

Queensland



Subordinate Legislation 2002 No. 353

Food Production (Safety) Act 2000

**FOOD PRODUCTION (SAFETY) REGULATION
2002**

TABLE OF PROVISIONS

| Section | | Page |
|---|--|------|
| CHAPTER 1—PRELIMINARY | | |
| 1 | Short title | 8 |
| 2 | Commencement | 8 |
| 3 | Dictionary | 8 |
| CHAPTER 2—FOOD SAFETY SCHEMES | | |
| PART 1—STANDARDS FOR FOOD SAFETY SCHEMES | | |
| 4 | Compulsory standard and advisory standard | 8 |
| 5 | Complying with compulsory standard | 9 |
| 6 | Complying with advisory standard | 9 |
| 7 | Inconsistency between regulation and standards | 9 |
| PART 2—FOOD SAFETY PROGRAMS | | |
| <i>Division 1—Preliminary</i> | | |
| 8 | Definitions for pt 2 | 10 |
| <i>Division 2—Preparation and maintenance of programs</i> | | |
| 9 | Preparation of program | 10 |
| 10 | Maintenance of program | 11 |
| <i>Division 3—Other information contained in programs</i> | | |
| 11 | Application of div 3 | 11 |
| 12 | Risk assessment | 11 |
| 13 | Systems for verifying compliance with program | 12 |

| | | |
|----|---|----|
| 14 | Corrective action | 12 |
| 15 | Validation of control measures | 12 |
| | <i>Division 4—Record keeping</i> | |
| 16 | Record keeping requirements | 13 |
| | <i>Division 5—Amendment of programs</i> | |
| | <i>Subdivision 1—Amendment by Safe Food</i> | |
| 17 | Power to amend | 15 |
| 18 | Notice of proposed amendment | 15 |
| 19 | Decision on proposed amendment | 16 |
| 20 | Holder’s obligation to make decided amendment | 16 |
| | <i>Subdivision 2—Amendment by holder</i> | |
| 21 | When holder may amend | 16 |
| 22 | Applying for approval | 17 |
| 23 | Deciding application | 17 |
| | PART 3—ACCREDITATION, FEES AND AUDITORS | |
| 24 | Accreditation—Act, s 40(1)(b) | 17 |
| 25 | Accreditation period—Act, s 50(4) | 18 |
| 26 | Fees for accreditation and approval as auditor | 18 |
| 27 | Fees for accreditation | 18 |
| 28 | Fees for approval as auditor | 18 |
| 29 | Payment of renewal fee | 19 |
| 30 | Deciding application for approval as auditor | 19 |
| | PART 4—FOOD SAFETY REQUIREMENTS | |
| | <i>Division 1—Preliminary</i> | |
| 31 | Application of pt 4 | 20 |
| | <i>Division 2—General food safety requirements</i> | |
| 32 | Skills and knowledge for persons processing primary produce | 20 |
| 33 | Transporting primary produce | 21 |
| 34 | Water supply | 22 |
| 35 | Waste disposal at premises | 22 |
| 36 | Restrictions on animals at premises and in vehicles | 22 |

***Division 3—Health and hygiene of persons, and premises,
vehicles and equipment***

| | | |
|----|---|----|
| 37 | Application of div 3 | 23 |
| 38 | Health and hygiene requirements | 23 |
| 39 | Design, construction and maintenance of premises and vehicles | 24 |
| 40 | Design, construction and maintenance of equipment | 25 |

PART 5—AUDITING

Division 1—General auditing requirements

| | | |
|----|-----------------------------------|----|
| 41 | Audits of program | 26 |
| 42 | Cooperating with auditor. | 26 |

***Division 2—Risk categories and minor, major and
critical nonconformances***

| | | |
|----|---|----|
| 43 | Frequency of audits for risk category | 26 |
| 44 | Minor, major and critical nonconformances | 27 |

Division 3—Audits for grants and renewals of accreditation

| | | |
|----|---|----|
| 45 | Audits for grant of accreditation—low risk. | 27 |
| 46 | Audits for grant of accreditation—medium risk | 28 |
| 47 | Audits for grant of accreditation—high risk | 28 |
| 48 | Audits for renewal of accreditation—low risk | 29 |
| 49 | Audits for renewal of accreditation—medium risk | 29 |
| 50 | Audits for renewal of accreditation—high risk. | 30 |

Division 4—Audits after minor, major and critical nonconformances

| | | |
|----|---|----|
| 51 | Identification of minor or major nonconformance | 30 |
| 52 | Identification of critical nonconformance | 31 |

Division 5—Other audits

| | | |
|----|------------------------|----|
| 53 | Check audits | 32 |
|----|------------------------|----|

PART 6—GENERAL PROVISION

| | | |
|----|---------------------------------------|----|
| 54 | Review of food safety scheme. | 33 |
|----|---------------------------------------|----|

CHAPTER 3—DAIRY SCHEME

PART 1—CONTENTS OF DAIRY SCHEME

| | | |
|----|---|----|
| 55 | Dairy scheme applies for dairy produce | 33 |
| 56 | Meaning of “dairy produce”—Act, s 8 | 33 |
| 57 | Production of dairy produce for which dairy scheme applies. | 34 |

PART 2—FOOD SAFETY REQUIREMENTS*Division 1—Preliminary*

| | | |
|----|------------------------------|----|
| 58 | Application of pt 2. | 35 |
|----|------------------------------|----|

*Division 2—Dairy produce at dairies**Subdivision 1—Preliminary*

| | | |
|----|-------------------------------|----|
| 59 | Application of div 2. | 36 |
|----|-------------------------------|----|

Subdivision 2—All dairy produce

| | | |
|----|---|----|
| 60 | Animals to be milked must be free of disease. | 36 |
| 61 | Stock food for consumption by animals to be milked. | 37 |
| 62 | Milk supplied must be free of chemical contaminants | 37 |
| 63 | Production and storage of milk | 38 |
| 64 | Temperature control for stored milk | 38 |
| 65 | Health and hygiene requirements | 39 |

Subdivision 3—Dairy produce other than unpasteurised goat milk

| | | |
|----|---|----|
| 66 | Design, construction and maintenance of dairy and equipment | 39 |
|----|---|----|

Division 3—Processing dairy produce at depots or factories

| | | |
|----|--|----|
| 67 | Application of div 3. | 40 |
| 68 | Receiving dairy produce for processing | 40 |
| 69 | Processing requirements | 40 |
| 70 | Storing dairy produce | 41 |
| 71 | Minimum standard for dairy produce for human consumption | 41 |
| 72 | Supplying dairy produce | 42 |
| 73 | Testing after processing. | 42 |

PART 3—GOAT MILK*Division 1—Production of unpasteurised goat milk*

| | | |
|----|---|----|
| 74 | Application of pt 3. | 42 |
| 75 | Aspects of production of goat milk for which pt 3 applies | 42 |

Division 2—Application of dairy scheme

| | | |
|----|--------------------------------------|----|
| 76 | Complying with dairy scheme. | 43 |
|----|--------------------------------------|----|

Division 3—Food safety requirements

| | | |
|----|---|----|
| 77 | General requirements for production of goat milk | 43 |
| 78 | Design, construction and maintenance of dairy and equipment | 44 |

| | | |
|----|--|----|
| 79 | Supply of goat milk for human consumption | 44 |
| | <i>Division 4—Testing and product recall</i> | |
| 80 | Standard for testing and frequency of testing | 44 |
| 81 | Conducting tests | 44 |
| 82 | Test results sent to Safe Food | 45 |
| 83 | Safe Food conducts random checks | 45 |
| 84 | Product recall. | 45 |
| | <i>Division 5—Labelling</i> | |
| 85 | Labelling goat milk | 45 |
| | <i>Division 6—Auditing requirements</i> | |
| 86 | Safe Food must conduct audits | 46 |
| | PART 4—LABELLING PET FOOD | |
| 87 | Labelling requirements for pet food | 46 |
| | CHAPTER 4—MEAT SCHEME | |
| | PART 1—CONTENTS OF MEAT SCHEME | |
| 88 | Meat scheme applies for meat and meat products. | 47 |
| 89 | Production of meat and meat products for which meat scheme applies | 47 |
| | PART 2—FOOD SAFETY REQUIREMENTS | |
| | <i>Division 1—Preliminary</i> | |
| 90 | Application of pt 2. | 48 |
| | <i>Division 2—Rearing, capturing and killing animals for meat</i> | |
| 91 | Animal to be killed must come from place free of chemical contaminants . | 48 |
| 92 | System for rearing animals at place of production | 49 |
| 93 | System for identifying place of capture of wild animals. | 49 |
| 94 | Identifying source of animal | 49 |
| 95 | Animal appropriate for producing meat | 50 |
| 96 | Adequate lighting at place where wild animal killed | 50 |
| | <i>Division 3—Carcasses</i> | |
| | <i>Subdivision 1—Handling carcasses and post mortem dispositions</i> | |
| 97 | Before post mortem disposition | 50 |
| 98 | Handling and dressing animal. | 51 |
| 99 | Meat from carcass | 51 |

| | | |
|-----|---|----|
| 100 | Receiving field dressed animal and carcass. | 51 |
| 101 | Performing post mortem disposition | 51 |
| 102 | Meat for animal consumption | 52 |
| | <i>Subdivision 2—Chilling, staining and temperature controls for animals and carcasses</i> | |
| 103 | Chilling carcass of animal killed at abattoir | 52 |
| 104 | Chilling animal killed in the wild | 53 |
| 105 | Receiving animal killed in the wild. | 53 |
| 106 | Staining meat for animal consumption | 53 |
| 107 | Maintaining temperature of carcass | 54 |
| | <i>Division 4—Further processing</i> | |
| | <i>Subdivision 1—Meat and meat products for human and animal consumption</i> | |
| 108 | Further processing of meat and pet meat. | 54 |
| | <i>Subdivision 2—Meat and smallgoods for human consumption</i> | |
| 109 | Application of sdiv 2 | 54 |
| 110 | Receiving contaminated meat, smallgoods and ingredients | 54 |
| 111 | Identifying and separating meat not for human consumption. | 55 |
| 112 | Ingredients used for processing meat and smallgoods | 55 |
| 113 | Hazardous material | 56 |
| 114 | Contamination of meat and smallgoods | 56 |
| 115 | Contamination of smallgoods by meat | 56 |
| | <i>Subdivision 3—Pet meat, pet meat products and rendered products for animal consumption</i> | |
| 116 | Application of sdiv 3 | 56 |
| 117 | Receiving contaminated pet meat, pet meat products and ingredients | 57 |
| 118 | Identifying and separating meat for animal consumption and unacceptable meat | 57 |
| 119 | Ingredients used for processing pet meat | 58 |
| 120 | Hazardous material | 58 |
| 121 | Rendering | 58 |
| 122 | Contamination of pet meat, pet meat products and rendered products | 59 |
| 123 | Contamination of pet meat product by pet meat | 59 |
| 124 | Contamination of rendered product. | 59 |

| | |
|--|---|
| <i>Division 5—Packaging, identifying, storing, handling and displaying meat and meat products</i> | |
| 125 | Packaging and prepackaging meat and meat products 59 |
| 126 | Storing, handling and displaying meat and meat products 60 |
| 127 | Identifying and labelling meat and meat products for transportation 60 |
| <i>Division 6—Records and prepackaging</i> | |
| <i>Subdivision 1—Meat and meat products for human and animal consumption</i> | |
| 128 | Records to be kept about animals killed for meat 61 |
| <i>Subdivision 2—Meat and smallgoods for human consumption</i> | |
| 129 | Records to be kept about meat and smallgoods 61 |
| 130 | Labelling meat and smallgoods. 62 |
| <i>Subdivision 3—Pet meat, pet meat products and rendered products for animal consumption</i> | |
| 131 | Records to be kept about pet meat, pet meat products and rendered products 63 |
| 132 | Labelling pet meat and pet meat products. 64 |
| 133 | Labelling rendered products 64 |
| PART 3—ACCREDITATION FOR PERSONS FROM ANOTHER STATE | |
| 134 | When person from another State taken to hold accreditation 65 |
| SCHEDULE 1 66 | |
| FEES | |
| SCHEDULE 2 67 | |
| STANDARDS FOR DAIRY SCHEME | |
| SCHEDULE 3 71 | |
| RISK CATEGORIES FOR DAIRY SCHEME | |
| SCHEDULE 4 72 | |
| STANDARDS FOR MEAT SCHEME | |
| SCHEDULE 5 79 | |
| RISK CATEGORIES FOR MEAT SCHEME | |
| SCHEDULE 6 80 | |
| DICTIONARY | |

CHAPTER 1—PRELIMINARY

1 Short title

This regulation may be cited as the *Food Production (Safety) Regulation 2002*.

2 Commencement

This regulation commences on 1 January 2003.

3 Dictionary

The dictionary in schedule 6 defines particular words used in this regulation.

CHAPTER 2—FOOD SAFETY SCHEMES

PART 1—STANDARDS FOR FOOD SAFETY SCHEMES

4 Compulsory standard and advisory standard

(1) A “**compulsory standard**” mentioned in—

- (a) for the dairy scheme—schedule 2, part 1, column 2 is the standard for a requirement mentioned in column 1 of the schedule opposite the requirement; or
- (b) for the meat scheme—schedule 4, part 1, column 2 is the standard for a requirement mentioned in column 1 of the schedule opposite the requirement.

(2) An “**advisory standard**” mentioned in—

- (a) for the dairy scheme—schedule 2, part 2, column 2 is the standard for a requirement mentioned in column 1 of the schedule opposite the requirement; or

- (b) for the meat scheme—schedule 4, part 2, column 2 is the standard for a requirement mentioned in column 1 of the schedule opposite the requirement.

5 Complying with compulsory standard

If a compulsory standard states—

- (a) a requirement for a provision of a food safety scheme, a program complies with the scheme for the requirement only by complying with the requirement in the standard; or
- (b) a way of preventing or managing exposure to a risk for a requirement in a food safety scheme, a program complies with the scheme for the requirement only by adopting and following a stated way in the standard.

6 Complying with advisory standard

If an advisory standard states a way of preventing or managing exposure to a risk for a requirement in a food safety scheme, a program complies with the scheme for the requirement only by adopting and following—

- (a) a stated way in the standard for the requirement; or
- (b) another way for the requirement that gives the same or a higher level of protection against the risk.

7 Inconsistency between regulation and standards

To the extent a compulsory standard or advisory standard is inconsistent with this regulation, the regulation prevails.

PART 2—FOOD SAFETY PROGRAMS

Division 1—Preliminary

8 Definitions for pt 2

In this part—

“control measure”, means any action or activity that can be used—

- (a) to prevent or eliminate a food safety hazard; or
- (b) to reduce a food safety hazard to an acceptable level of risk.

“critical control point”, for processing of primary produce, means a step during the processing that is stated in an accreditation holder’s program and at which it is essential to apply a control measure.

“operational performance” includes checking each critical control point is appropriate for a control measure.

“validation” means—

- (a) confirming a control measure for a critical control point or process is effective to minimise a food safety hazard; and
- (b) providing objective evidence to prove the control measure is operating within the specifications stated in the program.

Division 2—Preparation and maintenance of programs

9 Preparation of program

(1) This section applies to an applicant for a grant or renewal of an accreditation under a food safety scheme.

(2) The applicant must prepare a food safety program (a **“program”**) for each aspect of the activities carried out, or proposed to be carried out, by the applicant in connection with the production of primary produce for which—

- (a) the scheme applies; and
- (b) the applicant is applying for accreditation.

(3) Without limiting subsection (2), the program must state, in addition to the requirements in section 41(2)¹ of the Act, how the applicant will comply with each food safety requirement applying to the applicant's activities for the scheme.

10 Maintenance of program

(1) An accreditation holder is the person who must maintain the holder's approved program under a food safety scheme.

(2) The holder must comply with the program.

Maximum penalty for subsection (2)—50 penalty units.

Division 3—Other information contained in programs

11 Application of div 3

This division prescribes, under section 41(2)(f)² of the Act, other information to be contained in an applicant's or accreditation holder's program.

12 Risk assessment

(1) This section applies for significant food safety hazards associated with the production of primary produce identified in the program.

(2) The program must, for each hazard—

- (a) give details of an assessment of the risks associated with the hazard (a “**risk assessment**”); and
- (b) identify each critical control point.

(3) For subsection (2)(a), the program must, for the risk assessment, state—

- (a) each method considered to control the risks associated with the hazard to achieve an acceptable level of risk; and
- (b) the control measures.

1 Section 41 (Food safety programs) of the Act

2 Section 41 (Food safety programs) of the Act

13 Systems for verifying compliance with program

(1) The program must contain systems to—

- (a) monitor and evaluate the holder's operational performance; and
- (b) verify the performance complies with the program.

(2) For subsection (1), the systems include the methods, procedures, tests, monitoring and other evaluations the holder will use for checking the holder's performance against the program.

(3) Each system must—

- (a) be adequately documented in the program; and
- (b) function as documented; and
- (c) be appropriate for its objectives; and
- (d) provide for controls to minimise the risks associated with the holder's operations.

14 Corrective action

The program must state—

- (a) details of corrective action taken by the holder if the holder's performance does not comply with the program; and
- (b) the steps taken by the holder to assess whether the corrective action has been effective.

15 Validation of control measures

(1) This section applies for—

- (a) the treatment of primary produce to destroy, reduce or control food safety hazards; and
- (b) other processing of primary produce if time and temperature controls are part of the processing.

Example for paragraph (b) of other processing—

1. Heat treatment.
2. Canning.

(2) The program must provide validation of a control measure at—

- (a) each critical control point; and

- (b) any other appropriate interval or stage of a treatment or other process.

Example—

For heating or a cooking process, the program must show the control measures implemented can ensure pathogens in primary produce are at a level that do not make the product unacceptable.

(3) However, the program is not required to provide validation of a control measure if—

- (a) the control measure is contained in a compulsory standard; or
(b) the holder's program is adopting or following a stated way in an advisory standard for the control measure.

Division 4—Record keeping

16 Record keeping requirements

(1) An accreditation holder under a food safety scheme must, unless the holder has a reasonable excuse, keep records for the holder's business that comply with subsections (2) to (6) and—

- (a) for the dairy scheme—sections 60 to 62 and 68;³ or
(b) for the meat scheme—sections 94, 128, 129 and 131.⁴

Maximum penalty—20 penalty units.

(2) The records must demonstrate the holder has complied with the scheme and the holder's program.

(3) The records include—

- (a) a record made by the holder for the business; and
(b) a record in the holder's possession.

3 Sections 60 (Animals to be milked must be free of disease), 61 (Stock food for consumption by animals to be milked), 62 (Milk supplied must be free of chemical contaminants) and 68 (Receiving dairy produce for processing)

4 Sections 94 (Identifying source of animal), 128 (Records to be kept about animals killed for meat), 129 (Records to be kept about meat and smallgoods) and 131 (Records to be kept about pet meat, pet meat products and rendered products)

Example for paragraph (b)—

A document recording the results of a pest inspection.

(4) The records must be kept in a way that—

- (a) correctly records and explains the holder's activities and transactions; and
- (b) enables its records to be properly and conveniently audited under part 5.⁵

(5) There must be enough records to allow the chief executive to—

- (a) monitor the holder's compliance with the scheme and the holder's program; and
- (b) trace from them the stages that apply to the holder's program.

Examples for paragraph (b) of stages in a program—

- 1. Supplying an animal to a dairy for milking.
- 2. Supplying milk to a factory for processing.
- 3. Supplying processed dairy produce to a wholesaler.
- 4. Supplying an animal for killing.
- 5. Supplying meat or smallgoods for processing.

(6) The records for primary produce must be kept for the greater of the following—

- (a) the end of the use-by date on the produce;
- (b) the completion of the compliance audit after the produce is processed;
- (c) 6 months after the record is made.

Division 5—Amendment of programs

Subdivision 1—Amendment by Safe Food

17 Power to amend

Safe Food may, by complying with this subdivision, amend an accreditation holder's approved program if it believes the amendment is reasonably necessary or desirable to ensure the program complies with the relevant food safety scheme.⁶

18 Notice of proposed amendment

(1) Safe Food must give the holder a written notice requiring the holder to amend the holder's approved program.

(2) The notice must state the following—

- (a) the proposed amendment;
- (b) the grounds for the proposed amendment;
- (c) the facts and circumstances forming the basis for the grounds;
- (d) the period within which the amendment must be made (the “**amendment period**”);
- (e) that representations may be made about the notice;
- (f) how the representations may be made;
- (g) where the representations may be made or sent;
- (h) a period (the “**show cause period**”) for making the representations or a period within which the representations must be made.

(3) The show cause period for making representations must end at least 14 days after the notice is given.

(4) The amendment period must end at least 28 days after the notice is given.

⁶ See section 51 (Amendment—grounds) of the Act.

19 Decision on proposed amendment

(1) If the holder makes representations within the show cause period, Safe Food must—

- (a) consider the representations; and
- (b) decide if the proposed amendment should be made; and
- (c) notify the holder of its decisions and the reasons for its decision.

(2) If Safe Food decides the amendment must be made, the notice must state the period within which the amendment must be made.

(3) The stated period must end at least 14 days after the notice is given.

20 Holder's obligation to make decided amendment

(1) The holder must comply with—

- (a) if the holder does not make any representations to Safe Food within the show cause period—the notice given under section 18; or
- (b) if the holder makes representations to Safe Food and Safe Food notifies the holder that the amendment must be made—the notice given under section 19(1)(c).

Maximum penalty—20 penalty units.

(2) The holder's program, as amended, becomes the approved program for the accreditation.

Subdivision 2—Amendment by holder

21 When holder may amend

(1) An accreditation holder may amend the holder's approved program without notice to Safe Food if the amendment does not amend any of the following (a "**significant food safety matter**")—

- (a) a critical control point in the program; or
- (b) how often the program is reviewed by the holder.

(2) An accreditation holder may amend the holder's approved program to amend a significant food safety matter only if Safe Food has approved the amendment.

(3) A purported amendment made in contravention of subsection (2) is of no effect.⁷

22 Applying for approval

(1) A holder may apply in writing to Safe Food for approval to amend a significant food safety matter.

(2) The application must state the following—

- (a) the proposed amendment;
- (b) the reason for the amendment;
- (c) the proposed date by which the amendment is to be made.

23 Deciding application

(1) If Safe Food approves the amendment—

- (a) Safe Food must give the holder written notice of the approval within 28 days after Safe Food receives the application; and
- (b) the holder's program, as amended, becomes the approved program for the accreditation.

(2) If Safe Food does not approve the amendment, Safe Food must, within 28 days after Safe Food receives the application, give the holder written notice stating the decision and the reasons for it.

PART 3—ACCREDITATION, FEES AND AUDITORS

24 Accreditation—Act, s 40(1)(b)

For section 40(1)(b)⁸ of the Act, a person who has the management and control of a business that engages in the production of primary produce under a food safety scheme is the person who must be accredited under the scheme and comply with the scheme.

⁷ See also section 10(2) (Maintenance of program).

⁸ Section 40 (Contents of food safety schemes) of the Act

25 Accreditation period—Act, s 50(4)

(1) For section 50(4)⁹ of the Act, the prescribed period for accreditation is 1 year.

(2) However, Safe Food may grant or renew an accreditation for less than 1 year.

26 Fees for accreditation and approval as auditor

(1) The fees payable under the Act are in schedule 1.

(2) An application fee paid is not refundable.

27 Fees for accreditation

(1) For section 44(2)(b)(i)¹⁰ of the Act, the prescribed fee is—

(a) for a grant of an accreditation, the total of the following—

(i) the application fee under schedule 1;

(ii) the relevant accreditation fee under schedule 1; or

(b) for a renewal of an accreditation, the relevant accreditation fee under schedule 1.

(2) However, if Safe Food grants or renews an accreditation for less than 1 year, the accreditation fee must be worked out proportionately.

(3) Also, if Safe Food imposes a condition on the accreditation that the holder pays the relevant accreditation fee under schedule 1 in instalments, Safe Food may waive the accreditation fee mentioned in subsection (1)(a)(ii) or (b).

28 Fees for approval as auditor

For section 60(2)(b)¹¹ of the Act, the prescribed fee is—

(a) for an approval as an auditor, the total of the following—

(i) the application fee under schedule 1;

9 Section 50 (Conditions of accreditations) of the Act

10 Section 44 (Application for grant or renewal of accreditations) of the Act

11 Section 60 (Applications for approval as auditor) of the Act

- (ii) the approval as auditor fee under schedule 1; or
- (b) for a renewal of an approval as an auditor, the approval as auditor fee under schedule 1.

29 Payment of renewal fee

(1) The renewal fee for an approval as an auditor is payable yearly in advance.

(2) The renewal fee for an accreditation is payable yearly in advance unless Safe Food imposes a condition on the accreditation under section 27(3).

(3) If an applicant for a renewal of an accreditation does not pay the renewal fee, the applicant's current accreditation ends at the end of the period for which Safe Food previously granted or renewed the accreditation.

30 Deciding application for approval as auditor

In deciding whether an applicant for an approval as an auditor has the necessary expertise or experience to carry out the functions of an auditor, Safe Food must consider each of the following things—

- (a) whether or not the applicant has qualifications in auditing food safety matters related to the production of primary produce;
- (b) the applicant's expertise or experience in the activities connected with the aspects of production of primary produce under a food safety scheme;
- (c) if a department or recognised accreditation body has approved the applicant as an auditor in the field of food safety—the approval.

PART 4—FOOD SAFETY REQUIREMENTS

Division 1—Preliminary

31 Application of pt 4

(1) This part applies for food safety requirements for a food safety scheme.

(2) Other food safety requirements for each food safety scheme are mentioned in the relevant chapter for the scheme.¹²

Division 2—General food safety requirements

32 Skills and knowledge for persons processing primary produce

(1) An accreditation holder who processes primary produce must ensure all persons involved in the processing have the appropriate skills and knowledge to ensure the produce is acceptable.

Maximum penalty—20 penalty units.

(2) The holder complies with subsection (1) only if the holder—

- (a) makes and implements guidelines for training in the holder's program;¹³ and
- (b) takes reasonable steps to ensure the persons involved in the processing comply with the guidelines.

12 For the dairy scheme, see chapter 3 (Dairy scheme), part 2 (Food safety requirements) and part 3 (Goat milk), division 3 (Food safety requirements). For the meat scheme, see chapter 4 (Meat scheme), part 2 (Food safety requirements).

13 See the advisory standard in—

- (a) for the dairy scheme—schedule 2, part 2 for the requirement; or
- (b) for the meat scheme—schedule 4, part 2 for the requirement.

33 Transporting primary produce

(1) An accreditation holder who uses a vehicle to transport primary produce must comply with subsections (2) to (4) for the transportation of the produce.¹⁴

Maximum penalty—20 penalty units.

(2) The produce must be maintained under conditions that ensures the produce is acceptable.

(3) Without limiting subsection (2), the conditions under which the produce is transported must include time and temperature controls to prevent, reduce or control pathogenic growth.

(4) The part of the vehicle containing the produce must be designed and constructed from materials that—

- (a) prevent contamination of the produce; and
- (b) are capable of being easily and effectively cleaned; and
- (c) prevent foreign substances, including pests and vermin, entering the vehicle.

(5) Also, the holder must ensure the part of the vehicle containing the produce is maintained and cleaned in a sanitary way.¹⁵

Maximum penalty—20 penalty units.

(6) If a person transporting primary produce for an accreditation holder becomes aware or reasonably believes the produce has been exposed to conditions that may have affected the acceptability of the produce, the person must immediately notify the holder, unless the person has a reasonable excuse.

Maximum penalty—20 penalty units.

14 See the advisory standard in—

- (a) for the dairy scheme—schedule 2, part 2 for the requirement; or
- (b) for the meat scheme—schedule 4, part 2 for the requirement.

15 See the compulsory standard in—

- (a) for the dairy scheme—schedule 2, part 1 for the requirement; or
- (b) for the meat scheme—schedule 4, part 1 for the requirement.

34 Water supply

An accreditation holder who uses a water supply to process primary produce may use the water supply only if—

- (a) the water is of potable quality; or
- (b) the holder demonstrates in the holder's program that the use of the water will not make the produce unacceptable.¹⁶

Maximum penalty—20 penalty units.

35 Waste disposal at premises

(1) An accreditation holder who processes primary produce at premises must store, handle, or dispose of waste in a way that will not make the produce unacceptable.¹⁷

Maximum penalty—20 penalty units.

(2) Without limiting subsection (1)—

- (a) solid and liquid waste produced by the processing of the produce must be contained and removed to a waste disposal system; and
- (b) the ventilation system must be adequate to remove from the premises fumes and other gaseous waste produced by the processing.

36 Restrictions on animals at premises and in vehicles

(1) An accreditation holder who processes primary produce at premises or uses a vehicle for the processing may allow an animal on the premises or in the vehicle only if the animal is—

- (a) an animal to be slaughtered at the premises or in the vehicle; or
- (b) an assistance animal; or
- (c) a work animal.

16 See the compulsory standard in—

- (a) for the dairy scheme—schedule 2, part 1 for the requirement; or
- (b) for the meat scheme—schedule 4, part 1 for the requirement.

17 For the meat scheme, see the advisory standard in schedule 4, part 2 for the requirement.

Maximum penalty—20 penalty units.

(2) However, the holder must not allow an assistance animal or work animal on the part of the premises or in the part of the vehicle where the processing is carried out.

Maximum penalty—20 penalty units.

(3) In this section—

“**work animal**” means—

- (a) an animal, including, for example, a leader animal, horse or dog, used, or to be used—
 - (i) to help in moving or handling animals to be killed for meat; or
 - (ii) for an animal killed in the wild—to find the animal; or
- (b) a dog used, or to be used, for security.

***Division 3—Health and hygiene of persons, and premises,
vehicles and equipment***

37 Application of div 3

This division does not apply to an accreditation holder who produces milk from an animal at a dairy.¹⁸

38 Health and hygiene requirements

(1) An accreditation holder processing primary produce at premises must ensure all persons processing the produce at the premises maintain a high level of health and hygiene practices to prevent contamination of the produce.¹⁹

Maximum penalty—20 penalty units.

18 See section 65 (Health and hygiene requirements), 66 (Design, construction and maintenance of dairy and equipment) and 78 (Design, construction and maintenance of dairy and equipment).

19 See the compulsory standard in—

- (a) for the dairy scheme—schedule 2, part 1 for the requirement; or
- (b) for the meat scheme—schedule 4, part 1 for the requirement.

(2) Measures a holder must take under subsection (1) include—

- (a) providing adequate health and hygiene facilities at the premises and ensuring their appropriate use by the persons processing the produce; and
- (b) establishing and maintaining appropriate procedures and practices for health and hygiene.

39 Design, construction and maintenance of premises and vehicles

(1) This section applies to an accreditation holder who—

- (a) processes primary produce at premises; or
- (b) uses a vehicle for processing primary produce.

(2) The holder must ensure the premises or vehicle is designed and constructed so that the premises or part of the vehicle containing the produce—

- (a) provides enough space for the activities and equipment used for the processing; and
- (b) provides adequate natural or artificial lighting for each of the processing activities carried on at the premises or in the vehicle; and
- (c) provides adequate ventilation to remove heat and steam and to control condensation and humidity; and
- (d) allows for a person handling the produce to maintain a high level of health and hygiene practices; and
- (e) is capable of being effectively cleaned and sanitised; and
- (f) excludes dust, dirt, fumes, smoke (other than smoke from a smoking process) and other contaminants; and
- (g) prevents the entry and harbouring of pests.²⁰

Maximum penalty—20 penalty units.

²⁰ See the advisory standard in—

- (a) for the dairy scheme—schedule 2, part 2 for the requirement; or
- (b) for the meat scheme—schedule 4, part 2 for the requirement.

(3) Also, the holder must ensure the premises or part of the vehicle containing the produce is maintained and cleaned in a sanitary way.²¹

Maximum penalty—20 penalty units.

40 Design, construction and maintenance of equipment

(1) An accreditation holder who processes primary produce must ensure the equipment used for the processing is designed and constructed so that the equipment is—

- (a) suitable for the equipment's intended use; and
- (b) capable of being effectively cleaned and sanitised; and
- (c) made of material that does not contaminate food.²²

Maximum penalty—20 penalty units.

(2) Also, the holder must ensure the equipment is maintained and cleaned in a sanitary way.²³

Maximum penalty—20 penalty units.

21 See the compulsory standard in—

- (a) for the dairy scheme—schedule 2, part 1 for the requirement; or
- (b) for the meat scheme—schedule 4, part 1 for the requirement.

22 See the advisory standard in—

- (a) for the dairy scheme—schedule 2, part 2 for the requirement; or
- (b) for the meat scheme—schedule 4, part 2 for the requirement.

23 See the compulsory standard in—

- (a) for the dairy scheme—schedule 2, part 1 for the requirement; or
- (b) for the meat scheme—schedule 4, part 1 for the requirement.

PART 5—AUDITING

Division 1—General auditing requirements

41 Audits of program

An accreditation holder must cause to be conducted the audits required under a food safety scheme.²⁴

Maximum penalty—20 penalty units.

42 Cooperating with auditor

A person who is audited must assist in the audit and cooperate with the auditor conducting the audit under a food safety scheme.

Maximum penalty—20 penalty units.

Division 2—Risk categories and minor, major and critical nonconformances

43 Frequency of audits for risk category

(1) The “**risk category**” for the processing of primary produce is decided by the potential public health risk associated with the processing.

(2) The risk category applying to the activities carried out, or proposed to be carried out, by a person for the processing of primary produce decides the frequency of audits under the Act.

(3) The activities classified as “**low risk**” are mentioned—

(a) for the dairy scheme—in schedule 3, part 1; and

(b) for the meat scheme—in schedule 5, part 1.

(4) The activities classified as “**medium risk**” for the meat scheme are mentioned in schedule 5, part 2.

(5) The activities classified as “**high risk**” are mentioned—

²⁴ See section 86 (Safe Food must conduct audits) for auditing requirements under chapter 3 (Dairy scheme), part 3 (Goat milk).

- (a) for the dairy scheme—in schedule 3, part 2; and
- (b) for the meat scheme—in schedule 5, part 3.

44 Minor, major and critical nonconformances

(1) A “**minor nonconformance**” means a nonconformance with the requirements of an accreditation holder’s program if the potential impact of the nonconformance is not likely to lead to the production of unacceptable primary produce.

(2) A “**major nonconformance**” means a nonconformance with the requirements of an accreditation holder’s program if the potential impact of the nonconformance may lead to the production of unacceptable primary produce unless remedial action is taken by the holder to correct the nonconformance.

(3) A “**critical nonconformance**” means a nonconformance with the requirements of an accreditation holder’s program if the potential impact of the nonconformance is of substantial or immediate significance and is likely to result in, or has resulted in, the production of unacceptable primary produce.

Division 3—Audits for grants and renewals of accreditation

45 Audits for grant of accreditation—low risk

(1) This section applies to an applicant for a grant of accreditation if the activities proposed to be carried out by the applicant under a food safety scheme are low risk.

(2) Safe Food must audit the applicant’s program and may grant an accreditation only if Safe Food is satisfied the program complies with the scheme.

(3) If the applicant is granted accreditation, the applicant must cause a compliance audit of the program to be conducted—

- (a) within 6 months after accreditation; and
- (b) within 1 year after the first compliance audit.

(4) However, if a critical nonconformance is identified at a compliance audit, the applicant must cause an additional compliance audit of the program to be conducted within 6 months after the compliance audit.

(5) Subsections (3) and (4) do not apply if Safe Food approves an alternative verification system in the applicant's program.

Example of verification system—

1. Monitoring test results.
2. Self verification.
3. Regular inspections.

46 Audits for grant of accreditation—medium risk

(1) This section applies to an applicant for a grant of accreditation if the activities proposed to be carried out by the applicant under a food safety scheme are medium risk.

(2) Safe Food must audit the applicant's program and may grant an accreditation only if Safe Food is satisfied the program complies with the scheme.

(3) If the applicant is granted accreditation, the applicant must cause a compliance audit of the program to be conducted—

- (a) within 3 months after accreditation; and
- (b) within 6 months after the first compliance audit; and
- (c) within 1 year after the previous compliance audit.

(4) However, if a critical nonconformance is identified at a compliance audit, the applicant must cause an additional compliance audit of the program to be conducted within 6 months after the compliance audit.

47 Audits for grant of accreditation—high risk

(1) This section applies to an applicant for a grant of accreditation if the activities proposed to be carried out by the applicant under a food safety scheme are high risk.

(2) Safe Food must audit the applicant's program and may grant an accreditation only if Safe Food is satisfied the program complies with the scheme.

(3) If the applicant is granted accreditation, the applicant must cause a compliance audit of the program to be conducted—

- (a) within 3 months after accreditation; and
- (b) within 6 months after the first compliance audit.

(4) However, if a critical nonconformance is identified at a compliance audit, the applicant must cause an additional compliance audit of the program to be conducted within 3 months after the compliance audit.

48 Audits for renewal of accreditation—low risk

(1) This section applies to an applicant for a renewal of accreditation if the activities carried out by the applicant under a food safety scheme are low risk.

(2) If the applicant's accreditation is renewed, the applicant must cause a compliance audit of the holder's program to be conducted within 1 year after the previous compliance audit.

(3) The applicant must cause the compliance audit to be conducted during the term of the renewed accreditation.

(4) However, if a critical nonconformance is identified at a compliance audit, the applicant must cause an additional compliance audit of the program to be conducted within 6 months after the compliance audit.

(5) Subsections (2) to (4) do not apply if Safe Food approves an alternative verification system in the applicant's program.

Example of verification system—

1. Monitoring test results.
2. Self verification.
3. Regular inspections.

49 Audits for renewal of accreditation—medium risk

(1) This section applies to an applicant for a renewal of accreditation if the activities carried out by the applicant under a food safety scheme are medium risk.

(2) If the applicant's accreditation is renewed, the applicant must cause a compliance audit of the holder's program to be conducted within 1 year after the previous compliance audit.

(3) The applicant must cause the compliance audit to be conducted during the term of the renewed accreditation.

(4) However, if a critical nonconformance is identified at a compliance audit, the applicant must cause an additional compliance audit of the program to be conducted within 6 months after the compliance audit.

50 Audits for renewal of accreditation—high risk

(1) This section applies to an applicant for a renewal of accreditation if the activities carried out by the applicant under a food safety scheme are high risk.

(2) If the applicant's accreditation is renewed, the applicant must cause 2 compliance audits of the holder's program to be conducted during the term of the renewed accreditation.

(3) The applicant must ensure the compliance audits are conducted at least 6 months apart.

(4) However, if a critical nonconformance is identified at a compliance audit, the applicant must cause an additional compliance audit of the program to be conducted within 3 months after the compliance audit.

Division 4—Audits after minor, major and critical nonconformances

51 Identification of minor or major nonconformance

(1) This section applies if, in an auditor's opinion, the auditor identifies a minor nonconformance or major nonconformance of an accreditation holder's program at a compliance audit.

(2) The auditor must, within 14 days after completion of the audit, prepare a corrective action request (a "**CAR**") that complies with subsection (3) and give a copy of the CAR to—

- (a) Safe Food; and
- (b) the holder.

Maximum penalty—20 penalty units.

(3) The CAR must include the following information—

- (a) the activities of the holder's program that constitute a minor or major nonconformance;
- (b) the action the holder must take to correct the nonconformance and the period within which the action must be taken;
- (c) whether the auditor needs to conduct a further audit (a "**nonconformance audit**") to check that the nonconformance has been corrected;

- (d) if a nonconformance audit is needed, when the audit must be conducted.

Maximum penalty—20 penalty units.

(4) If a nonconformance audit is needed, the holder must cause the audit to be conducted by the day stated in the CAR.

Maximum penalty—20 penalty units.

(5) If, in the auditor's opinion, a nonconformance audit identifies that the minor nonconformance or major nonconformance has not been corrected, the auditor may conduct a further nonconformance audit.

(6) A nonconformance audit is in addition to a compliance audit of the holder's program.

52 Identification of critical nonconformance

(1) This section applies if, in an auditor's opinion, the auditor identifies a critical nonconformance of an accreditation holder's program at a compliance audit.

(2) The auditor must, unless the auditor has a reasonable excuse, inform Safe Food immediately after the auditor forms the opinion.

Maximum penalty—50 penalty units.

(3) The auditor must prepare a CAR that complies with subsection (4) and give a copy of the CAR to—

- (a) Safe Food; and
- (b) the holder.

Maximum penalty—20 penalty units.

(4) The CAR must include the following information—

- (a) the activities of the holder's program that constitute a critical nonconformance;
- (b) the action the holder must take to correct the nonconformance and the period within which the action must be taken;
- (c) that the auditor needs to conduct a nonconformance audit;
- (d) when the nonconformance audit must be conducted.

(5) The holder must cause the nonconformance audit to be conducted by the day stated in the CAR.

Maximum penalty—50 penalty units.

(6) If, in the auditor's opinion, the nonconformance audit identifies that the critical nonconformance has not been corrected, the auditor must—

- (a) unless the auditor has a reasonable excuse, inform Safe Food immediately after the auditor forms the opinion; and
- (b) conduct any further nonconformance audit at the direction of Safe Food.

Maximum penalty—50 penalty units.

(7) A nonconformance audit is in addition to a compliance audit of the holder's program.

Division 5—Other audits

53 Check audits

(1) Safe Food may conduct a check audit of a program audited by an auditor to ensure the auditor is conducting audits to the satisfaction of Safe Food.²⁵

(2) Safe Food may recover from the holder Safe Food's costs for conducting the check audit.

(3) Safe Food may also conduct a check audit of a program under a food safety scheme to verify the effectiveness of the scheme.

Example of a check audit of a program—

An check audit may include a spot check.

(4) In this section—

“check audit”, of an accreditation holder's program, means an audit of the program, other than a compliance audit or nonconformance audit, conducted by Safe Food.

²⁵ See section 42 (Cooperating with auditor).

PART 6—GENERAL PROVISION

54 Review of food safety scheme

(1) The Minister must review each food safety scheme within 5 years from the day the scheme comes into force.

(2) However, the Minister must start a review of chapter 3, part 3²⁶ of the dairy scheme within 1 year from the day the part comes into force.

CHAPTER 3—DAIRY SCHEME

PART 1—CONTENTS OF DAIRY SCHEME

55 Dairy scheme applies for dairy produce

(1) The dairy produce food safety scheme (the “**dairy scheme**”) applies for dairy produce intended for human or animal consumption.

(2) However, the dairy scheme does not apply for the processing of dairy produce intended for consumption by an animal, if the animal, or any part or product of the animal, is intended for human consumption.

56 Meaning of “dairy produce”—Act, s 8

(1) For section 8(a) of the Act, the milk of buffalo is prescribed.

(2) For section 8(b) of the Act, the following dairy products are prescribed—

- (a) flavoured milk;
- (b) cream and thickened cream;
- (c) butter, butter concentrate, buttermilk, concentrated buttermilk, dairy blend, ghee (clarified butter), anhydrous milk fat (butter oil);

- (d) casein, caseinate and cheese;
- (e) whey, whey cream and concentrated whey cream;
- (f) cultured milk and yoghurt;
- (g) ice-cream and ice-cream mix;
- (h) buttermilk powder, lactose powder, milk sugar, powdered milk, skim milk powder, whey powder, milk protein powder and other milk concentrates;
- (i) colostrum.

57 Production of dairy produce for which dairy scheme applies

(1) The dairy scheme applies for the following—

- (a) milking an animal at a dairy;
- (b) processing milk at a dairy;
- (c) storing milk at a dairy;
- (d) rearing an animal at a dairy for milking at the dairy;
- (e) growing stock food at a dairy for consumption by an animal to be milked at the dairy;
- (f) transporting dairy produce—
 - (i) from a dairy to a factory; or
 - (ii) from a factory to another factory for further processing; or
 - (iii) to or from a depot; or
 - (iv) within a factory;
- (g) handling or storing milk at a depot before transporting the milk to a factory for processing;
- (h) processing dairy produce;
Examples for paragraph (h)—
 - pasteurisation of milk
 - homogenisation of milk
 - manufacture of cheese.
- (i) processing, supplying or selling pet food;

- (j) treating with drugs and pesticides an animal to be milked at a dairy;
 - (k) producing goat milk for human consumption.²⁷
- (2) However, the dairy scheme does not apply to the following—
- (a) growing stock food at a place other than a dairy for consumption by an animal to be milked at a dairy;
 - (b) supplying stock food to a dairy for consumption by an animal to be milked at the dairy;
 - (c) transporting stock food for consumption by an animal to be milked at a dairy;
 - (d) rearing an animal to be supplied to a dairy for milking;
 - (e) transporting an animal to a dairy for milking;
 - (f) transporting dairy produce from a factory to a wholesaler or retailer;
 - (g) retail sales of dairy produce, other than pet food;
 - (h) manufacturing ice-cream if retail sales of the ice-cream are made from the retail premises where the ice-cream is produced.

PART 2—FOOD SAFETY REQUIREMENTS

Division 1—Preliminary

58 Application of pt 2

- (1) This part applies for food safety requirements for the dairy scheme.²⁸

²⁷ See chapter 3 (Dairy scheme), part 3 (Goat milk).

²⁸ See part 3 (Goat milk) for additional requirements for an accreditation holder under the part.

(2) Subject to subsection (3), the food safety requirements mentioned in chapter 2, part 4²⁹ apply in addition to the food safety requirements mentioned in this part.

(3) The food safety requirements in chapter 2, part 4, division 3³⁰ do not apply to an accreditation holder who produces milk from an animal at a dairy.

Division 2—Dairy produce at dairies

Subdivision 1—Preliminary

59 Application of div 2

This division applies to an accreditation holder who produces milk from an animal at a dairy.

Subdivision 2—All dairy produce

60 Animals to be milked must be free of disease

(1) This section applies for an animal—

- (a) reared at a dairy for milking at the dairy; or
- (b) brought from another place for milking at a dairy.

(2) The holder must not obtain milk from an animal the holder knows, or ought reasonably to know, is affected by a disease, if the milk from the animal may be unacceptable.

Maximum penalty—20 penalty units.

(3) The holder must keep records to trace each animal to be milked to ensure only an animal not affected by disease is milked.³¹

29 Chapter 2 (Food safety schemes), part 4 (Food safety requirements)

30 Chapter 2 (Food safety schemes), part 4 (Food safety requirements), division 3 (Health and hygiene of persons, and premises, vehicles and equipment)

31 See also section 16 (Record keeping requirements).

Examples of records—

1. Seller's declaration if an animal is brought from another place.
2. Identification of an animal treated at a dairy.
3. Record of a veterinary chemical product and drug treatment, treatment date, dosage and withholding period for an animal.
4. Record showing compliance with withholding period for an animal.

61 Stock food for consumption by animals to be milked

(1) The holder must not feed stock food to an animal to be milked if the holder knows, or ought reasonably to know, the food may introduce a risk of contaminating the milk.

Maximum penalty—20 penalty units.

(2) Without limiting subsection (1), stock food must not contain microbiological or chemical hazards at levels greater than the MRLs stated in the compulsory standard for the requirement.³²

(3) The holder must keep records to trace stock food purchased to ensure only appropriate stock food is used.³³

Examples of records—

1. Seller's declaration if stock food is brought from another place.
2. Paddock identification or storage facility of treated stock food.
3. Record of a chemical product or drug treatment, treatment date, application rate and withholding period for stock food.
4. Record showing compliance with withholding period for stock food treated.

62 Milk supplied must be free of chemical contaminants

(1) The holder must not supply milk for the processing of dairy produce at a place other than a dairy if—

- (a) the holder knows, or ought reasonably to know, the milk has a residue level greater than the MRLs stated in the compulsory standard for the requirement;³⁴ or

32 See the compulsory standard in schedule 2, part 1 for the requirement.

33 See also section 16 (Record keeping requirements).

34 See the compulsory standard in schedule 2, part 1 for the requirement.

- (b) the milk has been obtained from an animal that has been treated for a disease or illness if the animal's treatment does not comply with the *Chemical Usage (Agricultural and Veterinary) Control Act 1988*, part 2.³⁵

Maximum penalty—20 penalty units.

(2) The holder must keep records for the purpose of tracing animals to be milked to ensure only milk that is not contaminated is used.³⁶

Examples of records—

1. Identification of a treated animal.
2. Record showing chemical products approved by the NRA only have been used for an animal.
3. Record of a chemical product or drug treatment, treatment date, dosage and withholding period for milk from a treated animal.
4. Record showing compliance with withholding period for milk from a treated animal.

63 Production and storage of milk

The holder may obtain milk from an animal and store the milk only in a way and using equipment that prevents the contamination of the milk from foreign matter and hazards that may make the milk unacceptable.

Maximum penalty—20 penalty units.

64 Temperature control for stored milk

The holder must store milk at a temperature that restricts the development of microbiological hazards in the milk.³⁷

Maximum penalty—20 penalty units.

35 *Chemical Usage (Agriculture and Veterinary) Control Act 1988*, part 2 (Use of chemicals and substances having chemical residues)

36 See also section 16 (Record keeping requirements).

37 See the advisory standard in schedule 2, part 2 for the requirement.

65 Health and hygiene requirements

(1) The holder must ensure all persons milking animals at the dairy maintain a high level of health and hygiene practices to prevent contamination of the milk.³⁸

Maximum penalty—20 penalty units.

(2) Measures a holder must take under subsection (1) include—

- (a) providing adequate health and hygiene facilities at the dairy and ensuring their appropriate use by the persons milking the animals; and
- (b) establishing and maintaining appropriate procedures and practices for health and hygiene.

Subdivision 3—Dairy produce other than unpasteurised goat milk

66 Design, construction and maintenance of dairy and equipment

(1) This section applies to an accreditation holder, other than an accreditation holder who, under part 3, produces goat milk.

(2) The holder must ensure the holder's dairy and equipment used to obtain and store milk from an animal are designed and constructed with appropriate materials to minimise to the greatest possible extent the introduction of contaminants to the milk.³⁹

Maximum penalty—20 penalty units.

(3) Also, the holder must ensure the holder's dairy and equipment are kept clean and in good repair.⁴⁰

Maximum penalty—20 penalty units.

38 See the compulsory standard in schedule 2, part 1 for the requirement.

39 See the advisory standard in schedule 2, part 2 for the requirement.

40 See the compulsory standard in schedule 2, part 1 for the requirement.

Division 3—Processing dairy produce at depots or factories

67 Application of div 3

This division applies to an accreditation holder who processes dairy produce at a depot or factory.

68 Receiving dairy produce for processing

(1) This section applies to the holder who accepts from a person dairy produce for processing.

(2) The holder accepting the produce must take all practical steps to ensure the produce—

- (a) is, or has been, protected from the likelihood of contamination; and
- (b) does not contain contaminants greater than the MRLs stated in the compulsory standard for the requirement.⁴¹

Maximum penalty—20 penalty units.

(3) The holder must keep records of—

- (a) the name and address of the person who supplied the dairy produce; and
- (b) the details and results of the testing done to determine the acceptability of the produce; and
- (c) any other document showing the holder has complied with subsection (2).⁴²

69 Processing requirements

(1) The holder must process the dairy produce according to the compulsory standard for the requirement.⁴³

Maximum penalty—20 penalty units.

41 See the compulsory standard in schedule 2, part 1 for the requirement.

42 See also section 16 (Record keeping requirements).

43 See the compulsory standard in schedule 2, part 1 for the requirement.

(2) Without limiting subsection (1), the holder must pasteurise milk or process dairy produce using equipment that is appropriate for the pasteurisation or other processing.⁴⁴

70 Storing dairy produce

If the holder stores dairy produce at a place other than a dairy, the holder must ensure the produce is—

- (a) protected from the likelihood of contamination; and
- (b) kept under environmental conditions and temperature control to maintain the acceptability of the dairy produce.⁴⁵

Maximum penalty—20 penalty units,

71 Minimum standard for dairy produce for human consumption

If the holder processes dairy produce for human consumption, the holder must ensure the produce—

- (a) does not contain—
 - (i) microbiological levels greater than the levels stated in the compulsory standard for the requirement; or
 - (ii) chemical hazards at levels greater than the MRLs stated in the compulsory standard for the requirement; and
- (b) has the composition stated for the dairy produce in the compulsory standard for the requirement.⁴⁶

Maximum penalty—20 penalty units.

44 See the advisory standard in schedule 2, part 2 for the requirement.

45 See the advisory standard in schedule 2, part 2 for the requirement.

46 See the compulsory standard in schedule 2, part 1 for the requirement.

72 Supplying dairy produce

The holder must not supply the dairy produce to a person if the holder knows, or ought reasonably to know, the processing or the produce has not complied with the compulsory standard for the requirement.⁴⁷

Maximum penalty—20 penalty units.

73 Testing after processing

The holder must put into effect and use a testing program for dairy produce processed at the holder's factory to ensure the acceptability of the produce complies with the compulsory standard for the requirement.⁴⁸

Maximum penalty—20 penalty units.

PART 3—GOAT MILK*Division 1—Production of unpasteurised goat milk***74 Application of pt 3**

This part applies to an accreditation holder who, under this part, produces goat milk intended for human consumption if the goat milk—

- (a) is not pasteurised; and
- (b) is not sent to a factory for processing.

75 Aspects of production of goat milk for which pt 3 applies

(1) This part applies for the following—

- (a) milking a goat at a dairy;
- (b) storing goat milk at a dairy;
- (c) rearing a goat at a dairy for milking at the dairy;
- (d) growing stock food at a dairy for consumption by a goat to be milked at the dairy;

47 See the compulsory standard in schedule 2, part 1 for the requirement.

48 See the compulsory standard in schedule 2, part 1 for the requirement.

- (e) treating with drugs and pesticides a goat to be milked at a dairy;
 - (f) packaging and labelling goat milk at a dairy;
 - (g) retail sales of goat milk if the milk is sold from the dairy where the goat was milked.
- (2) However, this part does not apply for the following—
- (a) growing stock food at a place other than a dairy for consumption by a goat to be milked at a dairy;
 - (b) supplying or transporting stock food to a dairy for consumption by a goat to be milked at the dairy;
 - (c) rearing a goat to be supplied to a dairy for milking;
 - (d) producing goat milk for human consumption if the milk is sent to a factory for processing;
 - (e) retail sales of goat milk if the milk is sold other than from the dairy where the goat was milked.

Division 2—Application of dairy scheme

76 Complying with dairy scheme

The holder must comply with the requirements of the dairy scheme, other than section 66.⁴⁹

Division 3—Food safety requirements

77 General requirements for production of goat milk

The holder must produce goat milk according to the compulsory standard for the requirement.⁵⁰

Maximum penalty—20 penalty units.

49 Section 66 (Design, construction and maintenance of dairy and equipment)

50 See the compulsory standard in schedule 2, part 1 for the requirement.

78 Design, construction and maintenance of dairy and equipment

The holder must ensure the dairy and the equipment at the dairy comply with the compulsory standard for the requirement.⁵¹

Maximum penalty—20 penalty units.

79 Supply of goat milk for human consumption

The holder must not supply the goat milk to a person if the holder knows, or ought reasonably to know, the holder has not complied with section 77 for the goat milk.

Maximum penalty—20 penalty units.

*Division 4—Testing and product recall***80 Standard for testing and frequency of testing**

The holder at a dairy must comply with the following in the holder's program—

- (a) the testing program for goat milk produced at the dairy to ensure the goat milk complies with the compulsory standard for the requirement;⁵²
- (b) the frequency of testing for goat milk.

Maximum penalty—50 penalty units.

81 Conducting tests

(1) The holder must ensure a test for a substance in goat milk is conducted by a laboratory accredited by NATA to conduct the test.

Maximum penalty—20 penalty units.

(2) In this section—

“NATA” means the National Association of Testing Authorities, Australia.

51 See the compulsory standard in schedule 2, part 1 for the requirement.

52 See the compulsory standard in schedule 2, part 1 for the requirement.

82 Test results sent to Safe Food

The holder must send the results of a test to Safe Food within 7 days after the laboratory conducting the test notifies the holder of the test results. Maximum penalty—20 penalty units.

83 Safe Food conducts random checks

Safe Food may conduct random checks or take samples of goat milk produced to ensure the holder is complying with the holder's program.

84 Product recall

(1) The holder must, for goat milk produced, implement and maintain a product recall program that complies with the FSANZ industry recall program.

Maximum penalty—20 penalty units.

(2) In this section—

“FSANZ industry recall program” means a guideline issued by Food Standards Australia and New Zealand, established under the *Australia New Zealand Food Authority Act 1991* (Cwlth), about ways of complying with recall procedures.

Division 5—Labelling

85 Labelling goat milk

(1) The holder must comply with the requirements in subsections (2) to (4) for labelling goat milk.

Maximum penalty—20 penalty units.

(2) The goat milk must be labelled according to the compulsory standard for the requirement.⁵³

(3) The label on a package containing goat milk must include the statement ‘Caution—This milk is an unpasteurised product and may contain organisms that could be injurious to health.’.

⁵³ See the compulsory standard in schedule 2, part 1 for the requirement.

(4) The statement must be—

- (a) in standard type of at least 3 mm in height; and
- (b) in a colour contrasting distinctly with the background colour of the label or packaging; and
- (c) conspicuous to a person looking at the label.

Division 6—Auditing requirements

86 Safe Food must conduct audits

If a holder is required to cause an audit to be conducted under chapter 2, part 5,⁵⁴ the holder complies with the part only if Safe Food conducts the audit.

PART 4—LABELLING PET FOOD

87 Labelling requirements for pet food

(1) An accreditation holder who labels pet food must comply with the requirements in subsections (2) to (4) for the labelling of the pet food.

Maximum penalty—20 penalty units.

(2) The label on a package containing the pet food must include the statement ‘Animal Food Only’ in standard type of at least 6 mm in height.

(3) The statement must be immediately followed by another statement ‘Not fit for human consumption’ in standard type of at least 3 mm in height.

(4) The statements mentioned in subsections (2) and (3) must be—

- (a) in a colour contrasting distinctly with the background colour of the label or packaging; and
- (b) conspicuous to a person looking at the label.

54 Chapter 2 (Food safety schemes), part 5 (Auditing)

CHAPTER 4—MEAT SCHEME

PART 1—CONTENTS OF MEAT SCHEME

88 Meat scheme applies for meat and meat products

The meat food safety scheme (the “**meat scheme**”) applies for—

- (a) meat (other than seafood) and smallgoods intended for human consumption; and
- (b) pet meat, pet meat products and rendered products intended for animal consumption.

89 Production of meat and meat products for which meat scheme applies

(1) The meat scheme applies for the following—

- (a) handling of an animal at a place where the animal is killed for meat;
- (b) processing meat or smallgoods intended for human consumption;
- (c) processing pet meat, a pet meat product or a rendered product;
- (d) handling, packaging or storing meat or a meat product;
- (e) transporting meat obtained from an animal, at any stage from a place where the animal is killed to a retailer of the meat;
- (f) transporting meat obtained from an animal, at any stage from a place where the animal is killed to premises where meat from the animal is processed to produce smallgoods, a pet meat product or a rendered product;
- (g) retail sales of meat or a meat product from the following—
 - (i) meat retail premises;
 - (ii) a meat retail vehicle;
- (h) retail sales of prepackaged meat or a prepackaged meat product if the package is sold opened.

(2) However, the meat scheme does not apply to the following—

- (a) rearing an animal to be killed for meat;

- (b) growing, mixing, storing or transporting stock food for consumption by an animal to be killed for meat;
- (c) handling or transporting an animal, at any stage before the animal arrives at an abattoir where the animal is killed;
- (d) handling or transporting smallgoods or a rendered product after the smallgoods or product leave the premises where the smallgoods or product is processed;
- (e) retail sales of prepackaged meat or a prepackaged meat product if the package is sold unopened.

PART 2—FOOD SAFETY REQUIREMENTS

Division 1—Preliminary

90 Application of pt 2

(1) This part applies for food safety requirements for the meat scheme.

(2) The food safety requirements mentioned in chapter 2, part 4⁵⁵ apply in addition to the food safety requirements mentioned in this part.

Division 2—Rearing, capturing and killing animals for meat

91 Animal to be killed must come from place free of chemical contaminants

(1) This section applies to an accreditation holder who kills for meat—

- (a) an animal reared to be killed for meat; or
- (b) a wild animal.

(2) The holder must not kill the animal if the holder knows, or ought reasonably to know, the animal has been reared at, or comes from, a place

55 Chapter 2 (Food safety schemes), part 4 (Food safety requirements)

where chemical contaminants at the place could make the meat, or meat products processed from the meat, unacceptable.

Maximum penalty for subsection (2)—20 penalty units.

92 System for rearing animals at place of production

(1) This section applies to an accreditation holder who kills an animal that comes from a place of production.

(2) The holder must, before killing the animal, ensure another person in charge of the place of production implements and maintains a system for rearing the animal to produce meat from the animal that is acceptable.⁵⁶

Maximum penalty for subsection (2)—20 penalty units.

93 System for identifying place of capture of wild animals

An accreditation holder who kills wild animals for meat must implement and maintain a system that can identify the place where an animal is captured before it is killed.⁵⁷

Maximum penalty—20 penalty units.

94 Identifying source of animal

(1) An accreditation holder who kills an animal for meat must keep records complying with this section.⁵⁸

(2) The records must identify—

- (a) for an animal reared to be killed for meat—the place of production; or
- (b) for a wild animal—
 - (i) the place where the animal is caught; and
 - (ii) if the animal is killed in the wild—the place where the animal is killed.

56 See the advisory standard in schedule 4, part 2 for the requirement.

57 See the advisory standard in schedule 4, part 2 for the requirement.

58 See the advisory standard in schedule 4, part 2 for the requirement and also section 16 (Record keeping requirements).

95 Animal appropriate for producing meat

An accreditation holder who kills an animal for meat must, before killing the animal, ensure that the animal is appropriate for producing meat that is acceptable.⁵⁹

Maximum penalty—20 penalty units.

96 Adequate lighting at place where wild animal killed

An accreditation holder who kills wild animals for meat must ensure there is adequate natural or artificial lighting—

- (a) at the place where the animal is killed; and
- (b) where the animal is field dressed.

Maximum penalty—20 penalty units.

Division 3—Carcasses***Subdivision 1—Handling carcasses and post mortem dispositions*****97 Before post mortem disposition**

(1) An accreditation holder who kills an animal for meat must kill the animal in a way that ensures an accurate post mortem disposition can be applied to the animal's carcass.

Maximum penalty—20 penalty units.

(2) An accreditation holder who dresses an animal must dress the animal in a way that ensures an accurate post mortem disposition can be applied to the animal's carcass.⁶⁰

Maximum penalty—20 penalty units.

⁵⁹ See the advisory standard in schedule 4, part 2 for the requirement.

⁶⁰ See the advisory standard in schedule 4, part 2 for the requirement.

98 Handling and dressing animal

An accreditation holder who handles or dresses an animal must handle or dress the animal in a way that—

- (a) reduces the risk of contamination of the animal's carcass; and
- (b) ensures the carcass is appropriate for producing meat that is acceptable.⁶¹

Maximum penalty—20 penalty units.

99 Meat from carcass

An accreditation holder who handles a carcass must ensure the carcass is not affected by any disease or abnormality that could affect the acceptability of the meat from the carcass.⁶²

Maximum penalty—20 penalty units.

100 Receiving field dressed animal and carcass

A person, other than an authorised officer, may receive a carcass or animal that has been field dressed only from an accreditation holder.

Maximum penalty—20 penalty units.

101 Performing post mortem disposition

(1) An accreditation holder who kills an animal at premises must ensure a post mortem disposition is applied to the animal's carcass before the carcass is removed from the area where it is dressed.

Maximum penalty—20 penalty units.

(2) An accreditation holder who kills a wild animal for meat must ensure a post mortem disposition is applied to the animal's carcass before the carcass is removed from the area of the vehicle where it is field dressed.⁶³

Maximum penalty—20 penalty units.

61 See the advisory standard in schedule 4, part 2 for the requirement.

62 See the advisory standard in schedule 4, part 2 for the requirement.

63 See the advisory standard in schedule 4, part 2 for the requirement.

102 Meat for animal consumption

(1) This section applies to an accreditation holder who, when applying a post mortem disposition to a carcass, categorises meat from the carcass as meat for animal consumption.⁶⁴

(2) The holder must ensure the following meat only is included in the meat for animal consumption—

- (a) pet meat;
- (b) pet meat that has been treated to destroy *Clostridium botulinum* spores;
- (c) biological matter that can be rendered to produce a rendered product.

Maximum penalty—20 penalty units.

(3) The holder must ensure pet meat that has not been treated to destroy *Clostridium botulinum* spores and biological matter that has not been rendered are kept separate from other pet meat.

Maximum penalty—20 penalty units.

Subdivision 2—Chilling, staining and temperature controls for animals and carcasses

103 Chilling carcass of animal killed at abattoir

(1) This section applies to an accreditation holder who dresses an animal if the animal is killed at an abattoir.

(2) After dressing the animal, the holder must chill the animal's carcass to a temperature and within a period that ensures the acceptability of meat from the carcass is not affected.⁶⁵

Maximum penalty for subsection (2)—20 penalty units.

64 See the advisory standard in schedule 4, part 2 for the requirement.

65 See the advisory standard in schedule 4, part 2 for the requirement.

104 Chilling animal killed in the wild

(1) This section applies to an accreditation holder who field dresses an animal if the animal is killed in the wild.

(2) After field dressing the animal, the holder must chill the animal, or give the animal to another accreditation holder to chill the animal, within a period that ensures the acceptability of meat from the animal is not affected.⁶⁶

Maximum penalty for subsection (2)—20 penalty units.

105 Receiving animal killed in the wild

(1) This section applies to an accreditation holder who receives an animal that has been field dressed if the animal is killed in the wild.

(2) After receiving the animal, the holder must chill the animal to a temperature and within a period that ensures the acceptability of meat from the animal is not affected.⁶⁷

Maximum penalty for subsection (2)—20 penalty units.

106 Staining meat for animal consumption

(1) This section applies to an accreditation holder who processes an animal's carcass.

(2) As soon as possible after receiving the animal, the holder must stain the meat from the animal's carcass that is for animal consumption.

Maximum penalty—20 penalty units.

(3) The meat must be stained in a way that the meat is—

- (a) clearly identified as for animal consumption; and
- (b) not likely to be accidentally used or substituted for meat or smallgoods for human consumption.

Maximum penalty—20 penalty units.

(4) Subsection (2) does not apply if Safe Food approves an alternative identification system in the holder's program.

⁶⁶ See the advisory standard in schedule 4, part 2 for the requirement.

⁶⁷ See the advisory standard in schedule 4, part 2 for the requirement.

107 Maintaining temperature of carcass

After an accreditation holder has chilled a carcass, the holder must keep the carcass at a temperature that ensures meat from the carcass is acceptable.⁶⁸

Maximum penalty—20 penalty units.

Division 4—Further processing***Subdivision 1—Meat and meat products for human and animal consumption*****108 Further processing of meat and pet meat**

An accreditation holder processing meat or pet meat to produce smallgoods or a pet meat product must ensure the processing—

- (a) destroys pathogens; or
- (b) reduces pathogenic growth to a level that does not affect the acceptability of the meat or product.⁶⁹

Maximum penalty—20 penalty units.

Subdivision 2—Meat and smallgoods for human consumption**109 Application of sdiv 2**

This subdivision applies for meat and smallgoods for human consumption.

110 Receiving contaminated meat, smallgoods and ingredients

(1) An accreditation holder who receives meat, smallgoods or an ingredient used for making smallgoods must assess if—

- (a) the meat, smallgoods or ingredient is contaminated; and

⁶⁸ See the advisory standard in schedule 4, part 2 for the requirement.

⁶⁹ See the advisory standard in schedule 4, part 2 for the requirement.

- (b) time or temperature controls have been complied with when the meat, smallgoods or ingredient was transported to the holder's premises for processing.

Maximum penalty—20 penalty units.

(2) If the holder assesses the meat, smallgoods or ingredient could be contaminated, the holder must ensure the meat, smallgoods or ingredient is—

- (a) clearly identified as not for human consumption; and
- (b) kept separate from, and does not affect the acceptability of, other meat or smallgoods.

Maximum penalty—20 penalty units.

111 Identifying and separating meat not for human consumption

An accreditation holder processing meat or smallgoods must ensure meat not for human consumption is—

- (a) clearly identified as not for human consumption; and
- (b) kept separate from, and does not affect the acceptability of, other meat or smallgoods.

Maximum penalty—20 penalty units.

112 Ingredients used for processing meat and smallgoods

An accreditation holder who uses an ingredient in the processing of meat or smallgoods must ensure the ingredient used or to be used—

- (a) is appropriate for the purpose for which it is used or to be used; and
- (b) does not make the meat or smallgoods unacceptable; and
- (c) is labelled, stored and handled in a way that—
 - (i) prevents its misuse; and
 - (ii) easily identifies it.

Maximum penalty—20 penalty units.

113 Hazardous material

An accreditation holder who processes meat or smallgoods must ensure hazardous material used, or to be used—

- (a) is appropriate for the purpose for which it is used or to be used; and
- (b) does not make the meat or smallgoods unacceptable; and
- (c) is labelled, stored or handled in a way that—
 - (i) prevents its misuse; and
 - (ii) easily identifies it.

Maximum penalty—20 penalty units.

114 Contamination of meat and smallgoods

An accreditation holder processing meat or smallgoods at a place must ensure the meat or smallgoods are not contaminated by an external environmental condition or a processing activity at the place.

Maximum penalty—20 penalty units.

115 Contamination of smallgoods by meat

An accreditation holder processing smallgoods from meat must ensure the meat or smallgoods are not contaminated by other meat.

Maximum penalty—20 penalty units.

Subdivision 3—Pet meat, pet meat products and rendered products for animal consumption

116 Application of sdiv 3

This subdivision applies for pet meat, a pet meat product and rendered product for animal consumption.

117 Receiving contaminated pet meat, pet meat products and ingredients

(1) An accreditation holder who receives pet meat, a pet meat product or an ingredient used for processing a pet meat product must assess if—

- (a) the meat, product or ingredient is contaminated; and
- (b) time or temperature controls have been complied with when the meat, product or ingredient was transported to the holder's premises.

Maximum penalty—20 penalty units.

(2) If the holder assesses the pet meat, pet meat product or ingredient could be contaminated, the holder must ensure the meat, product or ingredient is—

- (a) clearly identified as not for animal consumption; and
- (b) kept separate from, and does not affect the acceptability of, other meat or products.

Maximum penalty—20 penalty units.

118 Identifying and separating meat for animal consumption and unacceptable meat

An accreditation holder processing pet meat, a pet meat product or a rendered product at premises must ensure—

- (a) the meat or product is—
 - (i) clearly identified as for animal consumption; and
 - (ii) kept separate from, and does not affect the acceptability of, meat or smallgoods for human consumption; and
- (b) unacceptable meat is—
 - (i) clearly identified as not for animal consumption; and
 - (ii) kept separate from, and does not affect the acceptability of, other meat or products.

Maximum penalty—20 penalty units.

119 Ingredients used for processing pet meat

An accreditation holder who uses an ingredient in the processing of pet meat, a pet meat product or a rendered product must ensure the ingredient used or to be used—

- (a) is appropriate for the purpose for which it is used or to be used; and
- (b) does not make the meat or product unacceptable; and
- (c) is labelled, stored and handled in a way that—
 - (i) prevents its misuse; and
 - (ii) easily identifies it.

Maximum penalty—20 penalty units.

120 Hazardous material

An accreditation holder who processes pet meat, a pet meat product or rendered product at premises must ensure hazardous material used or to be used at the premises—

- (a) is appropriate for the purpose for which it is used or to be used; and
- (b) does not make the meat or product unacceptable; and
- (c) is labelled, stored or handled in a way that—
 - (i) prevents its misuse; and
 - (ii) easily identifies it.

Maximum penalty—20 penalty units.

121 Rendering

An accreditation holder who renders biological material from an animal must ensure the rendering—

- (a) destroys pathogens; or

- (b) reduces pathogenic growth to a level that does not affect the acceptability of the rendered product.⁷⁰

Maximum penalty—20 penalty units.

122 Contamination of pet meat, pet meat products and rendered products

An accreditation holder processing pet meat, a pet meat product or a rendered product at premises must ensure the meat or product is not contaminated by an external environmental condition or a processing activity on the premises.

Maximum penalty—20 penalty units.

123 Contamination of pet meat product by pet meat

An accreditation holder processing a pet meat product from pet meat must ensure the pet meat or product is not contaminated by other pet meat.

Maximum penalty—20 penalty units.

124 Contamination of rendered product

An accreditation holder processing a rendered product must ensure the product is not contaminated by meat or other meat product that has not been rendered.

Maximum penalty—20 penalty units.

Division 5—Packaging, identifying, storing, handling and displaying meat and meat products

125 Packaging and prepackaging meat and meat products

(1) An accreditation holder who packages or prepackages meat or a meat product must package and identify the meat or product so that—

⁷⁰ See the advisory standard in schedule 4, part 2 for the requirement.

- (a) the packaging and identification of the meat or product is appropriate for the purpose; and
- (b) the acceptability of the meat or product is not affected.⁷¹

Maximum penalty—20 penalty units.

(2) Without limiting subsection (1), for prepackaged meat or a meat product, the packaging must protect the meat or product from contamination when storing, handling and transporting.

126 Storing, handling and displaying meat and meat products

An accreditation holder who stores, handles or displays meat or a meat product must store, handle or display the meat or product under conditions that ensure the acceptability of the meat or product is not affected.⁷²

Maximum penalty—20 penalty units.

127 Identifying and labelling meat and meat products for transportation

A person transporting meat or a meat product must ensure the meat or product is identified, labelled or kept separate from another product in a way that it is not likely to be mistaken for the other product.⁷³

Maximum penalty—20 penalty units.

71 See the advisory standard in schedule 4, part 2 for the requirement.

72 See the advisory standard in schedule 4, part 2 for the requirement.

73 See the advisory standard in schedule 4, part 2 for the requirement.

Division 6—Records and prepackaging***Subdivision 1—Meat and meat products for human and animal consumption*****128 Records to be kept about animals killed for meat**

An accreditation holder who processes meat or a meat product must, for each animal killed from which the meat or product is processed, keep records containing each of the following details—

- (a) the day the animal is killed;
- (b) the name or number of the accreditation holder who killed the animal;
- (c) the animal's species;
- (d) if the animal comes from a place of production—the address of the place;
- (e) if the animal is a wild animal—
 - (i) the place where the animal was captured; and
 - (ii) if the animal is killed in the wild—the place where the animal is killed.⁷⁴

Subdivision 2—Meat and smallgoods for human consumption**129 Records to be kept about meat and smallgoods**

(1) An accreditation holder who processes meat or smallgoods for human consumption must, for the meat or smallgoods, keep records containing each of the following details—

- (a) the name or number of an accreditation holder from whom the meat comes;
- (b) for the batch in which the meat or smallgoods are processed—
 - (i) the number or other identification of the batch; and

⁷⁴ See the advisory standard in schedule 4, part 2 for the requirement and also section 16 (Record keeping requirements).

- (ii) the name or number of an accreditation holder who processed the batch; and
 - (iii) the day the batch is processed; and
 - (iv) the name or number of any other accreditation holder from whom other meat or smallgoods in the batch is derived;
- (c) any other information that may be necessary to decide whether or not the meat or smallgoods should be recalled;
- (d) the name and address of the person to whom the accreditation holder sent the meat or smallgoods after processing;
- (e) the day the person sent the meat or smallgoods.⁷⁵

(2) However, if the person to whom the accreditation holder sent the meat or smallgoods after processing is the consumer of the meat or smallgoods, the accreditation holder is not required to keep a record of the details mentioned in subsection (1)(d) or (e).

130 Labelling meat and smallgoods

An accreditation holder who prepackages meat or smallgoods for human consumption must ensure the meat or smallgoods are labelled with the following information before or when packaging—

- (a) the accreditation holder's name or number;
- (b) the day the meat or smallgoods are packaged.⁷⁶

Maximum penalty—20 penalty units.

75 See the advisory standard in schedule 4, part 2 for the requirement and also section 16 (Record keeping requirements).

76 See the advisory standard in schedule 4, part 2 for the requirement.

Subdivision 3—Pet meat, pet meat products and rendered products for animal consumption

131 Records to be kept about pet meat, pet meat products and rendered products

(1) An accreditation holder who processes pet meat, a pet meat product or a rendered product must, for the meat or product, keep records containing each of the following details—

- (a) for the batch in which the meat or product is processed—
 - (i) the number or other identification of the batch; and
 - (ii) the name or number of an accreditation holder who processed the batch; and
 - (iii) the day the batch is processed; and
 - (iv) the name or number of any other accreditation holder from whom other meat or a product in the batch is derived;
- (b) any other information that may be necessary to decide whether or not the meat or product should be recalled;
- (c) the name and address of the person to whom the accreditation holder sent the meat or product after processing;
- (d) the day the holder sent the meat or product.⁷⁷

(2) However, if the person to whom the accreditation holder sent the meat or product after processing is the consumer of the meat or product, the accreditation holder is not required to keep a record of the details mentioned in subsection (1)(c) or (d).

(3) In this section—

“consumer”, of pet meat, a pet meat product, or a rendered product—

- (a) means the person who has purchased, or otherwise acquired, the meat or product for consumption by the person’s or another person’s domestic animal; but
- (b) does not mean a person who wholesales or retails the meat or product.

⁷⁷ See the advisory standard in schedule 4, part 2 for the requirement and also section 16 (Record keeping requirements).

132 Labelling pet meat and pet meat products

(1) An accreditation holder who prepackages pet meat or a pet meat product must ensure the meat or product is labelled with each of the following before or when packaging—

- (a) the accreditation holder's name or number;
- (b) the use-by date or batch number of the meat or product;
- (c) the weight of the meat or product;
- (d) the ingredients of the meat or product;
- (e) the requirements for storage of the meat or product;

Example for paragraph (e)—

A package of pet meat is labelled 'Keep frozen'.

- (f) the statement 'Animal food—Not for human consumption' or 'Pet food—Not for human consumption';
- (g) if the meat or product is packaged for retail sale—
 - (i) the list of ingredients; and
 - (ii) graphics showing the type of animal for which the meat or product is intended.

Example for subparagraph (ii)—

The packaging on a pet meat product has a drawing of a dog to show the product is intended to be consumed by a dog.

Maximum penalty—20 penalty units.

(2) For subsection (1)(f), the statement must be—

- (a) in standard type of at least 3 mm in height; and
- (b) in a colour contrasting distinctly with the background colour of the label or packaging; and
- (c) conspicuous to a person looking at the label.

133 Labelling rendered products

An accreditation holder who packages a rendered product must ensure the product is labelled with the following information before or when packaging—

- (a) the accreditation holder's name or number;

- (b) the day the product is packaged.

Maximum penalty—20 penalty units.

PART 3—ACCREDITATION FOR PERSONS FROM ANOTHER STATE

134 When person from another State taken to hold accreditation

(1) This section applies to the following—

- (a) a person who is not accredited in the State to kill wild animals but is licensed to kill wild animals;
- (b) a person who is not accredited in the State to transport meat or a meat product but is licensed to transport meat or a meat product from or to the State.

(2) For subsection (1)(a), the person is taken to be the holder of an accreditation to kill animals in the wild for meat.

(3) For subsection (1)(b), the person is taken to be the holder of an accreditation to transport meat or a meat product.

(4) If the licence held by the person is subject to a restriction or condition, the accreditation the person is taken to hold is also taken to be subject to a restriction or condition in the same terms, so far as practicable, as the restriction or condition.

(5) In this section—

“**licensed**” means licensed, accredited or otherwise authorised under the law of another State.

SCHEDULE 1

FEES

section 26

PART 1—ACCREDITATION

| | \$ |
|---|---------|
| 1. Application fee. | 100.00 |
| 2. Accreditation fee— | |
| (a) for a wild animal harvester or person who has a game box | 180.00 |
| (b) for a delicatessen or mixed retail premises owner | 180.00 |
| (c) for a person who transports meat or a meat product by vehicle | 180.00 |
| (d) for a person who has a cold store. | 180.00 |
| (e) for a producer. | 250.00 |
| (f) for a retailer (other than a delicatessen or mixed retail premises owner) or wholesaler | 320.00 |
| (g) for a processor | 1000.00 |
| (h) for an exporter | 5000.00 |
| (i) for a person other than a person mentioned in paragraphs (a) to (h). | 170.00 |

PART 2—APPROVAL AS AUDITOR

| | \$ |
|--------------------------------------|--------|
| 1. Application fee. | 100.00 |
| 2. Approval as auditor fee | 350.00 |

SCHEDULE 2

STANDARDS FOR DAIRY SCHEME

section 4

PART 1—COMPULSORY STANDARDS

| Column 1 Requirement | Column 2 Compulsory standard |
|--|---|
| 1. Transporting primary produce (s 33(5)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |
| 2. Water supply (s 34) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.3 <i>Food premises and equipment</i> Division 2 <i>Design and construction of food premises</i> Item 4 <i>Water supply</i> |
| 3. Health and hygiene requirements (s 38) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , divisions 3 and 4 |
| 4. Design, construction and maintenance of premises and vehicles (s 39(3)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |
| 5. Design, construction and maintenance of equipment (s 40(2)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |
| 6. Stock food for consumption by animals to be milked (s 61) | food standards code, Part 1.4 <i>Contaminants and residues</i> , Standard 1.4.2 <i>Maximum residue limits (Australia only)</i> |
| 7. Milk supplied must be free of chemical contaminants (s 62) | food standards code, Part 1.4 <i>Contaminants and residues</i> , Standard 1.4.2 <i>Maximum residue limits (Australia only)</i> |

SCHEDULE 2 (continued)

| Column 1 Requirement | Column 2 Compulsory standard |
|--|---|
| 8. Health and hygiene requirements (s 65) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 4 <i>Health and hygiene requirements</i> Item 14 <i>Health of food handlers</i> |
| 9. Design, construction and maintenance of dairy and equipment (s 66(3)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |
| 10. Receiving dairy produce for processing (s 68) | food standards code, Part 1.4 <i>Contaminants and residues</i> , Standard 1.4.2 <i>Maximum residue limits (Australia only)</i> |
| 11. Processing requirements (s 69(1)) | food standards code, Part 1.6 <i>Microbiological and processing requirements</i> , Standard 1.6.2 <i>Processing requirements</i> |
| 12. Minimum standard for dairy produce for human consumption (s 71) | food standards code, Part 1.4 <i>Contaminants and residues</i> , Standard 1.4.2 <i>Maximum residue limits (Australia only)</i> , Part 1.6 <i>Microbiological and processing requirements</i> , Standard 1.6.1 <i>Microbiological limits for food</i> and Part 2.5 <i>Dairy products</i> |
| 13. Supplying dairy produce (s 72) | food standards code, parts 1.3 to 1.6 and 2.5 |
| 14. Testing after processing (s 73) | food standards code, Part 1.6 <i>Microbiological and processing requirements</i> , Standard 1.6.1 <i>Microbiological limits for food</i> |
| 15. General requirements for production of goat milk (s 77) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> |
| 16. Design, construction and maintenance of dairy and equipment (s 78) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.3 <i>Food premises and equipment</i> |

SCHEDULE 2 (continued)

| Column 1 Requirement | Column 2 Compulsory standard |
|--|--|
| 17. Standard for testing and frequency of testing (s 80) | food standards code, Part 1.6 <i>Microbiological and processing requirements</i> , Standard 1.6.1 <i>Microbiological limits for food</i> |
| 18. Labelling goat milk (s 85) | food standards code, Part 1.2 <i>Labelling and other information requirements</i> , Standard 1.2.1 <i>Application of labelling and other information requirements</i> and Standard 1.2.3 <i>Mandatory advisory statements and declarations</i> |

PART 2—ADVISORY STANDARDS

| Column 1 Requirement | Column 2 Advisory standard |
|--|---|
| 1. Skills and knowledge for persons processing primary produce (s 32) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standards 3.2.2 <i>Food safety practices and general requirements</i> , Division 2 <i>General requirements</i> , Item 3 <i>Food handling—skills and knowledge</i> |
| 2. Transporting primary produce (s 33(1)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standards 3.2.2 <i>Food safety practices and general requirements</i> and 3.2.3 <i>Food premises and equipment</i> |
| 3. Design, construction and maintenance of premises and vehicles (s 39(2)) | (a) food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.3 <i>Food premises and equipment</i> ; or (b) <i>AQIS Export control (processed food) orders</i> , schedules 2 and 3 |
| 4. Design, construction and maintenance of equipment (s 40(1)) | (a) food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.3 <i>Food premises and equipment</i> ; or (b) <i>AQIS Export control (processed food) orders</i> , schedules 2 and 3 |
| 5. Temperature control for stored milk (s 64) | AS 1187 |

SCHEDULE 2 (continued)

| Column 1 Requirement | Column 2 Advisory standard |
|--|---|
| 6. Design, construction and maintenance of dairy and equipment (s 66(2)) | guidelines issued by Safe Food for dairy premises |
| 7. Processing requirements (s 69(2)) | equipment stated in AS 3993.1 |
| 8. Storing dairy produce (s 70) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , Division 3 <i>Food handling controls</i> |

SCHEDULE 3

RISK CATEGORIES FOR DAIRY SCHEME

section 43

PART 1—LOW RISK

1. Producing dairy produce at a dairy.
2. Processing butter and fat spreads.
3. Processing pet food.
4. Transporting dairy produce.

PART 2—HIGH RISK

1. Processing dairy produce other than butter and fat spreads.
2. Processing and packaging unpasteurised goat milk.

SCHEDULE 4

STANDARDS FOR MEAT SCHEME

section 4

PART 1—COMPULSORY STANDARDS

| Column 1 Requirement | Column 2 Compulsory standard |
|--|---|
| 1. Transporting primary produce (s 33(5)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |
| 2. Water supply (s 34) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.3 <i>Food premises and equipment</i> Division 2 <i>Design and construction of food premises</i> Item 4 <i>Water supply</i> |
| 3. Health and hygiene requirements (s 38) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , divisions 3 and 4 |
| 4. Design, construction and maintenance of premises and vehicles (s 39(3)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |
| 5. Design, construction and maintenance of equipment (s 40(2)) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standard 3.2.2 <i>Food safety practices and general requirements</i> , division 5 <i>Cleaning, sanitising and maintenance</i> |

SCHEDULE 4 (continued)

PART 2—ADVISORY STANDARDS

| Column 1 | Column 2 |
|--|---|
| Requirement | Advisory standard |
| 1. Skills and knowledge for persons processing primary produce (s 32) | food standards code, Part 3.2 <i>Food safety requirements</i> , Standards 3.2.2 <i>Food safety practices and general requirements</i> , Division 2 <i>General requirements</i> , Item 3 <i>Food handling—skills and knowledge</i> |
| 2. Transporting primary produce (s 33(1)) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for natural casings—AS 5011; or (d) for poultry—AS 4465; or (e) for rabbits—AS 4466; or (f) for ratite—AS 5010; or (g) for rendered products—AS 5008. (h) for wild animals—AS 4464. |
| 3. Waste disposal at premises (s 35) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 4. Design, construction and maintenance of premises and vehicles (s 39(2)) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |

SCHEDULE 4 (continued)

| Column 1 | Column 2 |
|--|--|
| Requirement | Advisory standard |
| 5. Design, construction and maintenance of equipment (s 40(1)) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 6. System for rearing animals at place of production (s 92) | (a) meat standards code; or (b) for poultry—AS 4465. |
| 7. System for identifying place of capture of wild animals (s 93) | (a) meat standards code; or (b) for wild animals—AS 4464. |
| 8. Identifying source of animal (s 94) | (a) meat standards code; or (b) for wild animals—AS 4464. |
| 9. Animal appropriate for producing meat (s 95) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 10. Before post mortem disposition (s 97) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |

SCHEDULE 4 (continued)

| Column 1 Requirement | Column 2 Advisory standard |
|--|--|
| 11. Handling and dressing animal (s 98) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 12. Meat from carcass (s 99) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 13. Performing post mortem disposition (s 101) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 14. Meat for animal consumption (s 102) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 15. Chilling carcass of animal killed at abattoir (s 103) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |

SCHEDULE 4 (continued)

| Column 1 Requirement | Column 2 Advisory standard |
|--|--|
| 16. Chilling animal killed in the wild (s 104) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 17. Receiving animal killed in the wild (s 105) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 18. Maintaining temperature of carcass (s 107) | (a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for poultry—AS 4465; or (d) for rabbits—AS 4466; or (e) for ratite—AS 5010; or (f) for wild animals—AS 4464. |
| 19. Further processing of meat and pet meat (s 108) | (a) meat standards code; or (b) for poultry—AS 4465. |
| 20. Rendering (s 121) | AS 5008 |

SCHEDULE 4 (continued)

| Column 1 | Column 2 |
|--|---|
| Requirement | Advisory standard |
| 21. Packaging and prepackaging meat and meat products (s 125) | (a) for meat or meat products, other than rendered products— <ul style="list-style-type: none"> (i) meat standards code; or (ii) for crocodiles—AS 4467; or (iii) for natural casings—AS 5011; or (iv) for poultry—AS 4465; or (v) for rabbits—AS 4466; or (vi) for ratite—AS 5010; or (vii) for wild animals—AS 4464; or (b) for rendered products—AS 5008. |
| 22. Storing, handling and displaying meat and meat products (s 126) | meat standards code |
| 23. Identifying and labelling meat and meat products for transportation (s 127) | (a) meat standards code; or <ul style="list-style-type: none"> (b) for crocodiles—AS 4467; or (c) for natural casings—AS 5011. (d) for poultry—AS 4465; or (e) for rabbits—AS 4466; or (f) for ratite—AS 5010; or (g) for wild animals—AS 4464. |
| 24. Records to be kept about animals killed for meat (s 128) | meat standards code |
| 25. Records to be kept about meat and smallgoods (s 129) | (a) meat standards code; or <ul style="list-style-type: none"> (b) for crocodiles—AS 4467; or (c) for natural casings—AS 5011. (d) for poultry—AS 4465; or (e) for rabbits—AS 4466; or (f) for ratite—AS 5010; or (g) for wild animals—AS 4464. |

SCHEDULE 4 (continued)

| Column 1 | Column 2 |
|--|---|
| Requirement | Advisory standard |
| <p>26. Labelling meat and smallgoods (s 130)</p> | <p>(a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for natural casings—AS 5011. (d) for poultry—AS 4465; or (e) for rabbits—AS 4466; or (f) for ratite—AS 5010; or (g) for wild animals—AS 4464.</p> |
| <p>27. Records to be kept about pet meat, pet meat products and rendered products (s 131)</p> | <p>(a) meat standards code; or (b) for crocodiles—AS 4467; or (c) for natural casings—AS 5011. (d) for poultry—AS 4465; or (e) for rabbits—AS 4466; or (f) for ratite—AS 5010; or (g) for wild animals—AS 4464.</p> |

SCHEDULE 5

RISK CATEGORIES FOR MEAT SCHEME

section 43

PART 1—LOW RISK

1. Killing wild animals in the field.
2. Storing field dressed animals in cold storage.
3. Transporting field dressed animals, meat or meat products.
4. Storing meat or meat products in cold storage, including, for example, chilling meat or meat products.
5. Wholesaling or retailing meat or meat products, other than retailing classified as medium risk.

PART 2—MEDIUM RISK

1. Retailing meat or a meat product (other than smallgoods) at premises, if the meat or product is cooked at the premises.
2. Retailing smallgoods at premises, if the smallgoods (other than processing fermented smallgoods) are made at the premises.
3. All processing of meat or a meat product, other than processing classified as low risk or high risk.

PART 3—HIGH RISK

1. Processing fermented smallgoods.

SCHEDULE 6

DICTIONARY

section 3

“acceptable”, for primary produce, means the following—

- (a) for dairy produce—not unsafe;
- (b) for meat or smallgoods intended for human consumption—not unsafe or not unwholesome;
- (c) for pet meat, a pet meat product or a rendered product intended for animal consumption—not unsuitable.

“acceptable level of risk”, for a food safety hazard, means a level of risk as low as is reasonably practicable.

“advisory standard” see section 4(2).

“animal consumption” means consumption by a domestic animal.

“approved program”, of an accreditation holder, means the holder’s program approved under section 48(4)⁷⁸ of the Act.

“AQIS” means Australian Quarantine and Inspection Service.

“AS 1187” means AS 1187—1996 (Australian standard for farm milk cooling and storage systems).

“AS 3993.1” means AS 3993.1—1992 (Australian standard for equipment for the pasteurisation of milk and other liquid dairy products).

“AS 4464” means AS 4464—1997 (Australian standard for hygienic production of game meat for human consumption).

“AS 4465” means AS 4465—2001 (Australian standard for construction of premises and hygienic production of poultry meat for human consumption).

“AS 4466” means AS 4466—1997 (Australian standard for hygienic production of rabbit meat for human consumption).

78 Section 48 (Grant or renewal of accreditations) of the Act

SCHEDULE 6 (continued)

“**AS 4467**” means AS 4467—1998 (Australian standard for hygienic production of crocodile meat for human consumption).

“**AS 5008**” means AS 5008—2001 (Australian standard for hygienic rendering of animal products).

“**AS 5010**” means AS 5010—2001 (Australian standard for hygienic production of ratite (emu—ostrich) meat for human consumption).

“**AS 5011**” means AS 5011—2001 (Australian standard for hygienic production of natural casings for human consumption).

“**assistance animals**” see the *Disability Discrimination Act 1992* (Cwlth), section 9.

“**CAR**” see section 51(2).

“**carcass**”—

- (a) means the body, or any part of the body, of a dead animal whether in an uncooked, partly cooked or cooked state; and
- (b) includes meat, bone, hide, skin, wool, hair, feathers, hoof, horn and viscera.

“**chemical product**” see the *Chemical Usage (Agricultural and Veterinary) Control Act 1988*, schedule.⁷⁹

“**compliance audit**”, for an accreditation holder’s program, means an audit of an accreditation holder’s program to ensure—

- (a) the program complies with the scheme; and
- (b) the holder is maintaining the program under the scheme.

“**compulsory standard**” see section 4(1).

“**contaminate**”, for primary produce—

- (a) means to transmit matter to the produce that may affect the acceptability of the produce; and
- (b) includes to transmit the matter to any surface that may come into contact with the produce.

“**control measure**” see section 8.

⁷⁹ *Chemical Usage (Agricultural and Veterinary) Control Act 1988*, schedule (Dictionary)

SCHEDULE 6 (continued)

“critical control point” see section 8.

“critical nonconformance” see section 44(3).

“dairy” means premises used for the production of milk from an animal.

“dairy scheme” see section 55(1).

“depot” means premises used for the sampling, testing, processing by chilling only and refrigerated storage of dairy produce for distribution to the wholesale market.

“dressing”, of an animal, means the progressive separation of the animal’s body into a carcass (or parts of a carcass), offal and inedible material.

Examples of inedible material—

Head, hide, feathers, feet and viscera.

“external environmental condition” includes an odour, dust, air-flow, steam, smoke (other than smoke from a smoking process for meat), condensation, waste and a hazardous material.

“factory”—

- (a) means premises, other than a depot, used for processing dairy produce intended for sale; but
- (b) does not include a dairy where unpasteurised milk is produced or packaged.

“field dressing”, of an animal, means the partial separation of the animal’s body into a carcass (or parts of a carcass) if the hide remains on the animal.

“food safety hazard”, for primary produce, means a thing or a situation that has the potential to cause the produce not to comply with—

- (a) if a compulsory standard applies for a requirement—the compulsory standard for the requirement; or
- (b) if an advisory standard applies for a requirement—
 - (i) the advisory standard for the requirement; or
 - (ii) if a program is following another way that gives the same or better level of risk for the requirement—the way stated in the program.

SCHEDULE 6 (continued)

Example—

A food safety hazard has happened if—

- (a) milk supplied to an accreditation holder who processes dairy produce has a residue level greater than the MRLs stated in the compulsory standard for the requirement; but
- (b) the milk is not unacceptable.

“food standards code” means the Australia New Zealand Food Standards Code as defined under the *Australia New Zealand Food Authority Act 1991* (Cwlth).

“further processing”, for meat, means processing (other than cooling) that extends the shelf life of the meat.

Examples—

1. Making smallgoods.
2. Modified atmosphere packaging.

“goat milk” means milk of a goat.

“hazardous material” means a biological, chemical or physical agent with the potential to cause an adverse effect in a human or an animal.

“high risk” see section 43(5).

“holding”, for an animal, means a run, station, feedlot, farm or place where the animal is fed, pastured or grazed immediately before it is killed at an abattoir.

“killing”, of an animal, includes stunning, sticking and bleeding.

“low risk” see section 43(3).

“major nonconformance” see section 44(2).

“meal” means a defatted and dried solid product of rendering after milling.

“meat product” means anything made from meat by processing and includes smallgoods, a pet meat product and a rendered product.

“meat retail premises” means retail premises, or part of a retail premises, on or from which meat processing is carried out, or meat is sold, other than retail premises on or from which all meat sold on the premises is sold ready for immediate consumption.

Example of part of a retail premises—

A meat section in a supermarket.

SCHEDULE 6 (continued)

“**meat retail vehicle**” means a vehicle on or from which meat is sold, other than meat ready for immediate consumption.

“**meat scheme**” see section 88.

“**meat standards code**” means the Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption approved by the Agriculture and Resource Management Council of Australia and New Zealand.

“**medium risk**” see section 43(4).

“**minor nonconformance**” see section 44(1).

“**mixed retail premises**” means retail premises on or from which all meat or smallgoods sold on the premises are sold ready for immediate consumption.

Example—

A corner shop.

“**MRLs**” means maximum residue limits within the meaning of the food standards code, Part 1.4 *Contaminants and residues*, Standard 1.4.2 *Maximum residue limits (Australia only)*.

“**nonconformance audit**” see section 51(3)(c).

“**NRA**” means the National Registration Authority for Agricultural and Veterinary Chemicals established under the *Agricultural and Veterinary Chemicals (Administration) Act 1992* (Cwlth), section 6.⁸⁰

“**operational performance**” see section 8.

“**owner**”, of premises, means a person who carries on a business of selling primary produce from the premises.

“**pasteurised**” means treated—

- (a) by heating to a temperature of at least 72°C, keeping at or above the temperature for at least 15 seconds and immediately shock cooling to a temperature below 4.5°C; or
- (b) by any other process involving heating and shock cooling that has an equal or greater lethal effect on bacteria.

⁸⁰ *Agricultural and Veterinary Chemicals (Administration) Act 1992* (Cwlth), section 6 (Establishment)

SCHEDULE 6 (continued)

“pet food” means dairy produce intended for animal consumption.

“pet meat” means meat intended for animal consumption.

“pet meat product” means smallgoods intended for animal consumption.

“place of production”, for an animal, means the place where the animal has been reared before the animal arrives at a holding.

“post mortem disposition”, for a carcass, means a classification of the parts of the carcass into the following—

- (a) meat for human consumption;
- (b) meat for animal consumption;
- (c) the remainder of the carcass that can not be used for human or animal consumption.

“prepackaged meat” means meat fully enclosed in a sealed package that—

- (a) prevents the escape of anything that might be exuded from the meat, including anything exuded if the meat were to thaw; and
- (b) is made of durable material and resistant to breakage during normal handling; and
- (c) is sealed so that any opening and re-sealing of the package will be easily seen; and
- (d) displays the accreditation number under which the meat was packaged.

“processing activity” means cleaning, maintenance, sanitising, killing an animal, or doing anything to meat or a meat product, including, for example, freezing, chilling, cooking, rendering and packaging.

“producer” means a person who produces milk from an animal at a dairy.

“program” see section 9(2).

“rendered product” means the meal and fat produced by rendering.

“rendering” means the process of extracting fat from meat by heating the meat.

“risk assessment” see section 12(2)(a).

“risk category” see section 43(1).

SCHEDULE 6 (continued)

“show cause period” see section 18(2)(h).

“significant food safety hazard”, for primary produce, means a food safety hazard that has the potential to make the produce unacceptable.

“significant food safety matter” see section 21(1).

“sticking”, of an animal, means severing the animal’s large blood vessels.

“stock food” means a basic food, or food mixture for feeding to an animal.

“stunning”, of an animal, means a procedure to make the animal unconscious and insensible to pain.

“transport” includes loading primary produce onto, and unloading primary produce from, a vehicle.

“unsuitable”, for pet meat, a pet meat product or a rendered product for animal consumption, means the meat or product is in a condition, or contains a substance, a person would ordinarily regard as making the meat or product unfit for animal consumption.

“unwholesome”, for meat or smallgoods for human consumption, means the meat or smallgoods are in a condition, or contain a substance, a consumer would ordinarily regard as making the meat or smallgoods unfit for human consumption.

“validation” see section 8.

“wild animal” means an animal, other than seafood, living in a wild state and not under artificial confinement.

“withholding period” means the period between the application of a chemical treatment and when the residue level of the chemical would not be greater than the MRLs specified in the food standards code, Part 1.4 *Contaminants and Residues*, Standard 1.4.2 *Maximum Residue Limits*.

ENDNOTES

1. Made by the Governor in Council on 12 December 2002.
2. Notified in the gazette on 13 December 2002.
3. Laid before the Legislative Assembly on . . .
4. The administering agency is the Department of Primary Industries.