforms and TVC contamination present on carcases;
* Shelf life testing.

Persons responsible for performing bacterial surface testing are:

* Quality Assurance Officers and;
* NATA accredited laboratory Manager and Assistants.

Sampling for contact surfaces and operators gear is carried out first thing in the morning, prior to the commencement of work and as per sampling schedule.

Sampling of carcases is carried out in the carcase chillers as per AQIS Notices 2000/09, 2003/06 and 2005/13. At the Slaughter establishment.

For generic E.Coli and TVC one carcase sampled per 1000 produced. Sample collected by sponge method (area sponged per carcase 75 square centimetres). Samples are plated onto petrifilmTM using the following methods:

* AOAC Official Method 991.14 for coliforms and E.Coli and;
* AOAC Official Method 990.12 for Aerobic Plate Counts.

All products produced at this establishment are chilled and frozen at the on-site fully integrated cold storage facility. This enables all meat and meat products to be maintained within a fully operational and effective integrated cold chain.

For any further enquiries you are welcome to contact me

Kind Regards,



Tony Limina

QA Manager