



New South Wales

Meat Industry (Licensing) Amendment Regulation 1999

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*.

RICHARD AMERY, M.P.,

Minister for Agriculture

Explanatory note

The object of this Regulation is:

- (a) to amend the requirements relating to minimum standards and operational standards for various premises licensed under the *Meat Industry Act 1978* to reflect amendments made to that Act by the *Meat Industry Amendment Act 1998* which expanded the coverage of that Act to poultry and to a wide range of game animals, and
- (b) to prescribe matters relating to applications for certain new licences introduced into the *Meat Industry Act 1978* by the *Meat Industry Amendment Act 1998* and to prescribe minimum standards and operational standards for the premises covered by those licences, and
- (c) to provide for the issue of penalty notices ("on-the-spot" fines) in respect of certain offences under the *Meat Industry Act 1978*, and
- (d) to make consequential amendments and amendments of a savings and transitional nature.

1999 No 288

Meat Industry (Licensing) Amendment Regulation 1999

Explanatory note

This Regulation is made under the *Meat Industry Act 1978*, and, in particular, under the sections referred to in the Regulation and section 77 (the general regulation-making power) as amended by the *Meat Industry Amendment Act 1998*.

Meat Industry (Licensing) Amendment Regulation 1999

1 Name of Regulation

This Regulation is the *Meat Industry (Licensing) Amendment Regulation 1999*.

2 Commencement

This Regulation commences on 1 July 1999.

3 Amendment of Meat Industry (Licensing) Regulation 1996

The *Meat Industry (Licensing) Regulation 1996* is amended as set out in Schedule 1.

4 Notes

The explanatory note does not form part of this Regulation.

Schedule 1 Amendments

(Clause 3)

[1] Clause 4

Omit the clause. Insert instead:

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 as follows:

- (a) in relation to an abattoir at which the slaughtering of meat (other than poultry meat, rabbit meat or ratite meat) is authorised by the abattoir licence—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 1 January 1999,
- (b) in relation to an abattoir at which the slaughtering of poultry meat is authorised by the abattoir licence—the standards specified in the publication titled *Australian Standard for Hygienic Production of Poultry Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
- (c) in relation to an abattoir at which the slaughtering of rabbit meat is authorised by the abattoir licence—the standards specified in the publication titled *Australian Standard for Hygienic Production of Rabbit Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
- (d) in relation to an abattoir at which the slaughtering of ratite meat is authorised by the abattoir licence—the standards specified in the publication titled *New South Wales Code of Practice for Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption* published by the Authority, as in force on 1 July 1999,
- (e) in relation to an abattoir at which the slaughtering of more than one type of meat referred to in the preceding paragraphs is authorised by the abattoir licence—the

minimum standards specified in each of the relevant paragraphs.

[2] Clause 5 Classes of abattoir licence

Omit the clause.

[3] Clause 10 Operational standards for abattoirs

Omit clause 10 (a). Insert instead:

- (a) each of the following:
 - (i) an approved hazard analysis critical control point program,
 - (ii) the publication titled *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
 - (iii) the publication specified in clause 4 in relation to an abattoir of the same type, or

[4] Part 3 Slaughter-houses

Omit the Part.

[5] Clauses 17 and 18

Omit the clauses. Insert instead:

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 as follows:

- (a) in relation to a meat processing plant at which the processing of meat other than poultry meat, rabbit meat or ratite meat is authorised by the meat processing licence—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 1 January 1999,
- (b) in relation to a meat processing plant at which the processing of poultry meat is authorised by the meat

processing licence—the standards specified in the publication titled *Poultry Meat—Australian Standard for Hygienic Production of Poultry Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,

- (c) in relation to a meat processing plant at which the processing of rabbit meat is authorised by the meat processing licence—the standards specified in the publication titled *Rabbit Meat—Australian Standard for Hygienic Production of Rabbit Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
- (d) in relation to a meat processing plant at which the processing of ratite meat is authorised by the meat processing licence—the standards specified in the publication titled *New South Wales Code of Practice for Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption* published by the Authority, as in force on 1 July 1999,
- (e) in relation to a meat processing plant at which the processing of more than one type of meat referred to in the preceding paragraphs is authorised by the meat processing licence—the minimum standards specified in each of the relevant paragraphs.

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 is produced,
- (b) class 2—in respect of a meat processing plant comprising premises where abattoir meat 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) or (b).

[6] Clause 21

Omit the clause. Insert instead:

21 Operational standards for meat processing plants

The operation of a meat processing plant must comply with the requirements of:

- (a) each of the following:
 - (i) an approved hazard analysis critical control point program,
 - (ii) the publication titled *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
 - (iii) the publication specified in clause 17 in relation to a meat processing plant of the same type, or
- (b) an approved quality assurance program.

[7] Part 5

Omit Part 5. Insert instead:

Part 5 Game meat processing plants**22 Minimum standards for game 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 as follows:

- (a) in relation to a game meat processing plant at which the processing of meat other than crocodile meat is authorised by the game meat processing licence—the standards specified in the publication titled *Australian Standard for Hygienic Production of Game Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
- (b) in relation to a game meat processing plant at which the processing of crocodile meat is authorised by the game meat processing licence—the standards specified in the publication titled *Australian Standard for Hygienic*

Production of Crocodile Meat for Human Consumption
published by ARMCANZ, as in force on 1 January 1999,

- (c) in relation to a game meat processing plant at which the processing of both types of meat referred to in paragraphs (a) and (b) is authorised by the meat processing licence—the minimum standards specified in each of those paragraphs.

23 Classes of game meat processing licence

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

- (a) class 1—in respect of a game meat processing plant comprising premises where processed game meat in the form of sausages or cooked meat, or salted, smoked, pickled or cured game meat is produced,
- (b) class 2—in respect of a game meat processing plant comprising premises where 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 game meat processing plant comprising premises other than premises referred to in paragraph (a), (b), (d) or (e),
- (d) class 4—in respect of a game 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—in respect of a game meat processing plant comprising premises where game meat is treated, boned or cut up.

24 Applications for game 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 game 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).

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- (2) The items to accompany an application for the issue of a game meat processing licence are, in respect of the proposed game 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 game 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.

25 Game meat processing licences

A game meat processing licence must be in the approved form.

25A Operational standards for game meat processing plants

The operation of a game meat processing plant must comply with the requirements of:

- (a) an approved hazard analysis critical control point program and the publication specified in clause 22 in relation to a game meat processing plant of the same type, or
- (b) an approved quality assurance program.

[8] Clause 32 Minimum standards for meat vans

Omit clause 32 (c).

[9] Clause 33

Omit the clause. Insert instead:

33 Classes of meat van licences

- (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 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) or (c),
 - (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, that has been packed in cartons and secured to pallets, from the point of preparation to a cold store.
- (2) A meat van used solely for the conveyance of abattoir meat from a retail meat premises is exempt from section 10 (Unlicensed operations prohibited) of the Act.

[10] Part 7A

Insert after Part 7:

Part 7A Game meat vans

37A Minimum standards for game meat 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, class 2 or class 3 game meat van are the standards specified in the publication titled *Australian Standard for Transportation of Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999,
- (b) a class 4, class 5 or class 6 game meat van are the standards specified in the publication titled *Australian Standard for Hygienic Production of Game Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999.

37B Classes of game meat van licence

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

- (a) class 1—in respect of a game meat van fitted with rails from which flayed game meat carcasses conveyed in the van are to be suspended,
- (b) class 2—in respect of a vehicle that is not a game meat van referred to in paragraph (a), (c), (d), (e) or (f),
- (c) class 3—in respect of a vehicle that is used in the course of a business as a game meat van, solely on journeys that in normal circumstances do not exceed 1 hour for the conveyance of 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 game meat van that is used in the course of a business for the conveyance of any game meat (other than rabbit or duck) from the point of harvest to a class 4 game meat processing plant,
- (e) class 5—in respect of a game meat van that is used in the course of a business for the conveyance of rabbit game meat from the point of harvest to a class 4 game meat processing plant,
- (f) class 6—in respect of a game meat van that is used in the course of a business for the conveyance of duck game meat from the point of harvest to a class 4 game meat processing plant.

37C Applications for game 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 game 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.

37D Applicants to present game meat vans for inspection

The Authority may require an applicant for the issue of a game 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.

37E Game meat van licences

- (1) A game meat van licence must be in the approved form.
- (2) The Authority is to issue to the holder of a game 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 game meat van in the course of carrying on a business.
- (4) If subclause (3) is contravened, the holder of the licence for the game meat van at the time of the contravention is guilty of an offence.

Maximum penalty: 10 penalty units.

37F Operational standards for game meat vans

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

- (a) the publication titled *Australian Standard for Hygienic Production of Game Meat for Human Consumption* published by ARMCANZ, as in force on 1 January 1999, or
- (b) an approved quality assurance program.

[11] Part 8A

Insert after Part 8:

Part 8A Rendering plants**41A Minimum standards for rendering plants**

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards in relation to a rendering plant are the standards specified in the publication titled *New South Wales Code of Practice for Hygienic Rendering of Animal Products* published by the Authority, as in force on 1 July 1999.

41B Applications for rendering plant 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 rendering plant 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 rendering plant licence are, in respect of the proposed rendering 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 rendering 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.

41C Rendering plant licences

A rendering plant licence must be in the approved form.

41D Operational standards for rendering plants

The operation of a rendering plant must comply with the requirements of:

- (a) the publication specified in clause 41A, or
- (b) an approved quality assurance program.

[12] Clause 42 Minimum standards for animal food processing plants

Insert at the end of clause 42 (c):

- , and
- (d) a class 4 animal food processing plant are the standards specified in Part 4 of Schedule 3.

[13] Clause 43 Classes of animal food processing licences

Omit “or (c)” from clause 43 (b). Insert instead “, (c) or (d)”.

[14] Clause 43 (d)

Insert after clause 42 (c):

- (d) class 4—in respect of an animal food processing plant comprising premises where any unflayed carcase of a game animal is stored or packed for the purpose of being stored, but not packaged, processed, treated boned or cut up.

[15] Part 10, heading

Omit “Pet”. Insert instead “Animal”.

[16] Clauses 46 and 47

Omit the clauses. Insert instead:

46 Minimum standards for animal 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 animal food van are the standards specified in Part 1 of Schedule 4, and

- (b) a class 2 animal food van are the standards specified in Part 2 of Schedule 4, and
- (c) a class 3 animal food van are the standards specified in Part 3 of Schedule 4.

47 Classes of animal food vans

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

- (a) class 1—in respect of an animal food van (other than an animal food van referred to in paragraph (c)) fitted with rails from which meat intended for use as animal food and conveyed in the van is suspended,
- (b) class 2—in respect of a vehicle that is not an animal food van referred to in paragraph (a) or (c),
- (c) class 3—in respect of an animal food van in which unflayed carcasses of game animals intended for use as animal food are conveyed from the point of harvest to a class 4 animal food processing plant.

[17] Clauses 48-50

Omit “pet” wherever occurring. Insert instead “animal”.

[18] Part 10A

Insert after Part 10:

Part 10A Retail meat premises

50A Minimum standards for retail meat premises

For the purposes of sections 11 (4) (a), 11A (5) (b) and 16 (1) (c) of the Act, the prescribed minimum standards for retail meat premises are the standards specified in the publication titled *New South Wales Standard for Construction and Hygienic Operation of Retail Meat Premises* published by the Authority, as in force on 1 July 1999.

50B Applications for retail meat premises 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 retail meat premises 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 retail meat premises licence are, in respect of the proposed retail meat premises:
 - (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 retail meat 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.

50C Retail meat premises licences

A retail meat premises licence must be in the approved form.

50D Operational standards for retail meat premises

The operation of retail meat premises must comply with the requirements of:

- (a) an approved food safety program and the publication specified in clause 50A, or
- (b) an approved quality assurance program.

[19] Clause 58 Licence fees

Omit “and (4)” from clause 58.

[20] Clause 58 (2)

Insert at the end of clause 58:

- (2) The fee is to be paid at the time that the application for the issue or renewal of the licence is made.

[21] Clauses 58A and 58B

Insert after clause 58:

58A Penalty notice offences

For the purposes of section 76A of the Act:

- (a) each offence created by a provision specified in Column 1 of Schedule 7 is declared to be a penalty notice offence, and
- (b) the prescribed penalty for such an offence is \$220.

58B Short descriptions

- (1) For the purposes of section 145B of the *Justices Act 1902*, the prescribed expression for an offence created by a provision specified in Column 1 of Schedule 7 is:
 - (a) the expression specified in Column 2 of that Schedule, or
 - (b) if a choice of words is indicated in that expression, the words remaining after the omission of the words irrelevant to the offence.
- (2) For the purposes of any proceedings for an offence created by a provision specified in Column 1 of Schedule 7, the prescribed expression for the offence is taken to relate to the offence created by the provision as the provision was in force when the offence is alleged to have been committed.
- (3) The amendment or repeal of a prescribed expression does not affect the validity of any information, complaint, summons, warrant, notice, order or other document in which the expression is used, and any such document continues to have effect as if that expression had not been amended or repealed.

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Schedule 1 Amendments

- (4) Subclause (3) applies to any information, complaint, summons, warrant, notice, order or other document (whether issued, given or made before or after the amendment or repeal) that relates to an offence alleged to have been committed before the amendment or repeal.

[22] Clause 60 Seizure of meat

Omit “as applied by section 32 (2) of the Act” from clause 60 wherever occurring.

[23] Clause 63

Insert after clause 62:

63 Savings and transitional provisions

Schedule 8 has effect.

[24] Schedule 3 Standards for animal food processing plants

Insert after Part 3:

Part 4 Standards for class 4 animal food processing plants (field depots)

1 General

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 Construction

- (1) The plant must be constructed so that all exposed surfaces are of material that is:
 - (a) durable, and
 - (b) non-toxic, and

-
- (c) smooth-surfaced and, in the case of floors, anti-slip, and
 - (d) resistant to corrosion or capable of being maintained free of corrosion (for example, in the case of hanging rails, by the application of edible oils), and
 - (e) impervious to moisture, and
 - (f) resistant to or protected from impact, and
 - (g) easily cleaned and drained to prevent ponding of water and blood and, where necessary, capable of being dismantled for cleaning, and
 - (h) resistant to chipping, flaking or fraying, and
 - (i) of a finish that makes contamination clearly visible.
- (2) The plant must be constructed so that:
- (a) the joints are effectively sealed, and
 - (b) accumulation of dust, water, litter or waste materials is minimised.

3 Hanging rails etc

The plant must be provided with suitable means of hanging carcasses.

4 Refrigeration

The plant must be provided with adequate refrigeration to chill the carcasses placed in it.

5 Lighting

The plant must be provided with lighting that is adequate to ensure the carrying out of operations at night in a hygienic manner.

6 Disposal of waste

The plant must be provided, if the Authority so directs, with an approved method of disposing of solid and liquid waste.

7 Loading facilities

The plant must be provided with approved facilities for the loading and unloading of the plant.

[25] Schedule 4

Omit “pet” wherever occurring. Insert instead “animal”.

[26] Schedule 4, Part 3

Insert after Part 2:

Part 3 Standards for class 3 animal food vans (field harvester)

1 Construction

- (1) The hanging frame, floor and equipment must be of material that is:
 - (a) durable, and
 - (b) non-toxic, and
 - (c) smooth-surfaced, and
 - (d) in the case of surfaces that do not come into contact with exposed meat—resistant to corrosion or capable of being maintained free of corrosion (for example, mild steel is acceptable if maintained rust free), and
 - (e) in the case of surfaces that come into contact with exposed meat such as pelvic racks, spikes, hooks and the like—resistant to corrosion (for example, hot dip galvanised or stainless steel), and
 - (f) impervious to moisture, and
 - (g) resistant to or protected from impact, and
 - (h) easily cleaned and drained to prevent ponding of water and blood and, where necessary, capable of being dismantled for cleaning, and
 - (i) resistant to chipping, flaking or fraying, and
 - (j) of a finish that makes contamination clearly visible.
- (2) The hanging frame must be constructed so that:
 - (a) sufficient space is provided between carcasses to allow effective cooling, being a minimum space of 270 millimetres in any direction, and

- (b) the hanging rails are set at a height that, in the opinion of the Authority, enables the meat carried in the van to be suspended with adequate clearance from the floor surface, and
- (c) sufficient racks are provided to enable all eviscerated carcasses to be transported within the hanging frame.

2 Facilities

The van must be provided with:

- (a) a sufficient supply of potable water equipped with taps to enable hands and equipment to be washed throughout the whole of any period of harvesting, and
- (b) an adequate supply of a suitable agent for sanitising hands, and
- (c) if hands require drying during harvesting, hand drying facilities of a type that do not contaminate the washed hands, and
- (d) lighting that is adequate to ensure the carrying out of operations at night in a hygienic manner.

[27] Schedule 5

Omit Schedule 5. Insert instead:

Schedule 5 Licence fees

(Clause 58)

Fees prescribed for the issue or renewal of a licence

Kind of licence	Number of employees	Fee \$
Abattoir licence, meat processing	5 or fewer	250
licence, game meat processing	More than 5 but no more than 50	500
licence, retail meat premises licence or rendering plant licence	More than 50	2,000

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Knackery licence or animal food processing licence	5 or fewer More than 5 but no more than 50 More than 50	500 750 2,250
Saleyard:		590
class 1		380
class 2		
Meat van licence, game meat van licence or animal food van licence		150

[28] Schedule 6 Certificate of identification of inspector

Omit “a meat inspector*/licensing inspector*”.
Insert instead “an inspector”.

[29] Schedule 6

Omit:

(Meat Inspector)*

(Licensing Inspector)*

Insert instead:

(Inspector)

[30] Schedules 7 and 8

Insert after Schedule 6:

Schedule 7 Penalty notice offences

(Clauses 58A and 58B)

Column 1

Column 2

Offences under the Meat Industry Act 1978

Prescribed expression

Section 10 (1) (e)

operate meat van without licence

Section 10 (1) (f)

operate game meat van without licence

Section 10 (1) (j) operate animal food van without
licence

Section 21 (5) not comply with inspector's direction

Schedule 8 Savings and transitional provisions

(Clause 63)

1 Abattoir licences

An abattoir licence (of whatever class) in force immediately before the repeal of clause 5 by the *Meat Industry (Licensing) Amendment Regulation 1999* remains in force for the period for which it was issued, unless it is sooner suspended or cancelled.

2 Meat processing licences

- (1) In this clause, ***former meat processing licence*** means a meat processing licence in force immediately before the repeal and remaking of clause 18 by the *Meat Industry (Licensing) Amendment Regulation 1999*.
- (2) A former meat processing licence of a class referred to in this clause:
 - (a) is taken to be the meat processing licence or game meat processing licence specified in this clause in relation to that class, and
 - (b) remains in force for the period for which it was issued, unless it is sooner suspended or cancelled.
- (3) A class 1 former meat processing licence:
 - (a) is, if it is a licence to which clause 8 (4) of Schedule 6 to the Act applies, taken to be a class 1 game meat processing licence, and
 - (b) in any other case, is taken to be a class 1 meat processing licence.

- (4) A class 2 former meat processing licence:
 - (a) is, if it is a licence to which clause 8 (4) of Schedule 6 to the Act applies, taken to be a class 2 game meat processing licence, and
 - (b) in any other case, is taken to be a class 2 meat processing licence.
- (5) A class 3 former meat processing licence:
 - (a) is, if it is a licence to which clause 8 (4) of Schedule 6 to the Act applies, taken to be a class 3 game meat processing licence, and
 - (b) in any other case, is taken to be a class 3 meat processing licence.
- (6) A class 4 former meat processing licence is taken to be a class 4 game meat processing licence.
- (7) A class 5 former meat processing licence is taken to be a class 5 game meat processing licence.

3 Meat van licences

- (1) In this clause, *former meat van licence* means a meat van licence in force immediately before the repeal and remaking of clause 33 by the *Meat Industry (Licensing) Amendment Regulation 1999*.
- (2) A former meat van licence of a class referred to in this clause:
 - (a) is taken to be the meat van licence or game meat van licence specified in this clause in relation to that class, and
 - (b) remains in force for the period for which it was issued, unless it is sooner suspended or cancelled.
- (3) A class 1 former meat van licence:
 - (a) is, if it is a licence to which clause 8 (5) of Schedule 6 to the Act applies, taken to be a class 1 game meat van licence, and
 - (b) in any other case, is taken to be a class 1 meat van licence.

- (4) A class 2 former meat van licence:
 - (a) is, if it is a licence to which clause 8 (5) of Schedule 6 to the Act applies, taken to be a class 2 game meat van licence, and
 - (b) in any other case, is taken to be a class 2 meat van licence.
- (5) A class 3 former meat van licence:
 - (a) is, if it is a licence to which clause 8 (5) of Schedule 6 to the Act applies, taken to be a class 3 game meat van licence, and
 - (b) in any other case, is taken to be a class 3 meat van licence.
- (6) A class 4 former meat van licence is taken to be a class 4 game meat van licence.

4 Pet food van licences

- (1) In this clause, *former pet food van licence* means a pet food van licence in force immediately before the repeal and remaking of clause 47 by the *Meat Industry (Licensing) Amendment Regulation 1999*.
- (2) A former pet food van licence of a class referred to in this clause:
 - (a) is taken to be the animal food van licence specified in this clause in relation to that class, and
 - (b) remains in force for the period for which it was issued, unless it is sooner suspended or cancelled.
- (3) A class 1 former pet food van licence is taken to be a class 1 animal food van licence.
- (4) A class 2 former pet food van licence is taken to be both a class 2 animal food van licence and a class 3 animal food van licence.

5 Transitional provision

- (1) The Authority may issue a retail meat premises licence in respect of premises where, immediately before the commencement of this clause, meat is sold by retail and on which raw meat carcasses or parts of raw meat carcasses are processed in some way (such as boning, slicing or cutting), not being premises:
 - (a) where, in any week during the preceding calendar year, more than one tonne of meat was sold by wholesale, or
 - (b) where all the meat sold is:
 - (i) in a form ready to be consumed (such as is sold at a restaurant or take-away food shop), or
 - (ii) in a form commonly referred to as cook and chill (that is, cooked packaged meat that requires reheating before consumption).
- (2) A person who is the holder of a retail meat premises licence in respect of premises referred to in subclause (1) is exempt from the requirement under section 10 (1) (b) to hold a meat processing plant licence, and the requirement under section 10 (1) (c) to hold a game meat processing plant licence, in respect of the premises.
- (3) This clause ceases to have effect on 31 December 1999.

BY AUTHORITY