

Australian Standard[®]

Hygienic production of pet meat

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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 Services (Commonwealth)
 - Australian Renderers Association
 - Department of Health Western Australia
 - Department of Primary Industries, Water and Environment, 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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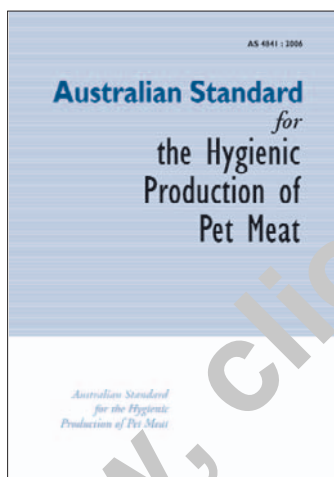
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Hygienic Production
of Pet Meat**

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TABLE OF CONTENTS

1	Scope and application of this Standard	1
2	Quality performance standards	2
3	Definitions	3
4	Approved arrangement	7
5	Sources and handling of pet meat raw material	9
6	Pet meat processing – construction, equipment and operational requirements	10
6.1	Site and services	10
6.2	Premises construction – general	10
6.3	Drainage and effluent	11
6.4	Equipment	11
6.5	Chillers and freezers	12
6.6	Loading areas	13
6.7	Transport vehicle wash areas	13
6.8	General operational hygiene requirements	14
6.9	Knackeries – additional requirements	15
6.10	Requirements for processing of fallen stock	20
6.11	Construction, equipment and maintenance of field depots	20
6.12	Operation of field depots	21
6.13	Harvesting and transport of wild animal carcasses	22
6.14	Inspection and handling of wild animal carcasses in pet meat processing establishments	24
6.15	Procedures for processing wild animal carcasses in pet meat processing establishments	26
6.16	Harvesting and field processing of carcasses	26
6.17	Transportation of pet meat	27
7	Product identification (staining)	29
8	Sale of pet meat – labelling	30
9	Identification, traceability and record keeping	32
10	References	33
11	Appendices	34
Appendix A	Post-mortem inspection procedures	34
Appendix B	Post-mortem observations and dispositions	35

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PREFACE

The Primary Industries Ministerial Council (PIMC) comprises the Australian Commonwealth, state and territory, and New Zealand ministers responsible for agriculture, soil, water and rural adjustment policy issues. The objective of PIMC is to develop integrated and sustainable agricultural land and water management policies, strategies and practices for the benefit of the community.

In March 1995, the Agriculture and Resource Management Council of Australia and New Zealand (replaced by PIMC) 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. Subsequently, as production of pet meat is often a secondary process to the production of meat for human consumption, it was deemed appropriate to consider the development of a national standard for the hygienic production of pet meat.

The decision was given effect by 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).

MSC reports to the Food Regulation Ministerial Council (FRMC) on food (for human consumption) issues and PIMC on non-food issues such as pet meat.

The *Australian Veterinary Public Health Code of Practice for Production and Inspection of Chilled and Frozen Pet Food* was first endorsed by the Standing Committee on Agriculture in 1987. Subsequent revision and restructuring has refined the code into this Australian Standard. A Working Group, including broad industry representation, was formed to assist the MSC in the development of the Standard.

This publication has been approved as an Australian Standard on behalf of the Council of Standards Australia.

Other Standards in this series are:

Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption. AS 4465:2005

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

Australian Standard for the Hygienic Production of Game Meat for Human Consumption. AS 4468:1997

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

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

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

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1. SCOPE AND APPLICATION OF THIS STANDARD

This Standard applies to the processing of all animals used in the production of pet meat.

The Standard applies to the production of fresh and frozen pet meat derived from animals slaughtered and processed at a processing establishment, as well as wild animals killed in their natural environment. It contains the minimum requirements for hygiene in harvesting, transportation, processing, identification, packaging and storage, to ensure a safe and acceptable product. Provision is also made in this Standard for the use of fallen stock.

The scope of the Standard is determined by risks related to the hygienic production of pet meat. Such risks are associated with:

- animal safety
- human safety
- product substitution.

Regulatory oversight by controlling authorities extends to control of such risks and therefore to the point of final packaging for retail sale.

The Standard recognises the need for appropriate consumer and operator education in the proper handling of pet meat to prevent contamination of foodstuffs for human consumption.

The Standard allows for the production of unstained fresh and frozen pet meat where the production is in accordance with the requirements of this Standard and approved by the relevant controlling authority.

Where used, additives (including preservatives) shall be applied at such levels that they do not cause adverse impact or undue risk to the well-being of pets.

Animals for pet meat shall be processed in accordance with this Standard and documented work instructions or an approved Hazard Analysis and Critical Control Point (HACCP) based program that consistently demonstrates equivalence with this Standard.

Where fallen stock is processed, such processing shall be in accordance with the approval of the relevant controlling authority and the requirements of this Standard. Fallen stock can only be processed with approval of the controlling authority and approved programs for fallen stock are required to incorporate the application of HACCP.

Operation under this Standard requires compliance with the relevant codes of practice for the welfare of animals. It also requires the relevant provisions of federal, state and territory wildlife protection legislation to be observed.

Whenever it appears in the contents of this Standard the word 'shall' is to be interpreted as meaning mandatory. Controlling authorities shall enforce compliance with the Standard.

This Standard applies as the *Australian Standard for the Hygienic Production of Pet Meat*.