

Australian Standard[®]

**Hygienic production of rabbit meat for
human consumption**



This Australian Standard® was prepared by Committee FT-021, Meat for Human and Animal Consumption. It was approved on behalf of the Council of Standards Australia on 23 January 1998.

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The following are represented on Committee FT-021:

- ACT Health
 - Australian Chicken Meat Federation and Australian Poultry Industries Association
 - Australian Meat Industry Council
 - Australian Quarantine and Inspection Service, Commonwealth
 - Australian Renderers' Association
 - Department of Health, WA
 - Department of Primary Industries and Water Tasmania
 - Department of Primary Industry, Fisheries and Mines, NT
 - Food Standards Australia New Zealand
 - Meat and Livestock Australia
 - Meat Standards Committee
 - NSW Food Authority
 - Primary Industries Standing Committee
 - Primary Industries and Resources, SA
 - PrimseSafe
 - SafeFood Queensland
 - South Australian Meat Hygiene Advisory Council
 - The Australian Game Meat Producers Associations
 - WA Meat Industry Authority
-

Standards Australia wishes to acknowledge the participation of the expert individuals that contributed to the development of this Standard through their representation on the Committee.

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Hygienic production of rabbit meat for human consumption

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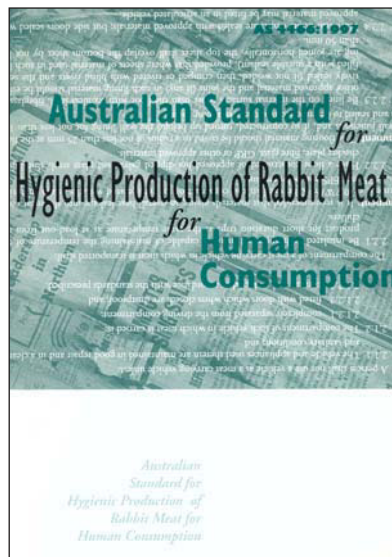
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Full details of all Standards and related publications will be found in the Standards Australia Catalogue of Publications; this information is supplemented each month by the magazine *The Australian Standard*, which subscribing members receive, and which gives details of new publications, new editions and of withdrawn Standards.

Suggestions for improvements to this Standard, should be addressed to:

ARMCANZ Secretariat
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PREFACE

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) comprises the Australian Federal, State and Territory, and New Zealand Ministers responsible for agriculture, soil, water and rural adjustment policy issues.

In March 1995 the Ministerial Council determined that aspects of all existing national meat industry codes relevant to human health would be mandated by amendment of legislation in all States and Territories.

This decision was given effect by appointment of a Steering Group comprising Chairmen and Chief Executives of State and Territory meat hygiene authorities, the Australian Quarantine and Inspection Service, meat industry organisations, food safety technical advisers and the Australia New Zealand Food Authority.

The Steering Group commenced a fundamental review of existing Codes of Hygienic Practice to express mandatory national standards in outcome terms. The new Australian Standards provided for the implementation of quality assurance programs consistent with the AS/NZS ISO 9000 (1994) series. Process control shall be achieved through the application of Hazard Analysis Critical Control Point (HACCP) methodology as defined by the Codex Alimentarius Commission and will allow flexibility in techniques and facilities provided that standards relating to wholesomeness and safety have been met.

“The responsibility for production of safe and wholesome meat should be shared by industry and the controlling authority. The use of the HACCP approach and quality assurance systems reinforces this joint responsibility. The controlling authority will supervise and audit these arrangements to ensure compliance with requirements.” (Codex Alimentarius Vol. 10 (1994))

This Standard is written in substantial compliance and consistency with *Codex Alimentarius* Volume 10. Minor technical variations reflect accepted Australian terminology or commercial industry practice, but with quality standards and performance criteria equivalent to those in the *Codex*.

Where an operator proposes a technique substantially different from those detailed in this Australian Standard the assessment of equivalence shall be determined by the ARMCANZ Meat Standards Committee. This Committee will establish the methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique shall supply sufficient supporting information to validate the procedure to the relevant Controlling Authority who will advise the ARMCANZ Committee on Meat Industry Standards. The submission must include a HACCP plan which ensures that equivalence is maintained. Where the ARMCANZ Meat Standards Committee cannot reach agreement on the approval of an alternative technique the final decision shall be made by the Ministerial Council (ARMCANZ).

This publication has been approved on behalf of the Council of Standards Australia, as an Australian Standard. Other Standards in the series are:

Construction of Premises Processing Meat for Human Consumption;
Construction of Premises Processing Animals for Human Consumption;
Hygienic Production of Meat for Human Consumption;
Hygienic Production of Poultry Meat for Human Consumption;
Hygienic Production of Game Meat for Human Consumption;
Transportation of Meat for Human Consumption.

AGRICULTURE AND RESOURCE MANAGEMENT COUNCIL OF AUSTRALIA AND NEW ZEALAND

The Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) consists of the Australian Federal, State/Territory and New Zealand Ministers responsible for agriculture, soil, water (both rural and urban) and rural adjustment policy issues.

The objective of the Council is to develop integrated and sustainable agricultural and land and water management policies, strategies and practices for the benefit of the community.

The Council is supported by a permanent Standing Committee, the Standing Committee on Agriculture and Resource Management (SCARM). Membership of Standing Committee comprises relevant Departmental Heads/CEOs of Commonwealth/State/Territory and New Zealand agencies as well as representatives of the CSIRO and the Bureau of Meteorology.

1 SCOPE

This Standard applies to production and hygiene quality control of meat from Rabbits processed for human consumption at all registered establishments in Australia.

The overall goal of the standard is that there be no more than a 1-log (10-fold increase) in the count of total viable bacteria on the surface of the meat from the time of dressing until the product is packaged for sale or used as an ingredient for further processing.

Alternate techniques or procedures to those detailed in the standard may be used by operators providing compliance with the overall goal can be verified through the use of HACCP-based programs.

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

For the purpose of understanding how HACCP is implemented and audited in the Australian meat industry, ARMCANZ has produced an accompanying document, *A Guide to the Implementation and Auditing of HACCP*.

Hygiene procedures in boning rooms and other further processing plants producing chilled or frozen fresh meat are covered in the *Australian Standard for Production of Meat for Human Consumption*.

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

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

This Standard is to be used in conjunction with the *Australian Standards for Construction of Premises Processing Animals and Meat for Human Consumption* and the *Australian Standard for Transportation of Meat for Human Consumption*.

In relation to further processed meat products, the Standard should be read in conjunction with the Australian standard for hygienic production of smallgoods and other manufactured meat.

Operation under this Standard implies compliance with relevant Model Codes of Practice for the Welfare of Animals