



**23<sup>rd</sup> February 2010**

## **HACCP LETTER OF GUARANTEE**

### **HACCP REASSESSMENT**

Kilcoy Pastoral Company (KPC), Establishment 640 confirms that it has system controls, including its HACCP that are designed to control microbiological hazards such as 0157:H7 and Salmonella.

The HACCP plans have been reassessed in accordance with “Federal Register Notice 9 CFR Part 417 Docket Number 00-022N” dated 7 October 2002 – E. coli contamination of beef product.

This reassessment has determined that while E. coli 0157:H7 may be a hazard likely to occur 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.

The following control measures are implemented at KPC:

- Assessment of cattle cleanliness on receipt and subsequent washing;
- After stunning oesophageal plugging/clipping;
- Sealing and bagging the bung;
- Line speeds appropriate to providing adequate time for operators to complete hygiene inspections and dressing of carcasses;
- CCP on the slaughter floor for the hygiene trimming operation;
- The use of an 82°C hot water carcass wash;
- Prevention of carcass to carcass cross contamination by spacing on lines and in chillers
- Chilling and freezing regimes to control microbial growth

The reassessment of the HACCP plan is approved and regularly audited by the Australian Quarantine and Inspection Service (AQIS) who also conduct on site monitoring and verification.

As part of the company Quality System requirements the HACCP plan is reassessed at least annually or when there is a systems failure, a significant product or process change, new product development or new hazards are identified.

### **E. coli O157:H7      Sampling and Testing Program**

Beef destined for grinding is sampled daily under an N60 program (12 cartons per 700 cartons produced) where a sample size of 375g per lot is tested using method AOAC 996.09 in accordance with AQIS Meat Notice 2008/05.

Samples are sent to a NATA accredited external laboratory for testing.



## KILCOY PASTORAL COMPANY LIMITED

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All product destined for grinding is held under a test and hold program until clearance has been obtained. Should a presumptive positive E. coli O157:H7 result be obtained all affected product is retained under company and AQIS control until a confirmatory result is received. If the confirmation is positive the product is withheld from the market and heat treated in Australia.

The HACCP reassessment included a review of O157:H7 test results for the previous 12 months. During this period a total of 1525 samples were collected and tested without detection of E. coli O157:H7.

**Only product that is compliant with HACCP requirements and where E. coli O157:H7 has not been detected is released to the market.**

A handwritten signature in blue ink, appearing to read "Alistair Baker".

Alistair Baker Bsc (HONS)  
Quality Systems Manager  
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