

14 January 2026

LETTER OF GUARANTEE

Monbeef Pty Ltd Establishment 952

MONBEEF PTY LTD ESTABLISHMENT 0952
HACCP, E. COLI O157:H7, SRM and ANIMAL WELFARE STATEMENT OF COMPLIANCE

1. Establishment Registration.

Australian export operations are conducted under the regulatory controls of the "Competent Authority". This is the Federal Government Authority responsible for Food Safety, Overseas Country Requirements and Australian Export Standards, ensuring the exported /supplied product is fully compliant with Foreign and Australian government requirements.

Health Controls

Veterinary officers and meat inspectors of the Competent Authority have in addition to disease / health control, a fulltime on plant role, monitoring / auditing company performance in the discharge of their obligations under Government Approved Programs.

Overseas Listing

Establishment 952 is USA listed and operates under a Competent Authority Approved Arrangement program to produce, as well as other products, bulk packed boneless manufacturing beef intended for grinding.

2. HACCP Plan

The Approved Arrangement program incorporates HACCP. The HACCP plan contains CCP's which directly address the hazard of Shiga toxin-producing *Escherichia coli*.

HACCP Reassessment

The HACCP plan has been reassessed in accordance with the requirements of *the Competent Authority* and MICOR: "Importing Country Requirements HACCP – USA" as applicable to the exported product.

The HACCP reassessment has determined that while STECS may be a potential hazard 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 resulting in it not being reasonably likely to occur on product and the current HACCP plan is adequate to address these hazards.

The HACCP Plan has determined *E coli* O157:H7 in boneless trim is:

Likely to occur

OR

Not likely to occur

The reassessed HACCP Plan reviewed all steps in the process including the following interventions:

- Department of Agriculture ante mortem on all livestock pre-slaughter
- Identification and management of ill or injured livestock
- Non-ambulatory livestock are segregated and humanely slaughtered as prohibited for export
- Cattle are assessed for cleanliness for slaughter
- Department of Agriculture trained operators
- After stunning -sealing of weasand by application of a clip/plug to prevent spillage
- Sealing of the bung via bagging to control cross contamination
- Line speeds appropriate to providing adequate time for hygiene inspections and dressing of the carcase
- Sanitising hands and equipment between carcases for high risk activities
- Knife sterilisation between carcases
- All carcases are subjected to a final inspection and hygiene trim
- Zero tolerance is in place for faecal, ingesta and milk spillage
- Chilling and freezing regimes to control microbial growth
- Product hygiene is monitored daily following the Department of Agriculture meat hygiene assessment guidelines
- Documented Corrective and Preventative actions are in place and followed
- Microbial testing of contact surfaces and product

3. Verification *E coli* O157:H7

Sampling

To verify the ongoing effectiveness of these interventions Establishment 952 conducts sampling and testing of Beef Trimmings for *E coli* O157:H7 in accordance with Microbiological Manual for Sampling and Testing of Export Meat and Meat Product.

In the past 12 months Establishment 952 has collected samples **511** with **0** positive for *Ecoli* O157:H7.

Hold and Release

Est. 952 operates an E. coli O157:H7-testing program prior to loading for export. The test and hold program is conducted in accordance with the instruction within the Australian Department of Agriculture, Forestry and Fisheries 's Microbiological Manual for Sampling and Testing of Export Meat and Meat Products and is designed to test at N=60, of product destined for grinding in the US (or territories) and Canada, generating a sample of 375g per production period. Production period is defined as the assigned lot of 700 cartons.

Laboratory

Samples are tested by a NATA and Department Approved Laboratory.

Testing

Screening tests for *E coli* O157:H7 are performed using **M8_10_5 - MLG 5C.03** for *E coli* O157.

Potential positive results are confirmed using **MLG 5.09** (Top 7 STEC isolation & identification).

The results of the testing regime is notified in accordance with the provisions of **FSIS Directive 10,010.1** where a **Certificate of Analysis (COA)** is provided for each Container of product shipped.

Events

Any positive events will be notified to DAFF and disposition of the product will be decided by the department. Disposition will be either heat treatment or rendering of the lot. The event will trigger a full review of records for the affected lot and of the processes.

4. BSE

Australian legislation prohibits the feeding of all Restricted Animal Materials to all ruminants, including cattle.

All beef products destined for the USA are free from Specified Risk Materials (SRM).

SRM is removed in accordance with Federal Register Notice 03-0251F by being fully compliant with the McDonald's BSE Firewalls.

All non-ambulatory, disabled or downer cattle are excluded from the United States production line.

Products produced at Monbeef are not adulterated in any form or misbranded.

Monbeef Establishment 952 is committed to producing the highest quality, safe food product possible.

Yours faithfully

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

Carol Corless
Quality Assurance Manager
Monbeef Pty Ltd