

Meat processing legislation and standards in South Australia

Biosecurity SA

A number of national standards apply to meat processing. These are recognised in South Australia under the *Primary Produce Food Safety Schemes) Act 2004* and its Regulations.

There are three main sectors in the meat industry,

1. Primary processing (the processing (killing) of animals for meat for human consumption, and by-products for pet food or other uses).
2. Further processing and
3. Value adding

Details about the legislation and standards that apply to each of these sectors are listed in the following pages. Many of the requirements are the same for each sector.

Primary Processing

Relevant Legislation and Standards	Summary of key requirements	Infrastructure requirements
<p>Food Standards Australia New Zealand Food Standards Code:</p> <ul style="list-style-type: none"> • Standard 1.2 Labelling and other information requirements • Standard 2.2.1 Meat and meat products • Standard 3.2.2 Food safety practices and general requirements • Standard 3.2.3 Food premises and equipment • Standard 4.2.3 Primary production and processing standard for meat <p>Food Act 2001</p> <ul style="list-style-type: none"> • Food Regulations 2017, Section 14 <p>Primary Produce (Food Safety Schemes) Act 2004</p> <ul style="list-style-type: none"> • <i>Primary Produce (Food Safety Schemes) (Meat) Regulations 2017</i> <p>Australian Meat Standards</p> <ul style="list-style-type: none"> • Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption 	<ul style="list-style-type: none"> • Accreditation & approved food safety arrangement • Documented system, including monitoring • Qualified Meat Inspector (ante & post mortem inspection) • Undercover yarding for stock to be killed • Chiller capacity for stock to be killed • Restraint & stunning equipment • Arrangements for holding suspect and diseased stock • Pest control • Construction standards that facilitate cleaning and sanitising • Microbiological testing program 	<ul style="list-style-type: none"> • Chiller with capacity to reduce carcasses to 7 degrees within 24 hours of stunning • Yarding for livestock • Drainage, waste treatment and disposal (solid and liquid) • Power • Potable water • Minimum 82 degree water for sterilisation • Rail height to keep carcasses off floor • Separation of dirty/ clean processes • National Livestock Identification System (NLIS) - hardware and software

Further Processing

Relevant Legislation and Standards	Summary of key requirements
<p>Food Standards Australia New Zealand Food Standards Code:</p> <ul style="list-style-type: none"> Standard 1.2 Labelling and other information requirements Standard 1.3.1 Food additives Standard 1.6.2 Processing requirements for meat (game meat and fermented meat products) Standard 2.2.1 Meat and meat products Standard 3.2.2 Food safety practices and general requirements Standard 3.2.3 Food premises and equipment Standard 4.2.3 Primary production and processing standard for meat <p>Food Act 2001</p> <p>Primary Produce (Food Safety Schemes) Act 2004</p> <ul style="list-style-type: none"> Primary Produce (Food Safety Schemes)(Meat) Regulations 2017 <p>Australian Meat Standards</p> <ul style="list-style-type: none"> Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption 	<ul style="list-style-type: none"> Accreditation & approved food safety arrangement Skills & knowledge Documented system, including monitoring Pest control Recall procedure Traceability Microbiological testing program Infrastructure Construction standards that facilitate cleaning and sanitising Temperature controlled processing environment of $\leq 10^{\circ}\text{C}$ Chiller with capacity to cool & maintain meat at 5°C Waste treatment and disposal (solid and liquid) Power Potable water Drainage

Value Adding

Relevant Legislation and Standards	Summary of key requirements	Infrastructure requirements
<p>Food Standards Australia New Zealand Food Standards Code:</p> <ul style="list-style-type: none"> Standard 1.2 Labelling and other information requirements Standard 1.3.1 Food additives Standard 1.6.1 Microbiological limits in food Standard 1.6.2 Processing requirements for meat (game meat and fermented meat products) Standard 2.2.1 Meat and meat products Standard 3.2.2 Food safety practices and general requirements Standard 3.2.3 Food premises and equipment Standard 4.2.3 Primary production and processing standard for meat <p>Food Act 2001</p> <p>Primary Produce (Food Safety Schemes) Act 2004</p> <ul style="list-style-type: none"> Primary Produce (Food Safety Schemes)(Meat) Regulations 2017 <p>Australian Meat Standards</p> <ul style="list-style-type: none"> Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption Codes and guidelines Guidelines for the safe manufacture of smallgoods Compendium of Microbiological Criteria for Food Guidelines for the management of Listeria 	<ul style="list-style-type: none"> Accreditation & approved food safety arrangement Skills & knowledge – via Registered Training Organisation (RTO) Documented system, including monitoring Pest control Validation program Recall procedure Traceability Microbiological testing program 	<ul style="list-style-type: none"> Construction standards that facilitate cleaning and sanitising Separation of raw/ Ready to eat(RTE) processes Controlled separate environment for production of ready-to-eat products, which may require controls on temperature, humidity & air-flow Chiller with capacity to cool & maintain meat at 5°C Drainage, waste treatment and disposal (solid and liquid) Power Potable water