Summary of Submissions: Proposed amendments to the:

Operational Code Petfood Processing Chapters 1 and 2

14 March 2016

MPI received 1 submission on the proposal documents. The submission has been analysed in the following table. As a result of the consultation process, and where appropriate based on the analysis below, amendments have been made to these documents. MPI would like to thank the party who has taken the opportunity to comment on the proposals.

Questions MPI would like feedback on			MPI Response
1.	Is the level of detail appropriate for the petfood sector?	Yes	Noted
2.	Are the technical aspects correct?	See comments	Noted
3.	Are the procedures practical and achievable for the petfood sector?	See comments	Noted
4.	Are there any areas that need more guidance?	See comments	Noted

Chapter 1 Overview

1. Part	2. Clause	3. Comment	4. Proposed amendment	5. MPI Response
8.1	1	The cleaning and handling procedures should recognise the final state the petfood material that is to be consumed by animals i.e. if there is a heat treatment or freeze drying process then the GOP measures will be less onerous than a process producing chilled or frozen petfood for consumption by animals.		All operators regardless of their processes are expected to meet a minimum standard of hygiene and sanitation. GOP are the systems that you put in place to control factors that can affect the safety and quality of your products. GOP and the application of HACCP work together to help control hazards that affect your product. Without GOP it is harder to meet regulatory requirements for the production of animal products and materials that are fit for intended purpose.
13.1	1	Refer above		As above.

Chapter 2 Good Operating Practice

1. Part	2. Clause	3. Comment	4. Proposed amendment	5. MPI Response
13.2.2	3	The temperature limit proposed for the transfer of chilled material would be unworkable in situations of transfer of bins of product between slaughter premises and petfood processors.	Material transferred between slaughter premises and processors should be temperature controlled to minimise the proliferation of micro-organisms (use of ice).	Agreed and amended accordingly.
13.2.3	b.	Refer above		As above.