

Robert A Byrne

From: Compliance Support <compliancesupport@foodauthority.nsw.gov.au>
Sent: Monday, 21 July 2014 8:18 PM
To: Robert A Byrne
Cc: CIUContact (CIUContact@agriculture.gov.au)
Subject: FW: Abattoir Information
Attachments: Requirements for abattoirs (red meat).doc

Hi Robert,

As discussed today the NSW Food Authority (the Authority) licenses all abattoirs in NSW, the legislation we operate under is the Food Act 2003 and Food Regulation 2010. Part 6 of the Food Regulation 2010 is the Meat Food Safety Scheme which requires all red meat abattoirs to comply with AS4696:2007, the Australian Standard for Hygienic Production and Transportation of Meat and Meat Products for Human Consumption (the Standard). The Authority is the agency responsible for approving new domestic abattoir licences and also conducts regular compliance audits and inspections of all domestic and Tier 1 export abattoirs in NSW.

Abattoirs intending to export meat and meat products must also be licensed with Commonwealth Department of Agriculture. Under an Memorandum of Understanding (MOU) with the Authority and the Commonwealth Department of Agriculture export Tier 2 abattoirs are licensed, audited and inspected by the Department of Agriculture. Tier 1 and Tier 2 abattoirs are required to operate under the Export Control Act 1982 and associated Regulations and Export Control Orders.

I have advised Edwina Mulhearn today the Blayney abattoir is intending to be an exporter. Edwina can be contacted by email CIUContact@agriculture.gov.au or phone 02 62724152 for further information on export requirements.

Further information on the Authority and the Standard can be found on our website.

<http://www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/meat/>

Please let me know if you need any further information on matter.

Regards,

Compliance Support





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Requirements for abattoirs (red meat)

This information sheet is for meat businesses undertaking the slaughter of animals (red meat) for human consumption as covered by the Meat Food Safety Scheme (the Scheme).

This does not include the slaughter of poultry meat, rabbit meat, ratite meat or crocodile meat.

Food Regulation 2010 (the Regulation) applies certain requirements to abattoirs (red meat), which are outlined below.

The Regulation defines abattoirs as premises used for or in connection with the slaughtering of abattoir animals for human consumption, and includes:

- buildings used in connection with the slaughtering, handling, drafting or keeping of abattoir animals for human consumption at any premises so used; and
- holding yards and the like.

The operation of an abattoir (red meat) must comply with the Australian Standard AS 4696-2007, *Hygienic production and transportation of meat and meat products for human consumption*.

Apply for a licence with the Authority and pay an annual licence fee

To operate an abattoir (red meat), a business requires a licence to be issued by the NSW Food Authority (the Authority). Abattoirs covered by the Scheme must comply with all conditions listed on the licence.

Businesses must submit a licence application form to the Authority and pay an annual licence fee. A one-off licence application fee also applies.

The licence application form and details of the current licence fees are available at www.foodauthority.nsw.gov.au/industry/forms-and-licenses/ or by contacting the Authority's Helpline on 1300 552 406.

New licensees

Before a licence is approved, the construction standard of the premises must be approved by the Authority. In respect of new premises the establishment must be reviewed and initial approval will be granted by the Council and EPA if the plans comply with AS 4696-2007.

The Authority must carry out an inspection of the premises against the Standard and approve any new buildings before a licence will be issued and processing activities can commence.

A operator of a abattoir must also develop a food safety program (FSP) and have the program approved by the Authority in order to receive a licence. A licence will not be issued without an approved FSP.

Receive routine audits or inspections

Licensed abattoirs must be routinely audited or inspected by a food safety auditor. All abattoirs are classified as priority 1 (P1).

Where an audit or inspection results in enforcement or follow-up action, they will be fully cost recovered.

Further guidance on audits and inspection can be found at:

www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/meat/:



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Food Safety Programs (FSP)

Meat businesses must develop and implement a documented food safety program (FSP) that complies with AS 4696-2007. Further guidance on food safety programs and templates can be found at: <http://www.foodauthority.nsw.gov.au/industry/food-standards-and-requirements/food-safety-programs-haccp/>

The FSP must:

- Identify potential hazards that may occur in all food handling operations,
- Identify where these hazards can be controlled,
- Monitor these control methods,
- Provide corrective actions when a hazard is found to be not under control,
- Regularly review the FSP for adequacy (at least every 12 months),
- Keep a record and retain copies of action taken demonstrating compliance with the FSP,
- Ensure that the FSP is audited by a food safety auditor,
- Make a written document of the FSP and the appropriate records available to the food safety auditor when requested,
- Retain copies of the all written reports of all food safety audit results for the previous 4 years for inspection if requested by a food safety auditor or authorised officer.

Meat safety inspectors (MSI)

Please note the following with respect to MSI:

- All abattoirs slaughtering animals for human consumption must have an accredited MSI on site at all times during ante-mortem and post mortem inspections;
- All MSI must comply with the requirements outlined in AS 4696-2007 in regards to meat inspection;
- It is the responsibility of the licence holder to hire MSI and ensure that they have the appropriate training and qualifications required to achieve the requirements outlined by legislation; and
- All MSI working in NSW must be assessed by the Authority to ensure that they comply with all requirements before they can commence meat inspection duties and have documented approval from the Food Authority.

Issue and use of brands for meat

Please note the following with respect to brands:

- The holder of the licence that authorises the operation of an abattoir may apply, in writing, to the Authority to be issued with a prescribed brand;
- This brand is to be returned to the Authority within 7 days after the abattoir licence ceases to be in force (except during a period of suspension);
- The brands are to be stored in a locked area to which access is available only to the holder of the licence and the MSI for the abattoir;
- The holder of the licence that authorises the operation of an abattoir must ensure that abattoir meat is not removed from the abattoir unless the carcass or part of the carcass from which it came has been branded with a prescribed brand by or under the authority of a meat safety inspector.
- Branding does not apply to meat that is passed fit for use only as animal food;
- Branding does not apply to meat that is condemned as unfit for human consumption; and
- Branding does not apply to the carcass of a bird or meat from the carcass of a bird.



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Sampling and analyses

Licensed abattoirs must comply with the requirements set out in the NSW Food Safety Schemes Manual (the Manual). The Manual specifies microbiological testing requirements for abattoirs.

Please note the following with respect to sampling and analyses:

- The holder of the licence to operate the abattoir must ensure that samples of water used in connection with the slaughtering of abattoir animals are analysed (does not include water supplied via a reticulated water system);
- This analysis is at the licence holder's expense and must be conducted by a National Association of Testing Authorities (NATA) or Authority approved laboratory;
- The holder of the licence to operate the abattoir must notify the Authority if an analysed sample fails to meet the standards as detailed in the NSW Food Safety Scheme Manual or those set by the Authority; and
- This notification to the Authority is to be made orally within 24hrs of becoming aware of the sample failure and in writing within 7 days of becoming aware of the sample failure.

Sourcing of animals for slaughter

Please note the following with respect to the sourcing of animals for slaughter:

- A person must not slaughter an animal for human consumption unless the animal is an abattoir animal.
- Abattoir animal means any of the following animals that is not a game animal:
 - any animal of the bovine, bubaline, camelidae, caprine, cervidae,
 - ovine, porcine or soliped species,
 - rabbit,
 - crocodile,
 - any bird.

The holder of the licence to operate the abattoir must ensure that:

- Livestock are identifiable to the last holding up to the time that its carcase is passed as fit for human consumption;
- Livestock do not contain residues in excess of permitted level(s);
- Livestock have not been fed feedstuffs that would jeopardise the wholesomeness of the resulting meat and meat products; and
- Livestock do not have any diseases and/or conditions that could affect their suitability for slaughter.

More information

- visit the NSW Food Authority's website at www.foodauthority.nsw.gov.au/industry
- phone the helpline on 1300 552 406

For more information on the Food Standards Code:

- visit the Food Standards Australia New Zealand's (FSANZ) website at www.foodstandards.gov.au