

AS 4696:2023



STANDARDS
Australia



Hygienic production and transportation of meat and meat products for human consumption



AS 4696:2023

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The following are represented on Committee FT-021:

AUS-MEAT

Australian Government Department of Agriculture, Fisheries and Forestry

Australian Meat Industry Council

Australian Meat Processor Corporation

Australian Pork Limited

Australian Renderers Association

Biosecurity South Australia

Department of Health (WA)

Department of Industry, Tourism and Trade (NT)

Department of Natural Resources and Environment Tasmania

Department of Primary Industries (NSW)

Joint Accreditation System of Australia & New Zealand

PrimeSafe Victoria

Safe Food Production Queensland

Stock Feed Manufacturers' Council of Australia

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Hygienic production and transportation of meat and meat products for human consumption

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Preface

The Standard

This Standard has been approved by the Australia and New Zealand Food Ministers Meeting (FMM).

This Standard applies to the production and transportation within Australia of meat and meat products regardless of whether the meat or meat products are for domestic use or for export. The Standard incorporates risk based amendments to post mortem inspection procedures and disposition judgements endorsed by the Australia and New Zealand Food Regulation Standing Committee (FRSC).

The focus of this Standard is on essential health and hygiene issues and provides for standards that are consistent with the principles and objectives of the Codex Alimentarius Code of Hygienic Practice for Meat (CAC/RCP 58-2005).

Importing requirements set by overseas governments for access to their individual markets are not dealt with in this Standard but are dealt with under Commonwealth legislation dealing with export certification. Similarly, special requirements set by government or industry for all exporters of a particular product to a particular market are beyond the scope of, and in addition to, the requirements specified in this Standard.

Objectives

The prime objective of this Standard is to ensure meat and meat products for human consumption comply with food safety requirements and are wholesome. The food safety outcomes for each stage of production are specified in this Standard together with requirements to ensure meat and meat products are wholesome or else are removed from the food chain and dealt with separately. The Standard reflects the fact that food safety risks extend through the food preparation chain and are not confined to the preparation, handling and storage of end products.

This Standard incorporates other objectives so that wholesomeness can be ensured. These objectives include the need for systems to be in place for the accurate identification, traceability, effective recall and integrity of meat and meat products. They also include animal welfare objectives as they impact on food safety and on public expectations as to wholesomeness.

The Standard reflects the shared responsibility between industry and governments for food safety. Management and production practices underpin the Standard as do process controls based on the hazard analysis critical control point (HACCP) approach with its emphasis on risk assessment and risk management.

Scope

This Standard sets out the outcomes required for the receipt and slaughter of animals, the dressing of carcasses, and the processing (including further processing), packaging, handling and storage of meat or meat products. It also sets out the rules for the construction of premises and transportation of meat and meat products.

This Standard potentially applies to meat and meat products derived from any animal belonging to a species set out in Clause 2.1. Commonwealth, state and territory laws enable permission to be given for the production of meat derived only from certain specified animals within these species. In this manner it is the Commonwealth, state and territory laws that limit in a practical way the animals to which this Standard applies.

Similarly, this Standard is broad enough in scope to apply to retailers who store or prepare meat and meat products and to the transportation of meat and meat products from the retailer to the consumer. However, the question of when meat and meat products cease to fall within this Standard and are to be covered under food laws applying to retailers is left to be dealt with under Commonwealth, state and territory laws governing the adoption of this Standard.

This Standard is in addition to other requirements under Commonwealth, state and territory legislation and the standards and codes that also apply to the production of meat and meat products. These include animal health and welfare requirements and construction requirements. They also include requirements in the *Australia New Zealand Food Standards Code* such as those relating to additives, contaminants, labelling and fermentation.

Guidelines

This Standard should be read in conjunction with guidelines as periodically developed by the Australian Meat Regulators Group (AMRG).

Equivalence

Where a meat business proposes a technique different from one detailed in this Australian Standard the assessment of equivalence is to be determined by the relevant controlling authority. AMRG will establish methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique is to supply sufficient supporting information to validate the procedure to the relevant controlling authority who will advise AMRG. The submission must include a HACCP plan that ensures equivalence is maintained. Where the AMRG cannot reach agreement on the approval of an alternative technique the final decision shall be made by the relevant Meeting of Food Ministers.

Standards replaced

This Standard replaces each edition of the following Australian Standards:

- AS 4460:1997, *Australian Standard for the Construction of Premises for Processing Meat for Human Consumption* (SCARM Report No. 53)
- AS 4461:1997, *Australian Standard for the Hygienic Production of Meat for Human Consumption* (SCARM Report No. 54)
- AS 4462:1997, *Australian Standard for the Construction of Premises for Processing Animals for Human Consumption* (SCARM Report No. 55)
- AS 4463:1997, *Australian Standard for the Transportation of Meat for Human Consumption* (SCARM Report No. 56)
- AS 4696:2002, *Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* (PISC Report No. 80)
- AS 4696:2007, *Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* (FRSC Technical Report No. 3)

Australia and New Zealand Food Ministers Meeting

The Australia and New Zealand Food Ministers Meeting (FMM) comprises Australian Commonwealth, state and territory health and agriculture ministers responsible for food safety and food standards, and their New Zealand counterparts. The objective of the FMM is to develop food safety and food standard management policies, strategies and practices for the benefit of the community.

FMM is supported by a permanent Food Regulation Standing Committee (FRSC) and Food Regulation Secretariat within the Commonwealth Department of Health and Aged Care. Membership of FRSC comprises relevant departmental heads and chief executive officers of Australian Commonwealth, state, territory and New Zealand food safety regulatory agencies.

FMM was created on 3 November 2000 following endorsement by the Council of Australian Governments (COAG) of the Senior Officials Working Group's response to the Blair Review including the drafting of a Food Regulation Inter-Government Agreement. Prior to 2011, the FMM was known as the Australia and New Zealand Food Regulation Ministerial Council (or Ministerial Council).

Food Standards Australia New Zealand

Food Standards Australia New Zealand (FSANZ) was established as an independent science-based food standard setting body by the *Food Standards Australia New Zealand (FSANZ) Act 2001*. It was created as an outcome of the Food Regulation (Inter-Government Agreement) signed in November 2000 by the Governments of the Australian Commonwealth, state and territory authorities.

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NOTES

Australian Standard®

Hygienic production and transportation of meat and meat products for human consumption

Part 1 Introduction

1 Preliminary

Name of Standard

- 1.1 This Standard is the *Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*.

Objectives

- 1.2 The objectives of this Standard are to ensure:
- (a) meat and meat products for human consumption are wholesome; and
 - (b) meat and meat products that are not fit for human consumption or not intended for human consumption are dealt with separately; and
 - (c) the accurate identification, traceability and recall of meat and meat products; and
 - (d) any statement made in relation to the condition of meat and meat products or their production is accurate; and
 - (e) an accurate assessment can be made as to whether the objectives identified in paragraphs (a) to (d) are met.

Interpretation

- 1.3 In this Standard, unless the contrary intention appears:

animal	means an animal of a kind referred to in Clause 2.1 but does not include a work animal.
animal food	means: (a) a part of any animal or a meat product to which a disposition has been applied enabling it to be recovered for animal food; and (b) inedible material for use for food for animals.
approval	includes registration, licence, accreditation, appointment or other authorisation (however this is expressed).
approved arrangement	when used in relation to a provision of this Standard applying to a meat business or meat transport business, means the arrangement for the business that is approved by the controlling authority.
batch	means an identifiable quantity of a commodity produced under essentially the same conditions and during the same period of time not exceeding 24 h.

boning	means a procedure (other than mechanical separation or rendering to produce meat fractions) for: (a) the removal of the meat from the bones of a carcass or carcass part; or (b) the production of bone-in or boneless meat cuts.
canning	when used in relation to meat, means the application of a heat process to meat after it is packed in an airtight container.
carcass	means the body of a slaughtered animal after bleeding.
carcass part	means any tissue or structure removed from a carcass and includes, for example, the head, viscera, offal and blood.
clean	when used in relation to premises, meat transport vehicles and equipment, means clean to touch and free of extraneous visible matter and objectionable odour.
commercially sterile	when used in relation to canned goods, means free of microorganisms that are capable of growing under the conditions the goods are likely to encounter during storage, transport, distribution and sale.
comminuting	means chopping or mincing.
condemned material	means an animal, carcass, carcass part, meat or meat product (including part of a carcass or carcass part): (a) that is condemned under a provision of this Standard; or (b) to which one of the following dispositions is applied: (i) unfit for human consumption and may be recovered for animal food; (ii) unfit for human consumption and may be recovered for pharmaceutical material; (iii) condemned.
construction	includes the design, layout, installation and assembly of the premises, equipment and vehicles and the materials of which they are made.
contaminate	when used in relation to a meat or meat product, means to directly or indirectly transmit objectionable matter to the meat or meat product and includes to transmit the matter to any animal from which meat and meat products are derived or to any surface that may directly or indirectly come into contact with meat and meat products.
contamination	means the presence of objectionable matter (including residues, microorganisms or matter that has been subjected to ionising radiation contrary to the <i>Food Standards Code</i>) or any substance which may compromise food safety or wholesomeness.

controlling authority	when used in relation to: (a) the production of meat or meat products, means the Commonwealth, state or territory authority that is responsible for the enforcement of this Standard as it applies to the meat or meat products; and (b) the transport of meat or meat products, means the Commonwealth, state or territory authority responsible for the enforcement of this Standard as it applies to and in relation to the transportation of the meat or meat products.
critical control point	means a point, procedure or operation or stage in the food chain, including raw materials, at which control can be applied and is essential to prevent or eliminate a hazard or reduce it to an acceptable level.
critical limit	means the limit to which a hazard must be controlled at a critical control point to prevent or reduce to an acceptable level the occurrence of the identified food safety hazard.
date of packaging	means: (a) for further processed meat and meat products (other than canned meat and meat products), the date on which the further processing was completed; and (b) for canned meat and meat products, the date on which the can was closed; and (c) in any other case, the date the meat and meat products were first packaged.
document	includes a record.
dressing	means the progressive separation of the body of an animal into a carcass (or sides of a carcass), offal and inedible material. Examples of dressing include the removal of the head, hide or skin, genital organs, urinary bladder, feet, viscera and in lactating animals, the removal of the udder.
dried meat	means meat that has been dried to a water activity of no more than 0.85, but does not include slow dried cured meat.
dry clean	means the removal of extraneous visible matter without the use of water.
edible material	means: (a) meat that is normally regarded as of a kind that is fit for human consumption and to which a disposition has not been applied; and (b) meat and meat products to which a disposition passing them for human consumption has been applied.

emergency slaughter	means slaughter by necessity of any animal that: (a) has recently suffered traumatic injury or is affected or suspected of being affected by a disease or other abnormality; and (b) is in pain or is likely to deteriorate unless it is killed immediately.
equipment	means a machine, instrument, apparatus, utensil, container or other thing used or for use in connection with the production and transportation of meat and meat products (including any thing used or for use for inspection, maintenance and cleaning), but does not include a meat transport vehicle.
essential services	include the provision of drainage, waste disposal, lighting, water and electricity.
established limits	when used in relation to: (a) a contaminant, means the maximum level listed for that contaminant in the <i>Food Standards Code</i>; and (b) a chemical, means the maximum residue limits permitted for the chemical under the <i>Food Standards Code</i>.
evisceration	means the removal of the viscera from a carcase.
food-borne disease	means a disease that is capable of being transmitted through the consumption of contaminated meat and meat products.
food safety	means food will not cause harm to the consumer when it is prepared or eaten according to its intended use.
<i>Food Standards Code</i>	means the <i>Australia New Zealand Food Standards Code</i> as defined in section 4 of the <i>Food Standards Australia New Zealand Act 1991</i> .
further process	means a process (such as curing, heat treatment, drying, canning, fermenting or rendering) applied to meat or meat products to form essentially a new product with different characteristics and flavour.
HACCP	means hazard analysis critical control point, a system that identifies, evaluates and controls hazards that are significant for food safety.
handle	includes to hold, move, load, unload or touch.
hazard	means a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse effect in humans.
hazard analysis	means the process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety.
holding	in relation to the sourcing of an animal that is to be slaughtered at meat premises, means the run, station, feedlot, farm or place where the animal is fed, pastured or grazed before it arrives at the premises.
holding pen	means a pen used or to be used to hold animals in preparation for their slaughter.
hot boning	means the boning of a carcase before the temperature at the thermal centre of the carcase is reduced to 20°C.

human consumption	means consumption as food by humans.
inedible material	means meat that is normally regarded as of a kind that is not fit for human consumption and to which a disposition has not been applied.
ingredient	means any substance (including a food additive) that is used in the preparation, manufacture or handling of meat and meat products.
meat	means the dressed carcass and carcass parts of an animal.
meat business	means a business that is engaged in the production of meat or meat products for human consumption.
meat handler	means an individual who: (a) directly engages in the handling of meat and meat products; or (b) handles surfaces likely to come into contact with meat or meat products; for a meat business or a meat transport business.
meat premises	means premises used for the production of meat or meat products for human consumption.
meat product	means a product containing meat.
meat safety inspector	means an individual who: (a) is given approval by the controlling authority to inspect animals, meat and meat products, and to apply dispositions; and (b) holds qualifications that are approved by the controlling authority as being qualifications required for the purpose of the inspection of animals, meat and meat products, the making of dispositions and the control of hygiene.
meat transport business	means a business that is engaged in the transportation of meat or meat products for human consumption.
meat transport vehicle	means a vehicle used or to be used to transport meat and meat products for human consumption and includes the meat carrying compartment of the vehicle.
monitor	when used in relation to the monitoring of a critical control point, means to conduct a planned sequence of observations or measurements to assess whether the critical control point is under control.
notifiable disease	when used in relation to a disease of animals, means a disease, the presence or suspected presence of, that must be notified or reported (however this is expressed) under a law of the state or territory in which the disease is present or suspected of being present.
packaging	includes wrapping and containers, such as cartons and boxes.

pharmaceutical material	means: (a) a part of any animal or a meat product to which a disposition has been applied enabling it to be recovered for pharmaceutical material; and (b) inedible material for pharmaceutical use.
place of destruction or other disposal	means a place specified in the approved arrangement as a place of destruction or other place of disposal of carcasses and carcase parts.
place of production	in relation to an animal at a meat premises or a holding, means the place of husbandry for the animal immediately before it arrives at the premises or holding.
potable	when used in relation to water, means water that is acceptable for human consumption.
premises	means a place where operations to produce meat or meat products are carried out and includes: (a) any area (whether enclosed, or built on, or not), building, facility, fixture and fitting at the place; and (b) a part of an area, building, facility, fixture or fitting referred to in paragraph (a).
primary bleeding	means the initial and major part of bleeding that follows incisions made to initiate exsanguinations and that is characterised by a continuous flow of blood.
processing	when used in relation to a thing, means applying a treatment to it (including cooling or warming it).
production	of meat or meat products, means: (a) the admission of animals for slaughter for meat and meat products; and (b) the slaughter and dressing of animals from which meat and meat products are derived; and (c) the preparation of meat and meat products; and (d) the storage, processing and packaging of meat and meat products.
proprietor	of a meat business (or meat transport business) means: (a) the person to whom the controlling authority has given approval for the production (or transportation) of meat and meat products (however this is expressed); or (b) if the approval referred to in paragraph (a) is not required to be given under the laws of the Commonwealth, state or territory that apply to the production (or transportation), the person carrying on the business.

protective clothing	means clothing that protects carcasses, carcase parts, meat and meat products from contamination and includes head coverings, footwear, gloves, aprons and boots.
raw meat	means meat that has not undergone a further process.
ready-to-eat	when used in relation to meat and meat products, means meat and meat products that are ordinarily consumed in the same state as that in which they are sold.
refrigeration index	means the value obtained by using a recognised predictive model to calculate the potential growth of <i>E. coli</i> at the site of microbiological concern.
refrigeration index criteria	means the criteria applied to the refrigeration indices to assess a chilling process.
rendering station	means a place specified in an applicable approved arrangement as a place for rendering meat and meat products.
residues	means residues of chemicals and contaminants.
risk assessment	when used in relation to a hazard, means an evaluation of: (a) the likelihood that a hazard will occur; and (b) the likelihood of the hazard affecting food safety; and (c) the likely extent of the harm that could result if food safety was so affected.
ritual slaughter	means the slaughter of animals: (a) in accordance with Islamic rites in order to produce Halal meat; or (b) in accordance with Judaic rites in order to produce Kosher meat.
sanitise	means to apply heat, chemicals or other processes to a surface so that the number of microorganisms on the surface is reduced to a level that: (a) does not compromise the safety of meat or meat products that may directly or indirectly come into contact with the surface; and (b) does not permit the transmission of infectious disease.
shelf-stable	means will not deteriorate when stored and handled at ambient temperature.
site of microbiological concern	when used in relation to meat or a meat product, means: (a) if the site on the meat or meat product where microorganisms of concern are likely to be located is known, that site; and (b) in any other case, the thermal centre of the meat or meat product.
slaughter	means the killing of an animal and includes stunning, sticking and bleeding.

sticking	means the severing of the large blood vessels to induce effective bleeding.
stunning	means a procedure for rendering an animal unconscious and insensible to pain.
tempering	means warming to a temperature of not warmer than -2°C .
thawing	means warming to a temperature warmer than -2°C .
thermal centre	when used in relation to meat or meat products or a carton containing meat or meat products, means the last point in the meat or product or the carton at which a change in temperature occurs.
transport	includes loading and unloading.
validate	means obtaining evidence to demonstrate the effectiveness of a system of controls.
verify	means apply methods, procedures, tests and other evaluations in addition to monitoring to determine whether a requirement is complied with or a matter is met.
viscera	means the organs of the thoracic and abdominal cavity and includes the kidneys.
waste	includes liquid and solid waste.
wholesome	when used in relation to meat and meat products, means that the meat and meat products may be passed for human consumption on the basis that they: (a) are not likely to cause food-borne disease or intoxication when properly stored, handled and prepared for their intended use; and (b) do not contain residues in excess of established limits; and (c) are free of obvious contamination; and (d) are free of defects that are generally recognised as objectionable to consumers; and (e) have been produced and transported under adequate hygiene and temperature controls; and (f) do not contain additives other than those permitted under the <i>Food Standards Code</i>; and (g) have not been irradiated contrary to the <i>Food Standards Code</i>; and (h) have not been treated with a substance contrary to a law of the Commonwealth or a law of the state or territory in which the treatment takes place.

withholding period	when used in relation to a chemical, means the period that is specified on the label approved for the container of the chemical under the <i>Agricultural and Veterinary Chemicals Code Act 1994</i> (Cth) as being the minimum recommended period that must elapse between the last treatment or exposure of an animal to the chemical and its slaughter for meat or meat products for human consumption.
work animal	means: (a) a leader animal and a horse or dog used or to be used to assist in moving and handling slaughter animals; and (b) a dog used or to be used for security.
work implement	means a pouch, belt, steel or knife or other implement of a similar kind used or to be used to produce or transport meat or meat products.

1.4 In this Standard, a reference to an Act includes any regulations made under that Act.

Effect of the notes

1.5 A note in this Standard or an outcome described at the head of a section is for information or guidance only and does not form part of this Standard.

2 Application

Application

- 2.1 This Standard applies to, and is in relation to, meat and meat products for human consumption that are derived from animals of the bovine, bubaline, camelidae, caprine, cervidae, ovine, porcine and soliped species slaughtered other than in a wild state.

Note For the meaning of *animals*, *human consumption*, *meat*, *meat products* and *slaughter* see Clause 1.3.

- 2.2 This Standard applies to and is in relation to:

- (a) the production, segregation, identification and transportation of meat and meat products for human consumption; and
- (b) the segregation and identification of animal food and pharmaceutical material derived from animals slaughtered to produce meat or meat products for human consumption; and
- (c) the premises, equipment and essential services and meat transport vehicles used or to be used for their production and transportation.

Note For the meaning of *animal food*, *equipment*, *essential services*, *meat transport vehicle*, *pharmaceutical material*, *premises*, *production* and *transport* see Clause 1.3.

- 2.3 The proprietor of a meat business must ensure each of the matters specified in Parts 2 to 7 of this Standard that apply to or are in relation to:

- (a) the production of meat and meat products by the business; and
- (b) the premises, equipment, vehicles and essential services used or to be used by the business for and in relation to the production; are met.

Note For the meaning of *meat business* and *proprietor* see Clause 1.3.

- 2.4 The proprietor of a meat transport business must ensure each of the matters specified in Part 8 of this Standard that apply to or are in relation to:

- (a) the transportation of meat and meat products by the business; and
- (b) the meat transport vehicles and equipment used or to be used by the business for and in relation to the transportation; are met.

Note For the meaning of *meat transport business* see Clause 1.3.

Part 2 Wholesomeness and operational hygiene

3 Management of wholesomeness

OUTCOME
Management and production practices and the implementation of HACCP ensure the production of meat and meat products that are wholesome.

Approved arrangement for the production of meat and meat products

- 3.1 The proprietor of a meat business has an approved arrangement that:
- (a) covers each stage of the production of all meat and meat products produced by the business at the premises at which the meat and meat products are produced; and
 - (b) contains controls to ensure meat and meat products for human consumption do not leave the premises unless they are wholesome and accurately identified in accordance with this Standard; and
 - (c) contains controls to ensure meat and meat products unfit for human consumption and meat and meat products not intended for human consumption are removed from the food chain and dealt with separately from meat and meat products for human consumption; and
 - (d) specifies how each of the matters specified in this Standard that apply in relation to the operations for the production undertaken at the premises will be met by the proprietor; and
 - (e) provides for the implementation of a HACCP plan for each stage of the production at the premises.

Note For the meaning of *approved arrangement*, *HACCP* and *wholesome* see Clause 1.3.

- 3.2 The provisions of the approved arrangement that relate to each of the matters set out in paragraphs 3.1(a) to (e) are complied with.

Management and production practices at meat premises

- 3.3 The management and production practices of the meat business ensure the matters specified in Clauses 3.4 to 3.15 are met in relation to the production of meat and meat products by the business.
- 3.4 The policy objectives of the meat business for the production of meat and meat products that are wholesome and the commitment of the proprietor of the business to these objectives are clearly stated.
- 3.5 The organisational structure, the provision of resources and the provision and training of personnel are documented and are appropriate to the operations undertaken.
- Note For the meaning of *document* see Clause 1.3.
- 3.6 A system is in place at the premises to verify whether the matters specified in this Standard that apply to the operations are met by the proprietor and the results of the verification are documented.
- Note For the meaning of *verify* see Clause 1.3.
- 3.7 If a matter specified in this Standard is not being met:

- (a) action is taken to address the fact the matter specified is not being met; and

- (b) action is taken to ensure the failure to meet the matter specified does not recur; and
- (c) the effectiveness of the action referred to in paragraphs (a) and (b) is assessed.

3.8 The effectiveness of the action taken under Clauses 3.6 and 3.7 is reviewed regularly and further action is taken if necessary and the results of this review are documented.

3.9 Internal audits and management reviews are conducted of steps taken under Clauses 3.6 to 3.8 and of management's delivery of the meat business' policy objectives, and the results of these reviews, the decisions to take action as a result of the reviews and the action taken are documented.

3.10 For a meat business employing less than three people Clauses 3.8 and 3.9 are satisfied if the business conducts a management review.

The HACCP plan

3.11 The HACCP plan:

- (a) lists the potential hazards associated with all stages of the production of meat and meat products undertaken by a meat business that may reasonably be expected to occur and that have been identified as a result of a hazard analysis and a risk assessment of each hazard; and
- (b) specifies the preventative measures that can be applied to control each hazard; and
- (c) lists the critical control points for each hazard identified; and
- (d) lists the critical limits that must be met at each of the critical control points; and
- (e) documents:
 - (i) the procedures that will be used to monitor each of the critical control points to ensure compliance with the critical limits; and
 - (ii) the frequency with which these procedures will be performed; and
 - (iii) the person, or persons included in a class of persons, who will carry out these procedures.
- (f) documents all corrective action to be taken when monitoring indicates that a critical control point is not under control; and
- (g) documents the procedures that the business will use to:
 - (i) validate the HACCP plan is working effectively;
 - (ii) verify compliance with the HACCP plan by the business; and lists the frequency with which these procedures will be performed; and
- (h) provides for a system for keeping the documents that contains all matters relevant to the effectiveness of the implementation of the HACCP plan.

Note 1 For the meaning of *critical control point*, *critical limit*, *hazard*, *hazard analysis*, *monitor*, *risk assessment* and *validate* see Clause 1.3.

Note 2 For requirements to comply with the provisions of the approved arrangement, including with the HACCP plan, see Clause 3.2.

Surveillance, sampling, monitoring and testing programs

- 3.12 The meat business complies with surveillance (targeted), sampling, monitoring and testing programs applying to the business that:
- (a) are endorsed by the relevant Council of Commonwealth, state or territory ministers; or
 - (b) are programs that the controlling authority requires the meat business to comply with for the purposes of this provision.

Note For the meaning of *controlling authority* see Clause 1.3.

- 3.13 The meat business records the surveillance (targeted), sampling, monitoring and testing performed under programs referred to in Clause 3.12 and the available results of surveillance, sampling, monitoring and testing.

Note For general requirements to make and keep documents, see Clauses 3.6 and 18.1.

Notifiable diseases

- 3.14 If an animal at a meat premises is affected by, or is suspected of being affected by, a notifiable disease or a carcase or carcase part at the premises displays evidence of an animal having been so affected, the operator must without delay advise the authority in the state or territory in which the premises is located that is charged by the government of that state or territory with the responsibility for animal health.

Note 1 See Clauses 6.12 and 10.22.

Note 2 For the meaning of *meat premises*, *carcase* and *carcase part* see Clause 1.3.

- 3.15 There is a system in place for the handling of animals, carcasses and carcase parts, and other measures, including traceback, to control the spread of a notifiable disease.

4 Operational hygiene

OUTCOME

Operational hygiene process controls ensure the production of meat and meat products that are wholesome.

General

- 4.1 The proprietor of a meat business follows a system of operational hygiene process controls that is effective in ensuring meat and meat products produced by the business are wholesome.

Cleaning and maintenance of premises and equipment

- 4.2 Meat premises (other than external areas) and equipment:
- (a) are clean before operations commence each day; and
 - (b) are cleaned at the end of operations each day; and
 - (c) if there is more than one shift in a day, are dry cleaned at the end of each shift; and
 - (d) are cleaned and sanitised whenever it is necessary to do so to prevent the contamination of meat and meat products.

Note For the meaning of *clean*, *contamination*, *dry clean* and *sanitise* see Clause 1.3.

- 4.3 At the end of operations each day holding pens are cleaned to the extent necessary to ensure:
- (a) contamination is not transferred from the pens to areas used for slaughter and dressing animals; and
 - (b) pests are not attracted to the pens.

Note For the meaning of *holding pen* see Clause 1.3.

- 4.4 If any part of the premises or any thing:
- (a) comes into contact with a carcase or carcase part that has not been given a post-mortem disposition; and
 - (b) there is a risk it could contaminate a carcase or carcase part intended for human consumption of any other animal; it is cleaned and sanitised before it comes into contact with a carcase or carcase part of any other animal.

Note For the meaning of *contaminate* see Clause 1.3.

- 4.5 Meat premises and equipment are maintained in a good state of repair and working order having regard to their use.

- 4.6 Ingredients for meat and meat products:
- (a) are fit for the purpose for which they are to be used; and
 - (b) are labelled, stored and handled in a way that ensures their identity can be ascertained.

Note For the meaning of *ingredient* and *handle* see Clause 1.3.

- 4.7 The accumulation of material likely to cause contamination of meat and meat products at meat premises is prevented.

Hazardous materials and chemicals

- 4.8 Hazardous materials (such as cleaning compounds, pesticides, detergents and sanitisers) and other chemicals:
- (a) are fit for the purpose for which they are to be used; and
 - (b) do not contaminate animals, meat and meat products and are not used if their use could cause contamination; and
 - (c) do not become contaminated during storage and handling; and
 - (d) are labelled, stored and handled in a way that ensures their identity can be ascertained; and
 - (e) are identified and stored in a manner that prevents their misuse and the contamination of meat and meat products; and
 - (f) are fit for use in connection with the operations undertaken to produce meat and meat products.
- 4.9 Containers used for storing, mixing and distributing hazardous material are identified for use for hazardous material and are used only for that purpose.

Pest control

- 4.10 There is an effective and continuous program for the control of pests.

Animals

- 4.11 Only the following animals are present at meat premises:
- (a) animals of a kind specified in the approved arrangement that are to be slaughtered at the premises; and
 - (b) work animals used or to be used at the premises.
- Note For the meaning of *work animal* see Clause 1.3.
- 4.12 Animals are not removed from meat premises except in accordance with requirements for their removal specified in the approved arrangement.
- 4.13 Work animals used or to be used to assist in handling animals to be slaughtered are kept outside any buildings used to produce meat or meat products or are restricted to lairages.
- 4.14 Work animals used or to be used for security are restricted to perimeter areas and do not enter buildings used to produce meat or meat products.
- 4.15 Work animals are maintained in sound health and do not contaminate animals, meat or meat products.

Personal hygiene

- 4.16 Persons at premises where meat and meat products are produced exercise personal hygiene practices that do not jeopardise the wholesomeness of meat and meat products.
- 4.17 Each of the applicable matters specified in Schedule 1 are met.

5 Cross-contamination

OUTCOME

Meat and meat products are not contaminated.

Meat and meat products are not contaminated

5.1 Meat and meat products at meat premises are not contaminated by:

- (a) airflow; and
- (b) steam, smoke, condensation, splash, the emission of heat or other contaminants; and
- (c) the movement of persons or things between areas; and
- (d) the slaughter and dressing of animals; and
- (e) the storage, handling, processing or packaging of meat or meat products; and
- (f) the cleaning, sanitising and maintenance of meat premises, equipment or meat transport vehicles; and
- (g) the assembly, storage, handling or use of equipment, packaging or ingredients; and
- (h) any other thing or activity at the premises.

Note For the meaning of *packaging* and *processing* see Clause 1.3.

5.2 During production meat and meat products do not come into contact with any surface that is not designed for contact with the meat or meat products.

Cross-contamination of meat and meat products and other materials

5.3 Edible material is not contaminated by animals, inedible material, condemned material, animal food or pharmaceutical material.

Note For the meaning of *condemned material*, *edible material* and *inedible material* see Clause 1.3.

5.4 There is physical separation between areas used for edible material and areas where animals are held.

5.5 Areas used for inedible material and condemned material are, to the extent necessary to prevent contamination of edible material, physically separate from areas used for edible material.

Note For the segregation of animal food and pharmaceutical material see Clause 17.

5.6 To the extent necessary to prevent contamination of other meat and meat products, separate rooms and separate equipment are used for the emptying, cleansing and processing of alimentary tracts for human consumption.

5.7 The alimentary tract and inedible material are removed from the slaughtering and dressing area as soon as inspection permits and in a manner that prevents contamination of the area and of meat and meat products for human consumption.

5.8 Alimentary tracts not for human consumption and inedible material are processed in parts of the premises intended for the purpose of treating inedible material and in a way that does not risk contamination of meat and meat products for human consumption.

5.9 Each of the areas, rooms or parts of premises referred to in Clauses 5.4 to 5.8 are identified so as to indicate the material that may be stored, handled, processed or packaged in that area, room or part of the premises.

- 5.10 Equipment used in an area, room or part of a premises referred to in Clauses 5.4 to 5.8 is not taken into any other area, room or part of a premises (as the case may be) unless the equipment:
- (a) is used to take edible material to an area used for inedible or condemned material; and
 - (b) is sanitised before re-entering an area used for edible material.
- 5.11 Persons in areas (including rooms or parts of a premises) used for inedible material, rendered material or animal food do not enter areas used for edible material unless they:
- (a) have thoroughly washed; and
 - (b) have changed their outer clothing; and
 - (c) are free from contamination originating in the area used for the inedible material, rendered material or animal food.
- 5.12 Carcase parts that under Clause 10.4 need not be inspected are removed from the slaughter floor as soon as possible after dressing.
- 5.13 Inedible material and condemned material:
- (a) are clearly identified as inedible or as condemned as the case may be; and
 - (b) are secured and handled in a manner that ensures they do not contaminate edible material.
- 5.14 Inedible material (other than inedible material for use as animal food or for use for pharmaceuticals) and condemned material:
- (a) are moved to a rendering station or place of destruction or other disposal at the premises and are destroyed or otherwise disposed of so that they cannot be used for human consumption; or
 - (b) are removed from the premises to a rendering station or place for destruction or other disposal in order to be rendered, destroyed or otherwise disposed of so that they cannot be used for human consumption.
- Note 1 For the meaning of *place of destruction or other disposal* and *rendering station* see Clause 1.3.
- Note 2 For inedible material for use for animal food or for pharmaceutical material see section 17.
- 5.15 Meat and meat products that come in contact with or are contaminated by inedible material, animal food, pharmaceutical material or condemned material:
- (a) are condemned; or
 - (b) are separately identified and held separately under conditions of security until a meat safety inspector applies a disposition to them.
- Note For the meaning of *meat safety inspector* see Clause 1.3.
- 5.16 Inedible material is not received by a meat business for rendering for meat and meat products for human consumption unless the approved arrangement provides for the receipt and processing of the material.
- 5.17 Before rendering, the inedible material referred to in Clause 5.16:
- (a) is kept separate from edible material; and