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Review of Industry Standard 4

This standard shall be regularly reviewed according to a schedule held by MAF Food Assurance Authority (Animal Products).

The co-ordinator welcomes suggestions for alterations, deletions or additions to this standard, to improve it or make it more suited to Industry needs. Suggestions should be sent to the co-ordinator on the form on Page P.3, together with reasons for the change and any relevant data.

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Suggestions for Change

Name:			
Organisation:			
Email:			Phone:
	Facsimile		
<i>Industry Standard 4: Procurement of Animals for Food</i>			
Section	Suggested Improvements		
Signature:		Date:	
Please post to:		Acknowledgement of receipt:	
Programme Manager (Animal Product Standards) MAF FAA (Animal Products) PO Box 2526 WELLINGTON		Signature: Date:	

Amendment Record

Amendments to this manual will be given a consecutive number and will be dated.
Please ensure that all amendments are inserted, obsolete pages are removed, and the record below is completed.

Amendment No.	Date	Entered by	Amendment No.	Date	Entered by
1			26		
2			27		
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11			36		
12			37		
13			38		
14			39		
15			40		
16			41		
17			42		
18			43		
19			44		
20			45		
21			46		
22			47		
23			48		
24			49		
25			50		

Contents

Notice of Copyright	P.1
Review of Industry Standard 4	P.2
Suggestions for Change	P.3
Amendment Record	P.4
Contents	P.5
1. Introduction	1.1
Scope	1.1
1.1 Outcome	1.1
1.2 Definitions	1.1
1.3 General Principles	1.2
1.4 Layout of this Industry Standard	1.3
2. Animals Eligible for Processing	2.1
Scope	2.1
2.1 Outcome	2.1
2.2 General Principles	2.1
2.3 Origin of Animals	2.1
2.4 Maintaining the Identity of Animals	2.2
2.5 Compliance with Other Requirements	2.4
3. Handling of Animals	3.1
Scope	3.1
3.1 Outcome	3.1
3.2 General Principles	3.1
3.3 Animal Submitted for Processing	3.1
3.4 Welfare of Live Animals	3.2
3.5 Removal of Animals from Premises	3.2
3.6 Live Feral Animals (Possums)	3.3
3.7 Killed Animals	3.3
3.8 Operation of Game Depots	3.5
4. Criteria and Disposition for Food Animals	4.1
Scope	4.1
4.1 Outcomes	4.1
4.2 General Principles	4.1
4.3 Condition of Pelt or Hide of Animals	4.1
4.4 Live Animals	4.1
4.5 Suspect Animals	4.2
4.6 Emergency Slaughter	4.3
4.7 Exotic Diseases	4.4
4.8 Contagious Diseases	4.4
4.9 Tuberculosis Reactors	4.4
4.10 Killed Animals	4.5
4.11 Dead, Dying and Condemned Animals	4.5
4.12 Denaturing	4.6
Appendix I	I.1

3 Handling of Animals

Scope

This section applies to the handling, preparatory to their killing or slaughtering, of all live animals intended for processing into food.

3.1 Outcome

Products shall be derived from animals that were normal or not defective and were humanely handled prior to killing or slaughtering.

3.2 General Principles

3.2.1 Documentation

The Licensee shall document procedures for receiving and handling animals prior to slaughter which are humane, result in the minimal discomfort to the animals and minimise hazards to consumers.

3.2.2 Experienced animal handlers

Personnel who are responsible for handling animals, including procuring feral animals, shall be experienced in the recognition of normality in the relevant species of animals and shall be able to distinguish distressed behaviour or abnormalities of that species.

3.2.3 Distressed or defective animals

Animals that are distressed, defective or presenting a hazard to food shall be dealt with according to the advice of an Inspector formed in the light of any standards relating to fitness for human consumption of that type of animal.

3.3 Animal Submitted for Processing

3.3.1 Defective or diseased animals

3.3.1.1 Licensees shall not accept animals for processing into food if the animals:

- were injured, or
- suffering from a disease, or
- abnormal, or
- had been subjected to any treatment or been exposed to any chemical residues,

without a veterinary declaration as to the fitness the animal for transport (AgM82) and an Animal Status Declaration as to treatments applied to the animal, OMAR 01/184.

3.3.1.2 If a registered veterinarian surgeon physically examines an animal, which may be diseased, defective or undergoing treatment and considers that the animal is suitable for transport for slaughter for human consumption, an AgM82 form shall be completed.

- 3.3.1.3 An Inspector shall, when making a disposition of the animal in relation to its slaughter, take into consideration information contained on the AgM82, the Animal Status Declaration and the condition of the animal prior to slaughter.

3.4 Welfare of Live Animals

3.4.1 Animal welfare codes

The handling of live animals prior to slaughter are subject to the Animal Welfare Act 1999 and shall comply with all relevant codes of welfare or codes of recommendations and minimum standards issued by the National Animal Welfare Advisory Committee, in particular:

Code of Recommendations and Minimum Standards for the Welfare of Animals at the time of Slaughter at Licensed and Approved Premises, Code of Animal Welfare No.10, and any subsequent amendments.

Code of Recommendations and Minimum Standards for the Welfare of Animals Transported within New Zealand. Code of Animal Welfare No. 15. November 1994, and any subsequent amendments.

Code of Recommendations and Minimum Standards for the Emergency Slaughter of Farm Livestock. Code of Animal Welfare No. 19, and any subsequent amendments.

Codes of Recommendations and Minimum Standards may be viewed at the biosecurity/animal welfare/codes site on the MAF website: <http://www.maf.govt.nz>

Different species and classes of animals should be held separately.

Animals should be adequately rested prior to slaughter such that signs important to ante-mortem inspection are not masked.

3.4.2 Washing of animals

The washing of any animals, when necessary, shall be carried out in accordance with a documented plan, refer to IS 4: Section 4.3, and be done in a manner that minimises any distress to the animals.

3.4.3 Bobby calves

Bobby calves shall not be held for more than 24 hours after arrival unless fed, refer also to the Code of Animal Welfare No. 10.

3.4.4 Emergency slaughter

The emergency slaughter of any animals in the yard facilities shall be carried out in accordance with an approved programme, refer to Code of Animal Welfare No.19. Refer also to IS 4, Section 4.6.

3.5 Removal of Animals from Premises

3.5.1 Agreement of the Technical Supervisor

No live animal shall be removed from any premises except with the agreement of the Technical Supervisor that:

- (i) all required steps have been carried out to obtain evidence that the animals comply with requirements, and
- (ii) they have been assessed by an Inspector and:
 - (a) during the day in question, no notifiable, contagious or infectious disease have been found at the premises;
 - (b) the animals are healthy;
 - (c) their removal conforms to all relevant animal welfare codes of conduct.
- (iii) all records relating to animals that have been removed from the premises shall be kept by the Licensee and shall be made available to the Technical Supervisor.

3.6 Live Feral Animals (Possums)

3.6.1 Feral possums to be alive when captured

Possums shall be alive and apparently healthy at the time of capture and shall only be captured by humane trapping or netting.

3.6.2 Holding premises to be registered

The farms, or premises, where feral possums are kept are to be registered by the Department of Conservation. The possums shall, at a minimum, be kept for any period specified by the D-G.

3.6.3 Records to be kept

The farm operator shall keep records of any registered agricultural compound or veterinary medicine administered to the possums and shall comply with the requirements relating to the control of chemical residues.

3.7 Killed Animals

3.7.1 Killed animals to be apparently healthy

Killed animals shall be apparently healthy immediately prior to being killed and may be procured by shooting, netting or humane trapping.

Animals should not be dogged, stressed or unnecessarily fatigued before killing.

3.7.2 Dressing of killed animals

3.7.2.1 Killed animals shall:

- (i) be bled as soon as possible after capture;

- (ii) have the head attached, or have the head positively identified with the carcass until post-mortem inspection has been completed;
- (iii) not be skinned;
- (iv) be protected from contamination from the time of gutting and during transport to the game depot or game packing house;
- (v) not be washed;
- (vi) be eviscerated hygienically;
- (vii) presented with:
 - (a) the kidneys, heart, lungs and liver attached to the carcass (the pluck shall be hung outside the carcass to allow quicker cooling of the chest cavity);
 - (b) the neck cleared by removing the windpipe;
 - (c) the ears attached to the hide.

3.7.2.2 Evisceration

- (i) In the case of killed game other than rabbits/hares:
 - (a) removing the alimentary canal, i.e. the paunch/stomach and intestines, including the rectum and anus (the opening cuts shall be limited to those necessary for the removal of the stomach and intestines);
 - (b) removing the bladder and reproductive organs.
- (ii) In the case of rabbits and hares:
 - (a) removing the stomach and intestines (the opening cuts shall be minimal)
 - (b) the lungs, heart, liver and kidneys shall be left attached to the carcass.

Rabbits and hares may be eviscerated in the field or at the processing premises.
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3.7.3 Temperature control of killed game

3.7.3.1 Killed game shall be cooled as quickly and effectively as possible and shall not be frozen before final dressing and inspection.

3.7.3.2 For animals other than rabbits, hares and wallabies, the carcasses shall be subjected to refrigeration within 10 hours of killing, either at a game depot or at a game packing house.

The internal temperature should be reduced to less than 7 °C within 24 hours of killing.
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3.7.3.3 Rabbits, hares and wallabies carcasses shall be:

- (i) placed under refrigeration at a game depot or game packing house within 4 hours when the ambient temperature is above 10 °C, or
- (ii) placed under refrigeration at a game depot or game packing house within 12 hours when the ambient temperature is at all times below 10 °C.

- (iii) held in a game depot if ungutted and be delivered to a game packing house no more than 24 hours after being killed.
- (iv) held in a game depot if gutted and be delivered to a game packing house no more than 48 hours after being killed.

3.7.4 Transport of killed game

3.7.4.1 Killed game shall be protected from deterioration and contamination at all times and in particular:

- (i) fly-strike, contamination of the abdominal cavity by dust or mud shall be prevented, and
- (ii) carcasses shall be protected during transport according to the requirements of IS 9.

3.7.4.2 Carcasses of killed game, other than rabbits, hares and wallabies, should reach the premises where they will be examined within 24 hours of being killed. The arrival of carcasses may be delayed until 96 hours provided they have been held in a game depot.

3.8 Operation of Game Depots

Game Depots have a similar meaning to the term animal material depots described in Part 11, Clause 65, Animal Products (Specifications for Products Intended for Human Consumption) Notice 2002.

3.8.1 Restricted use of game depots

Game depots shall only be used for the chilling and holding of killed game which is intended for human consumption.

3.8.2 Operating temperature

Game depots shall operate at chill temperatures of 3°C or colder.

3.8.3 Operating hygiene

Killed animals shall be hung whilst in game depots and spaced to ensure effective chilling and prevention of cross contamination.

3.8.4 Records

3.8.4.1 The Licensee of the game depot shall maintain a record of all carcasses held in the depot including a record of all the information relating to the origin and supplier. Refer to Section 2.4.2.2.

3.8.4.2 No carcass of any killed game shall be present in any game depot if it is not identified.

4 Criteria and Disposition for Food Animals

Scope

The section relates to the assessment of live animals submitted for slaughter, and of carcasses of killed game prior to dressing, to determine the presence of diseases or defective conditions and their disposition for use as human food.

4.1 Outcome

Live animals and killed game intended for processing into food shall not be affected by diseases or defects that present a potential hazard to human health.

4.2 General Principles

4.2.1 Assessment by an Inspector

All animals live submitted for slaughter and all killed animals submitted for dressing, shall be assessed by an Inspector for the presence of defective conditions. The assessment shall be carried out in a systematic manner according to an agreed protocol.

4.2.2 Defects to be eliminated

Defects that are detectable in live animals and are potential hazards to human health shall be eliminated to the extent possible and otherwise managed before the animal is processed into food.

4.3 Condition of Pelt or Hide of Animals

4.3.1 The pelt or hide of animals shall not be unreasonably dirty before animals are presented for processing into food.

4.3.2 The Licensee shall document a plan to ensure the condition of the pelts or hides of animals does not compromise the principles of hygienic dressing.

4.3.3 Animals with pelts or hides which are grossly contaminated with soil or faecal matter shall not enter the slaughter floor or processing room except where slaughter and dressing procedures have been specifically implemented to handle those animals with pelts or hides that are routinely contaminated, e.g. feedlot animals.

The development of a programme for cleanliness of animals, or modified dressing procedures, designed using the principles of HACCP is strongly recommended.

4.4 Live Animals

4.4.3 Ante-mortem inspection

4.4.3.1 All live animals shall be subjected to an ante-mortem inspection by an Inspector.

4.4.3.2 The ante-mortem inspection shall:

- (i) eliminate animals showing evidence of disease or any other condition that would make the product unfit for human consumption;
- (ii) segregate diseased and defective animals whose condition does not require total condemnation to be processed as suspect animals;
- (iii) verify humane treatment of animals, particularly injured animals;
- (iv) detect the presence of exotic or contagious diseases.

4.4.3.3 Ante-mortem inspection shall take place within 24 hours of arrival of the animals at a slaughter premises and less than 24 hours before slaughter. To ensure that no contagious or exotic disease, or animal welfare issue is present, animals shall also be viewed within 2 hours of the commencement of slaughtering unless there has been ante-mortem inspection activity throughout the previous 8 hours, e.g. shift operations.

4.4.3.4 All supplier information relating to the origin and status of the animals shall be available to the Inspector no later than the time of the ante-mortem inspection.

4.4.3.5 The ante-mortem inspection status of animals shall be clearly recorded, refer to IS 4: Section 2.4.2.1.

Common methods are stamping and initialling individual pen card sets or suitably detailed kill sheets.

4.4.3.6 Ante-mortem inspection shall comply with any importing country requirement, refer to OMAR.

4.4.4 Disposition of animals after ante-mortem inspection

4.4.4.1 After ante-mortem inspection (or re-inspection, in the case of suspect animals), every animal shall be designated as:

- (i) fit for routine slaughter for human consumption; or
- (ii) withheld from slaughter pending treatment for, or recovery from, an abnormal condition (these animals may be submitted for re-inspection at a time specified by the Inspector); or
- (iii) passed for emergency slaughter to prevent the deterioration of an abnormal condition, provided the condition would allow all or part of the carcass to be passed for human consumption and processing will not jeopardise the hygienic production of meat; or
- (iv) suspect and slaughtered at the end of a run or day; or
- (v) unfit for slaughter for human consumption and condemned.

4.4.4.2 The Inspector shall decide the disposition of diseased or defective animals.

4.5 Suspect Animals

4.5.1 Suspect facilities

4.5.1.1 Separate facilities shall be provided for holding and dealing with suspect animals which require segregation, refer to IS 2: Section 8.

4.5.1.2 Facilities and races used to hold suspect animals shall be cleaned and disinfected after use.

4.5.2 Segregation of suspect animals

Animals which require segregation shall be transferred to and held in the suspect facility. Animals which are down or unable to walk shall be protected from further injury. This may require the other animals in the pen to be removed.

4.5.3 Identification of suspects

4.5.3.1 Suspect animals shall be positively identified for special attention. This identification shall be maintained until after post-mortem inspection.

Numbered ear tags such as suspect tags, or tattooing in the case of pigs, have been found to be satisfactory.

4.5.3.2 The Licensee shall ensure that the suspect animal identification and ante-mortem findings are notified to the Inspector in charge of post-mortem inspection on the slaughter floor. A report on the post-mortem findings and disposition of the carcass shall be included with all details of the suspect animal. A copy of the report shall be retained by the Technical Supervisor.

4.6 Emergency Slaughter

4.6.1 Application

4.6.1.1 Emergency slaughter may be performed under the following circumstances:

- (i) for humane reasons
- (ii) where the temperament of the animal precludes herding or safe handling and the animal has escaped the premises.

4.6.1.2 Emergency slaughter can only be performed on animals that have been received by the licensed premises. In the case of a fractious animal that has escaped, emergency slaughter must be performed within 24 hours of being received by the premises.

Note: emergency slaughtering of fractious animals can not be applied to farmed animals that have gone feral. The provisions for dealing with animals under these circumstances are contained in the Animal Products Act 1999, and pursuant regulations and specifications.

4.6.2 Supervision by an Inspector

Emergency slaughter must be carried out under the supervision of an Inspector.

4.6.3 Disposition of emergency slaughtered animals

- 4.6.3.1 When an animal is distressed, and all or part of the animal may be suitable for human consumption, then the animal shall be designated suspect and immediately slaughtered and processed.

Animals that are unable to walk can be stunned by a method which induces permanent insensibility and conveyed to the normal sticking area. The time between stunning and sticking should not exceed 4 minutes.
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- 4.6.3.2 When an animal is distressed and unsuitable for processing into food it shall be condemned and immediately killed, refer to IS 4: Section 4.11.

4.7 Exotic Diseases

When an exotic disease is suspected, the Technical Supervisor shall be immediately informed. The Exotic Disease Response Manager shall be contacted on the free phone 0800 809 966. All animals associated with any animal(s) displaying suspicious lesions shall be retained.

4.8 Contagious Diseases

4.8.1 Prohibition on slaughter

- 4.8.1.1 Animals exhibiting signs of any contagious disease as set out in any regulation shall not be accepted for slaughter.
- 4.8.1.2 When a contagious disease is suspected the Technical Supervisor shall be informed. The disposition of animals shall be at the discretion of a veterinarian's advice but shall be in accordance with any regulatory requirement if any exists.

4.8.2 Salmonellosis

- 4.8.2.1 Where a veterinarian has made a diagnosis of salmonellosis, all animals showing clinical signs shall be condemned and all remaining animals in the pen shall be designated as suspect.
- 4.8.2.2 Where there is no veterinarian present, the Licensee shall retain the affected mob and seek veterinary advice.

4.9 Tuberculosis Reactors

4.9.1 Reactors subject to ante-mortem inspection

Cattle and farmed deer that have reacted to a diagnostic test for TB shall only be slaughtered in premises that carry out ante-mortem examination by an Inspector.

4.9.2 Segregation of reactors

Reactors shall be segregated from other animals on arrival. The status of the animals shall be recorded with the animal identification information (see IS 4: Section 2.4.2) and the pen shall also be clearly labelled.

4.9.3 Reactors not to be removed

No reactors or in-contact animals shall be removed from the premises.

4.10 Killed Animals

4.10.1 Arrival at Premises

4.10.1.1 The Licensee shall record all supplier information relative to the killed game received at the premises and check all carcasses to determine that:

- (i) bleeding and evisceration was complete;
- (ii) all the body parts required for post-mortem inspection are present, i.e. that it is not skinned in any way and that the ears have not been removed;
- (iii) there are no signs of decomposition, gross defect, gross contamination or mishandling;
- (iv) the animal is not frozen and the deep muscle temperature does not exceed 7°C.

4.11 Dead, Dying and Condemned Animals

4.11.1 Application

The section relates to animals that have been presented for slaughter.

4.11.2 Humane treatment

Dying or condemned live animals shall be humanely killed, see IS 4: Section 4.6.

4.11.3 Disposition

4.11.3.1 Any dead animal shall be identified, condemned and denatured, then expeditiously removed for disposal after having been assessed by an Inspector, refer to IS 7 with regard to disposal.

4.11.4 Post-mortem examination

When the Inspector considers a post-mortem examination of any dead animals is necessary, the animals shall be retained by the use of a Retain Label (AgM74) and removed to the post-mortem facility. See also IS 6: Section 2 for retain procedures.

Condemned animals may be identified by a condemned label (AgM78) or by ensuring the head is marked with a distinctive dye or spray.

4.11.5 Sanitation

The area where death, or emergency slaughter, occurred shall be cleaned and disinfected if contaminated with body fluids.

4.11.6 Registers

The Licensee shall maintain a register of dead animals, including those humanely killed, and all details relating to the circumstances of the death and the condition of any remaining cohort animals. The register shall be available to the Technical Supervisor.

4.12 Denaturing

4.12.1 Application

4.12.1.1 All dead animals shall be denatured before final disposal.

4.12.1.2 Denaturing agents shall be dispersed throughout the carcass by injection or slash cuts. Refer also to IS 7: Section 3.

Unless instructed otherwise by the Inspector, hides and pelts may be saved from dead animals prior to denaturing.
