

Establishment 53

Letter of Guarantee without Prejudice

Valid until: 31st December 2024

Thomas Foods International Stawell Pty Ltd. Est. 53 confirms that it has implemented and maintained a HACCP plan which covers all aspects of processing. The HACCP plan is reassessed annually and is audited and approved by Veterinary Officers of the Australian Department of Agriculture Fisheries and Forestry.

The HACCP plan includes the following interventions which are designed to reduce, eliminate or control microbiological contamination including E.coli. The efficacies of these interventions are verified by the microbiological testing for the presence of E.coli on carcass and boneless meat products following the requirements set out in “Microbiological Manual for Sampling and Testing of Export Meat and Meat Products Version 1.05 July 2021” issued by Department of Agriculture to wit:-

- The extensive use of Department of Agriculture, Fisheries and Forestry approved Standard Operating Procedures (SOP’s) and specific-to-task work instructions ensure reliability and consistency of operator performance.
- Extensive training of all operators using nationally recognized MINTRAC training programs delivered by an accredited training provider (South West TAFE), including a focus on the key elements namely, personal hygiene, sanitation and quality assurance.
- Microbiological control programs for personal hygiene, equipment and contact surfaces.
- Ante Mortem inspection of animals by on-plant Department of Agriculture Officers.
- Post-Mortem Inspection of carcasses exclusively by Australian Government Approved Officers
- End-of-chain carcass by carcass inspection by a Department of Agriculture Food Safety Meat Assessor.
- Provision of suspect pens to isolate and maintain separation of suspect animals.
- The occlusion of the esophagus by using an esophageal clip.
- Extensive use of disinfection of hands, arms and equipment.
- Effectively sealing of the bung of the carcass by use of a bung plug.
- A hide puller that peels the hide downwards and away from the carcass.
- The effective trimming of any inadvertent contamination on carcasses on the slaughter floor to achieve a zero tolerance of fecal, ingesta or milk contamination of carcasses and verified by the deployment of **CCP 1** (Zero tolerance of faeces, milk and ingesta) to achieve this outcome.
- The additional **CCP** application of the validated refrigeration step to ensure the effective refrigeration of product in accordance with Australian Standard for the Hygienic Production of Meat and Meat Products for Human Consumption. AS 4696:2023
- Exhaustive pre-shipment review procedures are conducted to ensure that only product compliant with HACCP requirements are shipped from the Establishment.
- Product identified as eligible for export to the USA is inspected daily by a Department of Agriculture On-Plant Veterinarian or Food Safety Meat Assessor as specified in Meat Notice 2016-03: - Daily hygiene verification of finished USA eligible sheep, lamb and goat product.
- Weekly Verification of microbiological sampling procedures is conducted by Veterinary Officers of the Australian Department of Agriculture.

The company have developed and implemented:

- Food Safety and Quality Systems that are compliant with the requirements of the Global Food Safety Initiative (GFSI) and achieved certification to the current SQF Codes Edition 9: Animal Product Manufacturing and Quality Code.
- An Allergen Control Program approved by the Australian Department of Agriculture in place.
- A Food Security Program approved by the Australian Department of Agriculture in place to prevent bio-terrorism acts in the establishment.
- A sanitation program approved by the Australian Department of Agriculture. Pre-operative inspection of processing rooms and equipment are performed daily prior to production commencement and verified by microbiological testing of food contact surface after cleaning.
- Recall and Traceability Procedures approved by the Australian Department of Agriculture in place that includes notification to affected customers of any product that may be adulterated or misbranded. The

- Procedures ensure proper identification for all products coming into, through and leaving the process. All products that are produced can be traced to the first level of distribution and is annually assessed. In addition to the foregoing, the company is certified and committed to the principles and practices of the company's 3rd Party Audited Animal Welfare program that includes, within a number of references, compliance to:
 - Industry Animal Welfare Standards for Livestock Processing Establishments preparing meat for Human consumption. (Edition 3, 2020)
 - Code of Practice for the Welfare of Animals at Slaughtering Establishments Scarm 79

Thomas Foods International Stawell Pty Ltd. Est. 53 is committed to producing product of the highest safety and quality.

Dissemination of this commercial-in-confidence document by any other means than directly from THOMAS FOODS INTERNATIONAL STAWELL PTY LTD " or under authorization by THOMAS FOODS INTERNATIONAL STAWELL PTY LTD " and includes publishing or broadcasting electronically will represent a breach of the said commercial-in-confidence status and will be prosecutable within the jurisdiction within which the breach is alleged. THOMAS FOODS INTERNATIONAL STAWELL PTY LTD " expects customers who purchase such products and utilizes these products or any bench trimmings of these products for non-intact processes, to address specific usage within their HACCP plan.

Regards:



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