

Australian Standard™

**Hygienic production of ratiite  
(emu/ostrich) meat for human  
consumption**



**S t a n d a r d s** 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 28 June 2001 and published on 8 October 2001.

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The following interests 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  
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Health Department of W.A.  
Kangaroo Industries Association of Australia  
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National Meat Association of Australia  
Safe Food New South Wales  
Safe Food Queensland  
South Australian Meat Hygiene Advisory Council  
Standing Committee on Agriculture and Resource Management (SCARM) Secretariat  
Victorian Meat Authority  
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We also welcome suggestions for improvement in our Standards, and especially encourage readers to notify us immediately of any apparent inaccuracies or ambiguities. Contact us via email at [mail@standards.com.au](mailto:mail@standards.com.au), or write to the Chief Executive, Standards Australia International Ltd, GPO Box 5420, Sydney, NSW 2001.

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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Standard*, which subscribing members receive and which gives details of new publications, new editions and of withdrawn Standards.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  
Department of Primary Industries and Energy  
GPO Box 858  
Canberra ACT 2601

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## **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 Federal, 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 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.

## PREFACE

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) comprises the Australian Federal, 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 Australian 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. This format is to be in line with the principles of quality assurance as expressed in the Australian Standard series AS/NZS ISO 9000 (1994). 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 such marks or standards. The proposer of the alternative technique shall supply sufficient supporting information to validate the procedure to the relevant Controlling Authority who will advise the ARMCANZ Meat Standards Committee. The submission must include a HACCP plan that 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. Other Standards in this 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*

## 1 SCOPE

This Standard applies to the construction and equipment of all processing premises where ratites are slaughtered for the production of ratite meat for human consumption. It contains the *minimum* construction, and hygienic production requirements for premises used for the production of wholesome ratite meat.

The overall goal of the standard is that there be no more than a one-log (10-fold) increase in the load of bacterial pathogens on the surface of the meat from the time of dressing until the product is packaged for sale or used as an ingredient for further processing.

Alternative techniques or procedures to those detailed in the standard may be used by operators providing compliance with the overall goal can be verified through the use of Hazard Analysis Critical Control Point (HACCP) based programs.

The Standard shall be applied at all ratite meat establishments, whether operating under a full-time meat inspection program (incorporating HACCP principles) or a HACCP based quality assurance arrangement approved and monitored by the controlling authority.

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 (SCARM report No 2)*.

This Standard is not intended to be applicable to meat retail premises, however many of the principles are relevant to such premises.

For the purpose of this Standard the word 'shall' has been used to clearly indicate that the requirements are mandatory. State and Territory authorities shall enforce compliance with the Standard.

The Standard is to be used in conjunction with:

- *Australian Standard for Construction of Premises Processing Meat for Human Consumption;*
- *Australian Standard for Construction of Premises Processing Animals for Human Consumption;*
- *Australian Standard for Hygienic Production of Meat for Human Consumption;* and
- *Australian Standard for Transportation of Meat for Human Consumption.*

Operation under this Standard requires compliance with the relevant Codes of Practice for the Welfare of Animals. It also requires the relevant provisions of Commonwealth, State and Territory Wildlife Protection Legislation to be observed.

This Standard applies as the *Australian Standard for the Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption*.