

Australian Standard™

**Construction of premises and hygienic
production of poultry 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 22 March 2006.

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ACT Health
Australian Chicken Meat Federation and Australian Poultry Industries Association
Australian Meat Industry Council
Australian Quarantine and Inspection Service (Commonwealth)
Australian Renderers Association
Department of Health, WA
Department of Primary Industries, Water and Environment, Tas.
Department of Primary Industry, Fisheries and Mines, NT
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PREFACE

The Primary Industries Ministerial Council (PIMC) consists of the Australian Commonwealth, state, territory and New Zealand government ministers responsible for agriculture, food, fibre, forestry, fisheries and aquaculture industries/production and rural adjustment policy. This Council resulted from the amalgamation of the previous ministerial councils, the Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) and the Ministerial Council on Forestry, Fisheries and Aquaculture (MCFFA) that dealt with elements of these issues.

The agreed objective of the Council is to develop and promote sustainable, innovative and profitable agriculture, fisheries/aquaculture, food and forestry industries.

In March 1995, ARMCANZ 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.

The decision was given effect by the appointment of a steering group comprising chairpersons and chief executives of state and territory meat hygiene authorities, the Australian Quarantine and Inspection Service (AQIS), meat industry organisations, food safety technical advisers and the Australia New Zealand Food Authority (now Food Standards Australia New Zealand). This group was subsequently officially named the Meat Standards Committee (MSC).

After formation, MSC commenced a fundamental review of existing codes of hygienic practice to express mandatory national meat hygiene standards in outcome terms. The resulting Australian Standards provided for the implementation of quality assurance programs consistent with the AS/NZS ISO 9000:2000 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 shall 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 practice but with quality standards and performance criteria equivalent to those in *Codex Alimentarius Volume 10*.

When an operator proposes a technique substantially different from that detailed in this Standard, MSC shall assess equivalence. MSC will establish the methodology for determining the equivalence of benchmarks 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 MSC. The submission must include a HACCP plan that ensures equivalence is maintained.

MSC now reports to PIMC for all non-food standards issues and to the Food Regulation Ministerial Council (FRMC) on food for human consumption issues. PIMC appoints the chairperson of MSC and administers the existing meat standards formed under the previous

ARMCANZ arrangements. Where MSC cannot reach agreement on the approval of an alternative technique the final decision shall be made by PIMC.

This publication has been approved as an Australian Standard and replaces the previous *Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption* (AS 4465:2001/Amdt 1–2003). Other standards in the series are:

Australian Standard for the Hygienic Production of Game Meat for Human Consumption.
AS 4464:1997

Australian Standard for the Hygienic Production of Rabbit Meat for Human Consumption.
AS 4466:1997

Australian Standard for the Hygienic Production of Crocodile Meat for Human Consumption.
AS 4467:1998

Australian Standard for the Hygienic Production of Natural Casings for Human Consumption.
AS 5011:2001

Australian Standard for the Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption. AS 5010:2001

Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption. AS 4696:2002

Australian Standard for the Hygienic Rendering of Animal Products. AS 5008:2001/Amdt 1–2003.

PRIMARY INDUSTRIES MINISTERIAL COUNCIL

The Primary Industries Ministerial Council (PIMC) consists of the Australian Commonwealth, state and territory and New Zealand government ministers responsible for agriculture, food, fibre, forestry, fisheries and aquaculture industries/production and rural adjustment policy. This Council resulted from the amalgamation of the previous ministerial councils (ARMCANZ and MCFFA) that dealt with elements of these issues.

PIMC is the peak government forum for consultation, coordination and, where appropriate, integration of action by governments on primary industries issues. The council first met in May 2002.

The agreed objective of the Council is to develop and promote sustainable, innovative and profitable agriculture, fisheries/aquaculture, food and forestry industries.

The Council is supported by a permanent Standing Committee, the Primary Industries Standing Committee (PISC), membership of which comprises department heads and chief executive officers of relevant Australian Commonwealth, state, territory and New Zealand government agencies.

The operational arrangements are consistent with the Protocols and General Principles for the Operation of Ministerial Councils agreed by the Council of Australian Governments (COAG) in June 2001.

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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.

This Standard 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 that meets or exceeds the minimum requirements of this Standard.

For the purpose of understanding how HACCP is implemented and audited in the Australian meat industry, poultry meat processors should refer to *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 the words 'should' and 'shall' appear in this Standard they are to be interpreted as meaning desirable and mandatory, respectively.

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 at Slaughtering Establishments*.