

Australian Standard<sup>®</sup>

**Hygienic production of wild game meat  
for human consumption**

**STANDARDS**  
Australia



This Australian Standard® was prepared by Committee FT-021, Meat for Human and Animal Consumption. It was approved on behalf of the Council of Standards Australia on 21 December 2007.

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The following are represented on Committee FT-021:

- ACT Health
  - Australian Chicken Meat Federation and Australian Poultry Industries Association
  - Australian Meat Industry Council
  - Australian Quarantine and Inspection Service
  - Australian Renderers' Association
  - Department of Health, WA
  - Department of Primary Industries and Water, Tas.
  - Department of Primary Industry, Fisheries and Mines, NT
  - Food Standards Australia New Zealand
  - Meat & Livestock Australia
  - Meat Standards Committee
  - NSW Food Authority
  - Primary Industries Standing Committee
  - Primary Industries and Resources, SA
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  - Safe Food Queensland
  - South Australian Meat Hygiene Advisory Council
  - The Australian Game Meat Producers Association
  - WA Meat Industry Authority
- 

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## PREFACE

### The Standard

This Standard has been approved by the Australia New Zealand Food Regulation Ministerial Council (ANZFRMC). It harmonises standards for the hygienic production within Australia of wild game meat regardless of whether the wild game meat is for domestic use or for export.

This Standard results from a review of AS 4464:1997, which has been undertaken as part of the assessment of meat regulation in accordance with the National Competition Policy Principles, in particular, revision of the Commonwealth Export Control (Orders) Regulations 1982 Game, Poultry and Rabbit Meat Orders. The revised Orders will incorporate the Standard by way of reference. The revised Standard will also ensure consistency with the *Australia New Zealand Food Standards Code*.

The focus is on essential health and hygiene issues and provides for standards that are consistent with the principles and objectives of the world standards contained in *Code Alimentarius, Volume 10* (1994).

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 wild game meat for human consumption complies with food safety requirements and is wholesome. The food safety outcomes for each stage of production are specified in this Standard together with requirements to ensure wild game meat is wholesome or else 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 assured. These objectives include the need for systems to be in place for the accurate identification, traceability, effective recall and integrity of wild game 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 production for human consumption of products derived from wild game animals. It contains the minimum requirements of hygiene in harvesting and processing to assure a safe and wholesome product. Provision is made for small animals such as hare and wild game birds presented whole.

The Standard does not apply to production of products from animals or birds unable to roam

free, herded or kept under supervision. It does not apply to birds presented for sale eviscerated and without feathers.

This Standard does not apply to the packaging, storage, transportation and further processing of wild game meat. Such activities are to be carried out in the same manner as stipulated for meat in AS 4696:2007. Additionally, further processing must comply with the *Food Standards Code*.

These stages of production must also be covered in the wild game business's approved arrangement (see clause 3.1).

Wild game animals shall be processed in accordance with an approved HACCP-based program that consistently demonstrates equivalence with this Standard.

### Guidelines

This Standard should be read in conjunction with guidelines as developed by the Meat Standards Committee from time to time.

### 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. The committee 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 the Meat Standards Committee. The submission must include a HACCP plan that ensures equivalence is maintained. Where the Meat Standards Committee cannot reach agreement on the approval of an alternative technique the final decision shall be made by the relevant Ministerial Council.

### Standards replaced

This Standard replaces the following Australian Standard:

- AS 4464:1997 *Australian Standard for Hygienic Production of Game Meat for Human Consumption* (SCARM Report No. 57).

### **Australia New Zealand Food Regulation Ministerial Council**

The Australia New Zealand Food Regulation Ministerial Council (ANZFRMC) 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 Council is to develop food safety and food standard management policies, strategies and practices for the benefit of the community.

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

The Council 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.

In June 2001 the Australian Commonwealth and state and territory governments created several new ministerial councils by amalgamating and redirecting the work of several existing councils. These changes included the disbandment of the Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) and the establishment of the Primary Industries Ministerial Council (PIMC), which is responsible for non-food industry issues.

The objective of PIMC is to develop and promote sustainable, innovative and profitable agriculture, fisheries/aquaculture, food and forestry industries. The primary source of policy advice for PIMC is the Primary Industries Standing Committee (PISC).

### **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 Act 1991*. It was created as an outcome of the Food Regulation Agreement (Inter-Government Agreement) signed in November 2000 by departmental heads and chief executive officers of Australian Commonwealth, state, territory and New Zealand food safety regulatory agencies. The Food Regulation Agreement provides a national approach to food regulation.

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## **PART 1 – INTRODUCTION**

# **1 PRELIMINARY**

### **Name of Standard**

- 1.1 This Standard is the *Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption*.

### **Objectives**

- 1.2 The objectives of this Standard are to ensure:
- (a) wild game meat for human consumption is wholesome; and
  - (b) wild game meat that is not fit for human consumption or not intended for human consumption is dealt with separately; and
  - (c) the accurate identification, traceability and recall of wild game meat; and
  - (d) any statement made in relation to the condition of wild game meat or the production of wild game meat 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:

<b>animal food</b>	means: <ul style="list-style-type: none"><li>(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</li><li>(b) inedible material for use for food for animals.</li></ul>
<b>approved</b>	means approved by the controlling authority.
<b>approved arrangement</b>	when used in relation to a provision of this Standard applying to a wild game meat business or wild game meat transport business, means the arrangement for the business that is approved by the controlling authority.
<b>approved tag</b>	means a tag, which shall be marked with the date of harvest and sufficient other information to allow the identification of the field harvester and place of harvest.
<b>audit</b>	means a systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.
<b>batch</b>	means an identifiable quantity of a commodity produced under essentially the same conditions and during the same period of time not exceeding 24 hours.