



NORTHERN CO-OPERATIVE MEAT COMPANY LTD

10615 Summerland Way, (PO Box 379), Casino NSW 2470, Australia

Telephone: 02 6662 2444

Export Establishment

Facsimile: 02 6662 2391

Internet: www.cassino.com.au

Number 239

E-mail: allanv@cassino.com.au

4 January 2010

HACCP STATEMENT OF COMPLIANCE

- 1 The Northern Co-operative Meat Company Ltd (Establishment 239) is an approved slaughtering and boning Establishment, Registered to export to 16 countries plus 28 EU member States of bovine and bubaline meat, and bovine offal.
- 2 The Company has in place a fully documented HACCP-based quality assurance **Approved Arrangement** which has been established by the Australian Government's Australian Quarantine & Inspection Service (AQIS) and has been assessed and approved by AQIS.

The Approved Arrangement:

- complies with AQIS guidelines for meeting FSIS Pathogen Reduction/HACCP requirements;
 - is audited by on-plant AQIS supervisors;
 - audited each month by external AQIS Veterinary officers;
 - has been subjected to detailed verification audits by external AQIS auditors and found to meet AQIS and FSIS requirements; and
 - was most recently audited by FSIS officers in 2001 and 2002 and the plant facilities and processing procedures was found to be accepted.
- 3 Est. 239 has taken the necessary steps to prohibit the slaughter of non-ambulatory disable cattle and the elimination of specific risk materials (SRM) from the human food chain. The Approved Arrangement BSE Firewall SOP's provides clear and concise work instructions as to the handling and exclusion of SRM materials from the processing of meat and offal's as determined by the AQIS Meat Notice 2004/04 and FSIS Interim Final Ruling Notice 9-04. These procedures have been audited by AQIS and 3rd party Commercial auditors and found to be compliant with the AQIS/FSIS regulations.
 - 4 In relation to *E. coli* 0157:H7, establishment 239 confirms that its HACCP Plan is reassessed annually in accordance with 'Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002 and titled *E. coli* 0157:H7 Contamination of Beef Products.'
 - 5 Est. 239 HACCP Plan has 2 CCP in place that reduces *E. coli* 0157:H7 to undetectable levels. The 1st CCP is on the Slaughter floor after the final carcass hygiene trim where the critical limit is: *No clearly visible faecal, ingesta, milk or urine contamination to be detectable on the carcass after the hygiene trimming is completed.* The 2nd CCP has been identified as carcass chilling where the critical limit, is *the reduction in surface temperature to $\leq 7^{\circ}\text{C}$ within 24 hours of stunning* and there after maintaining surface temperature of no warmer than 7°C on all surfaces of the carcass so as to achieve refrigeration index (RI) criteria:
 - average of RI ≤ 1.5 ,
 - 80% of RI's ≤ 2 ,
 - maximum RI + 2.5

- 6 The reassessed HACCP Plan includes interventions and other measures of prevention or corrective actions as recommended by the FSIS.
- washing or rejection of cattle with heavy hide faecal contamination (verified by inspection of hide-on carcasses by Quality Assurance Assessors);
 - occlusion of the oesophagus after stunning and/or bleeding (verified by observation by Quality Assurance Assessors of nominated Operatives carrying out their work procedures);
 - use of 2 knives for hide removal procedures (verified by observation by Quality Assurance Assessors of hide removal Operatives carrying out their work procedures);
 - identification, using tags, of carcasses where faecal/ingesta leakage is suspected or occurs during dressing procedures which prepare for removal of the gastrointestinal tract (verified by observation by Quality Assurance Assessors of nominated Operatives carrying out their work procedures);
 - tagged carcasses subjected to intensified inspection and, where necessary, intensified trim and operational sanitation procedures prior to chilling (verified by observation by Quality Assurance Assessors of the nominated Trimmer carrying out his/her work procedures),
 - carcass surfaces are rapidly dry chilled to $\leq 7^{\circ}\text{C}$ prior to boning . Further cooling (chilling or freezing) of boned meat does not exceed the time/temperature requirements of the Australian Standard AS:4696 2007
- 7 The efficiency of those interventions is verified by microbiological testing of boned meat product for the presence of *E. coli* O157:H7 using the N = 60 protocol stated in AQIS Meat Notice 2008/05 *E. coli* O157:H7 testing of raw ground beef components destined for export to the US and US Territories.
- 8 The test method used for screening *E. coli* O157:H7 is by the BAX Q7 using the MP Express kit, undertaken at an AQIS Approved Laboratory. The sampled lots will be held and controlled by the company until the test result for the lot has been obtained and is negative for *E. coli* O157:H7. If *E. coli* O157:H7 is confirmed as being present in the lot, the affected product will NOT be released to commerce trade and the disposition of the product will be determined by AQIS.
- 9 Following the reassessment of Establishment 239's HACCP Plan and its continued effective operation, as detailed above, Establishment 239 has concluded that the prevalence of *E. coli* O157:H7 has been reduced to undetectable levels.

The Northern Co-operative Meat Company Ltd is committed to producing the highest quality and safest product possible. If you require further information please feel free to contact me.

Yours sincerely



Allan Vane,
Quality Systems Development Manager