

1993—No. 92

MEAT INDUSTRY ACT 1978—REGULATION

(Relating to game meat processing plants and game meat vans)

NEW SOUTH WALES



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HIS Excellency the Governor, with the advice of the Executive Council, and in pursuance of the Meat Industry Act 1978, has been pleased to make the Regulation set forth hereunder.

IAN ARMSTRONG, M.P.,
Minister for Agriculture and Rural Affairs.

Commencement

1. This Regulation commences on the commencement of the Meat Industry (Game Meat) Amendment Act 1992.

Amendments

2. The Meat Industry (Licensing) Regulation 1980 is amended:

- (a) by inserting at the end of clause 18 (c) the following word and paragraphs:
 - ; and
 - (d) a class 4 meat processing plant are the standards specified in Part D of Schedule 3; and
 - (e) a class 5 meat processing plant are the standards specified in Part E of Schedule 3.
- (b) by inserting after the words “abattoir meat” in clause 19 (a) the words “or game meat”;
- (c) by omitting from clause 19 (c) the matter “(a) or (b).” and by inserting instead the matter “(a), (b), (d) or (e);”;

- (d) by inserting at the end of clause 19 the following paragraphs:
 - (d) class 4 (game meat)—in respect of a meat processing plant comprising premises where game meat is stored but not packaged, processed, treated, boned or cut up;
 - (e) class 5 (game meat)—in respect of a meat processing plant comprising premises where game meat is treated, boned or cut up;
- (e) by inserting after the matter “\$150” in clause 20 (2) (c) the words “or, in the case of a class 4 licence or a class 5 licence, \$300”;
- (f) by inserting at the end of clause 30 (c) the following word and paragraph:
 - ; and
 - (d) a class 4 meat van are the standards specified in Part D of Schedule 6.
- (g) by inserting after the words “abattoir meat” in clause 31 (a) and (c) (ii) wherever occurring the words “or game meat”;
- (h) by omitting from clause 31 (b) (i) the matter “(a) or (c)” and by inserting instead the matter “(a), (c) or (d)”;
- (i) by inserting at the end of clause 31 the following paragraph:
 - (d) class 4—in respect of a meat van that is used in the course of a business for the conveyance of game meat.
- (j) by inserting after the matter “35” in clause 32 (c) the words “or, in the case of a class 4 licence, \$87”;
- (k) by inserting at the end of Part C of Schedule 3 the following Parts:

PART D

Class 4 Meat Processing Plants

General

1. The site on which the meat processing plant is located must:
 - (a) be well drained and capable of absorbing liquid effluent without run off; and
 - (b) be accessible by road in all weather conditions; and
 - (c) have a supply of potable water of a quantity and under pressure sufficient for all operating needs; and
 - (d) have a permanent supply of electricity; and
 - (e) have refrigeration equipment adequate for all operating needs.

2. The facilities must be in good condition and the surrounding areas must be in a clean and sanitary condition.

3. Areas to be used for the receipt and dispatch of game meat must, unless otherwise approved, be sheltered, paved and drained.

Construction

4. The meat processing plant must:

- (a) be completely enclosed and fitted with dust-proof doors; and
- (b) be constructed in a professional manner; and
- (c) be insulated with approved material not less than 40mm thick; and
- (d) have a floor constructed of approved plate steel, approved aluminium checker plate, approved fibreglass or other approved material and the flooring material must:
 - (i) be coved to a radius of 25mm at the floor to wall junctions and be turned up behind the wall lining for not less than 40mm; or
 - (ii) be of such other construction which, in the opinion of the Authority, is hygienic; and
- (e) be lined on the internal surfaces (other than the floor) with stainless steel, corrosion-resistant aluminium, fibreglass or other approved material and the joins (if any) in the lining material must be effectively sealed and, where the joins run horizontally, the top sheet must overlap the exposed surface of the bottom sheet at the join by not less than 40mm; and
- (f) be constructed sufficiently high above ground level to facilitate loading and unloading procedures; and
- (g) be constructed in such a manner so as to enable the chiller to be readily hosed out with potable water.

5. The rails from which game meat is to be suspended in the chiller:

- (a) are to be suspended from rail supports which must be of an approved material; and
- (b) must be set at such a height that, in the opinion of the Authority, any game meat likely to be suspended from them will have a free space of at least 80mm below the game meat.

Hygiene and sanitation

6. The following facilities and appliances must be provided:

- (a) wash down hoses so situated as to enable the areas to be readily cleaned; and
- (b) unless otherwise approved, hot water at a temperature of not less than 82 degrees Celsius in adequate quantities for the sterilisation of equipment; and
- (c) approved facilities for the cleansing and storage of hooks, gambrels, rollers and skids; and
- (d) lighting capable of producing an intensity of 110 lux at the loading area.

PART E

Class 5 Meat Processing Plants

General

1. The plant must be supplied with water that is:
 - (a) potable; and
 - (b) derived from an approved source; and
 - (c) of a quantity and under a pressure sufficient for all operating needs.
2. There must be provided, for the delivery of game carcasses to the plant, an approved entrance.
3. A motor must not be situated within a building at the plant unless the motor is completely enclosed.
4. (1) The processing plant must have:
 - (a) a separate area for the skinning and washing of carcasses; and
 - (b) a separate room or rooms, under refrigeration, for the packing, packaging, processing, boning or cutting up of carcasses; and
 - (c) a separate room or area for the receipt of condemned materials, bones, hides and skin; and
 - (d) a separate room under refrigeration with sufficient capacity to hold the maximum number of carcasses likely to be processed on the one day; and
 - (e) a separate room under refrigeration with sufficient capacity for the storage of meat obtained from processing operations on the one day.
- (2) The room referred to in paragraph 4 (c) must:
 - (a) adjoin and be easily accessible by means of chutes or doorways to the room in which carcasses are processed; and

- (b) have approved equipment for handling condemned material, hides and skins; and
- (c) have facilities for the disposal of inedible and condemned material in an approved manner.

Floors

5. The floors of buildings must:

- (a) except as provided by paragraph 25 of this Part, be constructed of concrete or other approved material; and
- (b) be impervious to moisture; and
- (c) have approved anti-slip surfaces; and
- (d) be rat-proof; and
- (e) be graded not less than 1 in 100 to floor drains; and
- (f) be even and free from cracks; and
- (g) be coved to a radius of not less than 25mm at the junctions with walls in such a way that there are no cracks between the floor and the coving or wall and the coving.

Walls

6. All walls of buildings must:

- (a) except as provided by paragraph 26 of this Part, be:
 - (i) constructed of brick, stone, plate glass, concrete or other approved material; or
 - (ii) constructed of approved material and lined internally with approved tiles, stainless steel, laminated plastic or other approved material; and
- (b) if constructed of brick, stone or concrete, have internal surfaces to a height of not less than 1,800mm of smooth, hard-set, steel-trowel-rendered cement or other approved material; and
- (c) if lined internally with material that is subject to fracture, have approved supporting lining material to a height of not less than 1,800mm; and
- (d) if lined internally with sheets of material, be so lined with the sheets running perpendicularly to the floor and joined together with smooth corrosion-resistant metal or other approved mouldings or cover ships; and
- (e) be vertical and, except for the walls in a storage room, without any shelves attached to the walls.

7. Any window or other opening (not being a door) in a wall must be placed not less than 2,100mm above the floor.

8. Window sills or ledges must be sloped at an angle of 45 degrees to the surface of the wall.

Ceilings

9. All ceilings must be constructed of fibro cement sheeting or other approved material.

10. Ceilings must be not less than 2,700mm above the floor.

11. All extrusions used in suspended ceilings must be constructed of approved corrosion-resistant material.

External structure

12. All external walls and eaves must be vermin-proof.

13. The roofs and guttering of buildings must be in good condition.

14. The roof of a building must overhang the exterior surface of walls of the building so as to protect fly-screened ventilation areas.

15. The area of the premises adjacent to, and within 30m of buildings must be sealed, or covered with grass, so as effectively to prevent dust arising from that area

Fly screening

16. All openings to buildings must be effectively screened to prevent the entry of insects, rodents, birds and pests of any kind.

Doors and jambs

17. The doors and jambs of doorways through which meat passes into buildings must be lined with approved corrosion-resistant metal or other approved material.

Ventilation

18. Buildings must be ventilated so as to ensure that the air within the building is changed at least 4 times per hour.

19. A mechanical system that is the only source of ventilation for a non-refrigeration area or an amenities room must be capable of producing at least 6 changes of air per hour.

Drainage

20. The drains appurtenant to buildings must be provided with approved disconnecting traps.

21. A grease trap must not be situated within a building.

22. There must be at least one floor waste to every 40 sq m, or part thereof, of floor area of a building.

23. Equipment of a water-wasting nature must be connected to the drainage system.

24. Adequate refrigeration space must be provided for the storage of all meat, meat products, other perishable ingredients and perishable finished products likely to be at the plant at any one time.

25. The floor of the cold room must be constructed of acid-resistant concrete, acid-resistant tiles or other approved acid-resistant material.

26. The walls of the cold room must be constructed of brick, concrete or other approved material with internal surfaces finished with smooth, hard-set, steel-trowel-rendered cement or other approved material.

27. The handles, fastening catches and hinges of doors must be constructed of approved corrosion-resistant metal.

28. Curtains covering a doorway must be made of non-absorbent material.

29. Hanging rails, racks and other appliances in the cold room must be constructed of stainless steel or other approved material.

30. Any refrigeration unit within the cold room must be enclosed by corrosion-resistant metal or other approved material.

31. The condensate from the refrigeration unit within the cold room must be drained through an approved waste.

Lighting

32. The interior of the plant must be provided with artificial lighting capable of providing a degree of illumination of 220 lux at employee work stations and 600 lux at pretrim and inspection stations.

33. Protective shatterproof shields must be provided over naked lights.

Storage facilities

34. A store room must be provided and must be equipped with open shelving adequate for the storage of appliances, supplies and materials.

35. The plant must be provided with an approved corrosion-resistant metal rail on which to suspend hooks, skids, rollers and other appliances when not in use.

Truck wash

36. Truck unloading areas must be paved with concrete or other approved material.

37. A truck washing area must be provided and must:

- (a) be paved with concrete; and
- (b) be large enough to accommodate at least one maximum size semi-wailer; and
- (c) be graded to a drainage inlet to accommodate waste water; and
- (d) except at the entrances, be kerbed at the edges to a height of not less than 300mm; and
- (e) have adjacent hose connections supplied with water at mains pressure or supplied by approved booster pumps.

Cleansing facilities

38. The plant must be provided with:

- (a) an approved continuous hot water supply capable of supplying water at a temperature of not less than 82 degrees Celsius; and
- (b) a hose and sufficient hose points to permit the plant to be readily cleaned.

39. The plant must be provided with

- (a) facilities to enable equipment used in connection with the operations to be readily cleaned; and
- (b) corrosion-resistant metal racks adjacent to those facilities for use for the air drying of equipment.

Hand wash area

40. The plant must be provided with approved hand wash basins constructed of stainless steel and operated by means of a foot pedal or by other approved means.

Tables, benches and containers

41. Tables on which meat is cut or sliced must be constructed of approved material and be capable of being readily cleaned.

42. Tables, benches or other appliances on which meat is placed or on which a cutting board is placed must:

- (a) be constructed of stainless steel or other approved material; and
- (b) have surfaces that are smooth and free from cracks.

Appliances

43. Trays, receptacles or other appliances for the storage or handling of meat must be constructed of corrosion-resistant metal or other approved material.

44. Mechanical appliances for the preparation of meat must be capable of being readily dismantled.

45. Fixed appliances must be placed so as to permit the thorough cleaning of the area surrounding them.

46. All appliances must be in good condition.

Amenities

47. The following amenities must be provided for employees:

- (a) toilet facilities that are physically separated from other facilities;
- (b) hand wash basins;
- (c) change rooms;
- (d) a metal locker not less than 400mm above the floor for each employee;
- (e) shower facilities with hot and cold water laid on, in or adjacent to change rooms provided in accordance with subparagraph (c).

48. If required by the Authority, the following amenities must be provided for inspectors:

- (a) accommodation for the exclusive use of inspectors which must:
 - (i) be physically separated from other amenities facilities; and
 - (ii) be constructed in a tradesmanlike manner; and
 - (iii) be fly-proof, well ventilated and adequately lit; and
- (b) a room of not less than 9 sq m equipped with:
 - (i) an office desk; and
 - (ii) not less than 2 office chairs; and
 - (iii) a lockable metal cabinet for storage of equipment; and
 - (iv) an approved metal locker for each inspector; and
 - (v) a hand wash basin with hot and cold water laid on; and
 - (vi) shower facilities with hot and cold water laid on; and
 - (vii) toilet facilities that are physically separated from other facilities.

(1) by inserting at the end of Part C of Schedule 6 the following Part:

PART D

Class 4 Meat Vans

The part of the vehicle in which game meat is conveyed must:

- (a) be constructed of approved material in a professional manner; and
- (b) have all framework completely enclosed by sheet metal, and all parts of the tray designed to avoid dirt traps; and
- (c) be designed in such a manner so as to minimise contamination of carcasses with dust; and
- (d) have spikes or hooks, from which carcasses are to be suspended, mounted on cross beams, at minimum spacing of 270mm of sufficient height to ensure hung carcasses do not come in contact with the floor of the tray; and
- (e) have gutting rails or hooks mounted on the outside of the tray at sufficient height to prevent carcasses contacting the ground; and
- (f) be equipped with a compartment, physically separated from the carcase hanging compartment, adequate in size to contain:
 - (i) a protective apron; and
 - (ii) a knife pouch, belt and steel; and
 - (iii) knives and a bone cutter or saw; and
- (g) have a container with adequate supplies of potable water, equipped with a tap for hand washing; and
- (h) have a liquid soap dispenser and disposable towel dispenser located not more than 300mm from the potable water container; and
- (i) have a sealable stainless steel knife container no more than 300mm away from the water tap; and
- (j) have 2 swivel arms each mounted with a 100 watt (minimum) quartz halogen (or equivalent) light. One swivel arm must be located on each side of the game meat carcass tray so as to illuminate the tray and dressing rail areas. The swivel arms must be long enough to locate the light at least 0.75 metre laterally away from the truck body.

EXPLANATORY NOTE

The object of this Regulation is to amend the Meat Industry (Licensing) Regulation 1980 to provide administrative detail for the purposes of the Meat Industry (Game Meat) Amendment Act 1992.

The Regulation contains provisions concerning minimum standards for game meat processing plants and game meat vans and applications for, and classes of, game meat processing plant licences and game meat van licences.

The Regulation is made under the Meat Industry Act 1978, including section 77 (the general regulation making power), section 9 and the sections referred to in the Meat Industry (Licensing) Regulation 1980.
