

## Letter of Guarantee 2026

### Yolarno /TA Bindaree Beef Establishment 218

#### 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 218 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 0157: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:

The Department 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
- The Department 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

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- 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 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/ Top 7 STEC

#### Sampling

To verify the ongoing effectiveness of these interventions Establishment 218 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.

#### Hold and Release

All product is subject to a ‘Test, Hold and Release’ sampling procedure. Only product that has complied with the HACCP requirements and returned negative test results for E coli O157:H7 is released for shipment.

#### Laboratory

All samples are tested by a DAFF approved Laboratory using AOAC 071301 (BioControl GDS MPX Top 7 STEC). Presumptive Results are sent to a ISO/IEC 17025 NATA Accredited laboratory for conformity testing, or a Supplier Laboratory which has been assessed and approved by McDonald’s third-party auditors using the APMEA Supplier Laboratory Audit Checklist for E coli O157:H7. All

#### Testing

Screening tests for E coli O157:H7 are performed using **GDS MPX (AOAC 2005.04)** for E coli O157.

Potential positive results are confirmed using: **M8-10-2IMS & M8-10-2PCR**

Assurance GDS® MPX Top 7 STEC for detection of top 7 pathogenic STEC results are conformed using: **M8-10-7IMS & M810-7SERO-01**

Establishment 218 has been subjected to government verification of their microbial sampling program for E. Coli O157:H7 and non-E. Coli O157 STEC’s in beef manufacturing trimmings.

This verification program is conducted by The Department of Agriculture, Fisheries and Forestry (DAFF) with the use of an approved third-party laboratory.

All verification samples collected for the last 12 months have been recorded in below table:

DATE	Product Type	DAFF STEC Verification: E.coli O157 and Top 6 STEC
15/01/2025	Bulk Beef Trim	Not Detected
26/02/2025	Bulk Beef Trim	Not Detected
19/03/2025	Bulk Beef Trim	Not Detected
10/04/2025	Bulk Beef Trim	Not Detected
21/05/2025	Bulk Beef Trim	Not Detected
26/06/2025	Bulk Beef Trim	Not Detected
02/07/2025	Bulk Beef Trim	Not Detected
19/08/2025	Bulk Beef Trim	Not Detected
17/09/2025	Bulk Beef Trim	Not Detected
30/10/2025	Bulk Beef Trim	Not Detected
25/11/2025	Bulk Beef Trim	Not Detected
19/12/2025	Bulk Beef Trim	Not Detected

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#### 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 and fully compliant with the McDonald's BSE Firewalls.

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

Yours sincerely



Josh Rea  
QA Technical Lead

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