



GREENMOUNTAIN FOOD PROCESSING Pty. Ltd (Est. 194)

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HACCP STATEMENT OF COMPLIANCE

1. Greenmountain Food Processing Pty. Ltd. (Establishment 194) is an approved slaughtering and boning establishment approved by the US Food Safety and Inspection Service (FSIS) to produce for export of bovine meat and bovine offal.
2. The company has in place a fully documented HACCP-based quality assurance system called an Approved Arrangement (AA) which has been established by the Australian Government's Quarantine & Inspection Service (AQIS) and has been assessed and approved by AQIS.
3. In the Federal Register, Vol, 61 No 144, 25 July 1996, FSIS released the PR / HACCP Rule (also referred to as the MegaRegs). The Pathogen Reduction (PR) component mandated a program of bacteriological testing of bovine carcasses for the presence of *Escherichia coli* and *Salmonella spp.* bacteria to verify the effectiveness of process controls for hygiene and sanitation under the establishments HACCP program.
4. *Salmonella* has not been detected in any randomly selected carcass sample tested.

The AA program:

- Complies with AQIS guidelines for meeting FSIS Pathogen Reduction / HACCP requirements; and
 - Is audited by on plant AQIS supervisors;
 - Audited at least each month by external AQIS Veterinary officers and found to meet AQIS and FSIS requirements;
 - The Australian Quarantine and Inspection Service (AQIS) has recently audited the establishments HACCP Plan.
5. The Company also:
 - Complies with AS 4696:2007 titled *Australian Standard for the Hygienic Production and Transportation of Meat Products for Human Consumption*; and
 - Licensed by Safe Food Queensland for the slaughter of cattle for the production of meat for the Australian market.
 6. The HACCP Plan includes the following interventions and other measures:

- Washing or rejection of cattle with heavy hide faecal contamination (verified by inspection of hide on carcasses by Quality Assurance Officers);
 - Occlusion of the oesophagus after stunning and / or bleeding (verified by inspection by Quality Assurance Officers of nominated operatives carrying out their work procedures);
 - Use of two knives for hide removal procedures (verified by inspection by Quality Assurance Officers 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 the removal of the gestational tract (verified by observation by Quality Assurance Officers of nominated operatives carrying out their work procedures);
 - Tagged carcasses are subjected to intensified inspection and, where necessary, intensified trim and operational sanitation procedures prior to chilling (verified by observation by Quality Assurance Officers of the nominated trimmers carrying out their work procedures);
 - Carcasses are rapidly dry chilled to $\leq 7^{\circ}\text{C}$ prior to boning, the chilling and freezing of offal, boned meat and carcasses achieve the time / temperature requirements of the Australian Standard 4696:2007
7. In relation to *E. coli* 0157:H7; establishment 194 confirms that its HACCP plan has been assessed in accordance with the 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*.

The HACCP Team concluded and the Senior Management agrees that *E.coli* 0157:H7 is a hazard reasonably likely to occur in its products without the implication of a HACCP Plan.

8. The efficiency of these interventions is verified by microbiological testing of boned product for the presence of *E.coli* 0157:H7, using N= 60 protocols and procedures stated in AQIS Meat Notice 2008/05 *Escherichia coli* 0157:H7 *testing of raw ground beef components destined for export to the US and US Territories*.
If a "positive confirmatory test" is detection, procedures are in place to prevent shipment of product. Only product that is compliant with HACCP requirements and tested "negative" for *E.coli* 0157:H7 is shipped.
9. Following the assessment of Establishment 194's HACCP Plan and its continued effective operation, as detailed above, Establishment 194 has concluded that the prevalence of *E.coli* 0157:H7 has been reduced to undetectable levels.

Greenmountain Food Processing Pty 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



Jason Giddins
Quality Assurance Manager