



Thomas Foods International Tamworth Establishment 394 confirms that it is approved for export to the USA and its Lamb & Mutton HACCP plan has been reassessed in accordance with US Federal Requirements and encompasses Lamb and Mutton production.

The reassessment of Establishment 394's HACCP plan has been audited, updated and approved by DAFF on September 2023.

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

- ✦ Sanitary dressing procedures that are designed to minimise the transfer of contamination from hide to exposed carcass surfaces,
- ✦ Physical examination of incoming stock taking into account the age of the animals, 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 the Meat Hygiene Assessment program.

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 operations at Est. 394. 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 Tamworth Establishment 394 is committed through our HACCP system to producing the highest safety and quality product possible.

**"Only product compliant with HACCP requirements is shipped.**

**"Under no circumstances is any unsafe product to leave Establishment 394.**

- ✦ Due to the annual reassessment of Establishment 394's HACCP plan and of its continued effective operation, 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 or e-mail.

Regards

Myra Nunag  
QA Manager  
Thomas Foods International Tamworth

Valid Until: 31<sup>st</sup> December 2024