

Australian Standard[®]

Hygienic production of pet meat



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 13 September 2006.

This Standard was published on 11 October 2006.

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 Services (Commonwealth)
 - Australian Renderers Association
 - Department of Health Western Australia
 - Department of Primary Industries, Water and Environment, Tas
 - Department of Primary Industry, Fisheries and Mines (NT)
 - Food Standards Australia New Zealand
 - Meat & Livestock Australia
 - Meat Standards Committee
 - NSW Food Authority
 - Primary Industries Standing Committee
 - Primary Industries and Resources, SA
 - PrimeSafe
 - Safe Food Queensland
 - South Australian Meat Hygiene Advisory Council
 - The Australian Game Meat Producers Association
 - WA Meat Industry Authority
-

This Standard was issued in draft form for comment as DR 05427.

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 and through public comment period.

Keeping Standards up-to-date

Australian Standards® are living documents that reflect progress in science, technology and systems. To maintain their currency, all Standards are periodically reviewed, and new editions are published. Between editions, amendments may be issued.

Standards may also be withdrawn. It is important that readers assure themselves they are using a current Standard, which should include any amendments that may have been published since the Standard was published.

Detailed information about Australian Standards, drafts, amendments and new projects can be found by visiting **www.standards.org.au**

Standards Australia welcomes suggestions for improvements, and encourages readers to notify us immediately of any apparent inaccuracies or ambiguities. Contact us via email at **mail@standards.org.au**, or write to Standards Australia, GPO Box 476, Sydney, NSW 2001.

Australian Standard[®]

Hygienic production of pet meat

First published as AS 4841—2006.

COPYRIGHT

© Standards Australia

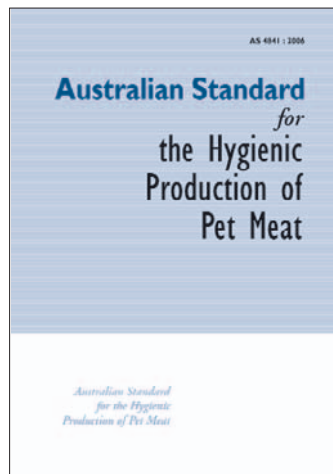
Primary Industries Ministerial Council. Primary Industries Standing Committee.

All rights are reserved. Except where the Copyright Act otherwise allows, no part of this publication may be reproduced, stored in a retrieval system in any form or transmitted by any means without prior permission in writing of both Standards Australia and the Primary Industries Standing Committee of the Primary Industries Ministerial Council.

Published by Standards Australia, GPO Box 476, Sydney, NSW 2001, Australia

ISBN 0 7337 7768 6

Primary Industries Standing Committee
Australian Standard for the Hygienic
Production of Pet Meat
AS 4841:2006
PISC Report 88



This book is available from **CSIRO PUBLISHING** through our secure online ordering facility at <http://www.publish.csiro.au> or from:

Customer Service
CSIRO PUBLISHING
PO Box 1139
Collingwood Victoria 3066
Australia

Telephone: +61 3 9662 7666
Local call: 1300 788 000 (Australia only)
Fax: +61 3 9662 7555
Email: publishing.sales@csiro.au

© Commonwealth of Australia and each of its States and Territories 2006

This work is copyright. You may download, display, print and reproduce this material in unaltered form only (retaining this notice) for your personal, non-commercial use or use within your organisation. All other rights are reserved. Contact **CSIRO PUBLISHING**, acting on behalf of the Primary Industries Ministerial Council, for all permission requests.

AS 4841:2006

**Australian Standard for the
Hygienic Production
of Pet Meat**

PISC Report No. 88

© Commonwealth of Australia and each of its States and Territories 2006

All rights reserved. Except under the conditions described in the *Australian Copyright Act 1968* and subsequent amendments, no part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, mechanical, photocopying, recording, duplicating or otherwise, without the prior permission of the copyright owner. Contact **CSIRO PUBLISHING** for all permission requests.

National Library of Australia Cataloguing-in-Publication entry

Australian standard for the hygienic production of pet meat.

ISBN 0 643 09349 4 (pdf.).

1. Pet food industry - Standards - Australia. I. Primary Industries Standing Committee. (Series : PISC report ; no.88).

664.66021894

Available from

CSIRO PUBLISHING
150 Oxford Street (PO Box 1139)
Collingwood VIC 3066
Australia

Telephone: +61 3 9662 7500
Fax: +61 3 9662 7555
Email: publishing.sales@csiro.au
Web site: www.publish.csiro.au

TABLE OF CONTENTS

| | | |
|------------|--|----|
| 1 | Scope and application of this Standard | 1 |
| 2 | Quality performance standards | 2 |
| 3 | Definitions | 3 |
| 4 | Approved arrangement | 7 |
| 5 | Sources and handling of pet meat raw material | 9 |
| 6 | Pet meat processing – construction, equipment and operational requirements | 10 |
| 6.1 | Site and services | 10 |
| 6.2 | Premises construction – general | 10 |
| 6.3 | Drainage and effluent | 11 |
| 6.4 | Equipment | 11 |
| 6.5 | Chillers and freezers | 12 |
| 6.6 | Loading areas | 13 |
| 6.7 | Transport vehicle wash areas | 13 |
| 6.8 | General operational hygiene requirements | 14 |
| 6.9 | Knackeries – additional requirements | 15 |
| 6.10 | Requirements for processing of fallen stock | 20 |
| 6.11 | Construction, equipment and maintenance of field depots | 20 |
| 6.12 | Operation of field depots | 21 |
| 6.13 | Harvesting and transport of wild animal carcasses | 22 |
| 6.14 | Inspection and handling of wild animal carcasses in pet meat processing establishments | 24 |
| 6.15 | Procedures for processing wild animal carcasses in pet meat processing establishments | 26 |
| 6.16 | Harvesting and field processing of carcasses | 26 |
| 6.17 | Transportation of pet meat | 27 |
| 7 | Product identification (staining) | 29 |
| 8 | Sale of pet meat – labelling | 30 |
| 9 | Identification, traceability and record keeping | 32 |
| 10 | References | 33 |
| 11 | Appendices | 34 |
| Appendix A | Post-mortem inspection procedures | 34 |
| Appendix B | Post-mortem observations and dispositions | 35 |

PREFACE

The Primary Industries Ministerial Council (PIMC) comprises the Australian Commonwealth, state and territory, and New Zealand ministers responsible for agriculture, soil, water and rural adjustment policy issues. The objective of PIMC is to develop integrated and sustainable agricultural land and water management policies, strategies and practices for the benefit of the community.

In March 1995, the Agriculture and Resource Management Council of Australia and New Zealand (replaced by PIMC) 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. Subsequently, as production of pet meat is often a secondary process to the production of meat for human consumption, it was deemed appropriate to consider the development of a national standard for the hygienic production of pet meat.

The decision was given effect by appointment of a Steering Group comprising chairpersons and chief executives of state and territory meat hygiene authorities, the Australian Quarantine and Inspection Service (AQIS), meat industry organisations, food safety technical advisers and the Australia New Zealand Food Authority (now Food Standards Australia New Zealand). This group was subsequently officially named the Meat Standards Committee (MSC).

MSC reports to the Food Regulation Ministerial Council (FRMC) on food (for human consumption) issues and PIMC on non-food issues such as pet meat.

The *Australian Veterinary Public Health Code of Practice for Production and Inspection of Chilled and Frozen Pet Food* was first endorsed by the Standing Committee on Agriculture in 1987. Subsequent revision and restructuring has refined the code into this Australian Standard. A Working Group, including broad industry representation, was formed to assist the MSC in the development of the Standard.

This publication has been approved as an Australian Standard on behalf of the Council of Standards Australia.

Other Standards in this series are:

Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption. AS 4465:2005

Australian Standard for the Hygienic Production of Crocodile Meat for Human Consumption. AS 4467:1998

Australian Standard for the Hygienic Production of Game Meat for Human Consumption. AS 4464:1997

Australian Standard for the Hygienic Production of Natural Casings for Human Consumption. AS 5011:2001

Australian Standard for the Hygienic Production of Rabbit Meat for Human Consumption. AS 4466:1997

Australian Standard for the Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption. AS 5010:2001

Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption. AS 4696:2002

Australian Standard for the Hygienic Rendering of Animal Products. AS 5008:2001/Amdt 1–2003

1. SCOPE AND APPLICATION OF THIS STANDARD

This Standard applies to the processing of all animals used in the production of pet meat.

The Standard applies to the production of fresh and frozen pet meat derived from animals slaughtered and processed at a processing establishment, as well as wild animals killed in their natural environment. It contains the minimum requirements for hygiene in harvesting, transportation, processing, identification, packaging and storage, to ensure a safe and acceptable product. Provision is also made in this Standard for the use of fallen stock.

The scope of the Standard is determined by risks related to the hygienic production of pet meat. Such risks are associated with:

- animal safety
- human safety
- product substitution.

Regulatory oversight by controlling authorities extends to control of such risks and therefore to the point of final packaging for retail sale.

The Standard recognises the need for appropriate consumer and operator education in the proper handling of pet meat to prevent contamination of foodstuffs for human consumption.

The Standard allows for the production of unstained fresh and frozen pet meat where the production is in accordance with the requirements of this Standard and approved by the relevant controlling authority.

Where used, additives (including preservatives) shall be applied at such levels that they do not cause adverse impact or undue risk to the well-being of pets.

Animals for pet meat shall be processed in accordance with this Standard and documented work instructions or an approved Hazard Analysis and Critical Control Point (HACCP) based program that consistently demonstrates equivalence with this Standard.

Where fallen stock is processed, such processing shall be in accordance with the approval of the relevant controlling authority and the requirements of this Standard. Fallen stock can only be processed with approval of the controlling authority and approved programs for fallen stock are required to incorporate the application of HACCP.

Operation under this Standard requires compliance with the relevant codes of practice for the welfare of animals. It also requires the relevant provisions of federal, state and territory wildlife protection legislation to be observed.

Whenever it appears in the contents of this Standard the word 'shall' is to be interpreted as meaning mandatory. Controlling authorities shall enforce compliance with the Standard.

This Standard applies as the *Australian Standard for the Hygienic Production of Pet Meat*.