

**STANDARD 4.2.3**  
**PRODUCTION AND PROCESSING STANDARD FOR MEAT**

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**(Australia only)**

**Purpose and commentary**

Reserved

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**Division 1 – Preliminary**

**1 Interpretation**

(1) In this Standard –

**meat product** means a food containing no less than 300 g/kg of meat.

(2) Unless the contrary intention appears, the definitions in Chapter 3 of this Code apply for the purposes of this Standard.

**Division 2 – Primary production of meat**

**2 Definitions**

In this Division –

**meat** means any part of a slaughtered animal for human consumption.

**meat producer** means a business, enterprise or activity that involves the growing, supply or transportation of animals for human consumption.

## 2A Animals covered by this Division

(1) In this Division, a reference to an animal means an animal of a species listed in Column 2 of the Table.

(2) However, a reference to an animal does not include an animal of a species listed in Column 2 of the Table if that animal was slaughtered in the wild.

**Table to clause 2A**

Column 1	Column 2
Item	Species
1	Bovine
2	Caprine
3	Ovine
4	Porcine
5	Bubaline
6	Camelidae
7	Cervidae
8	Crocodylidae
9	Lagomorph
10	Ratite
11	Soliped

## 2B Application of Division to retail sale activities

This Division does not apply to the retail sale activities of a meat producer.

## 2C Inputs

A meat producer must take all reasonable measures to ensure that inputs do not adversely affect the safety or suitability of meat or meat products.

## 2D Waste disposal

A meat producer must store, handle and dispose of waste in a manner that will not adversely affect the safety or suitability of meat or meat products.

## 2E Traceability

A meat producer must have a system to identify the persons –

- (a) from whom animals were received; and
- (b) to whom animals were supplied.

### **Editorial Note:**

State and Territory laws govern the slaughter and processing of animals for human consumption, including of animals in the wild, and the preparation, packing, transportation or storage of meat or meat products. These laws require persons involved in such activities to comply with the following Australian Standards:

AS 4464:2007 -- *Hygienic Production of Wild Game Meat for Human Consumption*

AS 4466:1998 -- *Hygienic Production of Rabbit Meat for Human Consumption*

AS 4467:1998 -- *Hygienic Production of Crocodile Meat for Human Consumption*

AS 4696: 2007 -- *Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*

AS 5008: 2007 -- *Hygienic rendering of animal products*

### Division 3 – Production of ready-to-eat meat

#### 3 Interpretation

In this Division –

**control** means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

**HACCP plan** means the –

- (a) Codex HACCP plan, Annex to CAC/RCPI 1969, Revision 4 (2003); or
- (b) HACCP plan outlined in Australian Standard AS-4696-2002.

**handling** means slicing, shaving or dicing, where it is followed by the packaging of the product in a modified atmosphere package.

**producer of ready-to-eat meat** means a food business that engages in the –

- (a) making, manufacturing, producing, extracting, processing, preparing, treating, preserving, packing, cooking, thawing or handling of ready-to-eat meat; or
- (b) handling of ready-to-eat meat for retail sale.

**ready-to-eat meat** means meat products intended to be consumed without further heating or cooking, and includes –

- (a) cooked or uncooked fermented meat; and
- (b) pâté; and
- (c) dried meat; and
- (d) slow cured meat; and
- (e) luncheon meat; and
- (f) cooked muscle meat including ham and roast beef; and
- (g) other ready-to-eat meat that is susceptible to the growth of pathogens or the production of toxins.

#### 4 Requirements on producers of ready-to-eat meat

A producer of ready-to-eat meat must implement a food safety management system that identifies, evaluates and controls hazards, and meets the requirements in Table 1 or Table 2 to this clause.

**Table 1 to clause 4**

Document all stages of production
Identify all food safety hazards and controls through the use of a HACCP plan
Document compliance with Standard 3.2.2 of this Code
Document the management system set out in clauses 3.3 to 3.10 of the Australian Standard AS4696-2002

**Table 2 to clause 4**

Comply with a food safety management system recognised by the relevant authority
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#### **Editorial note:**

'Hazard' is defined in Standard 3.1.1 as a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

'Relevant authority' is defined in Standard 1.1.1.

Examples of a food safety management system that a relevant authority may recognise are the Commonwealth Export Control (Meat and Meat Products) Orders 2005 or the Australian Standard AS4696-2002.

## 5 Additional requirements for uncooked comminuted fermented meat

(1) In this clause –

**audit** means a review or examination of any, or all requirements of a food safety program which has been conducted by a person approved as being competent in food safety matters relating to UCFM.

**batter mix** means all the ingredients in the UCFM recipe that have been combined prior to filling a casing.

**starter culture** means a preparation of microorganisms prepared for the purpose of fermenting meat which –

- (a) successfully competes for the nutrients in the meat medium; and
- (b) produces microbial inhibitors; and
- (c) is microbiologically safe; and
- (d) produces a controlled reduction of the pH of the meat mix.

**UCFM** means a comminuted fermented meat which has not had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production. To avoid doubt, a UCFM includes comminuted fermented meat which has been heat treated.

**validation** means obtaining evidence to confirm that the food safety management system is complete and effective and will deliver the expected food safety outcomes.

**verification** means the use of methods, procedures and tests in addition to monitoring to determine compliance with the food safety management system.

(2) Unless expressly provided elsewhere in this Code, a UCFM must not be sold unless it is produced in accordance with this clause.

(3) For the purposes of subclause 5(2), a UCFM may be sold where it is produced using an alternative technology or method specified elsewhere in this Code, provided that the equivalent food safety outcome in this clause is achieved.

(4) A UCFM must be produced in accordance with a food safety management system under clause 4 which –

- (a) has been verified and audited to ensure the number of *Escherichia coli* organisms in the final UCFM comply with the microbiological limits in Standard 1.6.1 in this Code; and
- (b) demonstrates that the production process handles the variations of *Escherichia coli* contamination in the ingoing raw meat ingredients.

(5) As part of the validation or verification requirements of the food safety management system, the number of *Escherichia coli* organisms must be recorded for the –

- (a) raw meat ingredients used to make a UCFM; and
- (b) product after fermentation and any subsequent process.

(6) During UCFM production the following matters must be monitored and recorded at suitable frequencies –

- (a) the pH of a fermenting UCFM; and
- (b) the temperature and time of fermentation of UCFM; and
- (c) the temperature and time of maturation/drying of UCFM; and
- (d) the temperature and time of smoking of UCFM; and
- (e) the weight loss or water activity.

(7) The measurements recorded under subclauses (5) and (6) must be kept for 12 months after the use-by date or best-before date of a UCFM.

(8) The fermentation of a UCFM must be initiated through the use of a starter culture.

(9) A previously fermented or fermenting meat must not be used as –

- (a) a starter culture; or
- (b) an ingredient in a UCFM.

(10) Meat and batter mix used in the preparation of a UCFM must, if stored by the manufacturer, be stored at 5°C or below prior to fermentation.

(11) The pH of a fermenting UCFM must be measured in accordance with Method 1 in the Schedule.

**Editorial note:**

UCFM food businesses should note the skills and knowledge requirements in clause 3 of Standard 3.2.2.

**Editorial note for New Zealand:**

For New Zealand the processing of UCFM is regulated under the *Animal Products Act 1999* and the *Food Act 1981*.

## **SCHEDULE**

### **Method for measuring pH**

- 1 Meat Determination of pH.

Mince a representative portion of the sample of the UCFM and place that portion in a stoppered bottle with twice its weight of water. Shake at five-minute intervals for 30 minutes and determine the pH value of the liquid electrometrically at 20°C.

Alternatively, the pH can be determined through the use of calibrated, direct-contact pH probes or meters.

## Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

### About this compilation

This is a compilation of Standard 4.2.3 as in force on **31 July 2015** (up to Amendment No. 155). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **31 July 2015**.

### Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted	am = amended
exp = expired or ceased to have effect	rep = repealed
rs = repealed and substituted	

**Standard 4.2.3** was published in the Food Standards Gazette No. FSC25 on 24 November 2005 (F2005L03673) and registered as a Principal Instrument on 14 February 2012 (F2012L00293). It has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table of Provs	103	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	am	Insert reference to the Schedule.
Table of Provs	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	am	Insert references to new clauses 1–2E.
Divisions 1 and 2	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Divisions.
1	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Clause.
2	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Clause.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2A-2E	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	ad	New clauses.
3A	88	F2006L03270 5 Oct 2006 FSC30 5 Oct 2006	5 Oct 2006	ad	Clause to clarify the commencement date and the application of Standard 1.1.1.
5	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	rs	Editorial note for New Zealand following the clause.
5	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism', wherever occurring.
Schedule	103	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	rs	Schedule heading.