



New South Wales

Meat Industry (Licensing) Regulation 1996

under the

Meat Industry Act 1978

HIS Excellency the Governor, with the advice of the Executive Council, has made the following Regulation under the *Meat Industry Act 1978*.

R S AMERY

Minister for Agriculture

Explanatory note

The object of this Regulation is to repeal and remake the provisions of the *Meat Industry (Licensing) Regulation 1980* under the *Meat Industry Act 1978* (with some changes in respect of the structural and operational standards that are to be complied with in respect of certain premises and vehicles licensed under the Act).

The new Regulation deals with the following matters:

- (a) prescribing the various classes of the licences available under the Act for abattoirs, slaughter-houses, processing plants, meat markets, saleyards, knackeries, animal food processing plants, pet food vans and meat vans,
- (b) prescribing the minimum standards that are required for the premises and vehicles licensed under the Act,
- (c) the operational standards that are to be met for certain premises and vehicles licensed under the Act,
- (d) the manner in which applications for licences, and applications to alter licensed premises, are to be made and the information that is required to accompany those applications,

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Explanatory note

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- (e) the manner in which an application for the renewal of a licence is to be made and the information that is required to accompany such an application,
 - (f) authorising the suspension or cancellation of a licence if the premises or vehicle concerned have not been operated for at least 9 months,
 - (g) prescribing the time within which appeals must be made and requiring appellants to lodge deposits that can be forfeited if an appeal is frivolous or vexatious,
 - (h) providing for the procedure to be followed for the seizure of meat, and providing for other administrative matters,
 - (i) prescribing the fees for applications and for the issue or renewal of licences,
 - (j) prescribing a form to be used for the purposes of the identification of inspectors.

This Regulation is made under the *Meat Industry Act 1978*, including section 77 (the general regulation making power) and the various sections mentioned in the Regulation.

This Regulation is made in connection with the staged repeal of subordinate legislation under the *Subordinate Legislation Act 1989*.

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Part 1 Preliminary

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Part 1 Preliminary

1 Name of Regulation

This Regulation is the *Meat Industry (Licensing) Regulation 1996*.

2 Commencement

This Regulation commences on 1 September 1996.

3 Definitions and explanatory note

(1) In this Regulation:

approved means approved by the Authority.

ARMCANZ means the Agricultural Resources Management Council of Australia and New Zealand.

the Act means the *Meat Industry Act 1978*.

(2) The explanatory note and table of contents do not form part of this Regulation.

Part 2 Abattoirs

4 Minimum standards for abattoirs

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for an abattoir are the standards specified in the publication titled *Australian Standard for Construction of Premises Processing Animals for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation.

5 Classes of abattoir licence

- (1) The Authority may issue an abattoir licence in either of the following classes:
 - (a) class 1—in respect of slaughtering places the design capacity of which exceeds 20000 single kill units in any consecutive 4 week period,
 - (b) class 2—in respect of slaughtering places the design capacity of which does not exceed 20,000 single kill units in any consecutive 4 week period.
- (2) For the purpose of calculating the number of single kill units in any consecutive 4 week period:

1 sheep	= 1 single kill unit
1 head of cattle	= 5 single kill units
1 pig	= 2.25 single kill units
1 calf	= 2 single kill units
1 deer or goat	= 1.5 single kill units

6 Applications for abattoir licences

For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of an abattoir licence are that the application:

- (a) be made to the Authority in an approved form, and
- (b) be accompanied by the items specified in clause 7 (1).

7 Items to accompany applications for abattoir licences

- (I) The items to accompany an application for the issue of an abattoir licence are, in respect of the proposed abattoir:
 - (a) a copy of any consent required by or under the *Environmental Planning and Assessment Act 1979*, and

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- (b) a site plan showing:
 - (i) the location and dimensions of the site, and
 - (ii) the fall, if any, of the land comprising the site, and
 - (iii) the location of any watercourse adjacent to or passing through the site, and
 - (iv) the names and widths of any roads adjacent to the site, and
 - (v) the location of any railway lines adjacent to or passing through the site, and
 - (vi) the location of all existing and proposed buildings or other structures on the site, and
 - (vii) the direction of true north, and
- (c) a floor plan showing the dimensions of all floor areas and the location of all appliances proposed to be used in connection with the slaughtering, dressing and processing of carcases, and
- (d) a drainage plan showing proposals for floor drainage and effluent disposal and the location of hot and cold water outlets, hand-washing facilities and carcase-washing facilities, and
- (e) a roof plan showing details of the roof structure of all existing and proposed buildings and the location of any existing or proposed skylights or vents, and
- (f) longitudinal and cross-sectional drawings of all existing and proposed buildings, indicating the finish to be provided for walls, floors and partitions, the heights above floor level of all rails proposed to be used for the carriage of carcases or meat and the location of all appliances proposed to be used in connection with the slaughtering of animals or dressing of carcases, and
- (g) elevation drawings of each side of all existing and proposed buildings, showing the sizes and positions of all doorways, windows and other openings, and

- (h) written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in connection with the slaughtering of animals or dressing of carcasses, and
 - (i) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (2) The drainage plan referred to in subclause (1) may be incorporated with the site plan or floor plan referred to in that subclause.
- (3) Any thing required to be shown on a plan or drawing referred to in subclause (1) may be shown on a separate plan or drawing.
- (4) Plans and drawings must be prepared in a professional manner.

8 Abattoir licences

An abattoir licence is to be in an approved form.

9 Applications to alter abattoir premises

- (1) An application to the Authority for its approval to any structural alterations or additions to the premises to which an abattoir licence relates is to be made in an approved form.
- (2) The applicant must furnish to the Authority:
 - (a) such plans and drawings relating to the structural alterations or additions as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in those buildings or structures as the Authority may require.
- (3) Plans and drawings must be prepared in a professional manner.

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Part 2 Abattoirs

10 Operational standards for abattoirs

The operation of an abattoir must comply with the requirements of:

- (a) an approved hazard analysis critical control point program and the publication titled *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation, or
- (b) an approved quality assurance program.

Part 3 Slaughter-houses

11 Minimum standards for slaughter-houses

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for a slaughter-house are the standards specified in the publication titled *Australian Standard for Construction of Premises Processing Animals for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation.

12 Applications for slaughter-house licences

For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a slaughter-house licence are that the application:

- (a) be made to the Authority in an approved form, and
- (b) be accompanied by the items specified in clause 13 (1).

13 Items to accompany applications for slaughter-house licences

- (1) The items to accompany an application for the issue of a slaughter-house licence are, in respect of the proposed slaughter-house:
 - (a) a copy of any consent required by or under the Environmental Planning and Assessment Act 1979, and
 - (b) a site plan showing:
 - (i) the location and dimensions of the site, and
 - (ii) the fall, if any, of the land comprising the site, and
 - (iii) the location of any watercourse adjacent to or passing through the site, and
 - (iv) the names and widths of any roads adjacent to the site, and
 - (v) the location of any railway lines adjacent to or passing through the site, and
 - (vi) the location of all existing and proposed buildings or other structures on the site, and
 - (vii) the direction of true north, and

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- (c) a floor plan showing the dimensions of all floor areas and the location of all appliances proposed to be used in connection with the slaughtering, dressing and processing of carcasses, and
 - (d) a drainage plan showing the proposals for floor drainage and effluent disposal and the location of hot and cold water outlets, hand-washing facilities and carcase-washing facilities, and
 - (e) a roof plan showing details of the roof structure of all existing and proposed buildings and the location of any existing or proposed skylights or vents, and
 - (f) longitudinal and cross-sectional drawings of all existing and proposed buildings, indicating the finish to be provided for walls, floors and partitions, the heights above floor level of all rails proposed to be used for the carriage of carcasses or meat and the location of all appliances proposed to be used in connection with the slaughtering of animals or dressing of carcasses, and
 - (g) elevation drawings of each side of all existing and proposed buildings, showing the sizes and positions of all doorways, windows and other openings, and
 - (h) written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in connection with the slaughtering of animals or dressing of carcasses, and
 - (i) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (2) The drainage plan referred to in subclause (1) may be incorporated with the site plan or the floor plan referred to in that subclause.
- (3) Any thing required to be shown on a plan or drawing referred to in subclause (1) may be shown on a separate plan or drawing.
- (4) Plans and drawings must be prepared in a professional manner.

14 Slaughter-house licences

A slaughter-house licence is to be in an approved form.

15 Applications to alter slaughter-house premises

- (1) An application to the Authority for its approval to any structural alterations or additions to the premises to which a slaughter-house licence relates is to be made in an approved form.
- (2) The applicant must furnish to the Authority:
 - (a) such plans and drawings relating to the structural alterations or additions as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in those buildings or structures as the Authority may require.
- (3) Plans and drawings must be prepared in a professional manner.

16 Operational standards for slaughter-houses

The operation of a slaughter-house must comply with the requirements of

- (a) an approved hazard analysis critical control point program and the publication titled *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation, or
- (b) an approved quality assurance program.

Part 4 Meat processing plants

17 Minimum standards for meat processing plants

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards are:

- (a) for a class 1, class 2 or class 3 meat processing plant—the standards specified in the publication titled *Australian Standard for Construction of Premises Processing Meat for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation, and
- (b) for a class 4 or class 5 meat processing plant—the standards specified in Parts 3, 7–9 and 11 of the publication titled *New South Wales Code of Practice for Kangaroo Meat for Human Consumption*, published in Gazette No 28 of 24 March 1993, page 1318.

18 Classes of meat processing licence

The Authority may issue a meat processing licence in any one of the following classes:

- (a) class 1—in respect of a meat processing plant comprising premises where processed meat in the form of ham, bacon, sausages or cooked meat, or salted, smoked, pickled or cured abattoir meat or game meat is produced,
- (b) class 2—in respect of a meat processing plant comprising premises where abattoir meat or game meat (except in the form of unflayed game meat carcasses) is stored or packed for the purpose of being stored, but not packaged, processed, treated, boned or cut up,
- (c) class 3—in respect of a meat processing plant comprising premises other than premises referred to in paragraph (a), (b), (d) or (e),
- (d) class 4 (game meat)—in respect of a meat processing plant comprising premises where game meat in the form of unflayed carcasses 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.

19 Applications for meat processing licences

- (1) For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a meat processing licence are that the application:
 - (a) be made to the Authority in an approved form, and
 - (b) be accompanied by the items specified in subclause (2).
- (2) The items to accompany an application for the issue of a meat processing licence are, in respect of the proposed meat processing plant:
 - (a) such plans and drawings as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in connection with any proposed meat processing operations as the Authority may require, and
 - (c) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (3) Plans and drawings must be prepared in a professional manner.

20 Meat processing licences

A meat processing licence is to be in an approved form.

21 Operational standards for meat processing plants

- (1) The operation of a class 1, class 2 or class 3 meat processing plant must comply with the requirements of:
 - (a) an approved hazard analysis critical control point program and the publication titled *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation, or
 - (b) an approved quality assurance program.
- (2) The operation of a class 4 or class 5 meat processing plant must comply with the requirements of Parts 1, 2, 4–6, 10 and 12 of the *New South Wales Code of Practice for Kangaroo Meat for Human Consumption*, published in Gazette No 28 of 24 March 1993, page 1318.

Part 5 Meat markets

22 Minimum standards for meat markets

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for a meat market are the standards specified in the publication titled *Australian Standard for Construction of Premises Processing Meat for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation.

23 Applications for meat market licences

- (1) For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a meat market licence are that the application:
 - (a) be made to the Authority in an approved form, and
 - (b) be accompanied by the items specified in subclause (2).
- (2) The items to accompany an application for the issue of a meat market licence are, in respect of the proposed meat market:
 - (a) such plans and drawings as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in connection with any proposed meat market operations as the Authority may require, and
 - (c) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (3) Plans and drawings must be prepared in a professional manner.

24 Meat market licences

A meat market licence is to be in an approved form.

25 Operational standards for meat markets

The operation of a meat market must comply with the requirements of:

- (a) an approved hazard analysis critical control point program and the publication titled *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force on the commencement of this Regulation, or
- (b) an approved quality assurance program.

Part 6 Saleyards

26 Exemption of certain saleyards from Part 2 of the Act

Nothing in Part 2 of the Act applies to premises used, or established for use, for the sale by a person to the public of abattoir animals owned by the person where those premises are:

- (a) owned or occupied by the person and so used, or established for use, not more than twice in any calendar year, or
- (b) so used, or established for use, in connection with the exhibition of those animals at a show being conducted on those premises by an agricultural society.

27 Minimum standards for saleyards

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for a saleyard are the standards specified in:

- (a) Part A (1.4 Standards—Structural) of the publication titled *Code of Practice for the Selling of Cattle and Bobby Calves in N.S.W. Saleyards (1994)* published by the Authority, as in force on the commencement of this Regulation, and
- (b) Part A (1.4 Standards—Structural) of the publication titled *Code of Practice for the Selling of Sheep and Lambs in N.S.W. Saleyards (1989)* published by the Authority, as in force on the commencement of this Regulation.

28 Classes of saleyard licence

The Authority may issue a saleyard licence in either of the following classes:

- (a) class 1—in respect of a saleyard comprising premises used or established for use wholly or partly for the sale of abattoir animals to the public for imminent slaughter or export,
- (b) class 2—in respect of a saleyard comprising premises other than premises referred to in paragraph (a).

29 Applications for saleyard licences

- (1) For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a saleyard licence are that the application:
 - (a) be made to the Authority in an approved form, and
 - (b) be accompanied by the items specified in subclause (2).
- (2) The items to accompany an application for the issue of a saleyard licence are, in respect of the proposed saleyard:
 - (a) such plans and drawings as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures as the Authority may require. and
 - (c) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (3) Plans and drawings must be prepared in a professional manner.

30 Saleyard licences

A saleyard licence is to be in an approved form.

31 Operational standards for saleyards

The operation of a saleyard must comply with the requirements of:

- (a) Part A (1.5 Standards—Operational) of the publication titled *Code of Practice for the Selling of Cattle and Bobby Calves in N.S.W. Saleyards (1994)* published by the Authority, as in force on the commencement of this Regulation, and
- (b) Part A (1.5 Standards—Operational) of the publication titled *Code of Practice for the Selling of Sheep and Lambs in N.S.W. Saleyards (1989)* published by the Authority, as in force on the commencement of this Regulation.

Part 7 Meat vans

32 Minimum standards for meat vans

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards are:

- (a) for a class 1 or class 2 meat van—the standards specified in Parts 1–6 of the publication titled *Australian Standard for Transportation of Meat for Human Consumption*, published by ARMCANZ, as in force on the commencement of this Regulation, and
- (b) for a class 3 meat van—the standards specified in Schedule 1, and
- (c) for a class 4 meat van—the standards specified in Part 13 (Refrigerated vehicles for transporting retail packaged kangaroo meat) of the publication titled *New South Wales Code of Practice for Kangaroo Meat for Human Consumption*, published in Gazette No 28 of 24 March 1993, page 1318.

33 Classes of meat van licence

- (1) The Authority may issue a meat van licence in any one of the following classes:
 - (a) class 1—in respect of a meat van fitted with rails from which abattoir meat or game meat conveyed in the van is to be suspended,
 - (b) class 2—in respect of a vehicle that is not a meat van referred to in paragraph (a), (c) or (d),
 - (c) class 3—in respect of a vehicle that is used in the course of a business as a meat van, solely on journeys that in normal circumstances do not exceed 1 hour for the conveyance of:
 - (i) frozen abattoir meat from a cold store to a port, or
 - (ii) abattoir meat or game meat, that has been packed in cartons and secured to pallets, from the point of preparation to a cold store,
 - (d) class 4—in respect of a meat van that is used in the course of a business for the conveyance of game meat from the point of harvest to a class 4 meat processing plant.

- (2) A meat van used solely for the conveyance of abattoir meat from a retail butcher's shop is exempt from section 10 (Unlicensed operations prohibited) of the Act.

34 Applications for meat van licences

For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a meat van licence are that the application:

- (a) be made to the Authority in an approved form, and
- (b) be accompanied by an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.

35 Applicants to present meat vans for inspection

The Authority may require an applicant for the issue of a meat van licence to present the vehicle in respect of which the application is made for inspection by the Authority at such time and place as the Authority may determine.

36 Meat van licences

- (1) A meat van licence is to be issued in an approved form.
- (2) The Authority is to issue to the holder of a meat van licence a licensing label in respect of the vehicle to which the licence relates.
- (3) The licensing label issued by the Authority must be displayed in an approved position on the vehicle in respect of which it is issued whenever the vehicle is being operated as a meat van in the course of carrying on a business.
- (4) If subclause (3) is contravened, the holder of the licence for the meat van at the time of the contravention is guilty of an offence.

Maximum penalty: 10 penalty units.

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Part 7 Meat vans

37 Operational standards for meat vans

The operation of a meat van must comply with the requirements of:

- (a) Parts 1–4, 7 and 8 of the publication titled *Australian Standard for Transportation of Meat for Human Consumption*, published by ARMCANZ, as in force on the commencement of this Regulation, or
- (b) an approved quality assurance program.

Part 8 Knackeries

38 Minimum standards for knackeries

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for knackeries are the standards specified in Schedule 2.

39 Applications for knackery licences

- (1) For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a knackery licence are that the application:
 - (a) be made to the Authority in an approved form, and
 - (b) be accompanied by the items specified in subclause (2).
- (2) The items to accompany an application for the issue of a knackery licence are, in respect of the proposed knackery:
 - (a) a copy of any consent required by or under the *Environmental Planning and Assessment Act 1979*, and
 - (b) a site plan showing:
 - (i) the location and dimensions of the site, and
 - (ii) the fall, if any, of the land comprising the site, and
 - (iii) the location of any watercourse adjacent to or passing through the site, and
 - (iv) the names and widths of any roads adjacent to the site, and
 - (v) the location of any railway lines adjacent to or passing through the site, and
 - (vi) the location of all existing and proposed buildings or other structures on the site, and
 - (vii) the direction of true north, and
 - (c) a floor plan showing the dimensions of all floor areas and the location of all appliances proposed to be used in connection with the slaughtering, dressing and processing of carcases, and

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Part 8 Knackeries

- (d) a drainage plan showing proposals for floor drainage and effluent disposal and the location of hot and cold water outlets, hand-washing facilities and carcase-washing facilities, and
 - (e) a roof plan showing details of the roof structure of all existing and proposed buildings and the location of any existing or proposed skylights or vents, and
 - (f) longitudinal and cross-sectional drawings of all existing and proposed buildings, indicating the finish to be provided for walls, floors and partitions, the heights above floor level of all rails proposed to be used for the carriage of carcases or meat and the location of all appliances proposed to be used in connection with the slaughtering of animals or dressing of carcases, and
 - (g) elevation drawings of each side of all existing and proposed buildings, showing the sizes and positions of all doorways, windows and other openings, and
 - (h) written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in connection with the slaughtering of animals or dressing of carcases, and
 - (i) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (3) The drainage plan may be incorporated with the site plan or the floor plan.
- (4) Any thing required to be shown on a plan or drawing may be shown on a separate plan or drawing.
- (5) Plans and drawings must be prepared in a professional manner.

40 Knackery licences

A knackery licence is to be in an approved form.

41 Applications to alter knackery premises

- (1) An application to the Authority for its approval to any structural alterations or additions to the premises to which a knackery licence relates is to be in an approved form.

- (2) The applicant must furnish to the Authority:
 - (a) such plans and drawings relating to the structural alterations or additions as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in those buildings or structures as the Authority may require.
- (3) Plans and drawings must be prepared in a professional manner.

Part 9 Animal food processing plants

42 Minimum standards for animal food processing plants

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for:

- (a) a class 1 animal food processing plant are the standards specified in Part 1 of Schedule 3, and
- (b) a class 2 animal food processing plant are the standards specified in Part 2 of Schedule 3, and
- (c) a class 3 animal food processing plant are the standards specified in Part 3 of Schedule 3.

43 Classes of animal food processing licence

The Authority may issue an animal food processing licence in any one of the following classes:

- (a) class 1—in respect of an animal food processing plant comprising premises where meat, poultry or fish or any product of poultry is stored or packed for the purpose of being stored, but not packaged, processed, treated, boned or cut up,
- (b) class 2—in respect of an animal food processing plant comprising premises other than premises referred to in paragraph (a) or (c),
- (c) class 3—in respect of an animal food processing plant comprising premises where kangaroos or feral goats slaughtered in the field are dressed, packaged, processed, treated, boned or cut up.

44 Applications for animal food processing licences

- (1) For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of an animal food processing licence are that the application:
 - (a) be made to the Authority in an approved form, and
 - (b) be accompanied by the items specified in subclause (2).

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- (2) The items to accompany an application for the issue of an animal food processing licence are, in respect of the proposed animal food processing plant:
- (a) such plans and drawings as the Authority may require, and
 - (b) such written specifications of materials to be used in the construction of all proposed buildings and other structures and of all appliances proposed to be used in connection with any proposed animal food processing operations as the Authority may require, and
 - (c) an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.
- (3) Plans and drawings must be prepared in a professional manner.

45 Animal food processing licences

An animal food processing licence is to be in an approved form.

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Clause 46 Meat Industry (Licensing) Regulation 1996

Part 10 Pet food vans

Part 10 Pet food vans

46 Minimum standards for pet food vans

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for:

- (a) a class 1 pet food van are the standards specified in Part 1 of Schedule 4, and
- (b) a class 2 pet food van are the standards specified in Part 2 of Schedule 4.

47 Classes of pet food vans

- (1) The Authority may issue a pet food van licence in either of the following classes:
 - (a) class 1—in respect of a pet food van fitted with rails from which meat intended for use as animal food and conveyed in the van is to be suspended,
 - (b) class 2—in respect of a vehicle that is not a pet food van referred to in paragraph (a).
- (2) A pet food van used solely for the conveyance of meat intended for use as animal food from a retail pet food shop is exempt from section 10 (Unlicensed operations prohibited) of the Act.

48 Applications for pet food van licences

For the purposes of section 11 (2) of the Act, the prescribed requirements in relation to an application for the issue of a pet food van licence are that the application:

- (a) be made to the Authority in an approved form, and
- (b) be accompanied by an application fee equal to half the amount prescribed as the fee for the issue of the licence in Schedule 5.

49 Applicants to present get food vans for inspection

The Authority may require an applicant for the issue of a pet food van licence to present the vehicle in respect of which the application is made for inspection by the Authority at such time and place as the Authority may determine.

50 Pet food van licences

A get food van licence is to be in an approved form.

1996 No 377

Clause 51 Meat Industry (Licensing) Regulation 1996

Part 11 Issue of licences

Part 11 Issue of licences

51 Prescribed grounds for refusal of licence (s 11 (4) (d) (ii))

The Authority may refuse to issue a licence if the Authority is of the opinion that the licence should be refused having regard to any of the following matters:

- (a) in the case of a corporation—a person who has an interest (whether legal or equitable) in any shares in the corporation is not a suitable person to hold a licence,
- (b) the application does not demonstrate that the operation of the premises or vehicle concerned will comply with a requirement of this Regulation as to the operation of those premises or that vehicle.

Part 12 Renewals of licences

52 Renewals of licences

For the purposes of section 11A (4) of the Act, the prescribed requirements are:

- (a) that an application in the approved form be made to the Authority by the holder of the licence proposed to be renewed, and
- (b) that the application be accompanied by the fee payable for the renewal of the licence or (if the applicant duly elects in accordance with section 11D (1) of the Act to pay that fee by instalments), the first instalment of that fee, and
- (c) that, except where otherwise approved, the application reach the Authority not later than 10 days before the expiration of the licence proposed to be renewed.

53 Prescribed grounds for refusal of renewal of licence (s 11A (5) (c))

The Authority may refuse an application for renewal of a licence if the Authority is of the opinion that the application should be refused having regard to any of the following matters:

- (a) whether or not the applicant is a corporation, the Authority is of the opinion that the applicant is not a suitable person to hold a licence,
- (b) if the applicant is a corporation:
 - (i) the Authority is of the opinion that a person who has an interest (whether legal or equitable) in any shares in the corporation is not a suitable person to hold a licence, and
 - (ii) the Authority has notified the applicant in writing of the Authority's intention to refuse the application if that person does not cease to have that interest within the period specified in the notice, and
 - (iii) that person has not ceased to have that interest within that period,

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Clause 53 Meat Industry (Licensing) Regulation 1996

Part 12 Renewals of licences

- (c) the application does not demonstrate that the operation of the premises or vehicle concerned complies with a requirement of this Regulation as to the operation of those premises or that vehicle,
- (d) the operation of the premises or vehicle concerned has not complied with a requirement of this Regulation as to the operation of those premises or that vehicle.

Part 13 Transfers of licences

54 Transfers of licences

For the purposes of section 14 (2) of the Act, the prescribed requirements are:

- (a) that an application in the approved form be made to the Authority by the holder of the licence proposed to be transferred and the proposed transferee, and
- (b) that the application be accompanied by a fee:
 - (i) of \$25, or
 - (ii) equal to 10 per cent of the fee for renewal of the licence concerned set out in Schedule 5,whichever is the greater amount.

Part 14 Suspension or cancellation of licences

55 Prescribed grounds for suspension or cancellation of licence (s 16 (1) (e))

The Authority may suspend or cancel a licence on any of the following grounds:

- (a) whether or not the holder of the licence is a corporation, the Authority is of the opinion that the holder of the licence is not a suitable person to hold a licence,
- (b) if the holder of the licence is a corporation:
 - (i) the Authority is of the opinion that a person who has an interest (whether legal or equitable) in any shares in the corporation is not a suitable person to hold a licence, and
 - (ii) the Authority has notified the corporation in writing of the Authority's intention to suspend or cancel the licence if that person does not cease to have that interest within the period specified in the notice, and
 - (iii) that person has not ceased to have that interest within that period,
- (c) the Authority is of the opinion that the premises or vehicle in respect of which the licence was issued has or have, for a period of 9 months or more, not been operated for the purpose for which the licence was issued,
- (d) where there is no requirement in this Regulation as to the operation of the premises or vehicle to which the licence relates but an approved code of practice applies to the operation of the premises or the vehicle, there has been a contravention of the provisions of the code in respect of those premises or that vehicle,
- (e) where there is a requirement in this Regulation as to the operation of the premises or vehicle to which the licence relates, there has been a contravention of the requirement in respect of those premises or that vehicle.

Part 15 Appeals

56 Time for and manner of making appeal

For the purposes of section 17 (2) of the Act:

- (a) the prescribed time is 30 days from the date of the notification forwarded to the applicant or licensee, as the case may be, under section 17 (1) of the Act, and
- (b) the prescribed manner is by serving on the Minister a notice specifying:
 - (i) the decision in respect of which the appeal is made, and
 - (ii) the grounds on which the appeal is made.

57 Appellants to lodge deposits

- (1) An appellant must, in connection with an appeal under section 17 (2) of the Act, lodge a deposit of \$200 with the Minister.
- (2) Except as provided in subclause (3), a deposit lodged in connection with an appeal is to be refunded to the appellant on the appeal being determined by the Minister.
- (3) If the Minister is of the opinion that an appeal is frivolous or vexatious, the deposit lodged in connection with the appeal is forfeited.

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Clause 58 Meat Industry (Licensing) Regulation 1996

Part 16 Miscellaneous

Part 16 Miscellaneous

58 Fees

The fees prescribed for the purposes of section 11C (2) and (4) of the Act for the issue or renewal of a licence are as set out in Schedule 5.

59 Sale of certain meat

For the purposes of section 41 (1A) of the Act, the following are prescribed circumstances:

- (a) the sale of meat for use as animal food or as an ingredient of processed animal food where the meat is from a kangaroo slaughtered in the field and has been packaged, processed, treated, boned or cut up in a class 3 animal food processing plant,
- (b) the sale of meat for use as animal food or as an ingredient of processed animal food where the meat is from a feral goat slaughtered in the field and has been packaged, processed, treated, boned or cut up in a class 3 animal food processing plant.

60 Seizure of meat

- (1) For the purposes of section 29 (1) of the Act as applied by section 32 (2) of the Act, the prescribed manner of dealing with meat, processed meat or processed animal food seized by an inspector is:
 - (a) to enclose it with non-permeable plastic or with some other material approved by the Authority for the purposes of this paragraph, unless the inspector is of the opinion that enclosing the meat in that way is not necessary for its protection, and
 - (b) to tag it for identification, and
 - (c) to place it in cold storage at the Authority's expense.
- (2) An inspector who has seized meat, processed meat or processed animal food must, as soon as practicable after the seizure, serve on the person (if any) in whose possession the meat, processed

meat or processed animal food appeared to the inspector to be at the time of the seizure, a notice in or to the effect of the approved form.

- (3) For the purposes of section 29 (2) (b) of the Act as applied by section 32 (2) of the Act, the prescribed particulars of a complaint by a person are:
- (a) the capacity in which the person claims the meat, processed meat or processed animal food (whether in the capacity of owner or in some other specified capacity), and
 - (b) the grounds on which the person considers that the seizure should be disallowed.

61 Certificate of identification of inspector

For the purposes of section 34 of the Act, the prescribed form of certificate of identification is the form set out in Schedule 6.

62 Repeal

- (1) The *Meat Industry (Licensing) Regulation 1980* is repealed.
- (2) Any act, matter or thing that was done for the purposes of or, immediately before the repeal of the *Meat Industry (Licensing) Regulation 1980*, had effect under that Regulation is taken to have been done for the purposes of or to have effect under this Regulation.

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Meat Industry (Licensing) Regulation 1996

Schedule 1 Standards for class 3 meat vans

Schedule 1 Standards for class 3 meat vans

(Clause 32 (b))

- 1** The part of the vehicle in which abattoir meat is conveyed must:

 - (a) be completely separated from any part of the vehicle used for the carriage of the driver or passengers, and
 - (b) be constructed in a professional manner, and
 - (c) have a floor constructed of an approved material, and
 - (d) if it is not completely enclosed, be provided with a cover made of an approved material.

- 2** The external surfaces of the meat van must, at all times, be maintained in good order and condition.

Schedule 2 Standards for knackeries

(Clause 38)

General

- 1 The knackery must:
 - (a) be situated on land that is well drained and capable of absorbing liquid effluent without run-off, and
 - (b) have paddock areas of adequate size, with adequate supplies of drinking water, for all stock likely to be held at the knackery, and
 - (c) have a supply of potable water of a quantity and under a pressure sufficient for all operating needs, and
 - (d) have a permanent supply of electricity.
- 2 The buildings, unless otherwise approved, must be situated at least 150 m from any building used for human habitation, any factory and any public road.
- 3 The buildings must be in good condition and the surrounding areas must be in a clean and sanitary condition.

Stock pens

- 4 Pens and races must be provided and the pens must be:
 - (a) of sufficient area to hold, at any one time, all animals likely to be slaughtered on any one day, calculated on the basis of 1.8 sq m for each head of largestock and 0.5 sq m for each head of smallstock, and
 - (b) graded and paved and drained to an adjoining settling pit of concrete construction, and
 - (c) provided with shelter for the animals against heat and rain, and
 - (d) provided with water under sufficient pressure for adequate cleaning.

Slaughtering and dressing areas

- 5** The slaughter building must:
- (a) have a room or rooms in which animals are to be slaughtered and dressed, and
 - (b) have a separate room or area into which unusable and condemned materials, hides and skins are to be received, and
 - (c) have floors of heavy, impervious, non-skid material that are graded and drained to enable the easy removal of water, and
 - (d) have walls of smooth, impervious, approved material, and
 - (e) have coves at wall and floor junctions of sufficient radius for adequate sanitation, and
 - (f) have ceilings constructed of approved materials and of adequate height to permit the efficient conduct of operations, and
 - (g) have all openings to the exterior effectively screened to prevent the entry of insects, rodents, birds and pests of any kind, and
 - (h) have internal doors constructed of, or lined with, approved impervious material and all doors to the exterior constructed of, or with internal surfaces lined with, approved impervious material, and
 - (i) be adequately ventilated by artificial or natural means, or both, and
 - (j) be adequately illuminated by artificial or natural means, or both.
- 6** Provision must be made for hot water to be available under adequate pressure and at a temperature of not less than 82 degrees Celsius at all places in the slaughter building where it is required for the operations that take place there.

- 7** Hand-washing facilities and facilities for the sterilisation of equipment must be provided in every room in the knackery in which carcasses are to be dressed and, except where the Authority otherwise approves, in every room in the knackery in which unusable or condemned material is to be handled.
- 8** A room in which animals are to be slaughtered and dressed must:
- (a) have adequate floor space, platforms, cradles, hoists, tables, sinks and other facilities so arranged as to enable the sanitary conduct of slaughtering and dressing operations and the efficient conduct of inspections by meat inspectors, and
 - (b) have an approved restraining device for the stunning of smallstock, and
 - (c) be fitted with equipment enabling animals to be bled in a hanging position in an approved area, and
 - (d) have hanging rails set at a height sufficient to ensure that the lowest point of a suspended carcase does not touch the floor, and
 - (e) have equipment that is used only for handling heads, viscera and offal.
- 9** A knocking box for the stunning of largestock must be so located as to open on to a dry landing area on the slaughtering floor.
- 10** (1) A room into which unusable and condemned material, hides and skins are to be received must:
- (a) adjoin and be easily accessible by means of a chute or doorway to the room in which animals are to be slaughtered and dressed, and
 - (b) have approved equipment for the purpose of handling only unusable and condemned material, hides and skins.
- (2) Equipment referred to in subparagraph (1) (b) must be identified in an approved manner.
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Schedule 2 Standards for knackeries

- 11** (1) Provision must be made for paunch contents to be conveyed from the slaughter building to a remote part of the premises in a suitable container or vehicle or by other means approved for the purpose.
- (2) Provision must be made for paunch contents to be disposed of in a manner that does not create any kind of nuisance, provide harbourage for vermin or become a breeding place for flies.

Chilling facilities

- 12** A room under refrigeration must be provided having:
- (a) refrigeration equipment of a type and capacity adequate for the needs of the knackery, and
 - (b) sufficient capacity to hold the maximum number of animals likely to be slaughtered on any one day, and
 - (c) rails set at a height to prevent any part of a carcase touching the floor.

Hygiene and sanitation

- 13** Provision must be made for the disposal of unusable and condemned material in a manner that has been approved by the Authority.
- 14** Provision must be made for liquid effluent, except blood collected in a metal container, to be conducted from the slaughter building by means of impervious drains to an adequately constructed save-all that is located outside the building in a position that has been approved by the Authority.
- 15** (1) Where the save-all referred to in paragraph 14 is not connected to a sewer, the effluent must be conducted from the save-all by an impervious drain or other hygienic means to an adequately

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- prepared and maintained disposal area located in a position approved by the Authority.
- (2) Where the save-all referred to in paragraph 14 is connected to a sewer, the connecting drain must be provided with a disconnecting trap and protected by a grate that has bars not more than 3 mm apart.
- 16** A building to be used as a piggery or for poultry feeding must not be located within 100 m of the slaughter building.
- 17** Provision must be made for any material that may be kept on the premises to be treated in a manner to prevent offensive conditions arising from the material.
- 18** Provision must be made for all bones to be stored in a manner not likely to create a nuisance or to attract flies, cockroaches, rats or other vermin.
- 19** (1) If pigs are to be kept in paddocks, rainproof shelter sheds must be provided in each paddock and feeding troughs must be placed on graded concrete floors extending at least 1500 mm on each side of the troughs.
- (2) Provision must be made for all drainage from floors referred to in subparagraph (1) to be disposed of into suitably constructed drains.
- 20** Where hides are to be treated on the premises, a shed with a properly drained concrete floor must be provided for the storage and salting of the hides.
- 21** Where skins are to be treated on the premises, a shed for the drying of the skins must be provided in an approved position.
- 22** The premises must have adequate ablution, closet and staff amenities facilities.
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Schedule 3 Standards for animal food processing plants

(Clause 42)

Part 1 Standards for class 1 animal food 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 unwrapped meat to the plant, an approved entrance.
- 3** The loading bay must:
 - (a) have a floor that is paved with concrete and drained, and
 - (b) be under cover.
- 4** A motor must not be situated within a building of the plant unless the motor is completely enclosed.

Floors

- 5** The floors of buildings must:
 - (a) be constructed of concrete or other approved material, and
 - (b) be impervious to moisture, and

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- (c) have approved anti-slip surfaces, and
 - (d) be rat-proof, and
 - (e) be even and free from cracks, and
 - (f) be coved to a radius of not less than 25 mm at the junctions with walls in such a way that there are no cracks between the floor and the coving or the wall and the coving.

- 6 The floor of any area used for chilling must:
 - (a) be graded not less than 1 in 100 to floor wastes of not less than 100 mm in diameter, and
 - (b) be provided with not less than one floor waste for every 40 sq m, or part of 40 sq m, of floor area.
- 7 The floor of any area used for chilling and, freezing must have floor wastes that are capable of being sealed or disconnected when the area is used as a freezer.
- 8 Below floor ventilation pipes, if any, must be vermin-proof.

Walls

- 9 All walls of buildings must:
 - (a) 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 or other approved material, and
 - (b) if constructed of brick, stone or concrete, have internal surfaces, to a height of not less than 1 800 mm, of smooth, hard-set, steel-trowel-rendered cement or other approved material, and

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Schedule 3 Standards for animal food processing plants

- (c) if lined internally with material that is subject to fracture, have approved supporting lining material to a height of not less than 1 800 mm, 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 strips, and
- (e) be vertical and, except for the walls in a storage room, without any shelves attached to them.

Ceilings

- 10** All ceilings must be constructed of fibro cement sheeting or other approved material.

Doors and jambs

- 11** The doors and jambs of doorways through which meat passes must be lined with approved material.
- 12** Doors must be close-fitting and constructed of, or lined with, approved corrosion-resistant material.
- 13** The handles, fastening catches and hinges of doors must be constructed of approved corrosion-resistant metal.
- 14** Curtains covering a doorway must be made of non-absorbent material.
- 15** Doorways through which meat passes must be not less than 1 500 mm in width.

Hanging rails, racks etc

- 16** Hanging rails, racks and other appliances must be constructed of stainless steel or other approved material.

Refrigeration units

- 17** Any refrigeration unit within the plant must be enclosed by corrosion-resistant metal or other approved material.
- 18** The condensate from a refrigeration unit within the plant must be drained through an approved waste.

Lighting

- 19** The interior of the plant must be provided with artificial lighting capable of producing a degree of illumination of 200 lux.
- 20** Protective shatterproof shields must be provided over naked lights.

Storage facilities

- 21** A store room must be provided for the storage of cleaning materials and equipment.

Cleansing facilities

- 22** 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

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Schedule 3 Standards for animal food processing plants

- (b) a hose and sufficient hose points to permit the plant to be readily cleaned.

- 23** Where required by the Authority, a room must be provided with facilities for cleaning hooks, rollers, slides and other appliances.

Amenities

- 24** The following amenities must be provided for employees unless the Authority otherwise approves:

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

- 25** If required by the Authority, the following amenities must be provided for inspectors:

- (a) accommodation for the exclusive use of inspectors that 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,
- (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.

Part 2 Standards for class 2 animal food 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 unwrapped meat 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.

Floors

- 4** The floors of buildings must:
 - (a) except as otherwise provided by paragraph 24 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 25 mm at the junctions with walls in such a way that there are no cracks between the floor and the coving or the wall and the coving.

Walls

5 All walls of buildings must:

- (a) except as provided by paragraph 25 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, fibro cement sheeting, 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 1 800 mm, 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 1 800 mm, 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 strips, and
- (e) be vertical and, except for the walls in a storage room, without any shelves attached to them.

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- 6** Any window or other opening (not being a door) in a wall must be situated not less than 2 100 mm above the floor.
- 7** Window sills or ledges must be sloped at an angle of 45 degrees to the surface of the wall.

Ceilings

- 8** All ceilings must be constructed of fibro cement sheeting or other approved material.
- 9** Ceilings must be not less than 2 700 mm above the floor.
- 10** All extrusions used in suspended ceilings must be constructed of approved corrosion-resistant material.

External structure

- 11** All external walls and eaves must be vermin-proof.
- 12** The roofs and guttering of buildings must be in good condition.
- 13** The roof of a building must overhang the exterior surface of walls of the building so as to protect fly-screened ventilation areas.

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Schedule 3 Standards for animal food processing plants

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

Fly screening

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

Doors and jambs

- 16** 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

- 17** Buildings must be ventilated so as to ensure that the air within the buildings is changed at least 4 times per hour.
- 18** A mechanical system that is the only source of ventilation for a non-refrigerated area or amenities room must be capable of producing at least 6 changes of air per hour.

Drainage

- 19** The drains appurtenant to buildings must be provided with approved disconnecting traps.
- 20** A grease trap must not be situated within a building.

21 There must be at least one floor waste to every 40 sq m, or part of 40 sq m, of floor area.

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

Cold room

23 Adequate refrigerated 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.

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

25 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.

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

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

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

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

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Schedule 3 Standards for animal food processing plants

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

Lighting

- 31** The interior of the plant must be provided with artificial lighting capable of providing a degree of illumination of 200 lux.
- 32** Protective shatterproof shields must be provided over naked lights.

Storage facilities

- 33** A store room must be provided and must be equipped with open shelving adequate for the storage of appliances, supplies and materials.
- 34** Seasonings, meals and like additives, casings and other material used in the preparation of processed animal food must be stored on the shelving referred to in paragraph 33.
- 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.

Cleansing facilities

- 36** 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.

- 37** 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 and to be used for the air drying of equipment.

Hand wash basins

- 38** 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 etc

- 39** Tables on which meat, poultry or fish or any product of poultry is cut or sliced must be constructed of approved material and be capable of being readily cleaned.
- 40** Tables, benches or other appliances on which meat, poultry or fish or any product of poultry 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

- 41** Trays, receptacles or other appliances for the storage or handling of meat, poultry or fish or any product of poultry must be constructed of corrosion-resistant metal or other approved material.

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Schedule 3 Standards for animal food processing plants

- 42** An appliance used for submerging meat, poultry or fish or any product of poultry in a cooking or pickling vat must be constructed of stainless steel or other approved material.
- 43** Fixed appliances must be placed so as to permit the thorough cleaning of the area surrounding them.
- 44** All appliances must be in good condition.
- 45** Cooking vats must be constructed so that vapour fumes arising from them are effectively evacuated from the interior of the plant.

Amenities

- 46** The following amenities must be provided for employees unless the Authority otherwise approves:
- (a) toilet facilities that are physically separated from other facilities,
 - (b) hand wash basins,
 - (c) change rooms,
 - (d) a metal locker not less than 400 mm above the floor for each employee,
 - (e) shower facilities with hot and cold water laid on, in or adjacent to the change rooms provided in accordance with subparagraph (c).
- 47** If required by the Authority, the following amenities must be provided for inspectors:
- (a) accommodation for the exclusive use of inspectors that 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,
- (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.

Part 3 Standards for class 3 animal food processing plants

Site and services

- 1** The processing plant must:
 - (a) be situated on land that is of adequate size for the immediate needs of the plant, and
 - (b) have a supply of potable water of a quantity and under a pressure sufficient for all operating needs.
- 2** The processing plant must be situated so as not, in the opinion of the Authority, to be likely to create a nuisance to inhabitants in the immediate vicinity of the plant.

General

- 3** The buildings must be in a good state of repair and plant surroundings must be in a clean and sanitary condition at all times.
- 4** Provision must be made for any material or substance that is kept on the premises to be treated in such a manner as to prevent any offensive effluvia arising from the material or substance.
- 5** Provision must be made for any bones on the premises to:
- (a) be stored in a manner not likely to create a nuisance or to attract flies, cockroaches, rats or other vermin, and
 - (b) be disposed of at regular intervals in an approved manner.

Rooms to be provided

- 6** The processing plant must have:
- (a) a separate area for the skinning and washing of animals, and
 - (b) a separate room or rooms for the packing, packaging, processing, boning or cutting up of animals, and
 - (c) a separate room or area for the receipt of condemned materials, bones, hides and skins, 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.

Construction requirements**A General requirements**

- 7** All buildings must:
- (a) have floors of heavy duty non-skid material that are impervious to moisture and that are graded and drained to facilitate the removal of water, and
 - (b) have walls of approved smooth material that is impervious to moisture, and
 - (c) have coves at wall and floor junctions of adequate radii to promote sanitation, and
 - (d) have ceilings, constructed of approved material, of adequate height to permit the efficient conduct of operations, and
 - (e) have all openings effectively screened to prevent the entry of insects, rodents, birds and other pests, and
 - (f) have internal door surfaces clad with an approved material that is impervious to moisture, and
 - (g) have approved artificial or natural means of ventilation, and
 - (h) have approved artificial or natural means of illumination, and
 - (i) have both hot and cold water distributed throughout the plant under adequate pressure and in quantities sufficient for all operating needs, and
 - (j) have a heating plant capable of furnishing hot water at a temperature of not less than 82 degrees Celsius at all hot water outlets, and
 - (k) have hand washing implements and equipment and sterilising facilities provided in every room in the processing plant in which animal food is handled and, except where otherwise approved, in every room in which condemned or unusable material is to be handled, and

- (l) have provision for liquid effluent to be conducted by means of drains that are impervious to moisture to an adequately constructed save-all for that liquid effluent in an approved location outside the building, and
- (m) where connection between the save-all and a public sewer is not made, have provision for drainage to be conveyed by drains that are impervious to moisture or other approved means to an approved location and an adequately prepared and maintained absorption area for that drainage, and
- (n) if the premises are drained by connection with a public sewer, have provision for the drain to be properly trapped and protected by a grating the bars of which must be not more than 10 mm apart.

B Processing areas

- 8** A room or areas in which animals are flayed and processed must have:
- (a) adequate floor space so arranged as to facilitate the sanitary conduct of operations, and
 - (b) adequate facilities and approved equipment for all flaying and processing operations, and
 - (c) hanging rails set sufficiently high above the floor to prevent any part of a carcase from contacting the floor, and
 - (d) facilities that provide for the rapid and frequent removal of all inedible material from the processing area during operations.

C Condemned material room

- 9** A room or area into which inedible and condemned material, bones, hides and skins are received must:

-
- (a) adjoin and be easily accessible by means of chutes or doorways to the room in which animals 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.

D Cold rooms

- 10** A room under refrigeration must have:
- (a) refrigeration equipment of a type and capacity adequate for the needs of the establishment, and
 - (b) in the case of a room used for the refrigeration of carcasses—hanging rails set sufficiently high above the floor to prevent any part of a carcass from contacting the floor.

E Skin and hide treatment

- 11** If hides are treated on the premises, a shed with a concrete floor adequately drained must be provided for the storage and salting of hides.

F Amenities

- 12** The premises must contain the following amenities for employees unless the Authority otherwise approves:
- (a) toilet facilities that are physically separated from other facilities,
 - (b) hand wash basins,
 - (c) change rooms,
 - (d) a locker for each employee.

Schedule 4 Standards for pet food vans

(Clause 46)

Part 1 Standards for class 1 pet food vans

- 1** The part of the vehicle in which meat intended for use as animal food is conveyed must:

 - (a) be completely separated from any part of the vehicle used for the carriage of the driver or passengers, and
 - (b) be completely enclosed and fitted with dust-proof doors or lids, and
 - (c) be constructed in a professional manner, 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 be coved to the satisfaction of the Authority, 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 40 mm, and
 - (f) not have a ramp, step or tail board forming part of any internal surface.
- 2** (1) The rails from which meat intended for use as animal food is to be suspended in the van are to be suspended from rail supports.

 (2) The rails must be set at such a height that, in the opinion of the Authority, any meat intended for use as animal food that is likely to be suspended from them will have a free space of at least 80 mm below the meat.

 (3) The rail supports must be of an approved material.

-
- 3** If the pet food van is, in the opinion of the Authority, likely to be used to convey meat intended for use as animal food for journeys lasting 3 hours or more, it must, if required by the Authority, be fitted with an approved refrigeration system.
- 4** The external surfaces of the pet food van must, at all times, be maintained in good order and condition.

Part 2 Standards for class 2 pet food vans

- 1** The part of the pet food van in which meat intended for use as animal food is conveyed must:
- (a) be completely separated from any part of the vehicle used for the carriage of the driver or passengers, and
 - (b) be completely enclosed and fitted with dust-proof doors or lids, and
 - (c) be constructed in a professional manner, and
 - (d) have a floor constructed of approved plate steel, approved aluminium checker plate, approved fibreglass or other approved material, 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
 - (f) not have a ramp, step or tail board forming part of any internal surface.
- 2** If the pet food van is, in the opinion of the Authority, likely to be used to convey meat intended for use as animal food for journeys lasting 3 hours or more, it must, if required by the Authority, be fitted with an approved refrigeration system.
- 3** The external surfaces of the pet food van must, at all times, be maintained in good order and condition.

Schedule 5 Fees

(Clause 58)

Fees prescribed for the issue or renewal of a licence

Abattoir licence

For a class 1 abattoir—\$3,160

For a class 2 abattoir—\$1,630

Slaughter-house licence

\$1,630

Meat processing plant licence

For a class 1, 2, 3 or 5 meat processing plant—\$320

For a class 4 meat processing plant—\$190

Meat market licence

\$320

Saleyard licence

For a class 1 saleyard—\$590

For a class 2 saleyard—\$380

Meat van licence

\$80

Knackery licence

\$630

Animal food processing plant licences

For a class 1 animal food processing plant—\$190

For a class 2 animal food processing plant—\$320

For a class 3 animal food processing plant—\$190

Pet food van licence

\$80

1996 No 377

Meat Industry (Licensing) Regulation 1996

Schedule 6 Certificate of identification of inspector

**Schedule 6 Certificate of identification of
inspector**

(Clause 61)

MEAT INDUSTRY ACT 1978

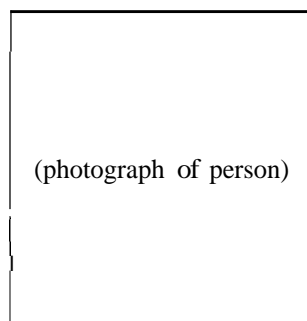
MEAT INDUSTRY (LICENSING) REGULATION 1996
CLAUSE 61

Certificate of identification of inspector

This is to certify that

.....
whose signature and photograph appear on this form is a
licensing inspector within the meaning of the *Meat Industry Act*
1978.

Signed
(Secretary of the Authority)



Date.. ..

Signed
(Inspector)