



Oakey Beef Exports Pty Ltd No: 558

January 2024

US Supply Letter of Guarantee

Oakey Beef Exports Pty Ltd
Establishment 558

Oakey Beef Exports Pty Ltd guarantees our obligations shall be performed in full compliance with the United States Federal Food, Drug and Cosmetic Act and all applicable federal, state and local laws, rules, regulations and guidelines.

Shipments will not be adulterated or misbranded within the meaning of the Federal Food, Drug and Cosmetic Act.

1. Establishment Registration.

Australian export operations are conducted under the regulatory controls of the "Commonwealth Competent Authority". This 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

Veterinary officers and meat inspectors of the Commonwealth Competent Authority have in addition to disease/ health control, a fulltime on plant role, monitoring/auditing company performance in the discharge of their obligations under Government Approved Programs.

Overseas Listing

Establishment 558 is USA listed and operates under a Commonwealth Competent Authority Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

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 (STEC).



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HACCP Reassessment

The HACCP plan has been reassessed in accordance with the requirements of the Commonwealth Competent Authority and MICOR: "Importing Country Requirements HACCP - USA" as applicable to the exported product.

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:
Not likely to occur ✓

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

- Commonwealth Competent Authority 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
- Commonwealth Competent Authority trained operators
- After stunning - sealing of weasand by application of a clip/plug 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 carcass
- Sanitising hands and equipment between carcasses for high risk activities
- Knife sterilisation between carcasses
- All carcasses are subjected to a final inspection and hygiene trim
- Zero tolerance is in place for faeces, Ingesta and milk spillage
- Chilling and freezing regimes to control microbial growth
- Product hygiene is monitored daily following the Commonwealth Competent Authority 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



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To verify the ongoing effectiveness of these interventions Establishment 558 conducts sampling and testing of Beef Trimmings for E coli O157:H7 in accordance with Microbiological Manual for Sampling and Testing for Export Meat and Meat Product.

In the past 12 months Establishment 0558 has collected samples for **988** tests with **Nil** positives for E.coli O157:H7

Hold and Release

All products 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 is 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 071301 for E.coli O157. Potential positive results are confirmed using MLG 5.08 & MLG 5B.05.

4. BSE

Australian legislation prohibits the feeding of all restricted Animals Materials to all ruminants, including cattle.

All beef product destined for the USA are free from Specified Risk Materials (SRM). SRM is removed in accordance with Federal Register Notice 03-025IF by being fully compliant with the McDonald's BSE Firewalls.

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

Yours sincerely,

Brett Williams
General Manager