



New South Wales

Food Production (Meat Food Safety Scheme) Regulation 2000

under the

Food Production (Safety) Act 1998

His Excellency the Governor, with the advice of the Executive Council, has made the following Regulation under the *Food Production (Safety) Act 1998*.

RICHARD AMERY, M.P.,

Minister for Agriculture

Explanatory note

The object of this Regulation is to prescribe a food safety scheme for meat for the purposes of the *Food Production (Safety) Act 1998*. The scheme includes provisions relating to the following:

- (a) the licensing of different types of premises and vehicles used in connection with the handling of meat,
- (b) the minimum standards and operating standards for those premises and vehicles,
- (c) requirements relating to the branding and inspection of meat by meat safety officers and game meat inspectors approved by Safe Food,
- (d) the issuing and use of brands for meat,
- (e) the appointment of meat safety officers for abattoirs and knackereries,
- (f) appeals to the Minister from certain decisions of Safe Food,
- (g) the carrying out of audits of licensed premises and vehicles,
- (h) the fees payable in connection with licences and audits.

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Explanatory note

This Regulation is made as a consequence of amendments made to the *Meat Industry Act 1978* by the *Food Production (Safety) Act 1998*.

This Regulation is made under sections 19 and 70 (the general regulation-making power) of the *Food Production (Safety) Act 1998*.

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Clause 1 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 1 Preliminary

Food Production (Meat Food Safety Scheme) Regulation 2000

Part 1 Preliminary

1 Name of Regulation

This Regulation is the *Food Production (Meat Food Safety Scheme) Regulation 2000*.

2 Commencement

This Regulation commences on 4 August 2000.

3 Definitions and explanatory note

(1) In this Regulation:

abattoir means premises used for or in connection with the slaughtering of abattoir animals for human consumption, and includes:

- (a) buildings used in connection with the slaughtering, handling, drafting or keeping of abattoir animals for human consumption at any premises so used, and
- (b) holding yards and the like.

abattoir animal means any of the following animals that is not a game animal:

- (a) any bull, ox, steer, cow, heifer, calf, ram, ewe, wether, hogget, lamb, goat, kid, swine, buffalo, crocodile, deer or rabbit,
- (b) any bird.

abattoir meat means meat that is from an abattoir animal and that is intended for human consumption.

animal means an abattoir animal, game animal or knackery animal.

animal food processing plant means any premises where:

- (a) in the course of a business (being a business of preparing or selling food for consumption by animals) meat or fish or any product of meat or fish is stored, packed, packaged, processed, treated, boned or cut up, or

-
- (b) in the course of a business, processed animal food is produced, but does not include:
- (c) an abattoir, knackery, meat processing plant or game meat processing plant, or
- (d) meat retail premises.

animal food van means any vehicle used for the conveyance of meat intended for use as animal food.

approved means approved by Safe Food.

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

bird includes ratite.

Food Standards Code has the same meaning as the Australia New Zealand Food Standards Code has in the *Australia New Zealand Food Authority Act 1991* of the Commonwealth.

game animal means any of the following animals that is not husbanded in the manner of a farmed animal and is killed in the field:

- (a) any goat, kid, swine, deer, rabbit, camel, donkey, horse, hare or bird,
- (b) any fauna permitted to be taken and killed for the purposes of sale in accordance with a licence under the *National Parks and Wildlife Act 1974*.

game meat means meat that is from a game animal and that is intended for human consumption.

game meat inspector means:

- (a) in relation to the inspection of game meat for human consumption—a person approved in writing by Safe Food to inspect game animals for human consumption, or
- (b) in relation to the inspection of game meat for use as animal food—a person approved in writing by Safe Food to inspect game animals for use as animal food.

game meat processing plant means any premises where, in the course of a business:

- (a) dead game animals intended for human consumption are, or game meat is, stored, packed, packaged, processed, treated, boned or cut up, or

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(b) processed meat is produced from game meat,

but does not include:

(c) an abattoir, or

(d) meat retail premises.

game meat van means any vehicle that is used for the conveyance of meat that is game meat.

hogget means an ovine animal that has cut at least one, but no more than 2, permanent incisor teeth.

knackery means premises used for or in connection with the slaughtering of knackery animals for use as animal food, or for or in connection with the destruction of animals, and includes:

(a) buildings used in or in connection with the slaughtering, destruction, handling, drafting or keeping of any such animals at any premises so used, and

(b) holding yards and the like.

knackery animal means horse, donkey, kangaroo, buffalo, deer, bull, ox, steer, cow, heifer, calf, ram, ewe, wether, hogget, lamb, goat, kid, swine, rabbit or bird.

knackery meat means meat that is from a knackery animal and that is intended for use as animal food.

lamb means an ovine animal that has not cut a permanent incisor tooth.

licence means a licence in force under this Regulation.

licensed premises means premises in respect of which a licence is in force.

licensed vehicle means a vehicle in respect of which a licence is in force.

meat means the whole or any part of the carcase of an animal, but does not include processed meat or processed animal food.

meat processing plant means any premises where, in the course of a business:

(a) abattoir meat is stored, packed, packaged, processed, treated, boned or cut up, or

(b) processed meat is produced from abattoir meat,

but does not include:

- (c) an abattoir, or
- (d) meat retail premises.

meat retail premises means premises where 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 where, in any week during the preceding calendar year, more than one tonne of meat was sold by wholesale or where all the meat sold is:

- (a) in a form ready to be consumed (such as is sold at a restaurant or take-away food shop), or
- (b) in a form commonly referred to as cook and chill (that is, cooked packaged meat that requires reheating before consumption).

meat safety officer, in relation to an abattoir or knackery, means the meat safety officer appointed for the abattoir or a knackery in accordance with clause 78.

meat van means any vehicle used for the conveyance of meat that is abattoir meat.

minimum standards means, in relation to:

- (a) an abattoir—the minimum standards specified in clause 18, or
- (b) a meat processing plant—the minimum standards specified in clause 22, or
- (c) a game meat processing plant—the minimum standards specified in clause 26, or
- (d) a meat van—the minimum standards specified in clause 31, or
- (e) a game meat van—the minimum standards specified in clause 36, or
- (f) a knackery—the minimum standards specified in clause 40, or
- (g) a rendering plant—the minimum standards specified in clause 43, or
- (h) an animal food processing plant—the minimum standards specified in clause 47, or
- (i) an animal food van—the minimum standards specified in clause 51, or

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- (j) meat retail premises—the minimum standards specified in clause 53.

operational standards means, in relation to:

- (a) an abattoir—the operational standards specified in clause 19, or
- (b) a meat processing plant—the operational standards specified in clause 23, or
- (c) a game meat processing plant—the operational standards specified in clause 27, or
- (d) a meat van—the operational standards specified in clause 32, or
- (e) a game meat van—the operational standards specified in clause 37, or
- (f) a knackery—the operational standards specified in clause 41, or
- (g) a rendering plant—the operational standards specified in clause 44, or
- (h) an animal food processing plant—the operational standards specified in clause 48, or
- (i) meat retail premises—the operational standards specified in clause 54.

processed animal food means any product of a manufacturing process that contains meat that is intended for use as animal food.

processed meat means any product of a manufacturing process that contains abattoir meat or game meat and that is intended for human consumption, but does not include any such product that is cooked and requires reheating in order to be ready to eat.

rendering plant means any premises where animal by-products are rendered or boiled down, but does not include an abattoir or a knackery.

the Act means the *Food Production (Safety) Act 1998*.

- (2) A reference in this Regulation to premises or a vehicle used for a purpose includes a reference to premises or a vehicle intended to be used for the purpose.
- (3) The explanatory note, table of contents and notes in the text of this Regulation do not form part of this Regulation.

Part 2 Licensing of meat premises and vehicles

Division 1 Requirements relating to licences

4 Licence required to operate certain meat premises and vehicles

- (1) A person must not, without the permission in writing of Safe Food, operate premises as an abattoir unless the person is the holder of an abattoir licence in respect of the premises.

Maximum penalty: 25 penalty units.

- (2) A person must not, without the permission in writing of Safe Food, operate premises as a meat processing plant unless the person is the holder of a meat processing licence in respect of those premises.

Maximum penalty: 25 penalty units.

- (3) A person must not, without the permission in writing of Safe Food, operate premises as a game meat processing plant unless the person is the holder of a game meat processing licence in respect of those premises.

Maximum penalty: 25 penalty units.

- (4) A person must not, without the permission in writing of Safe Food, operate a vehicle as a meat van unless the person is the holder of a meat van licence in respect of that vehicle.

Maximum penalty: 25 penalty units.

- (5) A person must not, without the permission in writing of Safe Food, operate a vehicle as a game meat van unless the person is the holder of a game meat van licence in respect of that vehicle.

Maximum penalty: 25 penalty units.

- (6) A person must not, without the permission in writing of Safe Food, operate premises as a knackery unless the person is the holder of a knackery licence in respect of those premises.

Maximum penalty: 25 penalty units.

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Clause 4 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 1 Requirements relating to licences

- (7) A person must not, without the permission in writing of Safe Food, operate premises as a rendering plant unless the person is the holder of a rendering plant licence in respect of those premises.

Maximum penalty: 25 penalty units.

- (8) A person must not, without the permission in writing of Safe Food, operate premises as an animal food processing plant unless the person is the holder of an animal food processing licence in respect of those premises.

Maximum penalty: 25 penalty units.

- (9) A person must not, without the permission in writing of Safe Food, operate a vehicle as an animal food van unless the person is the holder of an animal food van licence in respect of that vehicle.

Maximum penalty: 25 penalty units.

- (10) A person must not, without the permission in writing of Safe Food, operate premises as meat retail premises for the sale of meat for human consumption (whether or not the premises are also used for the sale of meat for use as animal food) unless the person is the holder of a meat retail premises licence in respect of those premises.

Maximum penalty: 25 penalty units.

- (11) This clause does not apply to a meat van used solely for the conveyance from meat retail premises of abattoir meat that has been sold by retail sale.

5 Alterations to licensed premises and vehicles

- (1) The holder of a licence in respect of premises must not make structural alterations or additions to the premises to which the licence relates without first having obtained the permission in writing of Safe Food.

- (2) The holder of a licence in respect of a vehicle must not:

- (a) make alterations or additions to a part of the vehicle (in which meat is conveyed) to which the licence relates, or
- (b) make alterations or additions to equipment that is used solely or mainly for the purposes of that part,

without first having obtained the permission in writing of Safe Food.

6 Licensee to exhibit current licence

- (1) The holder of a licence must ensure that a copy of the current licence is affixed in some conspicuous place within or on the premises or vehicle in respect of which the licence was issued.
- (2) This clause does not apply to the holder of a licence during any period in which the licence has been surrendered to Safe Food in accordance with this Regulation.

Division 2 General provisions relating to licences

7 Application for licence

- (1) A person may apply to Safe Food for one or more of the following kinds of licence:
 - (a) an abattoir licence,
 - (b) a class 1, 2 or 3 meat processing licence,
 - (c) a class 1, 2, 3, 4 or 5 game meat processing licence,
 - (d) a class 1, 2 or 3 meat van licence,
 - (e) a class 1, 2, 3, 4, 5 or 6 game meat van licence,
 - (f) a knackery licence,
 - (g) a rendering plant licence,
 - (h) a class 1, 2, 3 or 4 animal food processing licence,
 - (i) a class 1, 2 or 3 animal food van licence,
 - (j) a meat retail premises licence.
- (2) An application for a licence must:
 - (a) be made in the approved form, and
 - (b) be accompanied by an application fee equal to half of the amount specified in Schedule 1 as the fee for the issue of the licence, and
 - (c) comply with any other requirements of this Regulation relating to applications for the particular kind of licence concerned, and
 - (d) be accompanied by such information as Safe Food requires to determine the application.

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Clause 7 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 2 General provisions relating to licences

- (3) If a person applies for more than one licence for a meat van, game meat van or animal food van at the same time, the application fee is the same as the application fee for one such licence.
- (4) Despite subclause (2), an application fee is not payable in respect of an application for a class 4 animal food processing licence.

8 Issue of licences

- (1) Safe Food may, after considering an application for a licence:
 - (a) grant the application, with or without conditions, or
 - (b) refuse the application.
- (2) If Safe Food grants an application for a licence, it must issue the licence to the applicant in a form that sets out the conditions to which the licence is subject.
- (3) If Safe Food refuses an application for a licence, it must give notice of the refusal in writing to the applicant setting out the reasons for the refusal.
- (4) A written notice of intention to refuse a licence, or to impose a condition on a licence, must inform the applicant of the rights of appeal under Part 5.
- (5) Safe Food must not issue a licence if:
 - (a) the premises or vehicle in respect of which the licence is to be issued fail or fails to comply with the minimum standards, or
 - (b) the application does not demonstrate that the operational standards for the premises or vehicle will be complied with, or
 - (c) Safe Food is of the opinion that the applicant is not a suitable person to hold a licence, or
 - (d) in the case of a corporation—Safe Food is of the opinion that a person who has an interest (whether legal or equitable) in any shares in the corporation or who is a director or officer of the corporation is not a suitable person to hold a licence.
- (6) Safe Food may, when issuing more than one licence in respect of the same premises or vehicle, issue one licence document in a form that incorporates each of the licences issued.

9 Renewal of licence

- (1) The holder of a licence may, not later than 10 days before the expiration of the term of the licence, apply to Safe Food for a renewal of the licence.
- (2) Safe Food may, after considering an application for renewal of a licence:
 - (a) grant the application, with or without conditions, or
 - (b) refuse the application.
- (3) Safe Food must refuse an application for renewal of a licence if Safe Food considers that the application should be refused having regard to any of the following matters:
 - (a) whether or not the applicant is a corporation, Safe Food is of the opinion that the applicant is not a suitable person to hold a licence,
 - (b) if the applicant is a corporation:
 - (i) Safe Food is of the opinion that a person who has an interest (whether legal or equitable) in any shares in the corporation or who is a director or officer of the corporation is not a suitable person to hold a licence, and
 - (ii) Safe Food has notified the applicant in writing of the Safe Food'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,
 - (c) the minimum standards have not been complied with in relation to the premises or vehicle concerned,
 - (d) the operational standards have not been complied with in relation to the premises or vehicle concerned.
- (4) If Safe Food grants an application for renewal of a licence, the licence is renewed by the issue of a further licence in a form that sets out the conditions to which the licence is subject.
- (5) If Safe Food refuses an application for renewal of registration, Safe Food must give notice of the refusal in writing to the applicant setting out the reasons for the refusal.

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Clause 9 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 2 General provisions relating to licences

- (6) A written notice of intention to refuse to renew a licence, or to impose a condition on a renewed licence, must inform the applicant of the rights of appeal under Part 5.

10 Duration of licences

- (1) A licence has effect for a period of one year from the date on which the licence was issued or last renewed, except during any period of suspension or unless sooner cancelled.
- (2) Despite subclause (1), if an application for renewal of a licence has been made in accordance with this Part but the application is not finally determined before the expiry of the licence, the licence (if not suspended or sooner cancelled) continues in force until the application is finally determined.

11 Conditions of licence

In addition to any conditions of a licence imposed by Safe Food under clause 8, 9 or 12, it is a condition of a licence that the holder of the licence ensure that the provisions of the Act and this Regulation are complied with in relation to the premises or vehicle to which the licence relates.

12 Variation of conditions of licence

- (1) Safe Food may vary any condition imposed on a licence by Safe Food or impose an additional condition on a licence.
- (2) Safe Food may vary a condition of a licence, or impose a condition on a licence, only after having given the licensee:
- (a) written notice of its intention to vary the condition or impose a condition setting out its reasons, and
 - (b) an opportunity to make submissions.
- (3) A variation of a condition of or imposition of conditions on a licence:
- (a) must be made by notice in writing, and
 - (b) must be served on the licensee, and
 - (c) takes effect on the day on which the notice is served or on a later day specified in the notice.
- (4) A written notice under this clause must inform the person of the rights of appeal under Part 5.

13 Suspension or cancellation of licence

- (1) Safe Food may suspend or cancel a licence:
- (a) if Safe Food is satisfied that there has been a contravention of any provision of the Act or this regulation in relation to the premises or vehicle to which the licence relates, or
 - (b) if Safe Food is satisfied that a condition to which the licence is subject has been contravened, or
 - (c) if Safe Food is satisfied that any part of the licence fee, or any other amount due to Safe Food by the licensee, under the Act or the *Meat Industry Act 1978* is unpaid, or
 - (d) whether or not the holder of the licence is a corporation, if Safe Food is of the opinion that the holder of the licence is not a suitable person to hold a licence,
 - (e) if the holder of the licence is a corporation:
 - (i) Safe Food is of the opinion that a person who has an interest (whether legal or equitable) in any shares in the corporation or who is a director or officer of the corporation is not a suitable person to hold a licence, and
 - (ii) Safe Food has notified the corporation in writing of Safe Food'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,
 - (f) if Safe Food is of the opinion that the premises or vehicle in respect of which the licence was issued have or has, for a period of 9 months or more, not been operated for the purpose for which the licence was issued,
 - (g) if the minimum standards have not been complied with in relation to the premises or vehicle concerned,
 - (h) if the operational standards have not been complied with in relation to the premises or vehicle concerned,

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Part 2 Licensing of meat premises and vehicles

Division 2 General provisions relating to licences

- (i) where there are no operational standards for 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, if there has been a contravention of the provisions of the code in respect of those premises or that vehicle,
 - (j) at the request of the holder of the licence.
- (2) Safe Food may only suspend or cancel a licence after having given the licensee:
 - (a) written notice of its intention to suspend or cancel the licence setting out its reasons, and
 - (b) an opportunity to make submissions.
- (3) Subclause (2) does not apply to the cancellation of a licence at the request of the licensee.
- (4) The suspension or cancellation of a licence:
 - (a) must be made by notice in writing, and
 - (b) must be served on the holder of the licence, and
 - (c) takes effect on the day on which the notice is served or on a later day specified in the notice.
- (5) A written notice of intention to cancel or suspend a licence must inform the holder of the licence of the rights of appeal under Part 5.

14 Transfer of licences

- (1) A licence may be transferred to another person only with the approval of Safe Food.
- (2) Safe Food must not approve the transfer of a licence unless the following requirements are complied with:
 - (a) an application in the approved form is made to Safe Food by the holder of the licence proposed to be transferred and the proposed transferee,
 - (b) the application is accompanied by a fee of whichever is the greater of the following amounts:
 - (i) \$25,
 - (ii) an amount equal to 10 per cent of the fee for renewal of the licence concerned set out in Schedule 1.

- (3) If a person applies for the transfer of more than one licence for a meat van, game meat van or animal food van at the same time, the application fee is the same as for the transfer of one such licence.

15 Licence fees

- (1) The fees prescribed for the issue or renewal of a licence are as set out in Schedule 1.
- (2) The fee is to be paid at the time that the application for the issue or renewal of the licence is made.

Division 3 Abattoirs

16 Additional requirements for applications for abattoir licences

- (1) An application for an abattoir licence must be accompanied by:
- (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 of animals or the 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

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Part 2 Licensing of meat premises and vehicles

Division 3 Abattoirs

- (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 and processing 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 and processing of carcasses.
- (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.

17 Applications to alter abattoir premises

- (1) An application to Safe Food for its permission in respect of 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 Safe Food:
 - (a) such plans and drawings relating to the structural alterations or additions as Safe Food 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 Safe Food may require.
- (3) Plans and drawings must be prepared in a professional manner.

18 Minimum standards for abattoirs

The 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, ratite meat or crocodile 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 from time to time,
- (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 from time to time,
- (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 from time to time,
- (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 Safe Food, as in force from time to time,
- (e) in relation to an abattoir at which the slaughtering of crocodile meat is authorised by the abattoir 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 from time to time,
- (f) 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.

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Clause 19 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 3 Abattoirs

19 Operational standards for abattoirs

The operation of an abattoir 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 from time to time,
 - (iii) the publication specified in clause 18 in relation to an abattoir of the same type,
 - (iv) Standard C1 of the Food Standards Code, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

Division 4 Meat processing plants

20 Additional requirements for applications for meat processing licences

- (1) An application for a meat processing licence must be accompanied by:
 - (a) such plans and drawings as Safe Food 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 Safe Food may require.
- (2) Plans and drawings must be prepared in a professional manner.

21 Classes of meat processing licence

Safe Food 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).

22 Minimum standards for meat processing plants

The minimum standards for meat processing plants are as follows:

- (a) in relation to a meat processing plant at which the processing of meat (other than poultry meat, rabbit meat, ratite meat or crocodile 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 from time to time,
- (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 from time to time,
- (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 from time to time,
- (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 Safe Food, as in force from time to time,
- (e) in relation to a meat processing plant at which the processing of crocodile meat is authorised by the 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 from time to time,

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Clause 22 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 4 Meat processing plants

- (f) 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.

23 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 from time to time,
 - (iii) the publication specified in clause 22 in relation to a meat processing plant of the same type,
 - (iv) Standard C1 of the Food Standards Code, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

Division 5 Game meat processing plants

24 Additional requirements for applications for game meat processing licences

- (1) An application for a game meat processing licence must be accompanied by:
 - (a) such plans and drawings as Safe Food 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 Safe Food may require.
- (2) Plans and drawings must be prepared in a professional manner.

25 Classes of game meat processing licence

Safe Food 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.

26 Minimum standards for game meat processing plants

The minimum standards for game meat processing plants 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 from time to time.

27 Operational standards for game meat processing plants

The operation of a game 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 specified in clause 26 in relation to a game meat processing plant of the same type,
 - (iii) Standard C1 of the Food Standards Code, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

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Clause 28 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 6 Meat vans

Division 6 Meat vans

28 Applicants to present meat vans for inspection

Safe Food 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 Safe Food at such time and place as Safe Food may determine.

29 Meat van licence labels

- (1) Safe Food is to issue to the holder of a meat van licence a licensing label in respect of the vehicle to which the licence relates.
- (2) The licensing label issued by Safe Food 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.

30 Classes of meat van licences

Safe Food 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.

31 Minimum standards for meat vans

The minimum standards for meat vans 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 2.

32 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 that incorporates the principles of a hazard analysis critical control point program.

Division 7 Game meat vans**33 Applicants to present game meat vans for inspection**

Safe Food 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 Safe Food at such time and place as Safe Food may determine.

34 Game meat van licences

- (1) Safe Food 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.
- (2) The licensing label issued by Safe Food 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.

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Clause 35 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 7 Game meat vans

35 Classes of game meat van licence

Safe Food 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.

36 Minimum standards for game meat vans

The 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 from time to time,
- (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 from time to time.

37 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 from time to time, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

Division 8 Knackeries**38 Additional requirements for applications for knackery licences**

- (1) An application for a knackery licence must be accompanied by:
 - (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 of animals or the dressing and processing of carcasses, 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

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Clause 38 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 8 Knackeries

- (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 and processing 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 and processing of carcasses.
- (2) The drainage plan may be incorporated with the site plan or the floor plan.
 - (3) Any thing required to be shown on a plan or drawing may be shown on a separate plan or drawing.
 - (4) Plans and drawings must be prepared in a professional manner.

39 Applications to alter knackery premises

- (1) An application to Safe Food for its permission in respect of 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 Safe Food:
 - (a) such plans and drawings relating to the structural alterations or additions as Safe Food 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 Safe Food may require.
- (3) Plans and drawings must be prepared in a professional manner.

40 Minimum standards for knackeries

The minimum standards for knackeries are the standards specified in Schedule 3.

41 Operational standards for knackeries

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

- (a) Schedule 4, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

Division 9 Rendering plants

42 Additional requirement for applications for rendering plant licences

- (1) An application for a rendering plant licence must be accompanied by:
 - (a) such plans and drawings as Safe Food 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 Safe Food may require.
- (2) Plans and drawings must be prepared in a professional manner.

43 Minimum standards for rendering plants

The minimum standards for 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 Meat Industry Authority, as in force from time to time.

44 Operational standards for rendering plants

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

- (a) the publication specified in clause 43, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

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Clause 45 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 10 Animal food processing plants

Division 10 Animal food processing plants

45 Additional requirements for applications for animal food processing licences

- (1) An application for an animal food processing licence must be accompanied by:
 - (a) such plans and drawings as Safe Food 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 Safe Food may require.
- (2) Plans and drawings must be prepared in a professional manner.

46 Classes of animal food processing licences

Safe Food 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), (c) or (d),
- (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,
- (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.

47 Minimum standards for animal food processing plants

The minimum standards for:

- (a) a class 1 animal food processing plant are the standards specified in Part 1 of Schedule 5, and

- (b) a class 2 animal food processing plant are the standards specified in Part 2 of Schedule 5, and
- (c) a class 3 animal food processing plant are the standards specified in Part 3 of Schedule 5, and
- (d) a class 4 animal food processing plant are the standards specified in Part 4 of Schedule 5.

48 Operational standards for animal food processing plants

The operation of an animal food processing plant must comply with the requirements of:

- (a) Schedule 6, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

Division 11 Animal food vans**49 Applicants to present animal food vans for inspection**

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

50 Classes of animal food vans

Safe Food 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.

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Clause 51 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 2 Licensing of meat premises and vehicles

Division 11 Animal food vans

51 Minimum standards for animal food vans

The minimum standards for:

- (a) a class 1 animal food van are the standards specified in Part 1 of Schedule 7, and
- (b) a class 2 animal food van are the standards specified in Part 2 of Schedule 7, and
- (c) a class 3 animal food van are the standards specified in Part 3 of Schedule 7.

Division 12 Meat retail premises

52 Additional requirements for applications for meat retail premises licences

- (1) An application for a meat retail premises licence must be accompanied by:
 - (a) such plans and drawings as Safe Food 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 retail operations as Safe Food may require.
- (2) Plans and drawings must be prepared in a professional manner.

53 Minimum standards for meat retail premises

The minimum standards for meat retail premises are the standards specified in the publication titled *New South Wales Standard for Construction and Hygienic Operation of Retail Meat Premises* published by Safe Food, as in force from time to time.

54 Operational standards for meat retail premises

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

- (a) each of the following:
 - (i) an approved food safety program,
 - (ii) the publication specified in clause 53,
 - (iii) Standard C1 of the Food Standards Code, or
- (b) an approved quality assurance program that incorporates the principles of a hazard analysis critical control point program.

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Clause 55 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 3 Branding and inspection of meat

Division 1 Requirements relating to branding and inspection of abattoir meat

Part 3 Branding and inspection of meat

Division 1 Requirements relating to branding and inspection of abattoir meat

55 Removal of meat from abattoir

- (1) The holder of an abattoir licence must ensure that abattoir meat is not removed from the abattoir unless the carcass or part of the carcass from which it came has been branded with a prescribed brand by or under the authority of a meat safety officer.
- (2) Subclause (1) does not apply to:
 - (a) meat that is:
 - (i) passed as fit for use only as animal food, or condemned as unfit for human consumption or for use as animal food, by a meat safety officer, and
 - (ii) is identified as such in accordance with this Regulation, or
 - (b) the carcass of a bird or meat from the carcass of a bird.

56 Prescribed brands for abattoir meat

For the purposes of this Division, the following are prescribed brands for abattoir meat:

- (a) in the case of meat other than lamb or hogget—a brand in accordance with the design specified in Part 1 of Schedule 8, or
- (b) in the case of lamb meat—brands in accordance with both the designs specified in Parts 1 and 2 of Schedule 8, or
- (c) in the case of hogget meat—brands in accordance with both the designs specified in Parts 1 and 3 of Schedule 8.

57 Marking of carcasses

- (1) If a meat safety officer passes a carcass or part of a carcass as fit for human consumption, the meat safety officer must cause the appropriate prescribed brand to be applied to the carcass or part in accordance with clause 58.

Maximum penalty: 25 penalty units.

- (2) If an abattoir animal is slaughtered in accordance with orders under the *Export Control Act 1982* of the Commonwealth and a meat safety officer passes the carcass as fit for human consumption, the meat safety officer must cause an official mark for the purposes of that Act to be applied to the carcass or covering, as the case may be, in accordance with orders made under that Act.

Maximum penalty: 25 penalty units.

- (3) The provisions of this Part apart from subclause (2) do not apply in relation to meat from an animal referred to in that subclause.
- (4) If a meat safety officer condemns meat at an abattoir as unfit for human consumption and unfit for use as animal food, the meat safety officer must ensure that the meat is handled in accordance with section 7.13 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time.

58 Positions and manner in which brands are to applied

- (1) Subject to subclauses (2) and (3), a brand applied for the purposes of clause 57 must be applied at the following positions:
- (a) in the case of a carcass of a bovine, deer, sheep or goat—on each quarter or, if a bovine or deer hindquarter has been divided into portions being a butt, rump, loin or any combination of those, on each portion,
 - (b) in the case of a carcass of a swine—on each of the shoulder, middle and hind leg on both sides of the carcass,
 - (c) in the case of a carcass of a rabbit—on the rump,
 - (d) in the case of a carcass of a lamb or a carcass of a hogget—on the lateral aspect of each side of the carcass from:
 - (i) the stifle along the leg and chump, and
 - (ii) parallel with the mid-line of the back over the loins and ribs to the top of the shoulder, and
 - (iii) over the shoulder to the elbow.
- (2) If the carcass has been broken into pieces, the brand must be applied to each of the pieces.
- (3) If the carcass has been broken into pieces and those pieces are packed in a covering or container, the brand must be applied to the covering or container and need not be applied to the pieces themselves.

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Clause 58 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 3 Branding and inspection of meat

Division 1 Requirements relating to branding and inspection of abattoir meat

- (4) A brand must be legible when applied and affixed in a reasonably permanent manner.
- (5) Despite the other provisions of this clause, if a meat safety officer is of the opinion that a brand would not be sufficiently visible on meat or a covering of meat if applied in accordance with those provisions, the meat safety officer must cause the brand to be applied in such manner as he or she thinks fit.
- (6) In this clause:
 - bovine* includes bull, ox, steer, cow, heifer, calf and buffalo.
 - goat* includes kid.
 - sheep* includes ram, ewe and wether.

59 **Unauthorised removal of meat from chiller prohibited**

A person must not remove meat from a chiller at an abattoir without the consent of a meat safety officer.

60 **Identification systems for lamb and hogget meat**

- (1) The holder of an abattoir licence for an abattoir at which sheep are slaughtered must provide to Safe Food details, in writing, of the identification system to be used for identifying whether meat is lamb meat or hogget meat.
- (2) The identification system must include the following:
 - (a) the method of identification to be used,
 - (b) the point at which the identification will be made,
 - (c) the means of applying the identification,
 - (d) the means of maintaining that identification until such time as a mark identifying the type of meat is applied in accordance with this Division.
- (3) The holder of an abattoir licence must not commence using an identification system referred to in this clause until Safe Food:
 - (a) is satisfied that the proposed system will be functional and will be adequately maintained, and
 - (b) approves the system in writing.
- (4) The holder of an abattoir licence must not alter the system of identification approved under this clause without the written approval of Safe Food.

- (5) The holder of an abattoir licence must make available to an authorised officer any records, animals, carcasses or meat that the officer may require to monitor the system.

61 Production of processed meat

The holder of a meat processing licence must, in producing processed meat, use only meat, or things containing meat:

- (a) that is abattoir meat, and
- (b) that has been passed by a meat safety officer as being fit for human consumption.

Division 2 Requirements relating to branding and inspection of game meat

62 Removal of meat from game meat processing plant

- (1) The holder of a game meat processing plant licence must ensure that game meat is not removed from the game meat processing plant unless the carcase or part of the carcase from which it came has been branded with a prescribed brand by or under the authority of a game meat inspector.
- (2) Subclause (1) does not apply to:
- (a) meat that is:
 - (i) passed as fit for use only as animal food, or condemned as unfit for human consumption or for use as animal food, by a game meat inspector, and
 - (ii) is identified as such in accordance with this Regulation, or
 - (b) the removal of meat from a class 4 game meat processing plant.

63 Prescribed brands for game meat

For the purposes of this Division, the prescribed brand for game meat is the brand set out in Schedule 9.

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Clause 64 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 3 Branding and inspection of meat

Division 2 Requirements relating to branding and inspection of game meat

64 Marking of carcasses

- (1) If a game meat inspector passes a carcase or part of a carcase as fit for human consumption, the inspector must cause the appropriate prescribed brand to be applied to the carcase or part in accordance with clause 65.

Maximum penalty: 25 penalty units.

- (2) If a game animal is slaughtered in accordance with orders under the *Export Control Act 1982* of the Commonwealth and a game meat inspector passes the carcase as fit for human consumption, the game meat inspector must cause an official mark for the purposes of that Act to be applied to the carcase or covering, as the case may be, in accordance with orders made under that Act.

Maximum penalty: 25 penalty units.

- (3) The provisions of this Part other than subclause (2), do not apply in relation to meat from an animal referred to in that subclause.
- (4) If a game meat inspector condemns meat as unfit for human consumption and unfit for use as animal food, the meat safety officer must ensure that the meat is handled in accordance with section 9.24 of *Australian Standard for Hygienic Production of Game Meat for Human Consumption* published by ARMCANZ, as in force from time to time, before it is removed from the game meat processing plant.

Maximum penalty: 25 penalty units.

65 Positions and manner in which brands are to applied

- (1) Subject to subclauses (2) and (3), a brand applied for the purposes of clause 64 must be applied at the following positions:
- (a) in the case of a carcase of a deer or goat—on each quarter,
 - (b) in the case of a carcase of a swine—on each shoulder, middle and hind leg on both sides of the carcase,
 - (c) in the case of a carcase of a rabbit—on the midline of the chump,
 - (d) in the case of a carcase of a kangaroo—on the rump on each side of the carcase.
- (2) If the carcase has been broken into pieces, the brand must be applied to each of the pieces.

- (3) If the carcass has been broken into pieces and those pieces are packed in a covering or container, the brand must be applied to the covering or container and need not be applied to the pieces themselves.
- (4) A brand must be legible when applied and affixed in a reasonably permanent manner.
- (5) Despite the other provisions of this clause, if a game meat inspector is of the opinion that a brand would not be sufficiently visible on meat or a covering of meat if applied in accordance with those provisions, the game meat inspector must cause the brand to be applied in such manner as he or she thinks fit.

66 Production of processed game meat

The holder of a game meat processing licence must, in producing processed meat, use only meat, or things containing meat:

- (a) that is game meat, and
- (b) that has been passed, or has come from an animal that has been passed, by a game meat inspector as being fit for human consumption.

Division 3 Requirements for branding and inspection of meat for use as animal food

67 Marking of carcasses as fit for animal food

- (1) The holder of an abattoir licence, game meat processing licence or animal food processing licence must ensure that any meat passed as fit for use only as animal food by a meat safety officer or a game meat inspector is stained before it is removed from the abattoir, game meat processing plant or animal food processing plant with an aqueous solution of Brilliant Blue FCF, not more dilute than 1 in 500, or an approved dye solution so that, where the meat consists of:
 - (a) a piece of meat weighing 2 kilograms or more, the dye is visible on all exposed surfaces of the meat, and
 - (b) a piece of meat weighing less than 2 kilograms, the dye is visible on at least one surface of the meat, and
 - (c) diced or minced meat, there are appearances of dye throughout, and is packed in accordance with subclauses (2)–(6).

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Part 3 Branding and inspection of meat

Division 3 Requirements for branding and inspection of meat for use as animal food

- (2) The meat must be packed in a clean container that:
 - (a) is fitted with a clean leak-proof liner (unless it is made of a leak-proof material), and
 - (b) has printed or otherwise marked on it:
 - (i) the name, or other identification, and address of the packer of the meat, and
 - (ii) the day, month and year on which the meat was packed in the container.
- (3) The container must also have the words specified in subclause (4) printed or otherwise marked:
 - (a) on both the base and the lid of the container (in the case of a container having a separate lid that fits over or into the base of the container), and
 - (b) on the top (in any other case).
- (4) The words are:
 - (a) “ANIMAL FOOD MEAT—NOT FIT FOR HUMAN CONSUMPTION”, or
 - (b) “INEDIBLE MEAT—NOT FIT FOR HUMAN CONSUMPTION”, or
 - (c) “PET FOOD—NOT FIT FOR HUMAN CONSUMPTION”,in letters not less than 10 millimetres high on a contrasting background.
- (5) The container must also have a continuous yellow band at least 50 millimetres wide applied in accordance with subclause (6) around the centre of the exterior of the container.
- (6) The band required to be applied around the centre of a container by subclause (5):
 - (a) must be applied around the exterior of both the lid and the base (if the container has a separate lid that fits over or into the base of the container), and
 - (b) must be applied around the lesser circumference of the covering (in all other cases).

- (7) Subclause (1) does not apply to:
- (a) meat passed as fit for use as animal food if it is packed in containers of 1 kilogram or less in accordance with subclauses (2)–(6) and is handled in accordance with an approved program, or
 - (b) the removal of meat from a class 4 game meat processing plant.
- (8) In this clause, **Brilliant Blue FCF** means the dye identified as such in the publication entitled *Specifications for identity and purity of food colours* and prepared for the 28th session of the Joint Food and Agriculture Organisation and World Health Organisation expert committee on food additives.

68 Exception in case of heat-sterilised meat

Clause 67 does not apply to or in relation to the removal from an abattoir or game meat processing plant of meat if the meat is:

- (a) heat-sterilised or has been thoroughly frozen and is intended to be heat-sterilised at an animal food processing plant after removal from the abattoir or game meat processing plant, and
- (b) to be sorted, packed and frozen at an intermediate establishment after removal from the abattoir or game meat processing plant and intended to be heat-sterilised at an animal food processing plant after removal from the intermediate establishment under conditions, approved in writing by Safe Food, that must apply at the abattoir, game meat processing plant or the intermediate establishment, and
- (c) packed in accordance with clause 67 (2)–(6), and
- (d) accompanied by a certificate in an approved form completed and signed by a meat safety officer in the case of an abattoir or a game meat inspector in the case of a game meat processing plant.

69 Production of animal food

The holder of an animal food processing licence must, in producing animal food, use only meat, or things containing meat:

- (a) that is abattoir meat that has been passed by a meat safety officer as being fit for use as animal food, or

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Part 3 Branding and inspection of meat

Division 3 Requirements for branding and inspection of meat for use as animal food

- (b) that is game meat that has been passed, or that has come from an animal that has been passed, by a game meat inspector as being fit for use as animal food.

Division 4 Sale and storage of meat

70 Sale of meat for human consumption

- (1) A person must not sell, by wholesale or on meat retail premises, meat for human consumption or as an ingredient of processed meat unless:
 - (a) the meat, or the carcase from which it came, has been supplied from premises that are:
 - (i) licensed under this Regulation as an abattoir or game meat processing plant, or
 - (ii) an abattoir or game meat processing plant that is operating in accordance with the laws of the place in which the premises are situated, and
 - (b) the supplier has indicated, whether by the packaging or branding of the meat or carcase, or by documentation accompanying the meat or carcase, that the meat or carcase has been passed as being fit for human consumption in accordance with this Regulation or the laws of the place from which the meat was supplied.
- (2) A person must not sell, by wholesale or on meat retail premises, processed meat for human consumption if it has been condemned as unfit for human consumption in accordance with this Regulation or the laws of the place from which the meat was supplied.
- (3) A person must not sell, on meat retail premises, processed meat for human consumption unless it has been produced at premises that are:
 - (a) licensed under this Regulation as a meat processing plant, or
 - (b) an abattoir or game meat processing plant that is operating in accordance with the laws of the place in which the premises are situated.

71 Sale of meat for use as animal food

- (1) A person must not sell, by wholesale or on meat retail premises, meat for use as animal food or as an ingredient of processed animal food unless:
- (a) the meat, or the carcase from which it came, has been supplied from premises that are:
 - (i) licensed under this Regulation as an abattoir or game meat processing plant, or
 - (ii) an abattoir or game meat processing plant that is operating in accordance with the laws of the place in which the premises are situated, or
 - (b) the meat is game meat from a kangaroo or feral goat and has been packaged, processed, treated, boned or cut up on premises that are:
 - (i) licensed under this Regulation as a class 3 animal food processing plant, or
 - (ii) operating as the equivalent of a class 3 animal food processing plant in accordance with the laws of the place in which the premises are situated,
- and the supplier has indicated, whether by the packaging or branding of the meat or carcase, or by documentation accompanying the meat or carcase, that the meat or carcase has been passed as being fit for human consumption in accordance with this Regulation or the laws of the place from which the meat was supplied.
- (2) A person must not sell, by wholesale or on meat retail premises, processed animal food if it has been condemned in accordance with this Regulation or the laws of the place from which the meat was supplied as unfit for use as animal food.

72 Storage of meat

- (1) A person must not store any meat on meat retail premises used for the sale of meat for human consumption unless:
- (a) the meat, or the carcase from which it came, has been supplied from premises that are:
 - (i) licensed under this Regulation as an abattoir or game meat processing plant, or
 - (ii) an abattoir or game meat processing plant that is operating in accordance with the laws of the place in which the premises are situated, and

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Part 3 Branding and inspection of meat

Division 4 Sale and storage of meat

- (b) the supplier has indicated, whether by the packaging or branding of the meat or carcase, or by documentation accompanying the meat or carcase, that the meat or carcase has been passed as being fit for human consumption in accordance with this Regulation or the laws of the place from which the meat was supplied.
- (2) A person must not store any processed meat on meat retail premises used only for the sale of meat for use as animal food unless the meat has been produced at premises that are:
 - (a) licensed under this Regulation as an animal food processing plant, or
 - (b) an animal food processing plant operating in accordance with the laws of the place in which the premises are situated.

Maximum penalty: 25 penalty units.

- (3) A person must not store any meat on meat retail premises used only for the sale of meat for use as animal food unless:
 - (a) the animal from which the meat came was slaughtered at premises that are:
 - (i) licensed under this Regulation as an abattoir, knackery or game meat processing plant, and
 - (ii) an abattoir, knackery or game meat processing plant that is operating in accordance with the laws of the place in which the premises are situated, and
 - (b) the supplier has indicated, whether by the packaging or branding of the meat or carcase, or by documentation accompanying the meat or carcase, that the meat or carcase has been passed as being fit for use as animal food in accordance with this Regulation or the laws of the place from which the meat was supplied.

Maximum penalty: 25 penalty units.

Division 5 Issue and use of brands for meat**73 Application for and issue of brands**

- (1) The holder of an abattoir licence or game meat processing licence may apply to Safe Food for the issue to the holder of such of the prescribed brands as are necessary for the operation of the abattoir or game meat processing plant concerned.
- (2) An application under this clause must be in writing.
- (3) The fee payable for the issue of the brand is the amount that Safe Food determines is equivalent to the cost to Safe Food of the manufacture of the brand.

74 Storage of brands

The holder of an abattoir licence or game meat processing licence must ensure that any brand issued to the holder under this Part is stored in a place which is locked and to which access is available only to:

- (a) the holder of the licence, and
- (b) in the case of an abattoir—the meat safety officer, and
- (c) in the case of a game meat processing plant—a game meat inspector.

75 Lost, stolen or damaged brands

- (1) The holder of an abattoir licence or game meat processing licence who becomes aware that a brand issued to the holder under this Part has been lost or stolen must immediately report that fact to Safe Food.
- (2) If a brand issued under this Part in relation to an abattoir or game meat processing plant is lost or stolen, the holder of the abattoir licence or game meat processing licence concerned must return any other brand so issued that has not been lost or stolen to Safe Food.
- (3) If a brand issued under this Part in relation to an abattoir or game meat processing plant is lost, stolen or damaged, the holder of the abattoir licence or game meat processing licence concerned may apply in writing to Safe Food:
 - (a) in the case of a brand that is lost or stolen—for the issue of new brands for the abattoir or game meat processing plant, but only if the holder has complied with subclauses (1) and (2), and

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Part 3 Branding and inspection of meat

Division 5 Issue and use of brands for meat

- (b) in the case of a brand that is damaged—for the issue of a replacement brand.
- (4) On payment of the cost of manufacture of a new brand or a replacement brand (as the case may require), Safe Food may, if satisfied that the provisions of this clause have been complied with, issue the new brand or the replacement brand to the holder of the abattoir licence or game meat processing licence concerned.

76 Resemblances of prescribed brands

A person must not manufacture or possess a brand which resembles a prescribed brand referred to in clause 56 or 63 unless the manufacture or possession is authorised by this Regulation or has been approved in writing by Safe Food.

Maximum penalty: 25 penalty units.

77 Unauthorised branding of meat

A person must not brand, stamp or otherwise mark any meat with a mark resembling a prescribed brand referred to in clause 56 or 63 unless:

- (a) the person is authorised by this Regulation to do so or is acting under the direction of a person so authorised, or
- (b) the person is authorised in writing by Safe Food.

Part 4 Meat safety officers

78 Appointment of meat safety officers for abattoirs and knackeries

- (1) The holder of an abattoir licence must not operate the abattoir to which the licence relates unless there is a person holding the position of meat safety officer for the abattoir whose appointment has been approved in writing by Safe Food.
- (2) The holder of a knackery licence must not operate the knackery to which the licence relates unless there is a person holding the position of meat safety officer for the knackery whose appointment has been approved in writing by Safe Food.

79 Duty of meat safety officer to report contraventions of Regulation

A meat safety officer for an abattoir or knackery is to report, as soon as practicable, to Safe Food any contravention of this Regulation relating to the abattoir or knackery of which the officer becomes aware.

80 Revocation of approval of appointment of meat safety officer

- (1) Safe Food may revoke the approval of a person to hold the position of meat safety officer at a particular abattoir or knackery if Safe Food is of the opinion that the person:
 - (a) has not competently carried out any function of a meat safety officer under this Regulation, or
 - (b) has failed to report any contravention of this Regulation relating to the abattoir or knackery of which the officer was aware or should have been aware.
- (2) A revocation of approval under this clause:
 - (a) may be made only after Safe Food has given the meat safety an opportunity to be heard, and
 - (b) must be in writing served on the meat safety officer and the holder of the licence for the abattoir or knackery concerned.

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Clause 81 Food Production (Meat Food Safety Scheme) Regulation 2000

Part 5 Appeals

Part 5 Appeals

81 Appeals against decisions under this Regulation

- (1) A person aggrieved by any of the following decisions of Safe Food may appeal to the Minister:
 - (a) a decision to refuse an application for a licence or the renewal of a licence,
 - (b) a decision to impose conditions on a licence,
 - (c) a decision to vary the conditions of a licence,
 - (d) a decision to suspend or cancel a licence,
 - (e) a decision to revoke an approval as a meat safety officer.
- (2) An application under this clause:
 - (a) may only be made within 30 days after service of notice of the decision in accordance with this Regulation, and
 - (b) must be in writing, and
 - (c) must specify:
 - (i) the decision in respect of which the appeal is made, and
 - (ii) the grounds for the appeal.
- (3) On an appeal, the Minister may confirm the decision of Safe Food or may vary or revoke the decision and Safe Food must give effect to the Minister's decision as if it were its own decision.

82 Deposits to be lodged

- (1) An appellant under this Part must lodge a deposit of \$200 with the Minister.
- (2) Except as provided by 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.

Part 6 Miscellaneous

83 Audits of licensed premises

- (1) Safe Food may carry out an audit in relation to any premises or vehicle in respect of which a licence is in force under the Act.
- (2) The audit must be for the purpose of ascertaining whether the premises or vehicle concerned are or is being operated in compliance with the Act and this Regulation.
- (3) An audit must not be carried out, in respect of any particular premises or vehicle, more often than is reasonably necessary to ensure compliance with the Act and this Regulation.
- (4) Safe Food may charge a fee for carrying out an audit referred to in this clause.
- (5) Any such fee must not exceed \$120 for each hour (or part of an hour) during which the audit is carried out.

84 Offences

- (1) A breach of a provision of this Regulation does not constitute an offence against this Regulation unless a penalty is provided in the provision.
- (2) Subclause (1) does not affect the operation of section 21 of the Act in relation to the provisions of this Regulation.

Note. Section 21 of the Act:

- (a) makes it an offence for a person to handle primary produce or seafood in a manner that contravenes a provision of a food safety scheme, and
- (b) makes it an offence for the holder of a licence granted under the regulations to contravene or fail to comply with a condition of a licence.

85 Savings and transitional provisions

Schedule 10 has effect.

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Schedule 1 Licence fees

Schedule 1 Licence fees

(Clauses 7 and 15)

Fees prescribed for the issue or renewal of a licence

Kind of licence	Number of employees	Fee \$
Abattoir licence, meat	0 to 5	250
processing licence, game meat	More than 5 but no more than 50	500
processing licence, meat retail	More than 50	2,000
premises licence or rendering		
plant licence		
Knackery licence or class 1, 2 or	0 to 5	500
3 animal food processing licence	More than 5 but no more than 50	750
	More than 50	2,250
Class 4 animal food processing		150
licence		
Meat van licence, game meat		150
van licence or animal food van		
licence		

Schedule 2 Minimum standards for class 3 meat vans

(Clause 31 (b))

1 Construction of meat van

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 External surfaces of meat van

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

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Schedule 3 Minimum standards for knackeries

Schedule 3 Minimum standards for knackeries

(Clause 40)

1 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 must be in good condition and the surrounding areas must be in a clean and sanitary condition.

2 Stock pens

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, 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.

3 Slaughtering and dressing areas

- (1) 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

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- (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.
- (2) 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.
- (3) 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 Safe Food otherwise approves, in every room in the knackery in which unusable or condemned material is to be handled.
- (4) 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 small stock, 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.
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Food Production (Meat Food Safety Scheme) Regulation 2000

Schedule 3 Minimum standards for knackeries

- (5) A knocking box for the stunning of large stock must be so located as to open on to a dry landing area on the slaughtering floor.
- (6) 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.
- (7) Equipment referred to in subclause (6) (b) must be identified in an approved manner.
- (8) Provision must be made for paunch contents:
 - (a) 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, and
 - (b) 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.

4 Chilling facilities

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.

5 Hygiene and sanitation

- (1) Provision must be made for the disposal of unusable and condemned material in an approved manner.
- (2) 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 an approved position.

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- (3) 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 or the attraction of flies, cockroaches, rats or other vermin.
 - (4) Where skins or hides are to be stored or treated on the premises, approved facilities must be provided.
 - (5) The premises must have adequate ablution, closet and staff amenities facilities.

Schedule 4 Operational standards for knackeries

(Clause 41)

Part 1 Slaughter and destruction

1 Prohibition on slaughter

A person must not slaughter for animal food an animal that has been condemned for use as animal food by:

- (a) an authorised officer, or
- (b) the person undertaking the ante-mortem examination in accordance with clause 2 (1) (a).

2 Slaughter

(1) A person must not slaughter an animal at a knackery unless:

- (a) it has been subjected to an ante-mortem examination for signs of sickness or abnormality by the owner of the knackery, or an employee of the owner, and
- (b) the owner of the knackery maintains a system of records that detail the following in respect of the animal:
 - (i) the species,
 - (ii) the breed and colour,
 - (iii) the sex,
 - (iv) the approximate age,
 - (v) the property of origin including, in the case of bovines, the tail tag number and, in the case of porcines, the tattoo number, and
 - (vi) any symptoms of disease or abnormality noted at the ante-mortem examination or during dressing.

(2) If the person undertaking the ante-mortem examination in accordance with subclause (1) (a) detects signs of sickness or abnormality that renders the animal unfit for use as animal food, the person must reject that animal for slaughter for animal food purposes.

(3) The records maintained pursuant to subclause (1) (b) must be:

- (a) retained for a period of not less than 6 months, and
- (b) made available to an authorised officer on request.

3 Stunning or killing

Before being bled, an equine animal, bovine animal, deer, pig, sheep or goat must first be humanely:

- (a) rendered unconscious with an electric stunner, or
- (b) rendered unconscious with a captive bolt stunner, or
- (c) killed outdoors with a firearm.

4 Post-mortem inspection of bovines

In the case of bovines:

- (a) the carcass, sides or quarters together with the head, tongue, lungs and heart must be held correlated, and
- (b) the tail tag attached to the bovine must remain attached to the carcass, and
- (c) the details recorded in accordance with clause 2 (1) (b) must remain correlated with the carcass,

until an authorised officer has carried out a post-mortem inspection.

5 Handling of animals not fit for animal food

If an animal has been condemned for use as animal food or rejected for slaughter for animal food as referred to in clause 1 or 2, the animal:

- (a) must be destroyed at the knackery where the animal is suffering, or
- (b) may be processed over the slaughter floor after all other animals suitable for animal food have been slaughtered,

and the carcass must be handled in accordance with clause 7 (2).

6 Destruction of animals at knackeries

- (1) A person must not destroy an animal at a knackery unless it is stunned or killed in accordance with clause 3.
- (2) Records must be maintained for any such animal in accordance with clause 2 (1) (b) and (3).

7 Restrictions on salvaging meat from dead or destroyed animals

- (1) A person must not:
- (a) salvage meat from a dead or destroyed animal, or
 - (b) bring an animal to a dressing floor,
- at a knackery if the animal was not slaughtered at the knackery unless:
- (c) the live animal was examined for signs of sickness or abnormality by the owner of the knackery, or an employee of the owner, and
 - (d) records are maintained for the animal in accordance with clause 2 (1) (b) and (3).
- (2) Despite subclause (1), where a dead or destroyed animal was not slaughtered at the knackery and was not subject to an examination for signs of sickness or abnormality before its death or destruction, that animal may be brought onto the slaughter floor at a knackery if:
- (a) the dressing of such a carcase occurs after the dressing of carcases to be used as animal food, and
 - (b) no portion of the carcase is salvaged for animal food, and
 - (c) records are maintained for the animal in accordance with clause 2 (1) (b) and (3).

8 Meat to be chilled

Only meat that is intended for use as animal food may be placed in a chiller or freezer used at a knackery for meat that is fit for use as animal food.

9 Knackeries to be kept clean

A knackery must be kept in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if it were an abattoir.

10 Clothing

- (1) Subject to this clause, a person at a knackery must wear clothes in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if the person were at an abattoir.

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- (2) A person who is working at a knackery in a place where knackery animals are slaughtered, carcasses are dressed or meat is handled, treated or stored or who is handling meat at a knackery is not required to wear headwear but must, if the person chooses to use headwear, use clean headwear which complies with Section 5 of that Standard.
- (3) A person is not prevented from entering that part of a knackery where meat is handled, treated or stored if he or she is not using headwear but must, if he or she chooses to use headwear, use clean headwear which complies with Section 5 of that Standard.
- (4) Subject to subclause (2), a person who, at a knackery, is:
- (a) working in an area in which meat is prepared, handled or stored, or
 - (b) working in an area that handles raw by-products of the knackery, or
 - (c) penning up animals or running animals through a race, or
 - (d) employed by the knackery and required by his or her employer to be, at any time, in an area in which meat is prepared, handled or stored or in a part of a knackery that handles raw by-products of the knackery,

must, while so engaged, wear clothes in accordance with Section 5 of that Standard as if he or she were at an abattoir.

11 Personal conduct and hygiene

A person at a knackery must conduct and keep himself or herself in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if the person were at an abattoir.

12 Decontamination requirements

A person at a knackery must decontaminate his or her clothes, skin and kit, steel or other equipment in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if the person were at an abattoir.

Part 2 Prohibition of introduction of meat into and removal of meat from knackeries

13 Prohibition of introduction of meat

A person must not bring meat that is not fit for use as animal food into a knackery.

14 Removal of meat for use as animal food

A person must not remove meat that is intended for use as animal food from a knackery if the meat is not fit for use as animal food.

15 Meat to be chilled

Meat passed by a meat safety officer as fit for use as animal food must not be removed from a knackery unless it has been well chilled.

16 Animal food required to be stained

Subject to the other provisions of this Schedule, a person must not place meat into a chiller or freezer at a knackery or remove meat from a knackery unless the meat has been stained in accordance with clause 67.

17 Exception in case of heat-sterilised meat

Clause 16 does not apply to or in relation to the removal from a knackery of meat if the meat complies with clause 68.

Part 3 Miscellaneous

18 Dogs and cats prohibited in knackeries

- (1) A person must not bring a dog into, or permit a dog to remain at, a knackery except in order to work knackery animals before their slaughter.
- (2) A person must not bring a dog into, or permit a dog to remain at, places in a knackery where knackery animals are slaughtered, carcasses are dressed or meat is handled, treated or stored.

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- (3) A person who keeps a dog at a knackery must, when not using the dog to work knackery animals before their slaughter, keep it:
 - (a) within a dog-proof fence, or
 - (b) tied at a kennel, provided for the purpose by the owner of the knackery.
 - (4) A person must not at a knackery feed a dog any meat not passed as fit for use as animal food.
 - (5) A person must not bring a cat into, or permit a cat to remain at, a knackery.

19 Identification tags not to be removed

Any identification tag which is attached, pursuant to Part 4A of the *Stock Diseases Act 1923*, to an animal or to the carcase of an animal must not be detached from the animal or its carcase except:

- (a) where the animal or its carcase is otherwise identified in a manner prescribed under the *Stock Diseases Act 1923*, or
- (b) with the permission of a meat safety officer.

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Food Production (Meat Food Safety Scheme) Regulation 2000

Schedule 5 Minimum standards for animal food processing plants

Schedule 5 Minimum standards for animal food processing plants

(Clause 47)

Part 1 Standards for class 1 animal food processing plants

1 Services

The plant must be adequately supplied with continuous hot and cold potable water of a quantity and under a pressure to enable hygienic practice.

2 Construction requirements

- (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, smooth-surfaced, and
 - (d) resistant to corrosion or capable of being maintained free of corrosion, and
 - (e) impervious to moisture, and
 - (f) resistant to or protected from impact, and
 - (g) easily cleaned and drained to prevent ponding of blood and, where necessary, capable of being dismantled for cleaning, and
 - (h) resistant to chipping, flaking or fraying, and
 - (i) of a finish which makes contamination clearly visible.
- (2) The plant must be constructed so that:
 - (a) the joints are effectively sealed, and
 - (b) constructed to minimise accumulation of dust, water, litter or waste materials on ledges, sills and, by means of adequate coving, at wall to floor junctions.

-
- (3) All equipment and appliances used for processing purposes must be:
- (a) durable, and
 - (b) non-toxic, and
 - (c) smooth-surfaced, and
 - (d) corrosion resistant or capable of being maintained free of corrosion, and
 - (e) impervious to moisture, and
 - (f) resistant to or protected from impact, and
 - (g) easily cleaned 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.
- (4) Chiller and freezer capacity must accommodate the total quantity of product likely to be held on the premises at any one time.
- (5) There must be provided, for the delivery of unwrapped meat to the plant, an approved entrance.
- (6) The loading bay must:
- (a) have a floor that is paved with concrete and drained, and
 - (b) be under cover.

3 Lighting

Lighting must be sufficient to enable hygienic processing, inspection and auditing.

4 Storage facilities

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

5 Amenities

Amenities must be constructed and located so that their use does not provide a source of contamination.

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Schedule 5 Minimum standards for animal food processing plants

Part 2 Standards for class 2 animal food processing plants

6 General

- (1) The design and layout of the plant and its equipment must facilitate the hygienic production of animal food and animal food products and any inspection or auditing necessary during or after production.
- (2) There must be adequate working space for the satisfactory performance of animal food processing and auditing operations.
- (3) Chiller and freezer capacity must be adequate for maximum daily production and accommodate the total quantity of product likely to be held on the plant at any one time.

7 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, smooth-surfaced, and
 - (d) resistant to corrosion or capable of being maintained free of corrosion, and
 - (e) impervious to moisture, and
 - (f) resistant to or protected from impact, and
 - (g) easily cleaned and drained to prevent ponding of blood and, where necessary, capable of being dismantled for cleaning, and
 - (h) resistant to chipping, flaking or fraying, and
 - (i) of a finish which makes contamination clearly visible.
- (2) The plant must be constructed so that:
 - (a) the joints are effectively sealed, and
 - (b) constructed to minimise accumulation of dust, water, litter or waste materials on ledges, sills and, by means of adequate coving, at wall to floor junctions.

-
- (3) All equipment and appliances used for processing purposes must be:
- (a) durable, and
 - (b) non-toxic, and
 - (c) smooth-surfaced, and
 - (d) corrosion resistant or capable of being maintained free of corrosion, and
 - (e) impervious to moisture, and
 - (f) resistant to or protected from impact, and
 - (g) easily cleaned 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.
- (4) Door openings and passage-ways must be of a size ensuring that the product does not come into contact with jambs or walls.
- (5) The plant must be constructed and maintained so as to exclude:
- (a) the entrance of any animals not intended for use in animal food processing including dogs, cats, birds, rodents and insects, and
 - (b) any harbourage for vermin, and
 - (c) environmental contaminants, including dust.

8 Supply of water

- (1) The plant must be adequately supplied with continuous hot and cold potable water at a volume and pressure to enable hygienic practice and, if ice is used, it must be produced from potable water and stored and handled in a manner that protects it from contamination.
- (2) Non-potable water, used where there is no risk of contamination of meat (for example, refrigeration or fire control) must be supplied in lines separate from the supply of potable water.

9 Lighting

Lighting must be sufficient to enable hygienic processing, inspection and auditing.

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Food Production (Meat Food Safety Scheme) Regulation 2000

Schedule 5 Minimum standards for animal food processing plants

10 Ventilation

Ventilation must maintain product wholesomeness and remove excessive heat, steam and condensation and prevent the entry of odours, dust, vapour or smoke.

11 Amenities

Unless Safe Food otherwise approves, hand wash-basins and, where necessary, sterilisers, must be provided and be readily accessible and at appropriate locations for use during processing.

12 Storage

- (1) Processing rails or other carcass elevating devices must be of a height sufficient to ensure that there is adequate carcass clearance over, or from, operational equipment and structures not designed for contact to prevent any cross contamination.
- (2) Separate areas must be provided for processes that emit heat, steam, smoke and other contaminants to ensure that such emissions are controlled and do not jeopardise the hygienic processing of animal food and animal food products.
- (3) Where canopies are used, they must be vented to the outside of the plant and constructed to prevent drip.
- (4) Clearly identified facilities must be provided for storing and removing inedible material to prevent contamination of animal food.

Part 3 Standards for class 3 animal food processing plants

13 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 Safe Food, to be likely to create a nuisance to inhabitants in the immediate vicinity of the plant.

14 General

- (1) The buildings must be in a good state of repair and plant surroundings must be in a clean and sanitary condition at all times.
- (2) 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.
- (3) 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.

15 Rooms to be provided

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.

16 Construction requirements—general

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

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Schedule 5 Minimum standards for animal food processing plants

- (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.

17 Construction requirements—processing areas

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.

18 Construction requirements—condemned material room

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.

19 Construction requirements—cold rooms

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 carcases—hanging rails set sufficiently high above the floor to prevent any part of a carcase from contacting the floor.

20 Construction requirements—skin and hide treatment

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.

21 Construction requirements—amenities

The premises must contain the following amenities for employees unless Safe Food 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.

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

22 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.

23 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.

24 Hanging rails etc

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

25 Refrigeration

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

26 Lighting

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

27 Disposal of waste

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

28 Loading facilities

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

Schedule 6 Operational standards for animal food processing plants

(Clause 48)

Part 1 Prohibition of processing of meat for use as animal food

1 Meat unfit for use as animal food

A person must not process for use as animal food meat that is not fit for use as animal food.

2 Meat to be inspected by authorised officer

The owner of an animal food processing plant must not, in processing meat for use as animal food, use any meat of an animal other than a game animal unless the meat or the animal from which it came has been inspected and passed as fit for use as animal food.

3 Animal food processing plants to be kept clean

An animal food processing plant must be kept in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if it were a meat processing plant.

4 Clothing: general requirements

- (1) Subject to subclause (2), a person who is working at an animal food processing plant must wear clothes in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if the person were working at a meat processing plant.
- (2) A person who is working at an animal food processing plant in a place where meat is handled, treated or stored or who is handling meat at an animal food processing plant is not required to use headwear but must, if the person chooses to use headwear, use clean headwear that complies with Section 5 of that Standard.

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- (3) Subject to subclause (4), a person must not enter that part of an animal food processing plant where meat is handled, treated or stored unless the person is clothed in accordance with Section 5 of that Standard as if he or she were at a meat processing plant.
 - (4) A person is not prevented from entering that part of an animal food processing plant where meat is handled, treated or stored if the person is not using headwear but must, if he or she chooses to use headwear, use clean headwear that complies with Section 5 of that Standard.

5 Personal conduct and hygiene

A person at an animal food processing plant must conduct and keep himself or herself in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if he or she were at a meat processing plant.

6 Decontamination requirements

A person at an animal food processing plant must decontaminate his or her clothes, skin and kit, steel or other equipment in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if he or she were at a meat processing plant.

7 Treatment of processed meat for animal consumption

A person must place meat intended for use as animal food in a hermetically sealed glass or metal covering or an approved covering at an animal food processing plant in accordance with Section 5 of the *Australian Standard for Hygienic Production of Meat for Human Consumption* published by ARMCANZ, as in force from time to time, as if the meat were intended for human consumption and as if the person were at a meat processing plant.

Part 2 Prohibition of introduction of meat to and removal of meat from animal food processing plants

8 Introduction of meat

A person must not bring meat that is not fit for use as animal food into an animal food processing plant.

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Schedule 6 Operational standards for animal food processing plants

9 Removal of meat

A person must not remove meat that is intended for use as animal food from an animal food processing plant if the meat is not fit for use as animal food.

10 Removal of meat in hermetically sealed covering

A person at an animal food processing plant at which meat is canned must not remove meat not required to be kept under refrigeration from such premises unless:

- (a) representative samples of each batch of meat are tested by incubating such samples for not less than 10 days at a temperature within the range 25°C to 45°C, and
- (b) the testing of the representative samples is completed and found to be satisfactory.

11 Animal food required to be stained

- (1) Subject to the other provisions of this Schedule, a person must not remove from any animal food processing plant meat that has been:
 - (a) dressed, packed or stored at the animal food processing plant, and
 - (b) passed by an authorised officer as fit for use as animal food, unless it has been stained in accordance with clause 67.
- (2) Subclause (1) does not apply to or in respect of the removal from animal food processing plant of a macropod carcase with the skin intact.

Part 3 Animals and meat condemned as unfit for use as animal food or rejected

12 Permitted dealing in animals

An animal that is unfit for meat for use as animal food may be dealt with for use other than as animal food.

13 Permitted dealing in meat

Meat that is not fit for use as animal food may be dealt with for use other than as animal food.

Part 4 Miscellaneous

14 Dogs and cats prohibited in animal food processing plants

- (1) A person must not bring a dog into, or permit a dog to remain at an animal food processing plant.
- (2) A person must not bring a cat into, or permit a cat to remain at, an animal food processing plant.

15 Identification tags not be removed

Any identification tag which is attached, pursuant to the *Stock Diseases Act 1923*, to an animal or to a carcase must not be detached from the animal or the carcase except:

- (a) where the animal or its carcase is otherwise identified in a manner prescribed under the *Stock Diseases Act 1923*, or
- (b) with the permission of a meat safety officer.

Schedule 7 Minimum standards for animal food vans

(Clause 51)

Part 1 Standards for class 1 animal food vans

1 Construction

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 Safe Food, 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 Rails

- (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 Safe Food, 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 Refrigeration

If the animal food van is, in the opinion of Safe Food, 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 Safe Food, be fitted with an approved refrigeration system.

4 External surfaces

The external surfaces of the animal food van must, at all times, be maintained in good order and condition.

Part 2 Standards for class 2 animal food vans

5 Construction

The part of the animal 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.

6 Refrigeration

If the animal food van is, in the opinion of Safe Food, 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 Safe Food, be fitted with an approved refrigeration system.

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Schedule 7 Minimum standards for animal food vans

7 External surfaces

The external surfaces of the animal food van must, at all times, be maintained in good order and condition.

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

8 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 Safe Food, enables the meat carried in the van to be suspended with adequate clearance from the floor surface, and

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- (c) sufficient racks are provided to enable all eviscerated carcasses to be transported within the hanging frame.

9 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.

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Schedule 8 Prescribed brands for abattoir meat

Schedule 8 Prescribed brands for abattoir meat

(Clause 56)

Part 1 Brand for meat fit for human consumption



1 Characters to appear on brand

The brand must be completed by inserting in the space marked “A” a number allocated to the licensed premises by Safe Food.

2 Dimensions

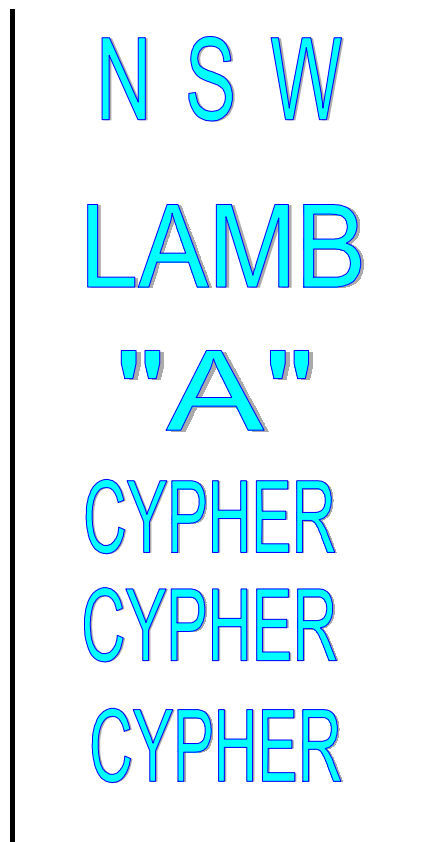
- (1) Unless otherwise approved by Safe Food, the dimensions of the brand must be 50 millimetres in length and 37 millimetres in height when used on a flat surface.
- (2) The units of measurement referred to in subclause (1) may be subject to a tolerance of plus or minus 2 millimetres.

3 Ink to be used

The ink to be used must be:

- (a) red in colour, and
- (b) suitable for food application purposes.

Part 2 Brand for lamb



4 Application of the brand

The prescribed brand must be applied by repeating the above mark, without any break, as often as is necessary to comply with clause 58 (1).

5 Characters to be included in the mark

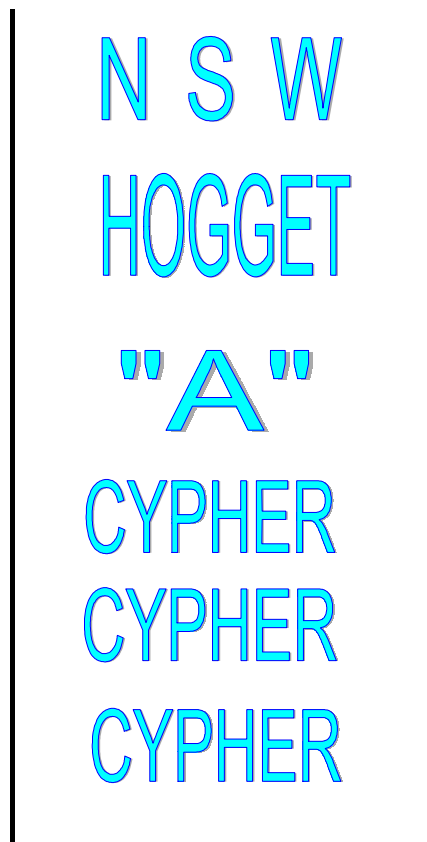
The prescribed brand must be completed:

- (a) by inserting in the space marked “A” a number allocated to the premises by Safe Food, and
- (b) by inserting in one of the spaces marked “CYPHER” one of the following in relation to the owner of the licensed premises to which the number referred to in paragraph (a) relates:
 - (i) the name, or an abbreviation of the name, of the owner,
 - (ii) the trading name, or an abbreviation of the trading name of the owner,
 - (iii) the logo or an abbreviation of the logo of the owner, and
- (c) by inserting in one of the spaces marked “CYPHER” the location or area, or an abbreviation of the location area, where the licensed premises to which the number referred to in paragraph (a) is located,
- (d) by inserting in one of the spaces marked “CYPHER” the name or logo, or an abbreviation of the name or logo of the person who owns the meat at the time of branding.

6 Dimensions

- (1) Unless otherwise approved by Safe Food, the letters used in the brand must be 17 millimetres in height with a space of 9 millimetres between each row of words.
- (2) The units of measurement referred to in subclause (1) may be subject to the following tolerances:
 - (a) for dimensions not exceeding 10 millimetres—plus or minus 1 millimetre,
 - (b) for dimensions greater than 10 millimetres—plus or minus 2 millimetres.

Part 3 Brand for hogget



7 Application of the brand

The prescribed brand must be applied by repeating the above mark, without any break, as often as necessary to comply with clause 58 (1).

8 Characters to be included in the mark

The prescribed brand must be completed:

- (a) by inserting in the space marked "A" a number allocated to the premises by Safe Food, and

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Schedule 8 Prescribed brands for abattoir meat

- (b) by inserting in one of the spaces marked “CYPHER” one of the following in relation to the owner of the licensed premises to which the number referred to in paragraph (a) relates:
 - (i) the name, or an abbreviation of the name, of the owner,
 - (ii) the trading name, or an abbreviation of the trading name of the owner,
 - (iii) the logo or an abbreviation of the logo of the owner, and
- (c) by inserting in one of the spaces marked “CYPHER” the location or area, or an abbreviation of the location area, where the licensed premises to which the number referred to in paragraph (a) is located,
- (d) by inserting in one of the spaces marked “CYPHER” the name or logo, or an abbreviation of the name or logo of the person who owns the meat at the time of branding.

9 Dimensions

- (1) Unless otherwise approved by Safe Food, the letters used in the brand must be 17 millimetres in height with a space of 9 millimetres between each row of words.
- (2) The units of measurement referred to in subclause (1) may be subject to the following tolerances:
 - (a) for dimensions not exceeding 10 millimetres—plus or minus 1 millimetre,
 - (b) for dimensions greater than 10 millimetres—plus or minus 2 millimetres.

Schedule 9 Prescribed brands for game meat

(Clause 63)



1 Characters to be included in brand

The brand must be completed by inserting in the space marked “A” a number allocated to the premises by Safe Food.

2 Dimensions of brand

- (1) The dimensions of the brand are those approved by Safe Food in relation to the type of game meat to which the brand is to be applied.
- (2) The units of measurement approved by Safe Food in relation to the brand may be subject to the following tolerances:
 - (a) for dimensions not exceeding 10 millimetres—plus or minus 1 millimetre,
 - (b) for dimensions greater than 10 millimetres—plus or minus 2 millimetres.

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Schedule 10 Savings and transitional provisions

Schedule 10 Savings and transitional provisions

(Clause 85)

1 Definitions

In this Schedule:

commencement means the commencement of this Regulation.

former Act means the *Meat Industry Act 1978* as in force before its repeal.

2 Licences

A licence in force under the former Act immediately before the commencement:

- (a) is taken to be a licence of the same type granted under this Regulation, and
- (b) remains in force for the period for which it was issued, unless it is sooner suspended or cancelled in accordance with this Regulation.

3 Approvals

Any approval to the alteration of premises given under the former Act and in force immediately before the commencement is taken to be a permission to the alteration given under this Regulation.

4 Meat safety officers

An approval in force immediately before the commencement under the former Act to the appointment of a person as a meat safety officer for an abattoir or knackery is taken to have been given under this Regulation.

5 Game meat inspectors

- (1) A person approved in writing by the Meat Industry Authority under the former Act to inspect game animals for human consumption is taken to be a person referred to in paragraph (a) of the definition of **game meat inspector** in clause 3 (1).

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- (2) A person approved in writing by the Meat Industry Authority under the former Act to inspect game animals for animal consumption is taken to be a person referred to in paragraph (b) of the definition of *game meat inspector* in clause 3 (1).

6 Pending applications

An application for a licence, renewal of a licence or approval to the alteration of premises made under the former Act but not finally determined at the commencement is taken to have been made under this Regulation and is to be determined in accordance with this Regulation.