

Australian Standard™

**Construction of premises and hygienic
production of poultry meat for human
consumption**

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 28 June 2001 and published on 14 November 2001.

The following are represented on Committee FT-021:

ARMCANZ Meat Standards Committee
Australia New Zealand Food Authority
The Australian Game Meat Producers Association
Australian Meat Council
Australian Poultry Industries Association
Australian Quarantine and Inspection Service (Commonwealth)
Australian Renderers' Association
Department of Primary Industries, Water and Environment, Tasmania
Department of Primary Industries and Resources, S.A.
Department of Primary Industry and Fisheries N.T.
Health Department of W.A.
Kangaroo Industries Association of Australia
N.S.W. Agriculture
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Full details of all Standards and related publications will be found in the Standards Australia Catalogue of Publications; this information is supplemented each month by the magazine *The Australian Standard*, which subscribing members receive, and which gives details of new publications, new editions and of withdrawn standards.

Suggestions for improvements to this Standard should be addressed to:

ARMCANZ Secretariat
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PREFACE

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) comprises the Australian Commonwealth, State and Territory, and New Zealand Ministers responsible for agriculture, soil, water and rural adjustment policy issues.

In March 1995 the Ministerial Council determined that aspects of all existing national meat industry codes relevant to human health would be mandated by amendment of legislation in all States and Territories.

This decision was given effect by appointment of a Steering Group comprising Chairmen and Chief Executives of State and Territory meat hygiene authorities, the Australian Quarantine and Inspection Service, meat industry organisations, food safety technical advisers and the Australia New Zealand Food Authority.

The Steering Group commenced a fundamental review of existing Codes of Hygienic Practice to express mandatory national standards in outcome terms. The new Australian Standards provided for the implementation of quality assurance programs consistent with the AS/NZS ISO 9000 (1994) series. Process control shall be achieved through the application of Hazard Analysis Critical Control Point (HACCP) methodology as defined by the Codex Alimentarius Commission and will allow flexibility in techniques and facilities provided that standards relating to wholesomeness and safety have been met.

'The responsibility for production of safe and wholesome meat should be shared by industry and the controlling authority. The use of the HACCP approach and quality assurance systems reinforces this joint responsibility. The controlling authority will supervise and audit these arrangements to ensure compliance with requirements.' (Codex Alimentarius Vol 10 (1994)).

This Standard is written in substantial compliance and consistency with *Codex Alimentarius Volume 10*. Minor technical variations reflect accepted Australian terminology or commercial industry practice, but with quality standards and performance criteria equivalent to those in the *Codex*.

Where an operator proposes a technique substantially different from those detailed in this Australian Standard the assessment of equivalence shall be determined by the ARMCANZ Meat Standards Committee. This Committee will establish the methodology for determining the equivalence of both techniques or standards. The proposer of the alternative technique shall supply sufficient supporting information to validate the procedure to the relevant Controlling Authority whom will advise the ARMCANZ Meat Standards Committee. The submission must include a HACCP plan which ensures that equivalence is maintained. Where the ARMCANZ Meat Standards Committee cannot reach agreement on the approval of an alternative technique the final decision shall be made by the Ministerial Council (ARMCANZ).

This publication has been approved as an Australian Standard and replaces the previous Australian Standard for Hygienic Production of Poultry Meat AS 4465:1997. Other Standards in the series are:

Australian Standard for the Construction of Premises Processing Animals for Human Consumption (SCARM Report Number 55) AS4462:1997

Australian Standard for the Construction of Premises Processing Meat for Human Consumption (SCARM Report Number 53) AS4460:1997

Australian Standard for the Hygienic Production of Crocodile Meat for Human Consumption (SCARM Report Number 67) AS4467:1997

Australian Standard for the Hygienic Production of Game Meat for Human Consumption (SCARM Report Number 57) AS4464:1997

Australian Standard for the Hygienic Production of Meat for Human Consumption (2nd Edition)(SCARM Report Number 54) AS4461:1997

Australian Standard for the Hygienic Production of Natural Casings for Human Consumption (SCARM Report Number 68) AS5011:2001

Australian Standard for the Construction of Premises and the Hygienic Production of Poultry Meat for Human Consumption (2nd Edition)(SCARM Report Number 75) AS4465:2001

Australian Standard for the Hygienic Production of Rabbit Meat for Human Consumption (SCARM Report Number 59) AS4466:1997

Australian Standard for the Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption (SCARM Report Number 71) AS5010:2001

Australian Standard for the Transportation of Meat for Human Consumption (SCARM Report Number 56) AS4463:1997

AGRICULTURE AND RESOURCE MANAGEMENT COUNCIL OF AUSTRALIA AND NEW ZEALAND

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) consists of the Australian Commonwealth/State/Territory and New Zealand Ministers responsible for agriculture, soil, water (both rural and urban) and rural adjustment policy issues.

The objective of the Council is to develop integrated and sustainable agricultural and land and water management policies, strategies and practices for the benefit of the community.

The Council is supported by a permanent Standing Committee, the Standing Committee on Agriculture and Resource Management (SCARM). Membership of the Standing Committee comprises relevant Departmental Heads/CEOs of Commonwealth/State/Territory and New Zealand agencies as well as representatives of the CSIRO and the Bureau of Meteorology.

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1 SCOPE

Part A of this Standard applies to the construction and equipment of all processing premises where poultry are slaughtered for the production of poultry meat for human consumption. It contains the minimum construction requirements for premises used for the production of wholesome poultry meat.

Part B of this Standard applies to the hygienic production for human consumption of products derived from poultry. However, it does not apply to the retailing of poultry meat and poultry meat products.

It is based on Hazard Analysis Critical Control Point (HACCP) principles. Operators of poultry processing establishments should seek training in HACCP principles and then develop an establishment specific quality assurance manual based on HACCP meeting or exceeding the minimum requirements of this Standard.

For the purpose of understanding how HACCP is implemented and audited in the Australian meat industry, ARMCANZ has produced an accompanying document, *A Guide to the Implementation and Auditing of HACCP*.

Alternate techniques or procedures to those detailed in the Standard may be used by operators providing that compliance with the overall goal can be verified by the use of HACCP-based programs.

Authorities with regulatory responsibilities for the processing of poultry for human consumption shall enforce compliance with this Standard.

This Standard is structured within a performance-based framework focussing on the need for product wholesomeness.

Whenever it appears in the contents of this Standard the word 'should' is to be interpreted as meaning desirable. Whenever it appears in the contents of this Standard, the word 'shall' is to be interpreted as meaning mandatory.

The *Australian Standard for The Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption* applies to the slaughter and processing of emus and ostriches.

This Standard applies as the Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption.

Operation under this Standard implies compliance with the relevant *Model Code of Practice for the Welfare of Animals and the Model Code of Practice for the Welfare of Animals Livestock (including Poultry) at Slaughtering Establishments*.