

**Supporting document 7**

Compliance Plan for the Primary Production and Processing Standard for Meat and Meat Products– Proposal P1014 (Amended 17 June 2014)

Primary Production & Processing Standard for Meat & Meat Products

State and Territory regulatory agencies and the Department of Agriculture, Fisheries and Forestry are responsible for implementing the standard. The Meat Implementation Working Group, a national working group with membership from these agencies have developed a national compliance plan for the draft variation to Standard 4.2.3. The key principle underpinning the compliance arrangements for the Standard is that if businesses are currently complying with existing legal requirements, and continue to do so, they will comply with the future meat standard.

**Compliance plan for the Primary Production and Processing Standard for Meat and Meat Products**

**The Primary Production and Processing Standard for Meat and Meat Products identifies a Meat Producer. A compliance plan for a meat producer is provided.**

1.Meat Producer: means a business, enterprise or activity that involves growing, supply or transportation of animals for human consumption.

2. Animals: the following animal species are covered by this Standard: *Bovine,* *Caprine*, *Ovine*, *Porcine*, *Bubaline*, *Camelidae*, *Cervidae*, *Crocodylidae*, *Lagomorph*, *Ratite*, *Soliped*.

References to animals in this document means animals as covered by the Primary Production and Processing Standard for Meat and Meat Products, unless otherwise specified

**In all instances, meat businesses are advised to contact the relevant food regulator within their jurisdiction for further advice concerning an acceptable means of compliance with the Primary Production and Processing Standard for Meat and Meat Products before adopting matters described in these Compliance Plans into their businesses.**

***Compliance plan for meat producer (includes growing, supply or transportation of animals for human consumption).***

***Inherent risk:* The FSANZ risk assessment has identified no unmanaged risks in the meat supply chain.**

***Potential introduced risk:* All animals to be slaughtered must be traceable and must not contain contaminants or residues in excess of prescribed limits.**

| **Compliance requirement – Industry** | **Monitoring requirements – Government** | **Current industry arrangements** |
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| Meat producers are required to comply with any relevant state/territory legislation for primary production (e.g. Ag/Vet Chemicals, swill feeding).  An individual, business, enterprise or activity authorised to undertake slaughtering of animals by the competent state/territory regulatory authority must have evidence that animals supplied and received are fit for purpose (i.e.do not adversely affect safety and suitability of meat or meat products)..  Such evidence should have due consideration to the following issues:  *Inputs:* any feed, water, chemicals or other substances used in, or in connection with the primary production activity.  *Waste disposal:* solid and liquid waste generated during primary production such as sewage, waste water, animal carcasses and garbage.  *Traceability:* Animals are identified in accordance with State animal identification systems, and systems are in place that allow animals to be traced from the holding of origin and to the holding of consignment. | Government will monitor compliance through evidence provided through existing industry arrangements. | Confirming compliance using:  - LPA program (livestock production assurance),  - NVD (National Vendor Declaration),  - APIQ (Australian Pork Industry Quality Assurance Program),  - Pigpass,  - NLIS (National Livestock Identification Scheme). |

***Slaughter and processing of animals[[1]](#footnote-1)***

State and Territory laws govern meat processors whose activities involve 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 specified Australian Standards.

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| **Compliance requirement – Industry** | **Monitoring requirements – Government** | **Current industry arrangements** |
| An individual, business, enterprise or activity undertaking slaughtering of animals must be approved by the competent state/territory regulatory authority to undertake such activity.  All individuals, business, enterprises or activities undertaking slaughtering of all animals covered by the Primary Production and Processing Standard for Meat and Meat Products must comply with the following Australian Standards:  - AS4466:1998 Hygienic Production of Rabbit Meat for Human Consumption  - AS4467:1998 Hygienic Production of Crocodile Meat for Human Consumption  - AS4696: 2007 Hygienic Production and Transportation of Meat and Meat Products for Human Consumption  - AS5008: 2007 Hygienic rendering of animal products  - AS5010: 2001 Hygienic Production of Ratite Meat for Human Consumption  - AS5011: 2011 Hygienic productions of natural casings for human consumption.  - AS4464:2007 Hygienic Production of Wild Game Meat for Human Consumption. | Regulator to continue with current monitoring arrangements.  e.g. may include inspection or audit, or other monitoring arrangement depending on regulator’s legislation.  The frequency of monitoring will be based on risk and performance.  Check business’s evidence to confirm that animals received or supplied for processing are traceable, as well as meat and/or meat products produced by the business. | Confirming compliance using:  - LPA program (livestock production assurance),  - NVD (National Vendor Declaration),  - Pigpass,  - NORM (National organochlorine residue monitoring),  - NARM (National antibacterial residue monitoring),  - START (Sheep targeted antibacterial residue testing).  - TART (targeted antibacterial residue testing).  - NLIS (National Livestock Identification Scheme). |

1. Animals in this context is taken to mean animals as covered by the FSANZ Primary Production and Processing Standard plus animals from the following species: *Macropod* (Kangaroo, Wallaby), *Phalangeridae* (Possum), *Puffinus tenuirostris* (muttonbird). [↑](#footnote-ref-1)