

Australian Standard<sup>®</sup>

**Hygienic production and transportation  
of meat and meat products 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 1 May 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
  - PrimeSafe
  - Safe Food Queensland
  - South Australian Meat Hygiene Advisory Council
  - The Australian Game Meat Producers Association
  - WA Meat Industry Authority
- 

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of meat and meat products for human  
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## CONTENTS

<b>Preface</b>	iv
<b>Part 1 Introduction</b>	1
1 Preliminary	1
2 Application	8
<b>Part 2 Wholesomeness and operational hygiene</b>	9
3 Management of wholesomeness	9
4 Operational hygiene	12
5 Cross-contamination	14
<b>Part 3 Slaughter and dressing of animals</b>	18
6 The supply and admission of animals for slaughter	18
7 Animal welfare	21
8 Ante-mortem inspection and disposition	23
9 Slaughter and dressing	26
10 Post-mortem inspection and disposition	29
<b>Part 4 Processing</b>	32
11 Chilling and freezing	32
12 Thawing, tempering, boning and other processing of raw meat	34
13 Further processing	36
<b>Part 5 Packaging, storage and handling</b>	39
14 Packaging	39
15 Storage and handling	40
<b>Part 6 Identification, traceability, integrity and record keeping</b>	42
16 Identification, traceability and integrity	42
17 Animal food and pharmaceutical material	44
18 Record keeping	46
<b>Part 7 Premises, equipment and essential services</b>	47
19 Premises and equipment	47
20 Hygiene and sanitation facilities	49
21 Essential services	51
<b>Part 8 Transportation of meat and meat products</b>	54
22 Management of wholesomeness	54
23 Operational hygiene	55
24 Wholesomeness and identification during transport	56
25 Meat transport vehicles and equipment	58
Schedule 1 Personal hygiene	59
Schedule 2 Procedures for post-mortem inspection	62
Schedule 3 Ante-mortem and post-mortem dispositions	66

## PREFACE

### The Standard

This Standard has been approved by the Australia and New Zealand Food Regulation Ministerial Council (ANZFRMC).

This Standard harmonises standards for 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 results from a review of domestic and export requirements undertaken as part of the assessment of meat regulation in accordance with the National Competition Policy Principles.

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 *Codex 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 meat and meat products for human consumption comply with food safety requirements and are wholesome. The food safety outcomes for each stage of production as 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 assured. 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

The 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 consolidates, in the one Standard, 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 Meat Standards Committee.

### **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. This 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 each edition of the following Australian Standards:

- AS 4440:1997 *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).

### **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.

ANZFRMC 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.

ANZFRMC 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, 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, and 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 (FSANZ) Act 2001*. 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.

## 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:
- meat and meat products for human consumption are wholesome; and
  - meat and meat products that are not fit for human consumption or not intended for human consumption are dealt with separately; and
  - the accurate identification, traceability and recall of meat and meat products; and
  - any statement made in relation to the condition of meat and meat products or their production is accurate; and
  - 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</b>	means an animal of a kind referred to in clause 2.1 but does not include a work animal.
<b>animal food</b>	means: <ol style="list-style-type: none"><li>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>any edible material for use for food for animals.</li></ol>
<b>approval</b>	includes registration, licence, accreditation, appointment or other authorisation (however this is expressed).
<b>approved arrangement</b>	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.
<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.
<b>boning</b>	means a procedure (other than mechanical separation or rendering to produce meat fractions) for: <ol style="list-style-type: none"><li>the removal of the meat from the bones of a carcase or carcase part; or</li><li>the production of bone-in or boneless meat cuts.</li></ol>
<b>canning</b>	when used in relation to meat, means the application of a heat process to meat after it is packed in an airtight container.
<b>carcase</b>	means the body of a slaughtered animal after bleeding.