

**Food Standards (Proposal P1014 – Primary Production & Processing Standard for Meat & Meat Products) Variation**

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

Dated 25 July 2014



Standards Management Officer  
Delegate of the Board of Food Standards Australia New Zealand

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 91 on 31 July 2014. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

**1 Name**

This instrument is the *Food Standards (Proposal P1014 – Primary Production & Processing Standard for Meat & Meat Products) Variation*.

**2 Variation to Standards in the Australia New Zealand Food Standards Code**

The Schedule varies the Standards in the *Australia New Zealand Food Standards Code*.

**3 Commencement**

The variation commences on a date 12 months after the date of gazettal.

**SCHEDULE**

[1] **Standard 1.6.2** is varied by omitting clause 6 and the Editorial Note to clause 6

[2] **Standard 4.2.3** is varied by

[2.1] omitting Divisions 1 and 2 and substituting

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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*
- AS 5010: 2001 -- *Hygienic Production of Ratite Meat for Human Consumption*
- AS 5011: 2011 -- *Hygienic productions of natural casings for human consumption.*

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[2.2] updating the Table of Provisions to reflect these variations.