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# ILLEGAL PROCESSING AND SALE OF MEAT

The *Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006* requires that all meat or meat products processed in South Australia comes from a works accredited by the Meat Hygiene Unit of the Department of Primary Industries and Resources.

This requirement applies to the killing or further processing of animals or birds where the meat is –

- (a) sold, or intended for sale
- (b) used, or intended for use, as food for paying guests
- (c) taken away, or intended to be taken away, from the premises

Clearly, primary producers may kill stock on their own property for the purpose of providing meat for themselves and their families living with them. However, the meat is not to leave the property.

Offences for operating illegally can attract fines of up to \$20,000.

Meat is a nutritious and highly palatable food if properly handled. However, if it is handled under unhygienic conditions it can be a source of severe food poisoning, even if it appears normal

To safeguard your health, make sure your meat is branded, processed by an accredited operator and bought from a recognised butcher. Branding signifies that the meat has been inspected and passed as fit for human consumption.

For further information please write to the Administrative Officer, Meat Hygiene Unit, GPO Box 1671, Adelaide, 5001, or by phone on 8207 7964. Alternatively, you can contact the Unit by email on [thomas.rob@saugov.sa.gov.au](mailto:thomas.rob@saugov.sa.gov.au)

