

Establishment 866

Letter of Guarantee

Email. Damith@thomasfoods.com



LOBETHAL

Thomas Foods International Lobethal Establishment 866 confirms that it is approved for export to the USA and its Lamb, Mutton & Goat HACCP plan has been reassessed in accordance with US Federal Requirements and encompasses Lamb, Mutton & Goat production.

The reassessment of Establishments 866's HACCP plan has been audited, updated and approved by DAWRE in August 2023.

The reassessment HACCP plan for 2023/2024 included the following interventions:

- Sanitary dressing procedures that are designed to minimize the transfer of contamination from hide to exposed carcasses surfaces
- Physical examination of incoming stock taking into account the age of the animal, the season of the year, the amount and placement of any contamination, Long wool animals may be shorn to reduce the level of soiling or the chain speed slowed to assist in the sanitary dressing of these animals.
- Best practice techniques/procedures are used in sanitary dressing of all carcasses.

Procedures include the routine sanitation of equipment and the washing of hands, as well as contingency arrangements in the event of gross contamination, corrective actions to be taken and are Incorporated into written work instructions and monitored in accordance with Meat Hygiene Assessment programs.

Sanitary performance is measured through process monitoring under the ESAM program. A 2 knife system is used to assist in the hygienic processing and to help prevent cross contamination of microscopic bacteria.

Our management plan for zero tolerance is an integral part of our operations at Est.866. A CCP for zero tolerance is located at the final trim point on the slaughter floor.

Initial chilling of carcasses is in accordance with provisions of Australian Standards, including spacing to allow air circulation and prevent microbial growth.

- These measures are aimed to reduce, eliminate or control E.coli. The efficacy of these interventions is verified by microbiological testing for generic E.coli.
- The management of Thomas Foods International Lobethal Establishment 866's HACCP plan and of its continued effective operations, detailed in the information provided here, all products covered under the program requirements of this letter are approved for export to the United States of America and Canada.

If you require further information please feel free to contact us on the above phone, fax numbers or email.

Regards

A handwritten signature in black ink, appearing to read "Damith".

Damith Diunugalage

QA Manager Thomas Foods International Lobethal

Valid until: 31st of July 2024