

Australian Standard™

**The hygienic production and
transportation of meat and meat
products 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 26 June 2002 and published on 12 August 2002.

The following are represented on Committee FT-021:

ARMCANZ Meat Standards Committee
Australia New Zealand Food Authority
The Australian Game Meat Producers Association
Australian Meat Council
Australian Poultry Industry Association
Australian Quarantine and Inspection Service (AQIS)
Australian Renderer's Association
Department of Primary Industries & Resources, S.A.
Department of Primary Industries, Water & Environment, Tasmania
Department of Primary Industry and Fisheries, N.T.
Health Department of Western Australian
Kangaroo Industries Association of Australia
Meat and Livestock Australia (MLA)
National Meat Association of Australia
N.S.W. Agriculture
Safe Food N.S.W.
Safe Food (Queensland)
SCARM Secretariat
South Australian Meat Hygiene Advisory Council
Victorian Meat Authority
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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Standard*, which subscribing members receive, and which gives details of new publications, new editions and of withdrawn Standards.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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Canberra ACT 2601

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PREFACE

THE STANDARD

This Standard has been approved by the Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ).

This Standard harmonises standards for the production and transportation within Australia of meat and meat products regardless of whether the meat or meat products are for domestic use or for export. The Standard results from a review of domestic and export requirements undertaken as part of the review of meat regulation in accordance with the National Competition Policy Principles.

The focus is on essential health and hygiene issues and provides for standards that are consistent with the principles and objectives of the world standards contained in *Codex Alimentarius, Volume 10 (1994)*.

Importing requirements set by overseas governments for access to their individual markets are not dealt with in this Standard but are dealt with under Commonwealth legislation dealing with export certification. Similarly, special requirements set by government or industry for all exporters of a particular product to a particular market are beyond the scope of, and in addition to, the requirements specified in this Standard.

OBJECTIVES

The prime objective of this Standard is to ensure that meat and meat products for human consumption comply with food safety requirements and are wholesome. The food safety outcomes for each stage of production are specified in this Standard together with requirements to ensure that meat and meat products are wholesome or else are removed from the food chain and dealt with separately. The Standard reflects the fact that food safety risks extend through the food preparation chain and are not confined to the preparation, handling and storage of end products.

This Standard incorporates other objectives so that wholesomeness can be assured. These objectives include the need for systems to be in place for the accurate identification, traceability, effective recall and integrity of meat and meat products. They also include animal welfare objectives as they impact on food safety and on public expectations as to wholesomeness.

The Standard reflects the shared responsibility between industry and governments for food safety. Management and production practices underpin the Standard as do process controls based on the HACCP approach with its emphasis on risk assessment and risk management.

SCOPE

This Standard sets out the outcomes required for the receipt and slaughter of animals, the dressing of carcasses, the processing (including further processing), packaging, handling and storage of meat or meat products. It also consolidates, in the one Standard, rules for the construction of premises and transportation of meat and meat products.

This Standard potentially applies to meat and meat products derived from any animal belonging to a species set out in clause 2.1. Commonwealth, State and Territory laws enable permission to

be given for the production of red meat derived only from certain specified animals within these species. In this way it is the Commonwealth, State and Territory laws that limit in a practical way the animals to which this Standard applies.

Similarly this Standard is broad enough in scope to apply to retailers who store or prepare meat and meat products and to the transportation of meat and meat products from the retailer to the consumer. However the question of when meat and meat products cease to fall within in this Standard and are to be dealt with under food laws applying to retailers is left to be dealt with under Commonwealth, State and Territory laws governing the adoption of this Standard.

This Standard is in addition to other requirements under Commonwealth, State and Territory legislation and the standards and codes that also apply to the production of meat and meat products. These include animal health and welfare requirements and construction requirements. They also include requirements in the Australia New Zealand Food Standards Code such as those relating to additives, contaminants, labelling and fermentation.

GUIDELINES

This Standard should be read in conjunction with the guidelines developed by the ARMCANZ Meat Standards Committee.

EQUIVALENCE

Where a meat business proposes a technique different from those detailed in this Australian Standard the assessment of equivalence is to be determined by the ARMCANZ Meat Standards Committee. This Committee will establish methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique is to supply sufficient supporting information to validate the procedure to the relevant controlling authority, who will advise the ARMCANZ Meat Standards Committee. 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).

STANDARDS REPLACED

This Standard replaces each edition of the following Australian Standards:

- AS 4460, Construction of Premises for Processing Meat for Human Consumption (SCARM Report No. 53);
- AS 4461, Hygienic Production of Meat for Human Consumption (SCARM Report No. 54);
- AS 4462, Construction of Premises for Processing Animals for Human Consumption (SCARM Report No. 55);
- AS 4463, Transportation of Meat for Human Consumption (SCARM Report No. 56).

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 Commonwealth/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 the 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.

PART 1 INTRODUCTION

1 PRELIMINARY

Name of Standard

- 1.1 This Standard is the Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption.

Objectives

- 1.2 The objectives of this Standard are to ensure:
- (a) that meat and meat products for human consumption are wholesome; and
 - (b) that meat and meat products that are not fit for human consumption or not intended for human consumption are dealt with separately; and
 - (c) the accurate identification, traceability and recall of meat and meat products; and
 - (d) that any statement made in relation to the condition of meat and meat products or their production is accurate; and
 - (e) that an accurate assessment can be made as to whether the objectives identified in paragraphs (a) to (d) are met.

Interpretation

- 1.3 In this Standard, unless the contrary intention appears—

animal	means an animal of a kind referred to in clause 2.1 but does not include a work animal.
animal food	means: <ol style="list-style-type: none"> (a) a part of any animal or a meat product to which a disposition has been applied enabling it to be recovered for animal food; and (b) inedible material for use for food for animals.
approval	includes registration, licence, accreditation, appointment or other authorisation (however this is expressed).
approved arrangement	when used in relation to a provision of this Standard applying to a meat business or meat transport business means the arrangement for the business that is approved by the controlling authority.
batch	means an identifiable quantity of a commodity produced under essentially the same conditions and during the same period of time not exceeding 24 hours.
boning	means a procedure (other than mechanical separation or rendering to produce meat fractions) for: <ol style="list-style-type: none"> (a) the removal of the meat from the bones of a carcass or carcass part; or (b) the production of bone-in or boneless meat cuts.