



**Greenlea**

6<sup>th</sup> January 2009

**TO WHOM IT MAY CONCERN.**

In accordance with the NZFSA requirements, Greenlea Premier Meats Ltd – Hamilton, Licence ME124 has reassessed its HACCP plan to determine whether or not E.Coli 0157:H7 is a hazard that is reasonably likely to occur and it has been found that E. Coli 0157:H7 is not a hazard reasonably likely to occur in boneless beef

We have participated in the National monitoring programme for E.Coli 0157:H7 for premises exporting beef to the United States since 29<sup>th</sup> June 1998.

E. Coli 0157:H7 testing is done while processing bulk product in accordance with the protocol described in the NZFSA USA OMAR Appendix D. Technical Procedures for monitoring E. Coli 0157:H7 in Bulk Manufacturing Beef and Bobby Veal, Amendment 14<sup>th</sup> February 2008.

All bulk product exported to USA is derived from lots which have been tested using the above protocol and tests were negative for Escherichia coli 0157:H7

Processing also includes the following steps which minimise the likelihood of contamination by E.Coli 0157:H7

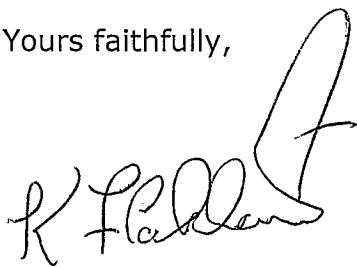
1. All Product is from pasture reared cattle and not feed lot cattle.
2. All cattle washed prior to slaughter.
3. During processing weasand clips and bung bags are applied to minimise leakage from alimentary canal.
4. Sterilising of equipment with 82<sup>o</sup>C after cutting through hide, into blind cavities, cutting diseased tissue and as and when required in work instructions.

5. Trimming of contamination from carcasses at point where contaminated.
6. Post mortem inspection by independent inspectors. Any diseased or contaminated carcasses are trimmed under their control, and reinspected prior to passing.
7. Process operating under SSOP's, HACCP, ZFT, SRM Removal and GMP.

In regards to sampling for the 2008 year, the Greenlea Hamilton site operates two boning rooms and each one is tested separately every day it is in operation which, for each room would be approximately 230 days per season. Prior to the new increased sampling regime commencing in February 2008 this was 5 samples per room per day. This would have seen approximately 5,000 cartons sampled for the 2008 calendar year. There were two positive samples 9<sup>th</sup> February and 12<sup>th</sup> May. A total of 17 cartons were involved. All other results were negative.

The disposition of the product from the affected product was done in accordance with the requirements of the US Omar and NZ standards. A review of the process took place and nothing was found which would have necessitated any changes to the HACCP plan.

Yours faithfully,



Keith Flockhart

**Quality Assurance Manager.**