



9th January 2023

**Teys Australia Beenleigh
Establishment 294
Letter of Guarantee**

Establishment Registration

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

Health Controls

DAFF veterinary officers have in addition to disease / health control, a full time on plant role, monitoring & auditing company performance in the discharge of their obligations under DAFF Approved Programs.

Overseas Listing

Establishment 294 is USA listed and operates under a DAFF Approved Arrangement to produce boneless and bone-in beef, trimmings and offal products. Some of these products are intended for grinding.

Third Party Food Safety Certification

Establishment 294 has BRCGS certification (GFSI certification standard) and is audited annually for compliance.

HACCP Plan

The Approved Arrangement program incorporates a HACCP plan which addresses potential food safety hazards and control measures are in place to eliminate or minimize these hazards.

The HACCP plan contains CCP's which directly address the hazards of Shiga toxin-producing *Escherichia coli* (O157, O26, O111, O45, O103, O121 and O145) and salmonella.

The annual HACCP reassessment has determined that while STECS and salmonella may be potential hazards from cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazards have been effectively controlled resulting in them not being reasonably likely to occur on product.

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

1. DAWE ante mortem inspection on all livestock pre-slaughter
2. Identification and management of ill/injured livestock. Non-ambulatory cattle segregated and humanely slaughtered
3. Cattle assessment for cleanliness for slaughter
4. Use of highly trained operators
5. After stunning, sealing of weasand by application of a clip/plug to prevent spillage
6. Sealing of the bung via bagging to control cross contamination
7. Line speeds appropriate to providing adequate time for hygiene inspections and dressing of the carcase
8. Sanitising hands and equipment between carcasses for high risk activities
9. Knife sterilisation between carcasses
10. All carcasses subjected to final inspection and hygiene trim
11. Zero tolerance controls are in place for managing contamination from faeces, ingesta and milk spillage
12. Carcase hot water wash pre chilling
13. Carcase and finished product quality inspections
14. Chilling and freezing regimes to control microbial growth
15. Product hygiene monitored daily following the DA meat hygiene assessment guidelines
16. Documented Corrective and Preventative actions
17. Microbial testing of contact surfaces and product



VACCP - Food Fraud/Adulteration Vulnerability Assessment

Raw materials and services are categorised based on the potential risk they may pose to Teys business. Suppliers and their products/services undergo a formal risk assessment considering food safety, quality and legality prior to being approved. Supplier performance and product compliance is reviewed annually or sooner if information becomes available which may trigger an immediate review.

TACCP – Supply Chain Security and Threat Assessment

Teys Australia believes that maintaining the security of its supply chain underpins the integrity of its products and is a critical aspect of the business both now and into the future. Accreditation in the Authorised Economic Operator Trusted Trader program and Known Consignor Scheme is seen as an essential component of supply chain security. TACCP methodology has been used to assess security hazards and risks to the business, process and product.

STEC Testing

Sampling and results

To verify the ongoing effectiveness of control measures, Establishment 294 conducts sampling and testing of products destined for grinding for STECs in accordance with DAFF Microbiological Manual for Sampling and Testing of Export Meat and Meat Products.

In 2022 Establishment 294 tested 731 samples. All were tested for *E. coli* O157:H7 with 2 confirmed positive results. 226 were additionally tested for non *E. coli* O157 STECs (O26, O111, O45, O103, O121 and O145) with 0 confirmed positive results.

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 are released for shipment.

Laboratory

Samples are tested by an ISO17025 accredited laboratory approved to conduct testing of meat products

Test methods

Screening tests are performed using AOAC 031002 Bax Real Time PCR for *E. coli* O157:H7 and AOAC 091301 Bax Real Time PCR for detection of selected STEC in beef trim or AOAC 2005.04 Assurance GDS for *E. coli* O157:H7 in selected foods and AOAC 071301 Assurance GDS MPX Top 7 STEC for detection of Top 7 Pathogenic STEC in beef trim. Potential positive results are confirmed using IMS ISOLATION MLG 5.

BSE

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

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

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

Product from all non ambulatory, disabled or downer cattle is excluded from export.

Residue Testing

The National Residue Survey (NRS) is managed by DAFF who monitor residues in animal products through testing programs to satisfy Australian Export Certification and Importing Country Requirements.

Yours sincerely

A handwritten signature in black ink, appearing to read "Katherine Hill".

Katherine Hill B.App.Sc. (Food Technology), A.A.I.F.S.T
General Manager Food Safety & Compliance