



PRIMARY INDUSTRIES AND RESOURCES SA

Meat Hygiene Unit
GPO Box 1671, ADELAIDE, 5001
Phone 8207 7964
Fax 8207 7852

Re-Issued: 14th August 2002

KANGAROO FIELD PROCESSING OPERATIONS

Accreditation

All kangaroo field processors must be accredited with the Meat Hygiene Unit under the *Meat Hygiene Act 1994*.

When applying for accreditation with the Meat Hygiene Unit a copy of your TAFE certificate for the field processors course must be forwarded with the application. The applicant will also need to obtain a permit from the Department of Environment and Heritage to shoot kangaroos.

TAFE Field Processors Course

A requirement for accreditation with the Meat Hygiene Unit is that the applicant holds the appropriate qualifications. **Before an application for accreditation is approved the applicant must have successfully completed the Regency TAFE Field Processors course.**

While there is presently no requirement for people assisting accredited field processors to complete the TAFE course, it would be an advantage.

For more information on the Regency TAFE Field Processors course please contact Neville Thompson on 8348 2659 or mobile (0438) 83 0923.

Kangaroo Field Processors' Handbook

The Certificate of Accreditation lists compliance with the *South Australian Kangaroo Field Processors' Handbook* as a condition for the processing of kangaroos.

The Handbook forms the basis for the audit by the Minister's contract auditing agency, Food Safety Auditing Services Pty Ltd where knowledge, skills and monitoring records will be reviewed rather than simply viewing vehicle

standards. The process of auditing verifies the operator's appreciation and compliance with food safety principles.

The *South Australian Kangaroo Field Processors Handbook* is designed to assist you in complying with industry standards including implementation of your food safety program. Ideally, the Handbook should be readily accessible for easy reference (eg inside the glove compartment of your vehicle).

Transportation of Kangaroo Carcasses

All kangaroo carcasses being transported to a kangaroo processing works must be in accordance with both the *Australian Standard for Hygienic Production of Game Meat for Human Consumption* and the *Australian Standard for the Hygienic Production and Transportation of Meat Products for Human Consumption*.

You should be aware that refrigerated transport vehicles are not designed to reduce the temperature of the product during transport. Thus, if carcasses are loaded **hot** they will arrive at the processing plant **hot**.

The Australian Standard stipulates that when transporting kangaroo carcasses from field chillers the deep muscle temperature of the carcass must not be more than 7°C.

On post mortem observation at the processing plant, should any carcass not meet the required temperature (ie 7°C or less), the carcass shall be condemned as unfit for human consumption or pet food.

Field processors have a responsibility for ensuring that kangaroo carcasses remain in the field chiller for a sufficient time to allow the deep muscle temperature to reduce to 7°C or less prior to shipping to the processing plant.

To achieve the required temperature field processors need to consider the following –

- (a) not shooting the night preceding the load out from the field chiller;
- (b) leaving the previous night's kill until the next load out; or
- (c) returning carcasses to the chiller early, in sufficient time for the deep muscle temperature to reduce to 7°C prior to load out.

Equally, kangaroo processors are responsible for monitoring the temperature of the carcasses on arrival at the plant as part of the post mortem procedures outlined in their Quality Assurance program.

More information on any of the topics can be obtained by contacting the Senior Quality Officer, Peter Dean on 8207 7868 or mobile (0418) 82 8650.