



HACCP LETTER OF ASSURANCE

Establishment 1265

HACCP Re-Assessment 2024

Assessments of the HACCP system are made in accordance with regulatory conditions set by the Australian Government Department of Agriculture, Fisheries and Forestry (DAFF). This includes an annual re-assessment in compliance with the requirements of the Food Safety and Inspection Service within US Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002.

The 2024 annual HACCP re-assessment confirms *E. coli* O157: H7 is a significant food safety hazard reasonably likely to occur and, accordingly, is subject to the control measures implemented through the HACCP system intended to prevent, eliminate or reduce its occurrence to below detectable levels in beef produced at this establishment.

Non-O157 Shiga toxin-producing *E. coli* serogroups O26, O45, O103, O111, O121 and O145 (Big 6 STEC) are also determined as food safety hazards reasonably likely to occur, and accordingly are subject to the same set of control measures through the HACCP system as *E. coli* O157: H7.

The re-assessment of the HACCP system has reviewed all steps in the manufacturing process, including the following interventions:

- Assessment of cattle for cleanliness prior to slaughter;
- Occlusion of esophagus prior to hoisting after slaughter to prevent regurgitation;
- Dual knife system at de-hiding and bunging stations with hot water sterilisation;
- Sanitising hands and equipment between carcasses for high risk activities;
- Tying and bagging the bung prior to evisceration to prevent contamination;
- Line speed commensurate with hygienic dressing and inspection of carcasses;
- Zero tolerance defects removed by knife trimming;
- Validated air chilling and freezing regimes for the control of microbial growth;
- Comprehensive microbial testing program for raw beef and contact surfaces.

Verification *E coli* O157:H7

Sampling

Est. 1265 conducts sampling and testing of boneless manufacturing beef for *E coli* O157:H7 in accordance with the DAFF *Microbiological Manual for the Sampling and Testing of Export Meat and Meat Products* Version 1.06 October 2023 (N=60 method).

Hold and Release

All beef trimming is subject to “Test and Hold” after sampling. Only product that has complied with HACCP requirements and has returned a negative test result for *E coli* O157:H7 is released for shipment.

Laboratory

All samples are tested by an independent off-site laboratory approved by DAFF and accredited under the National Association of Testing Authorities for compliance with ISO/IEC 17025 standards. Only official approved methods are used for testing.

Screening tests for *E coli* O157:H7 are performed using AOAC 2005.04 (Assurance GDS). Confirmation by FSIS MLG 5.

Testing

For calendar year 2023, 273 samples in total were tested for *E coli* O157:H7 with nil detections. All official DAFF verification tests for *E. coli* O157:H7 and Big 6 STEC testing from 2023 also returned nil detections.



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