Ministry for Primary Industries
Manatū Ahu Matua

Animal Products Notice

New Zealand Animal Products Standards

29 July 2021

Issued under the

New Zealand Government

TITLE

Animal Products Notice: [Title]

COMMENCEMENT

This Animal Products Notice comes into force on [Effective Date]

REVOCATION

This Animal Products Notice revokes and replaces:

(1) Animal Products (Risk Management Programme Specifications) Notice 2008

(2) Animal Products Notice: Risk Management Programme Specifications Amendment and Requirements for Risk Management Programme Outlines Revocation 2020;

(3) Animal Products Notice: Specifications for Products Intended for Human Consumption

(4) Animal Products Notice: Specifications for Products Intended for Animal Consumption

(5) Animal Products (Dairy Processing Specifications) Notice 2011

(6) Animal Products Notice: Dairy Recognised Agencies & Persons Specifications

(7) Animal Products (Recognised Agencies & Person Specifications Notice 2015

(8) Animal Products (Requirement for Recognised Agencies to Notify of Termination of Contract) Notice 2008

(9) Animal Products Notice: Specifications for the Ante-mortem and Post-mortem Examination of Poultry Intended for Human or Animal Consumption 2021

(10) Animal Products Notice: Ante-mortem & Post-mortem Examination of Mammals, Ostrich and Emu Intended for Human Consumption

(11) Animal Products Notice: Export Verification Requirements 2020

(12) DPC1: Animal Products (Dairy) Approved Criteria for General Dairy Processing; and

(13) DPC2: Animal Products (Dairy) Approved Criteria for Farm Dairies; and

(14) DPC3: Animal Products (Dairy) Approved Criteria for the Manufacturing of Dairy Material and Product; and

(15) DPC4: Animal Products (Dairy) Approved Criteria for the Storage and Transportation of Dairy Material and Products.

ISSUING AUTHORITY

This Animal Products Notice is issued under section [to come] of the Animal Products Act 1999, [to come].

Dated at Wellington, 29 July 2021

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(acting under delegated authority of the Director-General)

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Introduction

This introduction is not part of the Animal Products Notice, but is intended to indicate its general effect.

Purpose

(1) This Notice is issued for the purpose of specifying requirements that must be met in relation to:

a) the production and processing of animal material and animal products intended for human or animal consumption;
b) verification; and
c) recognised agencies and persons.

(2) This Notice amplifies and gives effect to the Draft Animal Products Regulations 2022.

Background

(1) Under the Food Safety Law Reform Act 2018, this Notice is a consolidates and recasts X Animal Products Notices.

(2) Predecessors to this Notice, which have been consolidated, can be seen in the list of revoked Notices.

(3) This Notice applies to operators who process animal material and animal products for human or animal consumption, for example under risk management programmes, and producers and suppliers of animal material to those operators. It also applies to recognised agencies (other than recognised laboratories and recognised persons, and specifies the verification requirements for most regulated parties, for those supplying both the domestic market and for those that export. In relation to export, the verification requirements are the only export requirements in this Notice.

(4) The consolidation was carried out to harmonise requirements across regulated sectors wherever possible, and to make it easier to find and comply with the legal requirements.

(5) At the same time, a number of animal products regulations were harmonised and consolidated, and provides the substantial requirements which are supplemented by this Notice.

(6) A number of animal products Notices have not been consolidated.

Who should read this Animal Products Notice?

(1) This Animal Products Notice should be read by:

a) animal product business operators, including risk management programme operators and processors, and further petfood processors;
b) producers and suppliers of animal material to operators (including persons in charge of farmed animals, hunters and animal material depot operators);
c) operators transporting animal material, but not live animals;
d) recognised agencies and persons, including verifiers, evaluators and farm dairy assessors; and
e) accredited and recognised laboratories that carry out regulatory tests.

Why is this important?

(1) Those persons to whom this Notice applies are responsible for ensuring that they meet their obligations under this Notice and that evidence of compliance is maintained.

(2) For the purposes of section 135 (1)(c) of the Animal Products Act 1999, a failure to comply with this Notice, without reasonable excuse, is an offence.

(3) A person or agency that fails to comply with the requirements of this Notice may not be granted, or may not retain, as applicable, recognised person or recognised agency status.

(4) In addition, a person who fails to comply with the requirements of this Notice may be committing an offence under Part 10 of the Animal Products Act 1999.

Document History

Version Date	Section Changed	Change(s) Description
		New document.

Other information

(1) Animal material and animal products intended for animal consumption are also subject to relevant requirements including the following legislation:

a) Animal Products Act 1999;
b) Animal Products Regulations 2022;
c) Animal Product Fees, Charges and Levies Regulations 2015;
d) Animal Products Notice: Specifications for Animals Treated with Buparavaquone 2014;
e) Health Act 1956;
f) Australia New Zealand Food Standards Code;
g) Biosecurity (Ruminant Protein) Regulations 1999;
h) Agricultural Compounds and Veterinary Medicines Act 1997 (ACVM Act), Regulations and Notices issued under this Act; and
i) Animal Welfare Act 1999, Regulations issued under this Act, and Codes of Welfare.

CHAPTER 1: PRELIMINARIES

Part 1: A – Application, Definitions etc

1.1 Application

(1) Nothing in this Notice applies to the production or processing of animal material or animal product that is regulated under an RCS or to any person operating under that RCS.

1.2 Interpretation

(1) In this Notice:

Act means the Animal Products Act 1999

ACVM Act means the Agricultural Compounds and Veterinary Medicines Act 1997

amenities means facilities such as washrooms, toilets, cafeterias, and locker-rooms that are designated for use by people working in, or present at, premises

ante-mortem examiner means a person employed or engaged by a primary processor to perform ante-mortem examinations

approved maintenance compound means a maintenance compound approved by the Director-General under Regulation 59 and available on the MPI website

approved meat-marking ink means an ink or stain listed in Schedule 3 – *Approved meat-marking ink* that is approved by the Director-General under Regulation 59

approved hunter, in relation to a processor, means a person approved by the processor under clause MRS11 (2) to provide hunted animal material for processing for animal consumption

biotoxin means a toxic compound produced by marine or freshwater microorganisms such as plankton and accumulated by bivalve molluscan shellfish and other animals

BMS means bivalve molluscan shellfish (which includes oysters, clams, mussels, pipis, cockles, and scallops)

BMS RCS means the current edition of the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption

bobby calf means a calf that is intended to be slaughtered for the production of bobby veal; and includes any other calf that has a live weight of less than 45kg

broken, in relation to an egg, means an egg with breaks in both the shell and the membrane, resulting in the exposure of its contents

buffer zone in relation to the procurement of hunted animals, means land situated between the boundaries of an area of land that has been exposed to poison and an area of land where it is acceptable for animals to be procured, measured as a straight line on a horizontal plane

candled means to assess an egg for freshness and fertility, and to detect defects (such as hairline cracks, pinholes and, where possible, internal defects)

carcass includes a whole carcass, half carcass, third carcass and quarter carcass but does not include offal or primal cuts

casings means any product derived from cleaned intestines of any slaughtered animals and intended for use as containers of any other product

client, in Chapter 14, refers only to those clients of a recognised agency that have contracted the agency to carry out functions related to the client's functions and activities that are regulated under the Act

colostrum means milk given by a milking animal:

a) within the first 4 days after giving birth; or
b) if there are fewer than 8 full milkings of the animal within that 4-day period, within the first 8 full milkings after giving birth or within such other number of milkings as the Director-General may specify

condemned, in Part 15, means that the animal material has been assessed as not suitable for processing into products for human consumption

commencement of milking means the time at which the first milk is drawn from an animal that is producing milk intended for supply at a discrete milking

competent, in relation to a person with a particular role or function, means a person who has the specified qualifications, skills, or experience, or who has attended or completed a specified course, that the Regulations or this Notice requires a person with that role or function to have or to have attended or completed

completion of milking means the time at which the last cluster is removed from an animal that is producing milk intended for supply at a discrete milking, and without delaying the milking without just cause

cracked, in relation to an egg, means an egg that has a damaged shell but intact membrane

current, in relation to a supplier guarantee, has the meaning in clause MGS6 (2)

dairy conformance standards means the standards specified in clause DA2

dairy manufacturer means the operator of an animal products business who processes dairy material or dairy product but is not:

a) a farm dairy operator; or
b) a person who stores but does not otherwise process dairy material or dairy product; or
c) a person who transports but does not otherwise process dairy material or dairy product

dairy store means stand-alone premises, other than a farm dairy, where dairy material or dairy product is stored but not otherwise processed in any way

dairy transporter means a transporter of dairy material or dairy product, other than a transporter operating under an RCS

defined heat treatment means any of the following:

a) pasteurisation that complies with clause DM15
b) UHT treatment that complies with clause DM16
c) thermisation that complies with clause DM17
d) any other form of heat treatment that has been validated in accordance with clause DM20

depuration means the reduction of the level of contaminants in live bivalve molluscan shellfish by the use of a managed aquatic environment as the treatment process

Disposal Notice means the current edition of the Animal Products Notice: Disposal of Non-conforming Dairy Material or Dairy Product

disposed-of safely, in relation to poultry, means disposed of in a manner that prevents:

a) use for human or animal consumption; or
b) spread of disease; or
c) contamination of air, groundwater, soil, or other material

DOC pesticide summary means, in relation to lands managed or administered by the Department of Conservation (DOC), a summary of the poisons used on the land, as available from DOC offices and the DOC website

Drinking Water Standards means the New Zealand Drinking Water Standards issued under section 69(1) of the Health Act 1956

egg product means a product primarily made from all or a portion of the content of an egg, and includes an egg processed in the shell

export loading facility means a wharf or other facility from which sealed transportation units of relevant goods are loaded onto vessels or aircraft for export and includes associated facilities identified in the procedures of the operator (e.g. container transit facilities, etc.)

farmed red meat animal means any of the following that are farmed:

a) cattle (including bobby calves); or
b) deer; or
c) sheep (including lambs); or
d) goats; or
e) pigs; or
f) buffalo; or
g) alpacas and llamas; or
h) horses; or
i) rabbits; or
j) ostriches and emus

game estate animal means any of the following (see section 65B of the Act):

a) any deer species (including, but not limited to, red deer, fallow deer, wapiti deer (elk), sika deer, white tail deer and sambar deer); or
b) tahr; or
c) chamois; or
d) goats; or
e) pigs; or
f) wallabies; or
g) buffalo; or
h) sheep; or
i) cattle

green offal means any animal material that is derived from any part of the alimentary tract that has not been cleaned of the inherent contamination

HACCP plan means a hazard identification and analysis plan prepared in accordance with the requirements of DA8

hunted animal means any of the following:

a) a wild mammal; or
b) a game estate animal; or
c) a farmed mammal that has become feral

hunted animal material means animal material from killed hunted animals or live possums

IANZ means International Accreditation New Zealand

independent recognised person means a recognised person who is not employed or subject to the management of, a recognised agency

JAS-ANZ means the Joint Accreditation System of Australia and New Zealand

key technical person (KTP) model means a model of operation, adopted by a recognised agency, that is based on the use of key technical persons who comply with clause RAP3 (2), (3), and (4)

landing area means an area on board a fishing vessel used for taking fish on board, including the fish catching equipment and landing deck

listed hunter means a hunter of hunted animals (other than game estate animals on a game estate) who is listed under the Regulations as competent to provide hunted animal material or live possums for human consumption

listed game estate hunter means a person who is listed under the Regulations as competent to provide game estate animal material, or live possums, for human consumption

low-acid commercially sterilised product means product:

a) other than an alcoholic beverage, where any component has a pH value greater than 4.6 after heat processing, and a water activity (a_w) greater than 0.85, but does not include product in a hermetically sealed container that is required to be stored under refrigeration; and
b) that is processed and packed in accordance with good manufacturing practice; and
c) that is packed in clean or sterilised containers that are hermetically sealed; and
d) that is processed by heat to ensure preservation, whether before or after being sealed in a container as appropriate

managed recognised person means a recognised person who is employed or managed by a recognised agency

milking animal means an animal from which milk is intended to be harvested (such as a cow, sheep, goat, or buffalo) for the purposes of sale, trade or export, with or without further processing, during the animal's milking-life (which starts from commencement of first lactation and ends with withdrawal from the milking herd, and includes non-lactating periods)

mobile animal material depot, in relation to the storage of hunted animal material (other than deer velvet), means a chiller truck or other refrigerated transportation unit that may be moved between locations when operating as an animal material depot

MPL (maximum permissible level) means the maximum permissible level at which a substance may be present in animal material or animal product as specified in the current edition of the Animal Products Notice: Contaminant Specifications

MRL (maximum residue level) means in relation to a residue, the maximum permissible level of that residue as specified in the current edition of the Food Notice: Maximum Residue Levels for Agricultural Compounds

NZQA means the New Zealand Qualifications Authority

official assurance export business means an animal products business that processes or exports animal products to countries that require an official assurance for the export of the animal product

own-source water means water other than town-supply water or seawater

poison means, in relation to vertebrates, a vertebrate toxic agent that is registered under the ACVM Act for use against vertebrate animals

poison summary, in relation to the procurement of hunted animals, means:

a) a DOC pesticide summary; or
b) a poison use statement (see clause MGS5)

poison use statement, in relation to the procurement of hunted animals, means a statement that describes the poison use status of an area of land signed by the landowner or person in control of the land

post-mortem examiner means a person employed or engaged by a primary processor to perform post-mortem examinations

Post-mortem Examination Procedures for Red Meat for Human Consumption means chapters 6, 7, and 8 of the Post-mortem Examination Procedures available at the MPI website

poultry includes chickens, turkeys, ducks, pheasants, quail, guinea fowl, geese, partridges, pigeons and other game birds, but does not include ratites, such as emus and ostriches (which are red meat animals)

premises includes:

a) all premises, places and facilities within the physical boundary of any relevant RMP; and
b) any vessel or other conveyance, and any mobile premises, used for harvesting or processing animal material or animal product, other than a transportation unit or animal material depot; and
c) the fixtures and fittings that form part of any premises

processing-grade egg means an egg that can be used to produce egg product

processing equipment means equipment, machinery, or storage tanks at premises that is used for processing

prohibited zone means part of a growing area designated as such under the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption

raw milk means milk (including speciality milk) that has not been subjected to any processing intended to alter the quality or compositional characteristics of the milk

raw milk product has the meaning in the current edition of the Animal Products Notice: Raw Milk Products Specifications

Raw Milk RCS means the regulated control scheme under the Raw Milk for Sale to Consumers Regulations 2015 and the Animal Products Notice: Raw Milk for Sale to Consumers 2016

RCS means a regulated control scheme

red meat animal means any farmed red meat animal or any hunted animal

red meat animal health scheme in relation to a herd of farmed mammals means a documented programme of health surveillance and includes where applicable:

a) disease control or eradication; and
b) the management of agricultural compounds and veterinary medicines according to any general or specific conditions of use; and
c) a scheme that complies with clause MRP4A; and

registered veterinary medicine means a veterinary medicine registered under the ACVM Act

Regulations means the Animal Products Regulations 2022; and a reference to a specific Regulation is a reference to that regulation in the Animal Products Regulations 2022

RMP means a registered risk management programme

ruminant means an animal of the order Artiodactyla that chews cud regurgitated from its rumen, including but not limited to cattle, sheep (including lambs), deer, llamas, alpacas and goats

ruminant protein has the same meaning as in the Biosecurity (Ruminant Protein) Regulations 1999

sanctuary means a protected facility for animals bounded by a predator-proof fence or other geographical boundaries that protects species against predation, poaching, etc

sanitise, in relation to surfaces, equipment, and services, means to disinfect it, or to otherwise reduce microbial contamination or maintain it at a level that avoids the creation of a hazard, by the application of maintenance compounds or other things (such as steam or light)

season, in relation to a farm dairy or dairy manufacturer, means the period 1 June in any year to 31 May in the following year unless relevant RMP specifies a different 12-month period

shellfish harvest declaration, in relation to BMS for human consumption, means the declaration required under the BMS RCS

shellstock means live BMS in the shell

speciality milk means milk of unusual composition, whether natural or otherwise, that is intended for a special purpose, and includes colostrum

suitably skilled person means a person who, in the opinion of the relevant processor or operator, is skilled in a particular activity or task through training, experience, or qualifications

supplier guarantee, in relation to the supply of animals for primary processing, means a procedure set out in the RMP of a processor that:

a) identifies and names the processor's suppliers of specified animal material; and
b) contains the matters in clause MGS6 (1); and
c) identifies signs of illness or disease; and
d) in order to be current, complies with clause MGS6 (2)

supplier statement in relation to the movement and supply of animals for primary processing, means a signed statement that contains information about the nature, origin and exposure to risk factors of animals or animal material supplied to a processor for primary processing (see clause MGS4); and in relation to a particular kind of animal, animal material, or supplier, if the Director-General approves a specific form of supplier statement, means a supplier statement in that form

suspect animal means any red meat animal or line of animals that shows symptoms, or is suspected of, being diseased or contaminated, or having an abnormality, that may affect its suitability for processing or the manner of processing of animal material from the animal, and includes:

a) animals with clinical disease; and
b) Tb reactors; and
c) animals covered by veterinary certificates of disease or injury; and
d) animals from sources named in a surveillance Notice under the Act; and
e) animals covered by a supplier statement indicating an uncertain animal suitability status; and
f) any other animal or animal material identified by an ante-mortem examiner as suspect

suspect animal material or product means animal material or animal product that is suspected of being non-conforming (see clause NCP3); and **suspect animal material** and **suspect animal product** have corresponding meanings

table egg means a raw egg destined to be sold to the end consumer in its shell

Tb means bovine tuberculosis

Tb vector free area and **Tb vector risk area** means areas identified as such in the Biosecurity (National Bovine Tuberculosis Pest Management Plan) Order 1998

temperature-controlled processing facilities means any facilities and associated equipment used to cool, freeze, temper, or heat animal material or animal product

topographical map means a map to a standard 1:50 000 scale that:

a) identifies cultural features (e.g. place names, roads, settlements); and
b) distinguishes between different forms of vegetation cover (e.g. pasture, bush, orchards); and
c) identifies hydrographical features (e.g. rivers, lakes, wetlands); and
d) identifies the contours or relief features of the land

town-supply water means water supplied via a reticulated water supply that provides drinking water to the public

transporter means any person or business that engages in the transport of animal material (other than live animals) or animal product between places or premises within New Zealand, and may include couriers and subcontractors who are used intermittently

transport depot means a facility (including a vehicle docking facility) that is used to tranship goods during the course of a journey

transportation outer means a container (not being a transportation unit) that:

a) encases one or more packages of animal material or animal product for the purpose of transportation and distribution; and
b) is either:

i) removed before the animal material or animal product is used or offered for retail sale; or
ii) not taken away by the consumer of the product

transportation unit means a container, compartment, wagon, or other thing that forms or is designed to form part of, or is attached to, a vehicle or vessel and is used to transport animal material and animal product between places or premises within New Zealand

velvet means the velvet removed from the antler of a male deer during the active stages of velvet growth

verification step refers to the frequency intervals between scheduled verifications, as described in Chapter 13

verification subject means any animal product business or person that is subject to verification requirements under Regulation 88, and any site or premises verified in connection with the verification of an animal product business or person that is subject to verification requirements

veterinarian means a person who holds a current practising certificate issued by the Veterinary Council of New Zealand

veterinary medicine has the same meaning as in section 2 of the ACVM Act

water-use criteria means criteria:

a) that water used by a processor must meet; and
b) are identified by the processor having considered relevant chemical, biological, radiological or other hazards

wet storage in relation to shellstock, means the temporary holding of shellstock in onshore units or tanks for the purpose of de-sanding, conditioning, or storage, prior to retail sale, wholesale or processing

whole colony health scheme, in relation to a colony of farmed rabbits, means a set of procedures on health surveillance carried out by the supplier and includes where applicable:

a) disease control or eradication; and
b) the management of agriculture compounds and veterinary medicines according to any general or specific conditions of use; and
c) measures for feed management; and
d) environmental contaminant controls

whole flock health scheme means a health scheme relating to farmed poultry in clause MPS6

withheld means, in relation to milk at a farm dairy, milk that a farm dairy operator withholds from supply for any reason, such as because the milk:

a) is or contains colostrum (other than colostrum intended to be supplied pursuant to an agreement to supply dairy material or dairy product with colostrum); or
b) is from animals to which clause DFD7 applies; or
c) is from animals that have been treated with a veterinary medicine and the milk is required under the ACVM Act to be withheld from supply (see clause DFD8); or
d) doesn't comply with the milk filtering and cooling and storage requirements of DFD13 and DFD14; or
e) may have been contaminated with substances in DFD4 (4); or
f) is milk that the farm dairy operator determines is unsuitable for any other reason (such as being tainted, impure, adulterated, altered, or otherwise not fit for its intended purpose); or
g) has been refused collection as per clause DM7 (4) and DTS6 (1)(a)

withholding period, in relation to veterinary medicines, means the minimum period that must elapse between the last treatment of an animal with a veterinary medicine and the presentation of the animal for primary processing, in order for residues of the veterinary medicine in the animal material to meet the relevant residue threshold.

1.3 Procedures to be documented

(1) In addition to the procedures required by the Regulations, operators of animal product businesses must have procedures for every process and system required by this Notice, and those procedures must:

a) be documented (whether in writing or in any other appropriate way); and
b) if the operator operates under an RMP, be included in the RMP.; and
c) be complied with.

1.4 Incorporation by reference

(1) The following are incorporated by reference under section 168 of the Act:

a) Red Meat Code of Practice (issued by MPI):

i) chapter 6 (Presentation for Post-Mortem Examination); and
ii) chapter 7 (Post-mortem Examination); and
iii) chapter 8 (Post-mortem Dispositions); and

b) Table 2.4 Pathogen or Disease-Specific Exclusion and Clearance Criteria for People at Increased Risk of Transmitting an Infection to Others, Appendix 2 of the Ministry of Health Communicable Disease Control Manual 2021.Approved hunter examination; and

c) The examination, the “Harvesting Wild Animals for Pet Food”, set out in the training booklet issued by the New Zealand Petfood Manufacturers Association (NZPFMA).

CHAPTER 2: RISK MANAGEMENT PROGRAMMES

Part 2: RMP – Requirements for RMPS

RMP1 – Application

(1) This Part applies to all operators of RMPs.

RMP2 – Operator verification procedures

(1) The procedures for operator verification that are required by Regulation 26 to be included in an RMP must include the following additional requirements:

a) regularly checking that all procedures for managing risk factors are appropriate, effective, and consistent with the regulatory requirements; and
b) regularly checking that records are generated as required by the RMP and contain all required information to demonstrate implementation of the RMP; and
c) regularly checking whether the RMP operator is operating in accordance with the RMP, including any validated parameters and procedures; and
d) checking, after any significant amendment to the RMP has come into effect, that all parts of the RMP that may be affected by the amendment are effective and properly implemented.

RMP3 – Records

(1) Every RMP must require that any records relating to monitoring, corrective actions, and operator verification:

a) specify the date and, where necessary to identify when the activity occurred, the time of the activity; and
b) give a description of the results of the activity; and
c) identify who performed the activity.

(2) Records of validation information about a process or activity must be kept:

a) for the life of the process or activity; or
b) until the process is revalidated and new records are created (in which case the old records become obsolete records).

(3) Obsolete records of validation information must be retained for the longer of:

a) 4 years; or
b) if the validation related to a product, the shelf life of the product.

RMP4 – Minor amendments

(1) Amendments to an RMP of the kind listed in subclause (2), provided they are not significant amendments of the sort described in Regulation 36, must be notified to the Director-General:

a) before the event or matter (where the processor knows of the change in advance); or
b) in all other cases, without undue delay after the event or matter.

(2) The amendments are changes to any of the following:

a) the name or address (including the electronic address, if available) of the business owner or relevant RMP operator; and
b) the types of animal material and animal product to which the programme applies; and
c) the principal categories of processing carried out under the programme; and
d) the location (if appropriate) and type of premises or place to which the programme applies.

RMP5 – Validation reports and validation protocols

(1) Every RMP validation protocol referred to in Regulation 32(2) must set out the following, as relevant:

a) the aspects of the RMP to be validated; and
b) any competencies for persons undertaking validation; and
c) details of the information required to demonstrate the effectiveness of the aspect of programme to be validated, including how evidence is to be collected and analysed; and
d) any other trial design features and conditions; and
e) the criteria or limits to be met.

(2) Every validation report on the effectiveness of an RMP must:

a) set out all the matters listed in subclause (1); and
b) state the findings from the validation; and
c) set out the conclusions, including any amendments to the process or activity; and
d) confirm that appropriate animal material or animal product disposition occurred.

CHAPTER 3: GENERAL PROVISIONS FOR ALL SECTORS

Part 3: PES – Premises, equipment, and services

PES1 – Application

(1) This Part applies:

a) to all animal product businesses operating under an RMP (unless specified otherwise in this Notice); and
b) any other class of animal product business that this Notice specifically applies this Part to.

Subpart 1: Design and construction

PES2 – Design of premises and equipment

(1) Premises and equipment must be designed and constructed in such a way as to minimise or adequately manage any potential adverse impacts on animal material or animal product from things such as pest infestation, flooding, strong or objectionable odours, smoke, dust, fumes, or other contaminants.

(2) The design and construction of premises and equipment must ensure the premises and equipment:

a) are accessible for maintenance, cleaning, operation, monitoring, inspection and verification; and
b) minimise the contact of contaminants with any animal material or animal product, or with any other input or thing used in processing animal material or animal product; and
c) prevent access by, and harbouring of pests; and
d) prevent the accumulation of any contaminants; and
e) enable wastes to be removed effectively, including through adequate drainage, without affecting processing activities.

(3) Premises must be provided with the facilities and equipment necessary to ensure that the hygiene of premises and equipment is maintained and the suitability of animal material and the fitness for intended purpose of animal product are not adversely affected.

(4) Storage facilities for animal material, animal product, and other inputs must:

a) prevent pest access and harbourage; and
b) enable the animal material, animal product, and other inputs to be:

i) effectively protected from contamination during storage; and
ii) stored in an environment that minimises deterioration (such as by appropriate temperature and humidity control).

(5) Vehicle access and parking areas at premises must be designed and constructed to prevent contamination of processing areas.

(6) The internal design and layout of premises must permit appropriate practices that protect against cross-contamination of animal material and animal product.

(7) The working space provided must be sufficient to:

a) allow for appropriate processing activity and the monitoring and operator verification of that activity; and
b) minimise the risk of contamination and deterioration of animal material and animal product before and during processing.

PES3 – Materials

(1) This clause applies to materials that may affect the suitability of animal material or the fitness for intended purpose of animal product and are used for:

a) the exposed internal surfaces of premises (such as walls, floors, and ceilings); and
b) the surfaces of processing equipment.

(2) The materials must (to the extent necessary to ensure that they will not harbour contaminants or be a source of contaminants):

a) be impervious, non-absorbent, and resistant to the effects of corrosive substances with which it is likely to come into contact; and
b) be free from depressions, pits, cracks, and crevices that may harbour contaminants; and
c) have no toxic effect when used; and
d) be able to be cleaned, and where necessary, sanitised; and
e) be durable, resistant to fracture, and capable of withstanding repeated exposure to normal cleaning and sanitising; and
f) minimise the accumulation of condensation; and
g) be of a colour that is not intended to disguise contaminants (having regard to the lighting arrangements and type of processing being carried out).

PES4 – Lighting and ventilation

(1) Light fittings in premises must be designed, constructed, and located to avoid contamination, including in the event of a breakage.

(2) Natural or mechanical ventilation in premises must be adequate to maintain air temperature and relative humidity at a level that ensures that:

a) animal material and animal product is not adversely affected; and
b) personnel required to work in the area are not affected in a way that could adversely affect the animal material or animal product; and
c) air pressure differential between areas is maintained when positive pressure is required within a processing area.

(3) Filtration systems used for ventilation and product contact air must be maintained to ensure adequate ongoing performance of the system.

PES5 – Temperature-controlled processing facilities and equipment

(1) All temperature-controlled processing facilities and equipment must be designed to:

a) consistently deliver the temperatures required by this Notice or any relevant RMP; and
b) achieve and maintain the required temperatures as rapidly as necessary for relevant processes.

(2) All temperature-controlled processing facilities and equipment must be operated within their design capability and capacity.

PES6 – Amenities

(1) Suitable amenities must be available at premises for the personal hygiene of personnel, contractors, and visitors.

(2) Amenities must be provided with the consumables (such as soap, hand sanitiser and paper towels) necessary for appropriate personal hygiene.

Subpart 2: Cleaning, maintenance and calibration

PES7 – Cleaning and sanitising

(1) Procedures for cleaning must set out all the following:

a) what, when, and how areas and things must be cleaned and, if appropriate, sanitised; and
b) which approved maintenance compounds or other maintenance compounds must or may be used; and

c) any other requirements (such as rinsing or drying) necessary to ensure that surfaces will not be a source of contamination; and
d) what records of cleaning and sanitising are kept; and
e) how the effectiveness of cleaning and sanitising is monitored; and
f) what corrective actions must be done if cleaning or sanitising is found:

i) to be ineffective; or
ii) is or may result in contamination of animal material or animal product.

(2) In premises that have cleaning in place (**CIP**), procedures for cleaning must also:

a) identify all CIP circuits; and
b) identify the equipment that is subject to CIP; and
c) set relevant CIP parameters (such as the cleaning cycle, frequency, temperature, flow rate, chemical strength, monitoring of CIP solutions and records to be kept); and
d) identify what things require cleaning out of place or manual cleaning.

PES8 – Maintenance of premises and equipment

(1) Procedures for maintenance must set out:

a) which premises, or parts of premises, and equipment must be subject to routine maintenance, and when or how often; and
b) what other checking or inspection for maintenance must be done; and
c) how the impact that maintenance work will or may have on processing will be assessed;
d) what corrective actions must be done and how any corrective actions are recorded.

(2) Anyone doing maintenance work, or making alterations, at premises or on processing equipment during processing must comply with the relevant requirements for personal hygiene for people in that area or operating that equipment.

(3) Before processing can commence after maintenance work or alterations in or to a processing area, a suitably skilled person must check that:

a) the work is complete; and
b) appropriate cleaning and, where appropriate, sanitising has been done; and
c) the area has been returned to a suitable state for processing to resume.

(4) Any animal material or animal product that may have been adversely affected by maintenance work is suspect animal material or product and must be managed in accordance with Part NCP.

PES9 – Storage and use of maintenance compounds and other substances

(1) Maintenance compounds stored at premises must be stored in designated areas.

(2) Maintenance compounds must:

a) be stored in sealed containers, or in a manner that prevents the maintenance compound from being a source of contamination, or from being contaminated; and
b) be clearly labelled with the name of the maintenance compound which, if it is an approved maintenance compound, must be the name as it appears on the list of approved maintenance compounds maintained by the Director-General; and
c) be stored and used in accordance with any directions for their use or storage that are provided by the supplier and, in the case of approved maintenance compounds, included as a condition of approval.

(3) Users of maintenance compounds must, where necessary, be trained in their use and comply with the instructions for use, which must be readily available to users.

(4) Implements and containers used to store, measure, mix, or apply maintenance compounds must be clearly identified in a manner that ensures they are not used for other purposes.

(5) Adequate storage facilities must be provided for anything stored at premises that is not a maintenance

compound but may contaminate animal material or animal product.

(6) Separate and secure storage must be provided for any odorous or hazardous substances kept at the premises.

(7) Any animal material or animal product that it suspected of being contaminated as a result of a failure to comply with the label, or with the approved conditions for use of a maintenance compound, is suspect animal material or animal product and must be managed in accordance with Part 7: NCP.

PES10 – Use of approved maintenance compounds

(1) Only approved maintenance compounds may be used at premises or on equipment used for processing animal material or animal product, other than:

a) at dairy manufacturing premises or dairy stores (see Part 10: Dairy manufacturing and Part 11: Dairy store operators and dairy transportation); or
b) in any area within premises, or on equipment, that is not associated with the processing or storage of animal material or animal product and where there is no possibility of the maintenance compounds affecting the animal material, animal product, or other inputs (such as, for example, offices); or
c) at premises where all processing has ceased, to allow for routine or planned maintenance.

(2) If non-approved maintenance compounds have been used during a period when processing of animal material and animal product has ceased to allow for routine or planned maintenance, then before processing recommences:

a) all parts of the premises and equipment on which non-approved maintenance compounds have been used are cleaned using only approved maintenance compounds; and
b) a suitably skilled person conducts a hygiene check of the affected areas and equipment.

PES11 – Calibrating measuring equipment

(1) Procedures must set out how the equipment used to measure critical measurements is calibrated:

a) against a reference standard showing the traceability of calibration to a national or international standard of measurement (where available); or
b) if no such reference standard is available, by a suitably skilled person on a basis documented or incorporated by reference in the RMP.

(2) The procedures must specify the minimum calibration frequencies for each piece of equipment used for critical measurements.

Subpart 3: Waste and pest control

PES12 – Waste

(1) Procedures for waste must identify how waste is to be managed, stored, removed from the premises, and disposed of.

(2) Waste must not be allowed to accumulate in or around processing areas.

(3) Waste storage areas at premises must be:

a) identified or identifiable; and
b) clearly separated from any stored animal material, animal products, or other inputs.

(4) Waste held outside must be in covered pest-proof containers.

(5) Implements and equipment used for collecting, storing, or treating waste must be identified or identifiable and either:

a) stored when not in use in a designated waste storage area; or
b) clearly labelled as being for use only with waste.

PES13 – Pest control

(1) Premises must be regularly monitored for evidence of:

a) entry or infestation by pests; and
b) pest breeding sites; and
c) food sources for pests.

(2) Any actual or potential pest breeding sites and food sources (such as long grass, birds' nests, etc.), in and around the premises must be eliminated or minimised.

(3) Holes, drains, and other places where pests are likely to gain access to buildings (other than farm dairies) must be sealed or covered with screens or similar material to prevent entry by pests.

PES14 – Procedures for pests

(1) Procedures for pest control (other than for farm dairies – see Part 10: Dairy manufacturing) must:

a) identify the location of pest control devices (such as bait stations and electric insect traps), by marking them on a site plan or other suitable record; and
b) if some or all pest control is contracted out, give the name of the contractor.

(2) Pest control devices must not be located in places where the traps or any pests caught by them may contaminate, directly or indirectly, any animal material, animal products or other inputs.

(3) Rodenticides must not be used in processing areas and may only be used in bait stations.

(4) Pest control devices must be monitored for pest activity at a frequency relative to the type of device and, if increased pest activity is observed, monitoring must be increased and corrective actions taken, as appropriate.

Subpart 4: Water

PES15 – Application

(1) This Subpart applies to water used by processors of animal material or animal products, other than:

a) water used for any purposes that cannot affect the fitness for intended purpose of animal material or animal product; or
b) water used:

i) at farm dairies (see Part 9: Farm dairies); or
ii) in connection with live fish (such as for swimming or holding) (see Part 19: Processing of fish); or
iii) for washing BMS before depuration (see Part 20: Processing BMS for human consumption); or
iv) during the depuration or wet storage of BMS (see Part 20: Processing BMS for human consumption).

PES16 – On-site water reticulation

(1) This clause applies to the reticulation of water on land-based premises.

(2) Water reticulation systems (including water pipes and tanks) must:

a) be designed, installed, maintained and operated in a manner that ensures that water is delivered for the purpose for which it is intended; and
b) minimise dead ends (where water does not circulate but remains static) and backflow; and
c) prevent the contamination of water and unintentional mixing between water for different purposes.

(3) Water lines in processing areas that contain water of different standards (such as water that is unsuitable for direct or indirect contact with animal material or animal product) must be labelled or

otherwise identified.

PES17 – Processors using town-supply water

(1) Processors may use town-supply water for any purpose at their premises, without the need for testing or monitoring, unless:

a) the water is used by dairy processors (see subclause (2)); or
b) the processor suspects the water is not fit for its intended purpose (see clause PES24); or
c) the processor subjects the water to treatment of any sort.

(2) A dairy processor who uses town-supply water must treat it as if it is own-source water (which means that all the requirements of this Notice relating to own-source water applies).

PES18 – Processors using own-source water

(1) A processor using own-source water (whether treated or not) may use the water at the premises only for those purposes for which it is assessed by the processor as fit for its intended purpose.

(2) Before using any own-source water, a suitably skilled person must determine the water-use criteria for water used at the premises, which may be the Drinking Water Standards if that standard is suitable for the intended use of the water.

(3) Water-use criteria may include different criteria for water used for different purposes but must:

a) be based on an analysis of any chemical, biological, or radiological hazards or other risk factors; or
b) (except in the case of dairy manufacture) be based on a water supply assessment checklist approved by the Director-General and available on the MPI website at [to come]; and
c) include the criteria in Table 1.

(4) Own-source water must be tested at the point of use, before its first use, and be assessed against the relevant water-use criteria.

Table 1: Criteria to be included in water-use criteria

Measurement	Criteria
E. coli	Must not be detectable in any 100 ml sample
Turbidity	Should not routinely exceed 1 NTU, must not exceed 5 NTUs

PES19 – Processors using seawater

(1) All seawater used by a processor must be free of excessive turbidity and colour, offensive odours, and contaminants.

(2) Seawater used in land-based premises must meet the criteria in Table 1 and any other water-use criteria set by a suitably skilled person.

(3) Seawater used on vessels must be taken from places that are sufficiently far offshore to ensure that the water is not at risk from pollution sources.

(4) If seawater is used on vessels, the seawater intake must be situated so as to minimise contamination of the seawater by wastewater discharges, waste, and engine coolant.

PES20 – Water treatment systems

(1) This clause applies if a processor treats town-supply or seawater used at the premises in any way.

(2) Before treating the water, the processor must ensure that a suitably skilled person assesses the water and sets water-use criteria that will ensure the treated water will be fit for its intended purpose at the point of use.

(3) The water-use criteria must comply with PES18 (3).

(4) If the treatment includes chlorination, the water-use criteria must include the criteria in Table 2.

(5) After treating the water, the processor must have evidence that it meets the water-use criteria.

(6) The development and operation of water-treatment systems must be done by a suitably skilled person.

(7) Any water treatment equipment must be installed, maintained, and operated in accordance with the manufacturer's instructions.

Table 2: Criteria to be included in water-use criteria if treated water chlorinated

Measurement	Criteria
pH	7.0 to 8.5 at the point of chlorination
Chlorine	Not less than 0.2 mg per litre (parts per million) of free available chlorine, and not greater than 5 mg per litre (parts per million) of free available chlorine, after a minimum contact time of 30 minutes

PES21 – Monitoring and testing

(1) This clause applies to all water except:

a) town supply water that is not treated prior to use; and
b) seawater used on vessels.

(2) Each water source used by a processor must be subject to routine monitoring as follows:

a) for water used at dairy premises, at the frequencies determined by the RMP operator after taking into consideration:

i) the relevant water-use criteria; and
ii) the variability of the source water; and
iii) the reliability of any water treatment processes; and
iv) the severity of risk to product safety (which depends on the nature of the identified hazard); and

b) for own-source water and treated town-supply water used at the type of operations listed in Table 3, at least at the frequencies in that Table; and
c) for seawater, at least at the frequencies in Table 4.

(3) The taking of samples must be done by a suitably skilled person.

(4) Tests performed to monitor parameters relating to water treatment (such as chlorine, pH, and turbidity) may be performed by a suitably skilled person using documented test methodologies (including calibration procedures), calibrated equipment, or both.

(5) Water analysis used to confirm that water is fit for its intended purpose must be performed by a recognised laboratory with the required tests in the laboratory's scope of accreditation.

(6) Own-source water, and any water treated by the processor, must be reassessed:

a) at least once every 3 years following an initial assessment or, if no initial assessment has been done, 3 years after commencement of this Notice; and
b) within 1 month after any changes to the environment in or around the water source, or to the reticulation system or to any treatments, that may affect the water's fitness for intended purpose; and
c) if any of the following changes:

i) changes that may affect the water's fitness for intended use; or
ii) the intended use of the water; or
iii) the source of the water.

Table 3: Monitoring frequencies for own-source water and treated town-supply water

		Frequency of testing			
Type of operation[1]		**Microbiology (*E. coli* or total coliforms)**	**Turbidity (unless a validated alternative frequency is specified in the RMP)**	**pH (only necessary if water chlorinated)**	**Chlorine (only necessary if water chlorinated)**
• Dual operator butchers		1 per year	1 per year	1 per year	Daily when staff present and premises operating
Egg producers		1 per year	1 per year	1 per year	Daily when staff present and premises operating
Honey extractors, packers and processors	Operating for up to 6 months during the honey flow	1 per year (before pre-season cleaning of the premises, facilities and equipment)	1 per year (before pre-season cleaning of the premises, facilities and equipment)	1 per year (before pre-season cleaning of the premises, facilities and equipment)	Daily when staff present and premises operating
	Operating for 6 months or more	1 per 6 months	1 per 6 months	1 per 6 months	Daily when staff present and premises operating
Others[1]	Using <100 m^3/day and product packaged at all times	1 per 6 months	1 per 6 months	1 per 6 months	Daily when staff present and premises operating
	Using 100-1 000 m^3/day and product packaged at all times	1 per 3 months	1 per 3 months	1 per 3 months	Daily when staff present and premises operating
	Using <2 000 m^3/day	1 per month	1 per month	1 per month	Daily when staff present and premises operating
	Using 2 000-10 000 m^3/day	1 per 2 weeks	1 per 2 weeks	1 per 2 weeks	Daily when staff present and premises operating
	Using >10 000 m^3/day	1 per week	1 per week	1 per week	Daily when staff present and premises operating

[1]Average daily water use (while processing).

Table 4: Monitoring frequencies for seawater

Average daily water use while processing (m^3/day)	Sampling frequency
<2 000	1 test per month
2 000-10 000	1 test per 2 weeks
>10 000	1 test per week

PES22 – Procedures for water management

(1) Procedures for the management of water on land-based premises must:

a) identify the persons or positions responsible for water management; and
b) identify the persons or positions who are suitably skilled for any purpose under this subpart; and
c) identify all water sources; and
d) for each kind of water with a particular intended use, the water-use criteria for the water with that intended use; and
e) the accredited laboratory that will carry out the water testing; and
f) specify any routine monitoring to be carried out, as specified in clause PES21 (2); and
g) set out the corrective actions to be taken if:

i) water is, or is suspected to be, not fit for intended purpose; or
ii) the water reticulation system becomes contaminated; and

h) identify where and how samples are to be obtained and handled to ensure they are:

i) representative of the water being used; and
ii) appropriate to the type of test; and

i) if water treatment is carried out:

i) the treatment to be applied (including the type of treatment, operating parameters, procedures for control); and
ii) any routine monitoring to confirm that the treatment is effective; and
iii) if testing is carried out by the processor, documented test methodologies that are appropriate to the water treatment method and intended use of the wate and comply with clause PES21(4) and (5); and

j) set out the schedule for the 3-yearly water reassessments, where applicable.

PES24 – Water suspected of not being fit for purpose

(1) Subclause (2) applies if a processor has any reason to believe that any water that comes into direct or indirect contact with animal material or animal product is not fit to its intended purpose, such as a result of:

a) advice that the water is not of the standard required for that water; or
b) water monitoring that shows that it does not meet one or more of the processor's relevant water-use criteria.

(2) When this subclause applies, the water is suspect and the processor must cease using the water:

a) unless or until an assessment of the water shows it is fit for its intended purpose; or
b) unless the processor's RMP specifically provides a method for ensuring that the water is still fit for its intended purpose (such as because the processor treats it in some way), and that method is applied; or
c) unless all resulting animal material or animal product is managed in accordance with Part NCP as suspect animal material or animal product.

(3) If water is confirmed to be not fit for its intended purpose, the processor must cease using the water and either:

a) not use the water until tests have confirmed that the water is again fit for its intended purpose; or
b) if processing continues, ensure that all resulting animal material or animal product is managed in accordance with Part NCP as suspect animal material or animal product.

(4) Any animal material or animal product that has, or may have been, affected by suspect or non-conforming water is suspect or non-conforming product and be managed in accordance with Part NCP.

Subpart 5: Gases

PES25 – Process gases

(1) Process gases, (including compressed air) that come into direct contact with, or could affect, animal material or animal product in processing premises must:

a) be fit for purpose at the point of use; and
b) not compromise the fitness for intended purpose of the animal material or animal product being processed.

(2) If compressed air is generated on site for the purpose of processing and comes into direct contact with animal material or animal product:

a) the air must be filtered to remove any contaminants that may affect the suitability for processing of animal material or the fitness for intended purpose of animal product; and
b) the cleanliness of the source must be within the capability of the filtration system.

Part 4: PSN – Personnel

PSN1 – Application

(1) This Part applies:

a) to all animal product businesses operating under an RMP (unless specified otherwise in this Notice); and
b) any other class of animal product business that this Notice specifically applies this Part to.

Subpart 1: Health

PSN2 – Health of persons

(1) This clause applies in respect of any person at the processing premises or place.

(2) The operator of an animal product business must ensure that a person does not handle animal material or animal product, or enter an area where they may adversely affect the animal material or animal product, if the person is:

a) known or suspected of being infected with, or a carrier of, an infectious disease in a communicable form as described in the disease control table (see subclause (4)); or
b) suffering from acute respiratory infection; or
c) suffering from boils, sores, infected wounds or any other condition that cannot be adequately prevented from becoming a source of contamination.

(3) The operator must ensure that if a person has been suffering from an illness or condition described in subclause (2)(a), the person follows any exclusion and clearance criteria in the disease control table (see subclause (4)).

(4) In this clause, the **disease control table** is Table 2.4 (Pathogen or Disease-Specific Exclusion and Clearance Criteria for People at Increased Risk of Transmitting an Infection to Others) in Appendix 2 of the Ministry of Health Communicable Disease Control Manual.

Part 5: LP – Labelling and packaging

Subpart 1: Labelling

LP1 – Application

(1) This Part applies:

a) to all animal product businesses operating under an RMP (unless specified otherwise in this Notice); and
b) any other class of animal product business that this Notice specifically applies this Part to.

LP2 – Labelling content

(1) This clause applies only to:

a) labelling on transportation outers; and
b) labelling on bulk transportation units (i.e. those carrying unpackaged animal material or animal product); and
c) any accompanying documentation (which may be in electronic form) that replaces or supplements labelling on transportation outers or bulk transportation units.

(2) If labelling is required on transportation outers or bulk transportation units, the labelling or accompanying documentation must comply with this clause as well as with any other specific requirements in this Notice.

Human consumption

(3) Labelling of animal material or animal product for human consumption must include the following:

a) the name or description of the material or product; and
b) storage directions, where necessary to maintain suitability for processing of animal material or fitness for intended purpose of animal product; and
c) lot identification (unless the application of lot identification to retail packaging is a mandatory requirement under other legislation and that requirement is complied with); and
d) information that identifies the premises where the most recent processing was done.

(4) In addition to (3), in the case of fish material or fish product for human consumption, labelling must include the following:

a) the scientific name of the fish in schedule 5 - *The scientific name for fish*, unless the product contains mixed fish species; and
b) in the case of minced fish, surimi, reformed fish, shark livers or multi-ingredient fish products that have undergone further processing, the scientific name (except mixed fish species); and
c) in the case of shucked pāua that is intended for canning, that the pāua is for canning in New Zealand only.

Animal consumption

(5) Labelling of animal material or animal product for animal consumption must include the following:

a) unless the name of the material or product makes it clear that it is not for human consumption, a statement that the material or product is not for human consumption; and
b) the name or description of the material or product; and
c) storage directions, where necessary to maintain suitability for processing of animal material or fitness for intended purpose of animal product; and
d) lot identification (where applicable); and
e) the name and address of the processor where the most recent processing was done.

LP3 – Transferring between sites

(1) Animal material or animal product need not comply with clause LP2 if it is transferred between sites within New Zealand and:

a) the sites are sites of a single company or subsidiaries of a single company; and
b) that company has procedures that ensure traceability is maintained.

LP4 – Recycled or reused labelling

(1) This clause applies to reused or recycled packaging used with animal material or animal product.

(2) If any of the original labelling on reused or recycled packaging would be false or misleading when used for new animal material or animal product, the labelling must be removed or defaced before leaving the processor's premises.

Subpart 2: Packaging

LP5 – Standards for packaging

(1) Processors must have procedures to ensure the integrity, cleanliness, and freedom from contamination of packaging.

LP6 – Repacking

(1) If any animal material or animal product is repacked, the repacking must be done under the same hygienic conditions that apply to the earlier processing of the animal material or animal product, and in manner that ensures that any exposed material or product is protected from contamination and maintains its suitability for processing or fitness for its intended purpose.

Part 6: TSR – Storage and transport

Subpart 1: Storage

TSR1 – Application

(1) This Subpart applies:

a) to all animal product businesses operating under an RMP (unless specified otherwise in this Notice); and
b) any other class of animal product business that this Notice specifically applies this Part to.

TSR2 – Storing animal material and animal product

(1) Any stored animal material or animal product that requires temperature control must be chilled or frozen without unnecessary delay and in a manner that:

a) minimises contamination and deterioration; and
b) ensures the temperature required to maintain its suitability for processing or fitness for purpose is reached as quickly as necessary to achieve and maintain the fitness for intended purpose of the product.

(2) Any animal material not suitable for processing for human consumption, and any animal product not fit for human consumption but fit for some other purpose, must:

a) be stored in a manner that ensures it is separated from, and is not a source of contamination to, animal material or animal product for human consumption; and
b) be kept under controlled conditions until it is adequately identified in a manner that ensures it will not be mistakenly or fraudulently released as suitable for processing or fit for human consumption.

(3) Any animal material and animal products must be stored in a manner that:

a) minimises damage to packaging; and
b) enables effective cleaning of the store; and
c) facilitates effective traceability and inventory control.

(4) Records must be kept to demonstrate that required temperatures are maintained during storage.

Subpart 2: Transport

TSR3 – Application

(1) This Subpart applies to:

a) all transporters operating under an RMP (unless specified otherwise in this Notice); and
b) all other transporters (except those operating under an RCS – see clause 1.1).

TSR4 – Requirements for transportation units and loading equipment

(1) Transportation units and loading equipment must be designed, constructed, equipped, and operated to:

a) maintain the status of animal material as suitable for processing and animal product as fit for its intended purpose; and
b) minimise hazards and other risk factors.
c) be easily cleaned, maintained, and checked.

(2) Transportation units with temperature-control devices must:

a) be designed, constructed, and equipped to ensure that any specified temperatures for animal material or animal product transported in it are maintained throughout transportation; and
b) have a means of monitoring the temperature in the unit.

(3) Temperature-measuring devices used in transportation units must be calibrated and located to measure the internal temperature of the unit at the warmest point.

TSR5 – Operation of transportation units and loading equipment

(1) Transportation units must be operated in a manner that:

a) minimises the opportunity for cross-contamination, deterioration of animal material or animal product; and
b) maintains any temperature-controlled animal material or animal product within the temperature range required during its transportation; and
c) minimises the opportunity for the substitution or adulteration of animal material or animal product; and
d) minimises the likelihood of any packaging of animal material or animal product being damaged.

(2) The hygiene of transportation units and loading equipment must be such that the opportunity for contamination and deterioration of animal material and product is minimised.

Animal consumption

(3) If a transportation unit has been used to transport goods other than animal material or animal product, or animal material or animal product that is not suitable for processing for animal consumption, the unit must be adequately cleaned before it is used to transport animal material that is suitable for processing.

TSR6 – Transport operations

(1) The hygiene and behaviour of persons involved in the transport of animal material and product must be such that the contamination and deterioration of animal material and animal product is avoided.

TSR7 – Transport of bulk animal material or animal product for animal consumption

(1) This clause applies to the transport of animal material or animal product (excluding dairy material and dairy product) dispatched from a processor and intended for animal consumption only (see also clause MRP31).

(2) The processor must ensure that the animal material or animal product is contained and covered in leak-proof containers.

(3) The animal material or animal product must not be transported unless it is denatured, except in the following situations:

a) it is being dispatched to premises that operate under an RMP and it is contained in tamper-evident leak-proof containers; or
b) it is minimal risk raw material derived from fish; or
c) it is being dispatched for rendering and has been derived from any of the following sources:

i) fish or poultry processed for human consumption:
ii) a dual operator butcher, a homekill or recreational catch service provider:
iii) premises operating under the Food Act 2014:
iv) mammals or birds that have died in the field and the animal material is transported directly to a rendering operation:
v) the processing of hides or skins.

(4) The processor must ensure that bulk animal material or animal product that is dispatched in bulk transportation units have a documented procedure for identification and security of that bulk animal material or animal product

TSR8 – Refrigeration and cooling

(1) A transporter must not accept refrigerated animal material or animal product from a primary processor for transportation unless it is at or below the temperature required for it during transportation except as otherwise provided for in:

a) procedures in the processor's RMP; and
b) procedures in the receiver's RMP or in their risk-based measure under the Food Act 2014.

(2) Refrigerated animal material or animal products must be loaded and unloaded without unnecessary delay.

(3) Checking the temperature of any animal material or animal product must be done in a manner that prevents contamination of the animal material or animal product.

(4) If specified temperatures are required to be maintained during transportation, temperatures must be monitored and the records kept.

TSR9 – Contingency plans

(1) Transporters must have a documented contingency plan to manage issues that occur during transportation of animal material or animal product (such as a failure to maintain required temperatures) that may affect the suitability for of animal material or the fitness for intended purpose of animal product.

(2) The contingency plan must include:

a) immediate notification to the person who has responsibility for the animal material or animal product; and
b) actions to prevent recurrence.

Part 7: NCP – Non-conforming animal material and animal product

NCP1 – Application

(1) This Part applies:

a) to all animal product businesses operating under an RMP (unless specified otherwise in this Notice); and
b) if this Notice specifies that this Part applies to any other class of animal product business.

NCP2 – Managing non-conforming animal material or animal product

(1) The operator must have procedures for managing non-conforming animal material or animal product that:

a) specify how non-conforming animal material or animal product is identified and managed so as to:

i) avoid contaminating other animal material, animal products, or inputs; and
ii) ensure it is not mistaken for, or released as, conforming animal material or animal product.

b) identify the options for disposing of it (such as disposal to landfill, reprocessing, or downgrading for another purpose (where regulatory requirements are met)); and
c) identify who must or may authorise its disposal; and
d) state what records must be kept about its disposal, which must include confirmation of actual disposal; and
e) ensure the traceability of non-conforming animal material or animal product.

(2) Note that non-conforming dairy material or dairy product must be managed in accordance with the Disposal Notice.

(3) If this Notice includes specific requirements relating to non-conforming animal material or animal product, the procedures must also comply and be consistent with those requirements.

NCP3 – Suspect animal material or product

(1) The operator must have procedures that specify how animal material or animal product that is suspected to be non-conforming (in this clause, **suspect animal material or product**) is identified, and how the requirements of subclause (2) are to be met.

(2) Suspect animal material or animal product must be managed as if it is non-conforming animal material or animal product until:

a) a suitably skilled person confirms that the suspect animal material or animal product is not non-conforming; or
b) it is disposed of in the manner determined by a suitably skilled person, animal products officer, or verifier as required.

NCP4 – Role of recognised agency

(1) A recognised agency that verifies the management by animal product businesses of non-conforming animal material or animal product must ensure it has access to information that identifies:

a) the non-conforming animal material or animal product; and
b) the reason for it being non-conforming; and
c) the management of the disposal of the non-conforming animal material or animal product.

(2) The recognised agency must confirm to the Director-General, in relation to every operator of an animal product business, that the operator has:

a) the correct procedures for managing non-complying animal material or animal product; and
b) the information required by subclause (1)(a) and (b).

CHAPTER 4: DAIRY

Part 8: DA – Dairy generally

DA1 – Application

(1) This Part applies to all farm dairy operators, dairy manufacturers, dairy store operators, and dairy transporters, whether or not they operate under an RMP.

(2) Note that, because of clause 1.1, this Part does not apply to anyone operating under an RCS.

Subpart 1: Dairy conformance standards

DA2 – Dairy conformance standards

(1) The dairy conformance standards for dairy material and dairy product are:

a) the standards in clause DA3 relating to microbiological limits; and
b) the standards in clause DA4 relating to chemical limits; and
c) the standards in clause DA5 relating to wholesomeness and physical hazards; and
d) the standards in clause DA6 relating to proper processing; and
e) the standards in clause DA7 relating to radionuclides.

DA3 – Microbiological limits

(1) Dairy product for human consumption must not contain pathogens or hygiene indicator microorganisms that:

a) in the case of dairy product intended for the general population, exceed the General population limits specified in the second column of Table 5 for the parameters identified in the first column during the dairy product's shelf life; and
b) in the case of dairy product intended for specific populations, exceed the Specific population microbiological limits specified in the third column of Table 5 for the parameters identified in the first column during the dairy product's shelf life.

(2) In relation to dairy material and dairy product for animal consumption:

a) it must not contain pathogens at levels that will be harmful to the intended species and age of the animal; but
b) Table 5 does not apply.

(3) In this clause, **specific population microbiological limit** means a limit that applies:

a) to dairy material or dairy product that is specifically designated for consumption by a population, such as infants and young children, pregnant women, elderly, or immuno-compromised people, that is more susceptible to pathogenic microorganisms; except where
b) the dairy material or dairy product will constitute less than 5% of the final product intended for that population.

Table 5: Microbiological limits for dairy product for human consumption

Parameter	General population limit	Specific population microbiological limit	Conditions
Salmonella spp.	ND in 5 x 25 g	ND in 60 x 25 g	The specific population microbiological limit applies to infant formula products and foods for special medical purposes only.

Parameter	General population limit	Specific population microbiological limit	Conditions
			Samples for specific populations must comprise at least: • 60 x 25 g subsamples collected across a lot; or • a composite of 60 or more subsamples collected throughout the production run, for instance through a continuous inline sampling device.
	-	ND in 250 g	The specific population microbiological limit does not apply to infant formula products or foods for special medical purposes. Tested as a composite of samples collected throughout the production run as defined by the manufacturer's RMP.
L. monocytogenes	ND in 25 g	ND in 5 x 25 g	The general population microbiological limit applies to all dairy product except those that are ready-to-eat in which growth of *L. monocytogenes* will not occur, as defined by the Food Standards Code, Standard 1.6.1 clause 4. This specific population microbiological limit does not apply to infant formula products and foods for special medical purposes. Composite of samples collected throughout the production run as defined by the manufacturer's RMP.
	-	ND in 10 x 25 g	This specific population microbiological limit applies to infant formula products and foods for special medical purposes. Samples for specific populations must comprise at least: • 10 x 25 g subsamples collected across a lot; or • a composite of 10 or more subsamples collected throughout the production run, for instance through a continuous inline sampling device.
	100 cfu/g	-	The general population microbiological limit applies to ready-to-eat dairy product in which growth of *L. monocytogenes* will not occur, as defined by the Food Standards Code, Standard 1.6.1 clause 4.
Coagulase Positive Staphylococci	1 000 cfu/g	10 cfu/g (infant formula products only) 100 cfu/g (other specific populations)	Sampling and testing must be performed in a way that correctly estimates the maximum number reached in a product during processing.

Parameter	General population limit	Specific population microbiological limit	Conditions
B. cereus	1 000 cfu/g	100 cfu/g	The specific population microbiological limit only applies to product designated as infant formula.
E. coli	100 cfu/g	10 cfu/g	
Cronobacter spp. (formerly known as *E. sakazakii*)	Not Applicable	ND in 300 g	The specific population microbiological limit applies to product designated as infant formula, human milk fortifiers or formula for special medical purposes intended for infants when intended as the sole source of nutrition. Samples for specific populations must comprise either: • 30 x 10 g subsamples collected across a lot; or • a composite of 30 or more subsamples collected throughout the production run, for instance through a continuous inline sampling device.
Viable aerobic or anaerobic cells	ND	ND	Applies to UHT products only. Samples to be tested following a suitable pre-incubation for the test used, such as 55°C for 7 days or 30°C for 15 days when using a culture method.

ND means not detected in the volume tested

DA4 – Chemical limits

(1) Dairy material and dairy product must not exceed:

a) chemical residues or contaminants limits specified in the current edition of Codex Alimentarius List of Codex Pesticide residues in Food: Extraneous Maximum Residue Limits; or
b) chemical residues limits specified in the current edition of Codex Alimentarius List of Codex Maximum Residue Limits for Veterinary Drug Residues in Food; or
c) chemical limits set out in Table 6 under column 4 (maximum limits; or
d) chemical limits set out in Table 6 under column 3 (action limits) unless the dairy processor takes appropriate remedial action to rectify the source of contamination; or
e) any chemical limits set by a dairy processor for dairy material or dairy products processed by the processor.

(2) For the purposes of Table 6, dairy ingredients means dairy material and dairy product that is intended for further processing and that are not intended for consumption in that form.

(3) When assessing whether dairy product complies with the dairy conformance standards, allowance is to be made for relevant dilution or concentration that has occurred through processing unless this is specifically not permitted.

Table 6: Chemical limits – Nitrate and Nitrite

Dairy product for	Nitrate (mg/kg)	Nitrite (mg/kg)
Milk powders for general population (including ingredients for dairy product intended for infants and young children)	150	5

Dairy product for	Nitrate (mg/kg)	Nitrite (mg/kg)
Buttermilk powder	150	20
Protein products for general population (including dairy ingredients)	150	15
Powdered formula for infants and young children up to 36 months (excluding dairy ingredients)	50	5
Liquid ready to consume milk for infants and young children up to 36 months (excluding dairy ingredients)	10	1

Table 7: Chemical Limits - Other

Dairy Material or Dairy Product	Chemical Compound	Action Limit	Maximum limit
Milk and milk powders for general population (ready to consume, reconstituted per instructions)	Chlorates	0.1 mg/kg	-
Formula for infants and young children up to 36 months (ready to consume, reconstituted per instructions)	Chlorates	-	0.04 mg/kg
Liquid milk at the start of manufacture	Inhibitory Substances	-	0.006 IU/ml benzyl penicillin equivalent

DA5 – Wholesomeness and physical hazards

(1) Dairy material and dairy product must be wholesome and not contain any physical hazards, which means, for instance, that it must not:

a) exhibit any objectionable taint or smell that will not be removed by the intended process; or
b) contain any objectionable or hazardous object; or
c) be affected by anything decomposed or dirty.

(2) A dairy manufacturer must define acceptance criteria for wholesomeness and physical hazards in dairy products supplied by the dairy manufacturer.

DA6 – Proper processes

(1) Dairy material and dairy product must have been subject to proper processes, which means processes that:

a) comply with all regulatory requirements and any relevant requirements of an RMP; and
b) have been processed in premises, and using equipment and services, that comply with all regulatory requirements and any relevant requirements of an RMP.

(2) If an RMP sets out how failed processes may be remedied, dairy material or dairy product that has been subject to a relevant remedying process may be treated as having been subject to a proper process.

DA7 – Radionuclides

(1) Dairy material and dairy product must not have been exposed to radionuclides at a level that would result in dairy material not being suitable for processing or dairy product not being fit for its intended purpose.

Subpart 2: HACCP plans

DA8 – Development of HACCP plans

(1) The operator of an RMP that covers dairy processing must develop and maintain a HACCP plan for the processing covered by the RMP.

(2) The HACCP plan must be:

a) be developed in a systematic manner following the steps described in the latest revision of the "Hazard Analysis and Critical Control Point (AACCP) System and Guidelines for its Application" annex to the General Principles of Food Hygiene, as published by the Codex Alimentarius Commission (CAC/RCP 1 – 1969); and
b) be confirmed as valid for the processing activities covered in the RMP by one or more suitably skilled persons.

Subpart 3: Notifying and reporting to verifying agency

DA9 – When verifying agency must be notified and reported to

(1) This Subpart applies whenever any of Parts DFD, DM, and DTS require an RMP operator to notify and report a matter to their verifying agency.

DA10 – Notifying verifying agency

(1) When an RMP operator is required to notify a verifying agency of something, the notification must be made within 1 working day after the RMP operator becomes aware of the relevant matter.

(2) Notification may be made orally or in any other way, provided evidence can be provided that notification was given.

(3) However, notification need not apply with subclauses (1) and (2) of this Notice if the Disposal Notice provides otherwise.

DA11 – Report to verifying agency

(1) Notification to a verifying agency must be followed by provision of a written report that complies with this clause.

(2) The written report must be provided within 3 working days after the RMP operator became aware of the matter.

(3) Every written report must include as much of the following information as is available at the time:

a) the relevant RMP identifier; and
b) any unique location identifier; and
c) the date on which the matter arose; and
d) the date of the notification under clause DA9; and
e) a detailed description of the event; and
f) a detailed description of actions taken in response to the event; and
g) the name, title, and contact details of the person responsible for managing the event; and
h) any corrective actions that are planned, in progress, or completed, and a schedule for the start and finish of any uncompleted corrective actions; and
i) a statement confirming whether any dairy material or dairy product has been affected by the event; and
j) in relation to any affected dairy material or dairy product:

i) its identity and description, amount, and location; and
ii) whether it has been isolated; and
iii) if it has not been isolated, the methods used to secure it against use or trade; and

iv) if relevant, the date since the last acceptable measurement, or satisfactory laboratory test; and
v) the processing lines or processing areas affected (if any); and
vi) if tracing has not been completed, the justification for the range of dairy material or dairy product determined to be non-conforming; and
vii) the date that any investigation, or traceback to determine the cause, is expected to be completed.

(4) The verifying agency must confirm to the RMP operator that the report has been received.

(5) The RMP operator must provide any additional information requested by the verifying agency.

(6) Until the matter is resolved, the RMP operator must provide periodic updates to the verifying agency at agreed intervals that cover the matters in subclause (3) and:

a) the outcome of any investigation or traceback; and
b) the likely causes of the matter; and
c) evidence that any affected dairy material or dairy product has been identified and isolated (unless the verifying agency has agreed otherwise); and
d) any corrective actions completed, those still to be completed, and dates for completion.

Subpart 4: Sampling and testing

DA12 – Sampling and testing plans

(1) If a sampling and testing plan is required by this Notice, the plan must specify:

a) what is to be sampled, and the sampling procedure to be followed; and
b) the sampling and testing frequencies required under routine monitoring, and the frequencies required if unfavourable results are indicated; and
c) what the samples are to be tested for, where, and the test methods to be used; and
d) the acceptance levels for each parameter tested; and
e) the actions to be taken (such as increased testing) when acceptance levels are not met.

(2) Every sampling and testing plan must:

a) be based on the outcome of the HACCP plan; and
b) include any additional sampling and testing specified in this Notice.

(3) Sampling and testing plans must have procedures that ensure:

a) samples of dairy material and dairy product are representative; and
b) sampling does not result in the dairy material or dairy product being contaminated.

DA13 – Sampling and testing procedures

(1) If an RMP for a dairy manufacturer specifies routine pathogen testing:

a) the associated sampling and dispatch of samples to an appropriate laboratory must occur within 7 days from the completion of product manufacture, unless the schedule for sampling and submitting samples for testing is clearly set out in the RMP; or
b) there is a valid reason to submit samples for testing at a later date, the reason is documented, and the delay in testing will not adversely affect the test result.

(2) The following are regulatory tests (and must therefore be done by a recognised laboratory):

a) relevant tests required to be undertaken under the Act, including the testing of dairy material, dairy product, raw materials and environmental samples, unless the requirement indicates that a recognised laboratory is not required; and
b) tests required to support the HACCP plan, RMP validation or to demonstrate conformance with DA3, DA4 or DA5, but excluding those tests that are for process or quality control purposes only and the RMP makes this clear; and

c) testing to determine shelf life.

(3) With regards to resampling and retesting:

a) results obtained from retesting a sample or submitting new samples of dairy product previously found to be non-conforming, must not be used to reclassify non-conforming dairy material or dairy product as conforming (except where the original test was in error, as acknowledged by the recognised laboratory); and
b) additional testing may be carried out on previously untested product to establish the extent of non-conformance within a product lot (e.g. to determine whether there is a clear separation of affected and unaffected dairy material or dairy product to support a product disposition application).

DA14 – Splitting non-conforming lots of dairy material or dairy product

(1) A non-conforming lot of dairy material or dairy product may be split into conforming and non-conforming sublots, provided that the following conditions are met:

a) the lot has not been split previously; and
b) the lot is only split in one of the following ways:

i) conforming/non-conforming; or
ii) non-conforming/conforming; or
iii) conforming/non-conforming/conforming; or
iv) non-conforming/conforming/non-conforming; and

c) clear evidence exists which demonstrates that:

i) the process differed in some way and this has caused dairy material or dairy product to be non-conforming; or
ii) clear separation exists between the conforming and the non-conforming dairy material or dairy product; and

d) the conforming portion of the lot is sampled and tested at sufficient intensity to confirm its conformance.

(2) Despite subclause (1) a lot may be split in other ways if:

a) the RMP operator can provide clear evidence of the root cause; and
b) the justification is supported by adequate test data; and
c) the nature of the process ensures clear separation of product, such as discrete packing lines.

Part 9: DFD – Farm dairies

DFD1 – Application

(1) This Part applies to farm dairies operating under an RMP.

(2) Note that Chapter 3 also applies to farm dairies operating under an RMP.

Subpart 1: Premises, equipment, and services

DFD2 – Design, construction, and location requirements for farm dairies

(1) Farm dairies must be located to minimise the impacts of hazards and risk factors such as flooding, objectionable smells, smoke, dust, and other contaminants.

(2) Farm dairies must have adequate:

a) milk filtration equipment and milk cooling facilities that enable milk to be filtered and cooled as required by clause DFD11 and DFD12; and
b) adequate milk storage areas.

(3) Lighting in milking areas in farm dairies must be located, designed, and constructed to:

a) enable milking animal health to be observed including the stripping and observation of foremilk when needed; and
b) minimise the risk of contamination of milk during milking.

(4) Milking equipment must be designed, located, and constructed to a standard that ensures that:

a) milk will be protected from contamination, taints, and spoilage at all times; and
b) all materials and substances coming into contact with milk, either directly or indirectly, will not contaminate the milk, cause it to deteriorate, or otherwise cause it to be unfit for its intended purpose.

(5) The RMPs for farm dairies must include, either directly or by reference to relevant MPI Codes of Practice, the minimum standards for the design, construction, and maintenance of milking equipment, and for materials and substances coming into contact with, or affecting, milk for supply.

(6) Where a farm dairy operates under a multi-business RMP, its location may be described in the RMP by reference to a unique farm dairy identifier, but only if the RMP operator maintains a register that shows the physical location of each farm dairy operating under it.

DFD3 – Cleaning at farm dairies

(1) Procedures for farm dairies must:

a) specify the working strength and temperature of cleaning solutions used; and
b) identify how dairy material and equipment will be protected from contamination following cleaning; and
c) require that yards and milking areas are adequately cleaned following each milking.

(2) Farm dairies and their surroundings must be kept clean and tidy, and free from harbourage by pests.

(3) Areas adjacent to farm dairies must, to the extent possible, be maintained to ensure they do not adversely affect the activities at the farm dairy.

DFD4 – Maintenance compounds and other chemicals at farm dairies

(1) In farm dairies, in addition to PES10 (1), only approved maintenance compounds may be used:

a) in milking areas; and
b) on equipment used for milking; and
c) on live animals.

(2) Pesticides, veterinary medicines, agricultural compounds, and other chemical substances must not be stored at a farm dairy unless they are required for animal treatments or the cleaning or maintenance of the premises or equipment at the farm dairy.

(3) The use of pesticides, veterinary medicines, agricultural compounds, hazardous substances, fuels and other chemical substances in or near farm dairies must be managed:

a) in the case of veterinary medicines, in accordance with their label instructions (including variations authorised by a veterinarian) and precautions; and
b) in all other cases, in a manner that minimises exposure of milking animals and their feed and water to the substance.

(4) Records must be kept for the use of any pesticide, agricultural compound, or hazardous substance in or around the farm dairy (including in animal housing) if it has been used in a manner that may expose milk, milking animals or their feed or water to the pesticide, agricultural compound, or hazardous substance.

(5) Milk must be withheld if it:

a) may be contaminated with veterinary medicines, extraneous substances, hazardous substances, milk-tainting substances, agricultural compounds or any other substance, capable of rendering raw milk unfit for intended purpose; or
b) exceeds any applicable allowable residue or contaminant limit.

DFD5 – Farm dairy water

(1) To satisfy Regulation 53 farm dairy operators must ensure there is enough water of suitable quality for the intended use at the farm dairy to:

a) pre-rinse, clean, sanitise and post-rinse surfaces that may come into contact with milk; and
b) clean the farm dairy after each milking; and
c) clean teats and udders of milking animals; and
d) enable milk harvesters to maintain clean hands and forearms; and
e) if necessary, cool raw milk.

(2) Farm dairy operators must ensure water that may come into direct or indirect contact with raw milk intended for supply at a farm dairy such as water used for rinsing, washing and sanitising milking equipment including the bulk milk tank, air lines and CIP lines:

a) does not result in microbiological, chemical and physical contamination of the raw milk; and
b) has E. coli absent in 100mls; and
c) has a turbidity level that does not exceed 5 Nephelometric Turbidity Units (NTU) or a clarity level that does not exceed the equivalent of 5 NTU; and
d) is assessed following an appropriate hazard identification and analysis, such as MPI form DPF201, and has no water source, reticulation or storage hazards or risk factors that are not adequately controlled; and
e) is sampled at the frequency specified under subclause (2)h) by a recognised farm dairy assessor or a person competent in water sampling and who has no conflict of interest; and
f) is tested for E. coli in accordance with subclause (2)h) by a laboratory accredited for water testing and that has the test concerned under its scope of accreditation; and
g) is tested for either turbidity or clarity in accordance with subclause (2)h):

i) at the time that the water sample is obtained by:

1) a recognised farm dairy assessor; or
2) a person suitably skilled in testing water for the test concerned and who has no conflict of interest; or

ii) by a laboratory accredited for water testing and that:

1) has the test concerned under its scope of accreditation; and
2) receives the water samples within a timeframe and condition that ensures the

samples represents the status of the water at the time sampling; and

h) is sampled and tested:

i) for E. coli, at least every three years; and
ii) for turbidity or clarity, at least every dairy season; and
iii) for E. coli and either turbidity or clarity:

1) whenever a significant change occurs to the water source, water reticulation system or water storage; and
2) within 3 months of raw milk supply commencing if the farm dairy has not supplied raw milk in the previous 12 months.

(3) If water at a farm dairy exceeds the limits for E. coli, turbidity or clarity in subclause (2)b) or (2)c), or has hazards or risk factors identified under subclause (2)d) that are not adequately controlled, the farm dairy operator must develop and follow a water management plan that:

a) identifies the hazards or risk factors and the steps to be followed to protect raw milk and raw milk contact surfaces; and
b) contains procedures that ensure raw milk is protected from contamination by any microbiological, chemical or physical hazards associated with the water used; and
c) includes the actions to address deficiencies and when these actions will be completed; and
d) is accepted by the recognised farm dairy assessor as sufficient to protect raw milk from contamination.

(4) If the clarity test is used under subclause (2)h) then:

a) the device used to measure clarity and the testing method must be correlated to the results obtained using an American Public Health Association (APHA) reference method for turbidity at least every 5 years; and
b) results of the correlation must be held by the farm dairy assessor, the recognised agency responsible for the farm dairy assessment, or be readily available to the farm dairy RMP operator.

Subpart 2: Milking animals

DFD6 – Identification of milking animals

(1) Every milking animal must be able to be uniquely identified by the farm dairy operator, whether by means of a tag or any other way.

DFD7 – Milking animal health

(1) This clause applies to any animal that:

a) shows clinical signs of, or is diagnosed as having, any disease capable of contaminating milk with pathogenic microorganisms or toxic substances; or
b) shows clinical signs of, or is diagnosed as having, any infectious disease communicable to humans through milk, such as:

i) tuberculosis; or
ii) listeriosis; or
iii) brucellosis; or
iv) salmonellosis; or
v) yersiniosis; or
vi) leptospirosis; or

c) generally appears unhealthy, including having any of the following:

i) severe diarrhoea with depression and dehydration; or
ii) severe weight loss, and emaciation of non-nutritional origin; or

iii) severe injury of, or abscess on, any body part; or
iv) non-metabolic nervous disease; or
v) fever, including those associated with retained foetal membranes and parturition difficulty; or
vi) severe infection of the genital tract with discharge that may reasonably contaminate the udder; or
vii) clinical signs of a systemic illness or disease; or
viii) an inflamed or injured mammary gland.

(2) If this clause applies to an animal:

a) the animal must be identified and segregated from the rest of the milking herd until either:

i) this clause no longer applies to it; or
ii) a veterinarian advises that it may be returned to the main milking herd; and

b) a veterinarian must be consulted; and
c) the animal must be treated and managed in accordance with the directions of the veterinarian.

(3) Milk from an animal to which this clause applies must be withheld (except that, in the case of a milking animal with inflamed or injured mammary gland, only the milk from the gland being treated need be kept withheld).

(4) The following animals must be immediately and permanently segregated from other milking animals:

a) a milking animal diagnosed with Tb; or
b) a goat suffering from caprine arthritis encephalitis.

(5) Milk from an animal that is bovine Tb first test positive but has not been confirmed to be a reactor and has not been directed to slaughter by a veterinarian must either:

a) be directed to a use where it will be given a heat treatment at least equivalent to pasteurisation; or
b) directed to waste, and not fed to animals.

(6) Farm dairy operators must have procedures for giving effect to the requirements of this clause.

DFD8 – Treating milking animals

(1) Milking animals may be treated only with treatments that are appropriate to the condition being treated, and are efficacious (as confirmed by, e.g. a veterinarian).

(2) Treatments must be administered:

a) in accordance with the directions of a veterinarian; or
b) if no directions are given by a veterinarian, in accordance with the label on the treatment.

(3) Milk must be withheld from a treated animal as required by a veterinarian or the label on the treatment.

(4) Veterinary medicines must not be used immediately before milking, unless directed otherwise by a veterinarian.

(5) When animals are treated for mastitis in any gland, the milk from all glands must be withheld.

(6) When a veterinarian is consulted by a farm dairy operator, the farm dairy operator must give the veterinarian full and accurate information regarding:

a) the health of milking animals; and
b) health of all other animals on the farm dairy; and
c) milking animal treatments in use or that have been used on the milking animals; and
d) the veterinary medicines held on site; and
e) any prescriptions held for further veterinary medicines.

(7) Veterinary medicine used must be either registered or exempt from the requirement for registration under the ACVM Act.

DFD9 – Veterinary inspections

(1) Farm dairy operators must:

a) arrange veterinary inspections to observe the health and condition of the milking herd at the frequency specified in the RMP or, if no frequency is specified, at least once per dairy season; and
b) keep records showing the date of each veterinary inspection and any observations and recommendations made by the veterinarian as a result.

DFD10 – Records of animal health and treatment

(1) Farm dairy operators must keep records of:

a) all animals to which clause DFD7 applies; and
b) animals that have been given any treatment for maintaining or promoting health.

(2) The records must include the following:

a) the animal's unique identifier, unless a treatment has been given to all milking animals in a herd and the animals in the treated herd are clearly identified; and
b) the date the animal was identified as an animal to which clause DFD6 applied; and
c) the date the animal was separated from the main milking herd; and
d) the type of disease, suspected disease or condition; and
e) details of any treatment given, with sufficient information for traceback purposes, including:

i) the trade name of the product used; and
ii) for topical treatments, the period of use; and
iii) for other treatments, the dose(s) administered, by whom and when; and

f) the first date and milking where milk from the animal was kept separate; and
g) the date and milking when milk from the animal was no longer kept separate; and
h) the name of the veterinarian consulted, if one was consulted.

DFD11 – Colostrum and other speciality milks

(1) Colostrum, and milk containing colostrum, must be withheld from supply unless it is intentionally supplied in accordance with an agreement to supply dairy material with colostrum)

(2) Farm dairies must ensure that:

a) colostrum and other speciality milk is not collected or mixed with other milk (unless intentionally); and
b) any bulk milk tank used to store colostrum or other speciality milk is clearly identified.

(3) Where colostrum is supplied for human consumption, the farm dairy operator must maintain parturition records of the date each milking animal gave birth.

Subpart 3: Harvesting, filtering, cooling and storing

DFD12 – Milk harvesting

(1) Milk must be harvested only from milking animals that appear healthy.

(2) Farm dairy operators must comply with the procedures for milking, which must include procedures to prevent contamination of milk during milking, including through sources of contamination such as soiled teats and udders, milk harvester contact, adverse weather and the milking environment.

(3) Milking, milk-receiving and milk storage areas must only be used for milking, breeding, veterinary treatment, and animal husbandry activities.

(4) The following equipment and items must only be used for activities associated with handling milk:

a) equipment for the extraction, filtering, cooling, or storing of milk such as milking machines, milk pumping equipment, milk lines, air and vacuum lines, plate heat exchangers and other milk cooling equipment, bulk milk tank and other milk storage equipment; and
b) equipment for the preparation of milk for transport; and
c) the consumable items required for the above such as rubberware and hoses; and
d) equipment for the treatment of farm dairy water or preparation of animals for milking or for release from milking; and
e) equipment for the cleaning, sanitising, or maintaining the farm dairy and items at or within the farm dairy including the items listed in (a) to (d) and (f); and
f) any other plant or equipment with which milk comes into contact in a farm dairy.

(5) Milking animals must have clean teats when milked.

(6) Milk must be protected from taints and spoilage.

DFD13 – Milk filtering

(1) During, or immediately following milking, raw milk must be filtered through a clean, hygienic filter of a design that:

a) will ensure that sediment and foreign matter is removed without removal of constituents naturally present in the milk from healthy animals; and
b) will not cause contamination of the milk.

DFD14 – Milk cooling and storage

(1) Harvested milk must be:

a) cooled immediately; and
b) cooled to 10°C or below within four hours of the commencement of milking; and
c) cooled to 6°C or below within whichever of the following occurs first:

i) 6 hours from the commencement of milking; or
ii) 2 hours from the completion of milking.

(2) Milk must be stored:

a) at or below 6°C, without freezing, until collection or the next milking; and
b) so that its temperature does not exceed 10°C during subsequent milkings.

(3) In situations of continuous or extended milking (such as automated milking systems), the milk must enter the bulk milk tank at 6°C or below and be stored as required by subclause (2).

(4) If the milk is suspected of not meeting the cooling requirements, or of not being cooled, filtered, or stored in accordance with this clause, the RMP operator may confirm that it does in fact meet those standards, or is nonetheless suitable for processing, by using any suitable means, such as:

a) sensory assessment; or
b) microbiological testing; or
c) titratable acidity; or
d) a predictive risk assessment model that has been validated and evaluated.

(5) Subclauses (1) and (2) do not apply to harvested milk if the milk:

a) is used for the manufacture of dairy product at the same premises where milking takes place; and
b) manufacture starts within 2 hours of completion of milking; and
c) the storage and transfer conditions protect the milk from deterioration.

(6) Farm dairy operators must not delay the milking of any animal as a means of delaying the time that milking is completed.

DFD15 – Monitoring filtering, cooling, and storage

(1) The RMP for a farm dairy must have procedures to ensure that:

a) the temperature of raw milk is recorded at the time of collection; and
b) the farm dairy operator is made aware of the raw milk collection temperature; and
c) periodically monitor and verify that the milk cooling requirements are met.

(2) Milk cooling performance must be periodically monitored by the farm dairy operator who is suitability skilled and a record kept of all observations.

(3) Temperature measurements and recording of milk temperature can be accomplished using any reliable method provided that:

a) there is no risk to the milk (e.g. ensuring that glass thermometers are not used); and
b) the method is recorded; and
c) the accuracy of the temperature measurement device is known.

(4) If a farm dairy operator becomes aware that milk filtering or cooling performance is inadequate, they must:

a) notify the RMP operator of any affected milk being held at the farm dairy; and
b) take corrective action; and
c) in the case of inadequate milk cooling performance, repeat the checks described in subclause (2) until the milk cooling requirements in this clause are met.

DFD16 – Sampling and testing plans

(1) The RMP for a farm dairy must include a sampling and testing plan for raw milk harvested at the farm dairy that is intended to be made available for supply.

(2) Every sampling and testing plan must comply with Subpart 3 of Part DA and specifically cover:

a) testing for the relevant test parameters in tables 7, 8, and 9; and
b) any other testing required by the HACCP plan; and
c) any testing required by a prerequisite programme identified in the HACCP Plan.

(3) The following must be considered when a sampling and testing plan for a farm dairy is developed:

a) the kind of raw milk (such as species of milking animal, whether it is speciality milk); and
b) the milking environment and equipment; and
c) water used; and
d) supplementary feeds used; and
e) cleaning and sanitising solutions and other maintenance compounds; and
f) animal husbandry and housing, and the veterinary medicines, other agricultural compounds, and other chemicals that the farm dairy or milking animals may be exposed to.

DFD17 – Testing frequencies

(1) Testing must be carried out at the minimum frequencies shown in Tables 7, 8, and 9.

(2) Samples taken for the purpose of this clause must be taken either on a random basis or when results are expected to be at their highest levels within the specified sampling period.

(3) If a farm dairy operator supplies milk under more than one RMP in a period as specified in subclause (5), only 1 test is required in that period as long as:

a) there is no form of segregation at either a herd level or bulk milk tank level; and
b) the farm dairy operator makes all results available to each RMP operator; and
c) any required follow-up testing is undertaken to satisfy each relevant RMP.

(4) Test results must be assessed against the applicable action limit for each relevant test referred to in Tables 7, 8, or 9.

(5) Where the tables require 3 tests per month:

a) the first sample must be taken in the first 10 days of each calendar month; and
b) the second sample must be taken in the second 10 days of the month; and
c) the third sample must be taken in the remaining days of the month; but
d) if no milk is tested within a 10-day period, a sample must be taken and tested at the next opportunity, with a further random sample to be taken within that same period.

(6) Where the tables require frequency of testing to be done according to the conditions, the RMP operator must determine the frequency, and keep records demonstrating how this was determined, on the basis of the likelihood of any of the following occurring in the milk: dirt, spoilage, clots, blood, disease, objectionable taints and odours, extraneous water, objectionable material, or foreign matter.

(7) For raw milk (other than colostrum) the minimum testing frequency may be reduced from 3 tests per month to one test per month if:

a) the raw milk is only for the manufacture of dairy product for the domestic market or for export to Australia; and
b) no applicable action limit for the relevant test under Table 8 or 9 have been exceeded in the raw milk from the farm dairy in the previous 6 months.

(8) The RMP operator must establish and validate the appropriate hygiene limits for colostrum, as per Table 10.

Table 8: Sampling and testing of raw milk – cow's milk excluding colostrum

Category	Minimum frequency	Test	Action limit
Animal health	3 tests per month. See clause DFD17 (5)	Somatic cell count	400 000 cells/ml
Animal health	Assessed as soon as all results for the previous month are available (minimum 2 months data)	Somatic cell count three month average	400 000 cells/ml
Microbiological hygiene	3 tests per month. See clause DFD17 (5)	APC or Bactoscan® with results converted to an APC equivalent	100 000 cfu/ml
Microbiological hygiene	Assessed as soon as all results for the previous month are available (minimum 6 weeks data)	APC or APC equivalent two month average	100 000 cfu/ml
Chemical residues	3 tests per month. See clause DFD17 (5)	Inhibitory substances	Less than 0.003 IU/ml penicillin or equivalent
Chemical contamination	Monitor according to the conditions. See clause DFD17 (6)	Chlorates	0.1 mg/L
Wholesomeness	Monitor according to clause DFD17 (6)	Sensory assessment (person to be suitably skilled, RLP Lab not required)	No presence of spoilage, visible foreign matter, blood, discolouration, odours, or taints
Wholesomeness	Monitor according to clause DFD17 (6)	IgG	Less than 1.35g/L
Foreign matter	Monitor according to clause DFD17 (6)	Sediment	No foreign matter and no objectionable material

Category	Minimum frequency	Test	Action limit
Extraneous water	Monitor according to clause DFD17 (6)	Freezing point depression	Maximum of -0.513°C'

Table 9: Sampling and testing of raw milk – milking animals other than cows

Category	Minimum frequency	Test	Action limit
Animal health	3 tests per month. See clause DFD17 (5)	Somatic cell count	1 500 000 cells/ml for goats 750 000 cells/ml for other species
Microbiological hygiene	3 tests per month. See clause DFD17 (5)	APC or Bactoscan® with results converted to an APC equivalent	100 000 cfu/ml
Microbiological hygiene	Assessed as soon as all results for the previous month are available (minimum 6 weeks data)	APC or APC equivalent two month average	100 000 cfu/ml
Chemical contamination	3 tests per month. See clause DFD17 (5)	Inhibitory substances	Less than 0.003 IU/ml penicillin or equivalent
Chemical contamination	Monitor according to the conditions. See clause DFD17 (6)	Chlorates	0.1 mg/L
Wholesomeness	Monitor according to the conditions. See clause DFD17 (6)	Sensory assessment (person to be suitably skilled, RLP Lab not required)	No presence of spoilage, visible foreign matter, blood, discolouration, odours, or taints
Wholesomeness	Monitor according to clause DFD17 (6)	IgG	Less than 1.35g/L unless otherwise validated
Foreign matter	Monitor according to the conditions. See clause DFD17 (6)	Sediment	No foreign matter and no objectionable material
Extraneous water	Monitor according to the conditions. See clause DFD17 (6)	Freezing point depression	Maximum of -0.519°C' for goat's milk Maximum of -0.513°C' for other species

Table 10: Sampling and testing of raw colostrum

Category	Minimum frequency	Test	Action limit
Microbiological contamination	3 tests per month. See clause DFD17 (5)	APC or Bactoscan® with results converted to an APC equivalent	500 000 cfu/ml
Chemical contamination	Each consignment	Inhibitory substances	Less than 0.003 IU/ml penicillin or equivalent
Chemical contamination	Monitor according to the conditions. See clause DFD17 (6)	Chlorates	0.1 mg/L

Category	Minimum frequency	Test	Action limit
Wholesomeness	Monitor according to the conditions. See clause DFD17 (6)	Sensory assessment (person to be suitably skilled, RLP Lab not required)	No presence of spoilage, visible foreign matter, blood, discolouration not typical of colostrum, odours, or taints
Foreign matter	Monitor according to the conditions. See clause DFD17 (6)	Sediment	No foreign matter and no objectionable material

DFD18 – Sampling and testing

(1) Samples for testing must be:

a) representative of the milk as collected or supplied, and the portion of the sample that is tested must also be representative of the milk collected; and
b) kept under suitably secure conditions; and
c) taken, handled, and prepared in a manner that does not result in the milk becoming contaminated, and that ensures the samples are fit for their intended purpose; and
d) sufficiently identified so that the relevant farm dairy and collection consignment details can be determined; and
e) tested quickly enough to ensure the results reflect the state of the milk at the time of sampling for the parameter concerned.

(2) Samples of raw milk must be taken on a day on which the samples can be delivered to the laboratory without undue delay.

DFD19 – Test results

(1) The RMP for every farm dairy must include procedures for:

a) how and when test results will be provided to the farm dairy operator; and
b) ensuring that the farm dairy operator is advised of all test results from a test referred to in Tables 8, 9, or 10 (other than results for inhibitory substances, chlorates and sensory assessment that do not exceed the action limit) in time to enable corrective action to be taken; and
c) what to do when an action limit in table 8, 9, or 10 is exceeded.

Subpart 4: Withheld milk and milk not meeting dairy conformance standards

DFD20 – What to do with withheld milk

(1) A farm dairy operator must:

a) identify all withheld milk; and
b) if possible, prevent any further mixing of withheld milk with milk intended for supply; and
c) secure the milk from collection for supply (such as by removing it from the bulk milk tank without delay, or applying clear signage near the outlet of the bulk tank, or putting a vat lock on the milk tank).

(2) Milk that is withheld milk because it contains chemical residues may be fed to food-producing animals (such as calves, pigs, or lambs) only if it is suitably treated (if necessary) so that the milk:

a) will not result in residues in those animals; and
b) complies with any relevant requirements under the ACVM Act.

(3) Milk that is withheld milk because of a cooling failure may be fed to food-producing animals only if treated (if necessary) and while it remains fit for that purpose.

DFD21 – What to do with milk known or suspected of not meeting dairy conformance standards

(1) This clause applies where are farm dairy operator becomes aware that milk that has not been withheld from supply does not, or may not, meet the dairy conformance standards.

(2) The farm dairy operator must:

a) immediately identify the milk; and
b) if possible, prevent further mixing of the milk with other milk; and
c) immediately secure the milk from collection for processing (such as by removing it from the bulk milk tank without delay, or applying clear signage near the outlet of the bulk tank, or putting a vat lock on the milk tank); and
d) if the farm dairy operator is not the operator of the relevant RMP, immediately advise the RMP operator; and
e) dispose of the milk either:

i) as waste, in which case the farm dairy operator may dispose of it in any way that complies with any local authority requirements or, if there are no such applicable requirements, the direction of the Director-General or an Animal Products Officer; or
ii) by supplying it for animal consumption as if it were withheld milk (see clause DFD20); and

f) advise any person who is expecting to receive the milk without delay.

(3) Milk that is suspected of not meeting the applicable dairy conformance standards may subsequently be supplied if the RMP operator confirms, or is advised, that the milk does in fact meet those standards.

DFD22 – Records of milk collected for supply

(1) The operator of a farm dairy RMP must record, for each farm dairy covered by the RMP:

a) the amount of milk collected at each collection; and
b) the temperature of the milk at the time of collection; and
c) any tests undertaken on the milk and the results of those tests.

(2) If milk that has been collected is found to not meet the dairy conformance standards, the RMP operator must also keep records of:

a) tracing to identify any dairy manufacturer, store operator or transporter who received the milk from the farm dairy; and
b) notification provided to that dairy manufacturer, store operator, or transporter; and
c) any corrective actions taken; and
d) follow-up monitoring and the results of that monitoring.

DFD23 – When things go wrong

(1) This clause applies when a farm dairy operator discovers or is made aware of any of the following:

a) any milk is withheld from supply; or
b) milk that has been supplied is found to not meet the dairy conformance standards; or
c) there has been a significant failure by the farm dairy operator to comply with the RMP; or
d) there have been repeated failures, or indications of systemic failures, by the farm dairy operator to comply with the RMP; or
e) a critical non-compliance has occurred.

(2) If the farm dairy operator is not the RMP operator, the farm dairy operator must immediately notify the RMP operator.

(3) When this clause applies, the relevant RMP operator must:

a) take corrective action; and
b) initiate an investigation to determine the root cause of the problem.

(4) On becoming aware of any matter referred to in subclause (1), the RMP operator of the farm dairy must:

a) immediately notify and report the verifying agency in accordance with clauses DA8, DA9, and DA10; and
b) notify any person receiving the milk without delay.

Subpart 5: Reporting by RMP operators

DFD24 - RMP operators reporting to farm dairy operators

(1) RMP operators must immediately advise a farm dairy operator if advised that a transporter has refused to collect milk from the farm dairy or refused to deliver milk collected from the farm dairy and give the reason for the refusal.

(2) RMP operators must ensure that farm dairy operators are advised of the following in a sufficiently timely manner to allow corrective action to be taken when required:

a) the temperature of the milk at the time the milk was collected or refused for collection; and
b) test results for all required parameters in the Tables 5 and 6 in clause DA3 and DA4 respectively, other than test results for inhibitory substances; and
c) test results for all inhibitory substance tests that exceed an action limit.

DFD25 – Multi-business and multi-site RMP operators reporting to farm dairy operators

(1) This clause applies only to operators of multi-business and multi-site RMPs.

(2) RMP operators must ensure that farm dairy operators covered by the RMP are aware that sampling of their milk may occur at any time under the National Chemical Contaminants Programme operated under the Dairy Industry (National Residue Monitoring Programme) Regulations 2002.

(3) RMP operators must manage any non-conformance or potential non-conformance that is identified through the NCCP, and notified by either MPI or the verifying agency, in accordance with the requirements of their RMP, and clause DFD20.

DFD26 – Multi-business and multi-site RMP operators reporting to verifying agency

(1) This clause applies only to the operators of multi-business and multi-site RMPs.

(2) RMP operators must provide periodic reports to their verifying agency in a manner agreed with the verifying agency and at a frequency (not exceeding 3 months) agreed with the verifying agency or, if no frequency is agreed, monthly.

(3) The periodic reports must:

a) summarise performance during the reporting period of all farm dairies covered by the RMP, giving:

i) the number of farm dairies identified as failing to meet the action limits for any test under the Tables 5 and 6 in clause DA3 and DA4 respectively; and
ii) the APC or Bactoscan averages or geometric average; and
iii) the somatic cell count averages and geometric average; and

b) provide additional information to inform the verifying agency about raw milk conformance and trends; and
c) provide the unique farm dairy identifier of each farm dairy operator given notice to rectify ongoing hygiene or conformance deficiencies, and the nature of those deficiencies, such as:

i) elevated aerobic plate counts; or
ii) elevated somatic cell counts; or
iii) any other relevant raw milk test results; or
iv) unacceptable farm dairy assessment outcomes; and

d) provide the unique farm dairy identifier for each farm dairy raw milk supply that failed to meet relevant maximum acceptable limits for the following:

i) chemical residues or contaminants (including inhibitory substances) detections at levels greater than 0.0006 IU/ml penicillin equivalent, along with the compound (if identified) and estimated concentration; or
ii) aerobic plate count 2-month geometric average; or
iii) somatic cell count 3-month geometric average; or
iv) market specific limits; and

e) provide the unique farm dairy identifier of each farm dairy that supplied raw milk:

i) that showed evidence of adulteration or substitution; or
ii) contained any substance not permitted to be used on the milking animals concerned; and

f) provide the unique farm dairy identifier of each farm dairy suspended or discontinued by the RMP operator due to significant, persistent, or unresolved milk quality failures or failures to meet RMP requirements; and

g) provide in relation to farm dairy assessments, the number within the reporting period and dairy season to date that are:

i) completed; and
ii) have unacceptable outcomes; and
iii) have unresolved outcomes; and
iv) are yet to be completed (other than those scheduled for revisit); and

h) the details of any refusal of milk as per clause DM7 (4) and DTS6 (1).

DFD27 – Operators of single RMPs reporting to verifying agency

(1) This clause applies only to operators of RMPs that cover only one farm dairy.

(2) RMP operators must provide periodic reports to their verifying agency in a manner agreed with the verifying agency at a frequency (not exceeding 3 months) agreed with the verifying agency or, if no frequency is agreed, monthly.

(3) The periodic reports must:

a) summarise the performance during the reporting period of the farm dairy, giving:

i) the number and percentage of raw milk consignments, by species, that were identified as failing to meet the action limits in the tests in clause DA3; and
ii) the APC or Bactoscan averages or geometric average; and
iii) the somatic cell count averages and geometric average; and

b) give additional information to inform the verifying agency about raw milk conformance and trends.

(4) If the farm dairy supplies milk for the export market (other than to Australia), the RMP operator must also include in the report, in relation to each farm dairy, all the matters in clause DFD25 (3)(c) to (g).

DFD28 – Farm dairy assessments

(1) Every farm dairy RMP must include or incorporate by reference a farm dairy assessment system that requires the farm dairy to be assessed by a recognised farm dairy assessor at the frequency determined under this Notice.

(2) The farm dairy assessment system must:

a) Provide for the following types of assessment:

i) assessment prior to supply – new and significantly altered farm dairies; and
ii) full assessment of farm dairies covered by the RMP at least every fourth dairy season; and
iii) surveillance assessment of farm dairies covered by the RMP at least every dairy season unless a full assessment is completed; and

iv) un-notified assessment of at least 5% of farm dairies covered by the RMP each dairy season; and
v) assessment of milking procedures of all farm dairies covered by the RMP each dairy season; and
vi) re-assessment when required.

b) include procedures for:

i) recording who performs each assessment; and
ii) how the assessments are to be conducted; and
iii) how assessment findings are to be recorded and reported; and
iv) follow-up and escalation of assessment findings; and
v) ensuring that corrective action is taken in the event of non-compliance; and
vi) assessing critical non-compliances and taking immediate action to ensure that raw milk is either withheld or discarded if there is an immediate threat to public or animal health, and that milk supply is suspended if a critical non-compliance is not corrected within 24 hours.

(3) The RMP may incorporate by reference any appropriate MPI Operational Codes as a means of satisfying this clause.

(4) The operators of multi-business farm dairy RMPs must ensure that each farm dairy operator covered by the RMP is aware that farm dairy assessments may occur at any time and that they must assist the farm dairy assessor to the extent reasonably required to facilitate the completion of the farm dairy assessment.

Part 10: DM – Dairy manufacturing

DM1 – Application

(1) This Part applies to the processing of dairy products by dairy manufacturers.

(2) Note that, because of clause 1.1, this Part does not apply to dairy manufacturers who operate under an RCS.

(3) Note that Chapter 3 also applies to dairy manufacturers (because they must operate under an RMP).

Subpart 1: Premises, equipment, and services

DM2 – Unique location identifier

(1) The RMP of every dairy manufacturer must identify the unique location identifier assigned to the dairy premises by the Director-General.

Subpart 2: Operator monitoring

DM3 – Procedures for management of environmental pathogens

(1) In order to control pathogens within the processing environment at a dairy factory, the dairy manufacturer must have and comply with:

- a) procedures for managing environmental pathogens within the processing environment, and for monitoring the effectiveness of those procedures; and
- b) a sampling and testing plan (see Subpart 3 of Part DA); and
- c) procedures for monitoring the effectiveness of all other systems, procedures, and control measures identified in the HACCP plan.

(2) Procedures for environmental pathogen management must describe:

- a) what is to be monitored; and
- b) how monitoring will be undertaken so that it will provide an effective early warning if microbial contamination within the manufacturing environment has occurred and that exposed material and food contact surfaces are at risk of contamination unless corrective action is taken; and
- c) the locations from which samples will be obtained, and the type of the samples; and
- d) how acceptable findings are distinguished from unacceptable findings for each parameter tested; and
- e) the steps to be followed in the event of an unacceptable finding, which must include:
  - i) increased surveillance of appropriate areas, surfaces, or things that may be a source of contamination; and
  - ii) how investigations into the cause will be undertaken, who will be involved and the procedures that ensure that identified corrective and preventative actions are taken to remedy the situation without undue delay; and
  - iii) when surveillance can return to normal frequency and coverage; and
  - iv) who must be notified.

(3) Environmental pathogen management procedures must include procedures:

- a) for monitoring manufacturing environments and adjacent areas, manufacturing processes, equipment and other relevant items to confirm that pathogens are effectively controlled within manufacturing areas; and
- b) to ensure that the opportunities for pathogens to gain entry to the manufacturing areas, processes, raw materials or dairy products are appropriately minimised; and

c) to ensure adequate control of movements into manufacturing areas by people, equipment, consumables, raw materials and other things as appropriate to the nature of the processing undertaken; and
d) for identifying materials that may be introduced into critical hygiene areas and ensuring they are handled to avoid contamination of the processing environment; and
e) in relation to sampling:

i) how to determine which sampling points will be sampled when; and
ii) the handling and dispatch or delivery of samples to the relevant laboratory; and

f) that ensure the use or introduction of wood within critical hygiene areas is not permitted except for situations where:

i) its use is essential, and
ii) no reasonable alternative is available; and
iii) the HACCP plan identifies the relevant hazards of significance and how these are controlled; and
iv) procedures are in place that are suitable and have been validated as adequate.

(4) Despite subclause (1)(a), a dairy manufacturer need not have a procedure for managing environmental pathogens if the manufacturer:

a) only relabels packaged dairy material or dairy product, or repack packaged dairy material or dairy product into new outer packaging; and
b) has procedures in place that describe the process and ensures that:

i) no dairy material or dairy product will be exposed; and
ii) the integrity of the inner packaging will not be compromised; and

c) maintains an adequate level of hygiene within the processing area of the premises.

DM4 – Dairy products to meet dairy conformance standards

(1) A dairy manufacturer must ensure that their dairy products meet the dairy conformance standards.

(2) The RMP of a dairy manufacturer who processes dairy material or dairy product for animal consumption must:

a) identify the hazards, such as the pathogens and chemical contaminants identified under clause DA8 (about the development of the HACCP Plan), that will be relevant to the intended species and age of the animal; and
b) identify any relevant regulatory limits; and
c) determine the operator-defined limits that apply to the hazards of relevance; and
d) retain the justification for those determinations.

DM5 – Sampling and testing requirements

(1) A dairy manufacturer must have procedures for sampling and testing for when:

a) the testing of dairy material, dairy product, or any inputs is required under the Act or by the relevant RMP; or
b) the suitability for further processing or the conformance status of dairy material or dairy product needs to be confirmed; or
c) testing is required to confirm the suitability of the processing environment, equipment, services, cleaning solutions, inputs or other associated things.

(2) The sampling and testing procedures must cover the following, as relevant:

a) checking whether the dairy material and dairy product processed by the dairy manufacturer meets the dairy conformance standards when testing has been determined to be required; and
b) checking the suitability of processing environments, equipment, services, cleaning solutions, inputs or other relevant things; and

c) checking that dairy product is accurately labelled and represented; and
d) establishing or validating the shelf-life of dairy material or dairy product.

(3) When developing sampling and testing procedures the dairy manufacturer must document how the following were considered in determining test parameters, frequency of sampling and the location of sampling points:

a) dairy product in the form in which it will leave the dairy factory; and
b) in-process dairy material; and
c) processing environments, surfaces, processing equipment and process control measures; and
d) services, water, cleaning and sanitising solutions; and
e) other inputs (such as ingredients and gases); and
f) all other relevant things.

Subpart 3: Processing

DM6 – Dairy material acceptance

(1) A dairy manufacturer must not accept raw milk or other dairy material for processing if the dairy material:

a) is known not to meet the dairy conformance standards; or
b) is subject to a notice of direction under section 81 of the Act that prohibits its use; or
c) has been condemned under section 90 of the Act.

(2) Dairy material that does not meet the dairy conformance standards must not be diluted in order to achieve compliance, and a dairy manufacturer that knows that such dilution has occurred must not accept the resulting dairy material for processing.

DM7 – non-conforming or suspected non-conforming dairy material

(1) A dairy manufacturer must refuse to accept dairy material that the dairy manufacture knows, or suspects on reasonable grounds, does not meet the dairy conformance standards, unless:

a) one of the following applies:

i) the collection, transport, or delivery is in order to facilitate disposal of the dairy material in accordance with the Disposal Notice; or
ii) the dairy material and any dairy products derived from it will be managed as non-conforming dairy material or dairy product; or
iii) the manufacturer has procedures to determine whether or not the dairy material meets the dairy conformance standards; and

b) the manufacturer can ensure that all equipment coming into contact with the dairy material will be appropriately cleaned and, if necessary, sanitised before being used on dairy material that meets the dairy conformance standards.

(2) Raw milk that does not meet the dairy conformance standards may continue to be processed by a dairy manufacturer, but only if:

a) the processing is done in a manner that minimises contamination of other dairy material, dairy product, other inputs, personnel, equipment, and processing environments; and
b) the raw milk and all dairy material and dairy product containing components of the affected raw milk will be managed as non-conforming dairy material or dairy product, and part NCP applies accordingly.

(3) If a dairy manufacturer becomes aware that raw milk was consolidated or diluted in order to meet the conformance standards, the dairy manufacturer must manage the raw milk and any resulting dairy product as non-conforming product, and Part NCP applies accordingly.

(4) If a dairy manufacturer refuses to accept dairy material, the manufacturer must notify the supplier of the refusal

DM8 – Inputs other than raw milk

(1) This clause applies to inputs, other than raw milk, into dairy products.

(2) Dairy manufacturers must ensure traceability, on the basis of one step forward, one step back, is maintained for all inputs.

(3) Dairy manufacturers must ensure that:

a) all inputs have their integrity maintained and are kept clean and free from contamination, deterioration and adulteration; and
b) input's fitness for purpose is monitored and appropriate steps are taken if they are found not to be fit for purpose (e.g. due to damage or evidence of contamination or tampering); and
c) edible materials are protected from contamination by inedible materials.

DM9 – Handling during manufacture

(1) Dairy manufacturers must ensure that:

a) dairy material and dairy product is protected from cross-contamination, such as through:

i) contact between raw milk or dairy material that has not received a defined heat treatment with dairy material or dairy product that has received a defined heat treatment; or
ii) contact between non-conforming dairy material or dairy product with conforming dairy material or dairy product; or
iii) contamination of dairy material with media used to heat, cool, or temper the dairy material; and

b) the following are traceable and kept separate from other dairy material:

i) any dairy material that contains specialty milk (including colostrum) is kept separate from any dairy milk that does not contain speciality milk; and
ii) if required for accurate product identity, single species milk, or mixed milk from identified species, is traceable and kept separate from other dairy material.

(2) Dairy manufacturers must ensure that:

a) the dairy premises have adequate facilities for cooling, heating, and holding dairy material and dairy product where necessary to minimise deterioration and maintain suitability for process and fitness for intended purpose; and
b) adequate and if necessary separate facilities are available for storing other inputs under the conditions specified in the RMP; and
c) storage conditions (such as ambient temperatures, airflow, and relative humidity) are adequately controlled and monitored when necessary to maintain the fitness for purpose of dairy material, dairy product, or other inputs; and
d) procedures are in place that ensure the integrity of dairy material or dairy product is maintained throughout manufacture, including procedures to ensure that:

i) dairy material and dairy product is, and remains, clean, undamaged and free from deterioration or contamination; and
ii) incoming dairy material and dairy product is assessed for potential contamination, deterioration or damage; and
iii) the growth of harmful or undesirable microorganisms and the production of any toxins is minimised; and
iv) where appropriate, critical control points established in the HACCP plan is monitored.

(3) Dairy manufacturers must have procedures that ensure the separation and identification of:

a) specialty milk such as colostrum and colostrum-containing products until the manufacturer makes a decision to mix the specialty milk with other dairy material or dairy product and label all resulting dairy material or dairy product appropriately; and
b) dairy material that has not been heat treated and dairy material that has been heat treated when both are handled at the premises; and
c) non-conforming dairy material and dairy product; and
d) any raw materials or dairy product that have been determined to be unfit for purpose.

(4) Dairy manufacturers must have procedures that ensure contamination of dairy product is minimised, and must include:

a) the means to monitor and record all intrusive maintenance in and around processing areas and the controls necessary to ensure that dairy product fitness for purpose is not compromised during these operations; and
b) the operation and calibration of any device making critical measurements (such as metal detectors), and the actions to be taken when dairy material or dairy product is determined to not conform, or the device fails to operate as intended so that only dairy material or dairy product confirmed as conforming is released.

(5) Dairy manufacturers must undertake regular checks of equipment and processes with relevant records kept, to ensure that dairy material, dairy product, and raw materials do not come into contact with anything that could cause contamination or deterioration (e.g. cross-contamination of dairy material with non-conforming dairy material or dairy product, cleaning chemicals or heat exchange media).

(6) Dairy manufacturers must undertake regular checks of equipment for potential sources of foreign matter.

(7) When in-process magnets are in use, dairy manufacturers must document the criteria between acceptable findings and unacceptable findings and, for any unacceptable findings, have procedures describing:

a) the actions to be taken to confirm whether dairy material or dairy product is adversely affected, including additional foreign matter testing if appropriate; and
b) the considerations to be included in any investigation.

DM10 – When things go wrong

(1) This clause applies when a dairy manufacturer discovers or is made aware of any of the following:

a) milk that has been supplied for processing is found to not meet the dairy conformance standards; or
b) there has been a significant failure by the dairy manufacturer to comply with the RMP; or
c) there have been repeated failures, or indications of systemic failures, by the dairy manufacturer to comply with the RMP; or
d) a critical non-compliance has occurred.

(2) When this clause applies, the dairy manufacturer must:

a) take corrective action; and
b) initiate an investigation to determine the root cause of the problem; and
c) if the dairy manufacturer is not the RMP operator, immediately notify the RMP operator.

(3) In addition to the reporting requirements under Regulation 44, on becoming aware of any matter referred to in subclause (1) the RMP operator of the dairy manufacturer must immediately notify and report the verifying agency in accordance with clauses DA9 and DA10.

Subpart 4: Defined heat treatments

DM11 – Defined heat treatment required

(1) Dairy material used for the manufacture of dairy products is considered to have received a defined heat treatment when it has received a heat treatment in accordance with this Subpart.

(2) Any heating or holding step during the processing of dairy material (such as evaporation) may be accepted as delivering a defined heat treatment when there is adequate control to ensure that the requirements of this clause will be met.

(3) Dairy material that has received a defined heat treatment does not require further defined heat treatment if:

a) it has received a heat treatment in accordance with this Subpart; and
b) following the defined heat treatment the dairy material is handled, transported, stored and manufactured in a manner that ensures the dairy material is effectively protected from contamination; and
c) the heat treatment status is not compromised.

(4) Dairy manufacturers who apply defined heat treatments must:

a) ensure that the people who operate heat treatment equipment, either individually or between them:

i) have the knowledge and skills necessary to understand the hazards managed by the heat treatment; and
ii) understand the heat treatment and how it operates; and
iii) operate, check and maintain the heat treatment including monitoring and taking timely and appropriate corrective action(s) when there is a loss of control; and

b) maintain the calibration of the equipment used to measure, monitor and control defined heat treatment equipment against the parameters and critical limits set out in the heat treatment plan; and
c) keep records of all relevant training that operators of heat treatment equipment have received to ensure that they are competent; and
d) ensure that heat treatment equipment is designed, constructed and installed in a manner that enables the heat treatment to be readily validated, evaluated and verified; and
e) ensure that immediately following heat treatment the dairy material is heated or cooled to the temperature appropriate for further processing and to maintain its fitness for purpose; and
f) periodically monitor the heat treatment equipment for signs of leaks or potential contamination or malfunction; and
g) in the case of continuous flow heat treatments, continuously monitor and record the operation of the heat treatment; and
h) in the case of batch heat treatments, ensure that the headspace achieves the minimum heat treatment temperature for the minimum holding time.

(5) Dairy manufacturers must ensure that all defined heat treatments are designed, installed, operated and maintained in a manner that ensures:

a) no untreated or partially treated dairy material passes forward or cross contaminates heat treated dairy material; and
b) heat treated dairy material and dairy product is not contaminated from services, including coolants, heat exchange media or cleaning solutions.

DM12 – Heat treatment plan

(1) A dairy manufacturer that uses defined heat treatments must have a procedure (a defined heat treatment plan) setting out each defined heat treatment used at the dairy manufacturing premises.

(2) The defined heat treatment plan must ensure that the defined heat treatments are effective and that the dairy product will be fit for its intended purpose when combined with:

a) the nature of packaging; and
b) the stated storage conditions and shelf life.

(3) The heat treatment plan must contain or refer to documents that:

a) identify the equipment used for defined heat treatments including “as built” drawings of the equipment; and
b) confirm the heat treatment equipment has been designed, constructed and installed in a way that allows defined heat treatments to be readily validated, evaluated and verified; and
c) describe how particle size and dairy material or dairy product composition is controlled, when necessary, to ensure complete heat treatment of all particles; and
d) describe how the minimum heat treatment temperature and minimum holding time are consistently and uniformly achieved, measured and monitored; and
e) specify technical specifications and information about any computer control system used for defined heat treatment control; and
f) specify equipment performance parameters; and
g) specify the critical limits when the defined heat treatment has been identified as a CCP in the HACCP plan; and
h) specify change management procedures in regards to defined heat treatment equipment, operating characteristics and, if applicable, computer control equipment and software. These procedures must ensure that the obligation to have significant changes validated, evaluated and registered as RMP amendments will be met; and
i) detail the training and procedures to demonstrate and ensure the obligations in clause DM12 (4) are met; and
j) specify procedures for keeping operating records relating to defined heat treatments.

DM13 – Pasteurisation

(1) The defined heat treatment referred to as pasteurisation must comply with the following:

a) dairy material is processed by:

i) rapidly heating every particle of the dairy material to a temperature of no less than 72°C and retaining it at that temperature for no less than 15 seconds; or
ii) rapidly heating the dairy material to a temperature of no less than 63°C and retaining it at that temperature for no less than 30 minutes; or
iii) rapidly heating and holding the dairy material using a thermal process with a combination of temperature and time that delivers a lethal effect equivalent to pasteurisation for the dairy material concerned; and

b) subject to clause DM18 and DM11 (3) the heat treatment conditions specified in Table 11 are applied so that every particle in the dairy material receives the minimum heat treatment required to confirm pasteurisation conditions have been met; and
c) where steam is introduced into dairy material to assist in a temperature change, the volume of the condensed steam is included when calculating the dairy material present in the holding section of the pasteuriser; and
d) for dairy material processed by pasteurisation using a continuous defined heat treatment:

i) the heat exchanger and holding tube are of a design that will only contain liquid and will not contain vapour, entrained air or air pockets that might affect the holding time; and
ii) to confirm that actual holding times are adequate the Reynolds number must be determined to enable the maximum flow velocity of dairy material to be established using the equation:

1) Reynolds number (Re) = pvD/μ

2) where ρ = density in kg/m^3, v = flow velocity in metres per second, D = diameter in metres, and μ = viscosity of dairy material at the heat treatment temperature in Pa s (pascal second); and

iii) where the Reynolds number is less than 4,000, laminar flow conditions are to be assumed and the maximum velocity is assumed to be twice the average velocity based on the maximum flow rate; and

iv) where the Reynolds number is at least 4,000, turbulent flow conditions are to be assumed and the holding time is calculated by a suitably qualified heat treatment engineer based on the measured fastest particle velocity at maximum flow rate; and

v) where the Reynolds number is at least 4,000 and less than 20,000, the maximum velocity is assumed to be 1.33 times the average velocity unless determined otherwise under clause DM15 (1)(d)(iv); and

vi) where the Reynolds number is at least 20,000 the maximum velocity is assumed to be 1.25 times the average velocity unless determined otherwise under clause DM15 (1)(d)(iv).

(2) Despite clause DM15 (1)(b) dairy material with a maximum 20 percent total solids, maximum 10 percent fat, a particle size of less than 200 μm and no added carbohydrate sweeteners is given a minimum heat treatment of 72°C for a minimum holding time of 15 seconds.

(3) Further to clause DM22, dairy manufactures validating alternative pasteurisation time and temperature combinations must ensure that:

a) the minimum temperature for holding times less than 15 seconds is determined by the equation $T = 14\,885/(\text{Log10}\ t + 41.97) - 273.1$
b) where T is the minimum temperature in °C and t is the minimum holding time in seconds; and
c) the minimum holding time for holding times of 15 seconds or more is determined by the equation $\text{Log10}\ t = -0.23102T + 16.03139$
d) where t is the minimum holding time in minutes and T is the minimum temperature in °C; and
e) the minimum permitted holding time is 1 second and the maximum permitted holding time is 30 minutes; and
f) the combined heat treatment is sufficient to achieve at least a 5 log reduction of *Coxiella burnettii* in 4 percent wholemilk.

(4) A dairy manufacturer may release from their control dairy product that has been pasteurised in accordance with this clause before receiving all microbiological test results required by the sampling and testing plan, provided that:

a) The product will not be consumed prior to all microbiological tests required by the RMP being received and the product can be withdrawn from trade if necessary; or
b) For pasteurised dairy product, a suitable monitoring method (such as alkaline phosphatase testing) is undertaken to confirm that pasteurisation conditions have been met across the lot:

i) Prior to release of the dairy product; and
ii) By a suitably skilled person, using a monitoring method that is suitable for the type of pasteurised dairy material; and
iii) No adverse finding are identified within the lot or adjacent lots; and
iv) Details of the monitoring undertaken are recorded.

(5) Dairy product is non-conforming if the monitoring under clause (1)(b) returns adverse finding for any part of the lot, and must be managed in accordance with Part NCP.

Table 11: Minimum pasteurisation heat treatment criteria for common types of dairy material

Maximum particle diameter (ø)	**<200 µm ø**	**200 to <500 µm ø**	**500 to <1 000 µm ø**	**<200 µm ø**	**200 to <500 µm ø**	**500 to <1,000 µm ø**	**1,000 µm ø**
	Liquid dairy material (excluding ice cream) with <10% fat and not exceeding 15% total solids and no added carbohydrate sweeteners and with particles that are:			Dairy material (excluding ice cream) with ≥10% fat and/or added carbohydrate sweeteners and/or dairy material with >15% total solids and with particles that are:			Ice cream mixes with a maximum particle size of:
Minimum continuous holding time (seconds)	**Minimum temperature (°C)**						
1.0	81.6	-	-	84.4	-	-	-
2.0	79.0	81.6	-	81.8	84.4	-	-
3.0	77.6	79.0	-	80.4	81.8	-	-
4.0	76.5	77.6	81.6	79.3	80.4	84.4	-
5.0	75.7	76.5	79.0	78.5	79.3	81.8	-
6.0	75.1	75.7	77.6	77.9	78.5	80.4	-
7.0	74.6	75.1	76.5	77.4	77.9	79.3	-
8.0	74.1	74.6	75.7	76.9	77.4	78.5	-
9.0	73.7	74.1	75.1	76.5	76.9	77.9	-
10.0	73.3	73.7	74.6	76.1	76.5	77.4	85.5
11.0	73.0	73.3	74.1	75.8	76.1	76.9	-
12.0	72.7	73.0	73.7	75.5	75.8	76.5	-
13.0	72.4	72.7	73.3	75.2	75.5	76.1	-
14.0	72.1	72.4	73.0	74.9	75.2	75.8	-
15.0	72.0	72.1	72.7	74.8	74.9	75.5	79.5
30	70.7	70.8	70.9	73.5	73.6	73.7	-
60	69.4	69.4	69.5	72.2	72.2	72.3	-
Minimum continuous holding time (minutes)	**Minimum temperature (°C)**						
1	69.4	69.4	69.5	72.2	72.2	72.3	-
2	68.1	68.1	68.1	70.9	70.9	70.9	-
5	66.4	66.4	66.4	69.2	69.2	69.2	-
10	65.1	65.1	65.1	67.9	67.9	67.9	74.0
15	64.3	64.3	64.3	67.1	67.1	67.1	-
20	63.8	63.8	63.8	66.6	66.6	66.6	69.0
25	63.3	63.3	63.3	66.1	66.1	66.1	-
30	63.0	63.0	63.0	65.8	65.8	65.8	-

DM14 – Ultra high temperature (UHT) treatment

(1) Ultra high temperature (UHT) is a defined heat treatment only if it complies with the following:

a) heat is applied to continuously flowing liquid dairy material using such temperatures (typically 135 to 150°C) for such time that the dairy material is rendered commercially sterile at the time of processing; and
b) the UHT treated dairy material is aseptically handled and packaged in a manner that ensures the dairy product is and remains commercially sterile; and
c) the UHT treated dairy material is microbiologically stable at room temperature.

(2) A dairy manufacturer using UHT as a defined heat treatment must re-validate the effectiveness of the heat treatment parameters applied if the dairy material contains discrete particles or ingredients likely to contain higher levels of heat resistant spores (such as cocoa).

DM15 – Thermisation

(1) Thermisation, as defined in this clause, may be used as a defined heat treatment only if the milk is intended for cheese-making and the dairy manufacturer can show that:

a) throughout its shelf life the cheese they intend to manufacture will:

i) have a moisture content of less than 39 percent moisture (by mass) and
ii) have a pH of less than 5.6 from the commencement of ripening; and
iii) meet the microbiological limits in DA3 throughout its shelf life; and

b) at the end of ripening microbiological hygiene indicator organisms will not exceed the limits specified in Table 5.

(2) Thermisation is a defined heat treatment only if it complies with the following:

a) the milk is rapidly heated so that it meets the microbiological hygiene action limits specified in Table 11 to a temperature of 64.5°C or more, and either:

i) the milk is continuously held at that temperature:

1) for no less than 16 seconds if the particle size is controlled to less than 200 µm; or
2) for no less than 17 seconds if the particle size is controlled to less than 500 µm; or
3) for no less than 19 seconds if the particle size is controlled to less than 1 000 µm; or

ii) the minimum holding time is validated (where the particle size is not controlled); and

b) the cheese is continuously ripened at a temperature of 7°C or more for at least 90 days from the commencement of manufacture before it leaves the dairy manufacturers control.

(3) A dairy processor that manufactures cheese that meets the requirements of clause DM17 (1) and elects to thermise the cheese curd must do so by:

a) using raw milk that meets the microbiological limits specified in Table 5; and
b) heating every part of the curd to a temperature of 48°C or more; and
c) continuously storing the cheese or cheese product at a temperature of 10°C or more for at least 26 weeks from the commencement of manufacture before allowing it to leave the dairy manufacturers control.

DM16 – Alternate heat treatments

(1) An alternative heat treatment may be accepted as a defined heat treatment if:

a) a lethal effect at least equivalent to thermisation or pasteurisation is shown, through validation in accordance with clause DM18, to be achieved; and
b) the alternative heat treatment is justified and appropriate for the nature of the product; and
c) the dairy product will remain fit for purpose throughout its shelf life.

DM17 – Management of dairy material immediately after heat treatment

(1) At the end of the defined heat treatment and prior to further processing or storage, the dairy material must be immediately heated or cooled to a temperature that maintains the wholesomeness of dairy material or dairy product either until further processed or for the duration of its shelf life.

DM18 – Validation of defined heat treatments

(1) Defined heat treatments used at a dairy factory must be validated by a suitably skilled person if:

a) the defined heat treatment is new; or
b) new heat treatment equipment is installed; or
c) existing heat treatment equipment is relocated; or
d) a change is made to existing heat treatment conditions or equipment.

(2) Validation of defined heat treatments, other than heat treatments performed by way of a stovetop method, must be carried out in accordance with relevant technical criteria (such as the MPI Heat Treatment Code of Practice) and by a person, or a team of people, with:

a) relevant tertiary qualification or demonstrated competence as a technical professional in food process engineering; and
b) relevant and current knowledge of dairy heat treatment equipment and processes; and
c) full understanding of the function and operation of the heat treatment equipment and process being validated; and
d) adequate knowledge of food safety and the requirements of this Notice.

(3) Validation of defined heat treatments must assess whether:

a) the minimum required time/temperature combination is consistently applied to every particle in the dairy material; and
b) the particle size stated in the heat treatment plan is met; and
c) the equipment sanitation is effective; and
d) the equipment layout allows ease of access for inspection; and
e) the location of sensors and measuring devices used to make critical measurements are appropriate to ensure that only dairy material that has been adequately heat treated will move forward; and
f) response times for milk diversion, when installed, provides adequate protection under maximum flow; and
g) the equipment performance and reliability is adequate; and
h) any variations to processes or dairy material composition might affect the efficacy of the defined heat treatment; and
i) there are effective procedures that ensure that no contamination of the heat treated dairy material will occur; and
j) the dairy material or dairy product is sufficiently heated and cooled so that it remains wholesome; and
k) the monitoring and corrective action procedures are effective.

(4) The validation report on a defined treatment must include:

a) who undertook the validation, their qualifications and training; and
b) a description of the defined heat treatment equipment and process; and
c) the method used to assess the requirements in clause DM20 (3); and
d) an assessment of:

i) the operator training material, operator procedures and operator competence; and
ii) maintenance activities and procedures; and
iii) calibration of devices making critical measurements; and
iv) how and where critical measurements are taken; and
v) operation of the heat treatment including start-up.

e) the outcome of the validation.

DM19 – Heat treatment evaluation

(1) Defined heat treatments used by a dairy manufacturer must be evaluated as part of an RMP evaluation if the defined heat treatment:

a) is new; or
b) existing heat treatment equipment is relocated (unless the heat treatment is done by a stovetop method); or
c) has undergone a significant change from the existing heat treatment.

(2) Evaluation of defined heat treatments must occur prior to the processing of dairy material for the manufacture of dairy product, unless covered by an approved validation protocol.

(3) Validation and evaluation of defined heat treatments must be carried out by different individuals, but may occur concurrently.

(4) Dairy product manufactured from dairy material receiving a heat treatment during commissioning of a defined heat treatment, prior to the completion of the heat treatment evaluation and the resolution of any critical non-compliances, must be:

a) managed by a validation protocol under a registered RMP; or
b) managed as non-conforming dairy material or dairy product; or
c) sold or used only for domestic animal feed use or non-edible use, provided the relevant RMP applies adequate controls and provisions to manage and label the dairy material or dairy product.

(5) Any critical non-compliances identified during evaluation must be resolved prior to heat treating any dairy material used for the manufacture of dairy product intended for human consumption or export.

DM20 – When heat treatment is non-compliant

(1) A defined heat treatment is non-compliant if:

a) it does not comply with the requirements of this Part, or any relevant RMP procedures and heat treatment plans; or
b) any heat treatment critical non-compliances identified by the evaluator or verifier are not remedied.

(2) Any dairy material or dairy product that has been treated by a non-compliant heat treatment is non-conforming dairy product.

Part 11: DST – Dairy store operators and dairy transporters

Subpart 1: Dairy store operators

DST1 – Application

(1) This Subpart applies to all dairy store operators:

a) whether or not the dairy store stores products other than dairy material or dairy product; and
b) whether or not the dairy store operator operates under an RMP.

(2) Note that Part TRS also applies to dairy store operators.

DST2 – Handling during storage

(1) Clause DM9 (1) (which is about protecting dairy material and dairy product from contamination, and avoiding mixing) applies to dairy store operators in the same way that it applies to dairy manufacturers.

(2) Dairy stores must have adequate facilities for cooling raw milk and other dairy material if cooling is necessary to minimise deterioration and maintain suitability.

(3) Dairy store operators must ensure that:

a) all dairy material and dairy product have their integrity maintained and are kept clean and free from contamination, deterioration and adulteration; and
b) dairy material and dairy product fitness for purpose is monitored and appropriate steps are taken if they are found not to be fit for purpose (such as due to damage or evidence of contamination or tampering); and
c) dairy material and dairy product are protected from contamination by inedible materials; and
d) any dairy material or dairy product that has received a defined heat treatment is handled and stored in a manner that protects it from contamination and ensures that its heat treatment status is not compromised.

(4) The dairy store operator (or, if the dairy store operates under an RMP, the RMP operator) must have and comply with procedures that ensure the integrity of dairy material or dairy product is maintained during storage, including procedures to ensure that:

a) incoming dairy material and dairy product is assessed for potential contamination, deterioration or damage; and
b) dairy material and dairy product remain clean, undamaged and free from deterioration or contamination; and
c) the growth of harmful or undesirable microorganisms and the production of any toxins is minimised; and
d) the limits established in the HACCP plan (such as for temperature, humidity, or air quality) required for maintaining the suitability of dairy material or dairy product are monitored.

DST3 – When things go wrong

(1) This clause applies when a dairy store operator discovers or is made aware of any of the following:

a) dairy material or dairy product is found to be non-conforming; or
b) there has been a significant failure to comply with the RMP; or
c) there have been repeated failures, or indications of systemic failures to comply with the RMP; or
d) a critical non-compliance has occurred.

(2) If the dairy store operator is not the RMP operator, the dairy store operator must immediately notify the RMP operator.

(3) On becoming aware of any matter referred to in subclause (1), the RMP operator of the dairy store must:

a) notify and report to the verifying agency in accordance with clauses DA9 and DA10; and
b) take appropriate corrective action; and
c) investigate the root cause of the problem.

Subpart 2: Dairy transporters

DST4 – Application

(1) This Subpart applies to all dairy transporters who operate under an RMP, whether or not the transporter transports things other than dairy material or dairy products.

(2) Note that Part TRS also applies to dairy transporters

DST5 – Maintaining integrity of dairy material and dairy product

(1) Clause DM9 (1) (which is about protecting dairy material and dairy product from contamination, and avoiding mixing) applies to dairy transporters in the same way that it applies to dairy manufacturers.

(2) Dairy transporters must ensure that:

a) the integrity of dairy material and dairy product and its packaging is maintained during transport; and
b) dairy material and dairy product is handled in a manner that minimises:
    i) the risk of contamination, spoilage or deterioration; and
    ii) the proliferation of microorganisms; and
    iii) the development of toxins; and
c) the method of transport for dairy material or dairy product is suitable and that appropriate control measures are applied and monitored to ensure that the dairy material and dairy product remains fit for its intended purpose; and
d) dairy material or dairy product that has received a defined heat treatment is transported in a manner that protects it from contamination and ensures that its heat treatment status is not compromised; and
e) dairy material or dairy product is adequately separated and protected from any other thing that may be a source of contamination; and
f) the effectiveness of the measures under this clause are monitored and assessed by suitably skilled persons at sufficient frequency to ensure that facilities and equipment are fit for the intended purpose; and
g) deficiencies identified at any time are documented and rectified; and
h) appropriate corrective action is taken in the event of any non-compliance.

DST6 – Refusal to collect raw milk

(1) If a dairy transporter collecting raw milk from a farm dairy reasonably suspects that the raw milk is not fit for its intended purpose, the dairy transporter must:

a) refuse to accept or transport that milk; and
b) advise the farm dairy operator that the milk is suspected to be unfit for its intended purpose; and
c) advise the dairy transporter's RMP operator (if any); and
d) ensure that the intended recipient of the milk is advised of the refusal to accept or transport that milk.

(2) However, a dairy transporter may collect and transport raw milk that may not be fit for its intended purpose if:

a) the dairy manufacturer receiving the raw milk:
    i) confirms that the milk will be directed to an alternative use (such as animal feed), following procedures; or

ii) identifies all dairy material and dairy product made with or from that milk to be non-conforming; or
iii) either the farm dairy operator or the manufacturer receiving the milk confirms that the raw milk is conforming; and

b) there is an appropriate risk-based measure covering transport of the raw milk which has procedures that are followed to ensure that milk suspected of not being fit for its intended purpose is isolated and disposed of in accordance with the Disposal Notice.

(3) If subclause (2) applies the dairy transporter must ensure that:

a) all transport equipment milk contact surfaces, including sampling devices, are cleaned, sanitised and rinsed prior to handling further dairy material or dairy product; and
b) the dairy manufacturer receiving the milk is advised that raw milk suspected to be non-conforming has been delivered to them.

DST7 – Records

(1) Dairy transporters must ensure that records are kept for all dairy material and dairy product transported, including:

a) its source and when it was collected; and
b) its destination and when it was delivered, or when it left the control of the dairy transporter.

DST8 – When things go wrong

(1) Subclause (2) applies when a dairy transporter discovers or is made aware that:

a) there has been a significant failure by the dairy transporter to comply with the RMP; or
b) there have been repeated failures, or indications of systemic failures, by the dairy transporter to comply with the RMP; or
c) a critical non-compliance has occurred.

(2) When this subclause applies, the dairy transporter must:

a) take corrective action; and
b) initiate an investigation to determine the root cause of the problem; and
c) if the dairy transporter operates under a multi-business RMP and is not the RMP operator, notify the RMP operator as soon as practicable.

(3) The dairy transporter must notify and report to the verifying agency in accordance with clauses DA9, and DA10 on becoming aware:

a) of anything referred to in subclause (1); or
b) that, while dairy material or dairy product is under their control, it has become suspect animal material or product or non-conforming material or product.

CHAPTER 5: GENERAL PROVISIONS FOR RED MEAT, POULTRY AND FISH

MG1 – Application

(1) This Chapter applies only to:

a) the production and supply of red meat, poultry, and fish animal material; and
b) the processing of red meat, poultry, and fish animal material under an RMP.

Part 12: MSR – Special risk animal material or animal product

MSR1 – Medium risk material

(1) **Medium risk material** is animal material or animal product for animal consumption (not being dairy material or dairy product), that:

a) is derived from animal material or animal product from any animal containing or suspected of containing residues of agricultural compounds or veterinary medicines, toxic substances or natural substances (including shellfish affected by marine biotoxins) that may result in harm to the animal consumer, unless the particular residue or toxic substance can be processed or treated so that they are reduced to a level that is unlikely to result in harm to the animal consumer; or
b) is derived from animal material or animal product that is not fit for animal consumption without further processing or treatment; or
c) has come into contact with any other medium risk material; or
d) is derived from animals suspected to be diseased or that are slaughtered for specific disease eradication purposes, unless the slaughtered animals are passed as fit for human consumption or minimal risk material for animal consumption; or
e) is derived from farmed animals that have died in the field or been killed; or
f) is derived from homekill or recreational catch; or
g) is, or has come into contact with, any animal material or animal product in relation to which any person is required, by a direction given by the Director-General under section 81(2) of the Act, to take preventative or corrective action; or
h) is derived from Tb infected animals (including reactor animals).

(2) Medium risk material (as defined in this clause):

a) must not be supplied or used for human consumption; and
b) must be treated to reduce risk (for instance, by rendering) before it can be used for animal consumption.

(3) Before being supplied by any person, medium risk material must be:

a) denatured (unless it is minimal risk material derived from fish); or
b) otherwise identified, but only if it is derived from any of the following:

i) fish or poultry processed for human consumption; or
ii) a dual operator butcher, a homekill or recreational catch service provider; or
iii) premises operating under the Food Act 2014; or
iv) mammals or birds that died in the field and are transported directly to the rendering operation; or
v) the processing of hides or skins; or

c) dispatched to premises operating under an RMP and contained in tamper-evident leak-proof bins or other containers.

MSR2 – Animals imported live into New Zealand

(1) This clause applies to animal material or animal product derived from an animal imported live into New Zealand for slaughter.

(2) The animal material or animal product must not be supplied or used for human or animal consumption, or disposed of except with the written permission of the Director-General.

(3) Animal material or animal product that comes into contact with any animal material or animal product in (1) must comply with (2).

(4) The Director-General may give permission only if satisfied that:

a) the processing of the animal material or animal product can be done without risk to human or animal health; and
b) the permission relates to a specific and one-off lot or group of animal material or animal product.

(5) Before giving permission, the Director-General must consult with the persons or organisations that appear to the Director-General to be representative of the interests of persons likely to be substantially affected by the permission.

MSR3 – Minimal risk

(1) minimal risk material means animal material or animal product that is not:

a) medium risk material (see clause MSR1); or
b) animal material or animal product derived from an animal imported into New Zealand for slaughter (see clause MSR2) material.

Part 13: MGS – Red meat, poultry and fish: general supply provisions

Subpart 1: Restrictions on supply

MGS1 – No supply of contaminated red meat, poultry or fish, animal material

(1) Red meat, poultry, and fish, animal material must not be supplied for processing for human or animal consumption if the supplier has reason to believe that:

a) in the case of animal material for human consumption, the animal material may have residue levels of any chemical, or have been exposed to feed or environmental contaminants, that may result in the final animal product exceeding any MRL or MPL; or
b) in the case of animal material for animal consumption, the animal material may have residue levels of any chemical, or have been exposed to feed or environmental contaminants, that may result in the final animal product exceeding the regulatory limits under the ACVM Act.

(2) Pets, zoo animals, guinea pigs, rats, and mice must not be supplied for processing for animal consumption.

MGS2 – Restrictions on supply of treated farmed animal material

(1) This clause applies to animal material that is, or is from, farmed red meat animals, farmed poultry or farmed fish (other than BMS).

(2) A person must not supply animal material to which this clause applies for processing for human consumption, or for processing as minimal risk material for animal consumption, if the source animal has been treated with an unregistered veterinary medicine, unless the medicine is exempt from registration under the ACVM Act.

(3) If farmed red meat animals, poultry, or fish have been treated with a registered veterinary medicine, or a veterinary medicine exempt from registration, the animal material may be supplied for processing for human consumption, or for processing as minimal risk material for animal consumption, only if:

a) all the conditions of the registration, or exemption criteria for the veterinary medicine, are complied with; and
b) the supply is outside the specified withholding period for the veterinary medicine.

(4) The specified withholding period for a veterinary medicine is as follows:

a) if a withholding period is specified by the prescribing veterinarian, that period; or
b) if the prescribing veterinarian does not specify a withholding period, the period on the label of the medicine; or
c) if neither the prescribing veterinarian nor the label specifies a withholding period, or the period is not known, the following:

i) for ruminants (e.g. cattle, sheep, deer, goats), llama, and alpaca, 91 days;
ii) for monogastrics (e.g. pigs, rabbits, poultry), 63 days;
iii) for fish, 35 days.

d) for an animal treated with Buparvaquone, 18 months (despite anything else in this subclause).

(5) Any animal material that does not meet the requirements of this clause may nonetheless be supplied for processing as medium risk material for animal consumption.

(6) Nothing in this clause applies to animals treated with substances as part of an experiment, trial, or research; clause MGS3 applies to them instead.

MGS3 – Restriction on supply of animal material from animals used in experiments, trials or research

(1) This clause applies to animal material from red meat animals, poultry, or fish that have been used in experiments, trials or research involving genetic modification or exposure to any substance approved for use for trials and research under the ACVM Act, other than substance that the Director-General has approved, under Regulation 115, for presentation without the need to comply with this clause.

(2) Animal material to which this clause applies must not be presented for primary processing for human or animal consumption unless the supplier has first obtained the approval of the Director-General (given under Regulation 115) for the presentation of that animal material or that category or class of animal material.

(3) If a supplier presents animal material to which this clause applies for primary processing in reliance on an approval from the Director-General referred to in subclause (2), the supplier must:

a) notify the processor in writing at least 24 hours before presenting the animal material for primary processing; and
b) on presentation, provide the processor with:

i) a copy of the Director-General's approval; and
ii) a statement signed by the supplier to the effect that all relevant conditions of the approval have been complied with.

Subpart 2: Supplier statements and poison use statements

MGS4 – Properly completed supplier statements

(1) A supplier statement is properly completed only if it:

a) is in the appropriate form approved by the Director-General for the type of animal material supplied and the type of supplier; and
b) contains all the information required under this Notice to be included in it; and
c) is signed by an individual who:

i) has sufficient knowledge to accurately complete it; and
ii) has authority to sign it; and

d) aligns with the identification on the animal material it relates to; and
e) contains all the required information for a supplier statement for that type of animal material.

(2) If a supplier statement is provided or retained in electronic form:

a) it must include information that enables the identity of the individual who signed the statement to be identified; and
b) it must be capable of being printed in the form approved by the Director-General for that type of supplier statement.

(3) If a processor is aware, or has received information, that gives reasonable grounds to suspect that the information in a supplier statement is materially false or misleading, or cannot be relied on, the processor:

a) must not accept the animal material covered by the statement; and
b) advise their verifier within 1 working day.

MGS5 – Properly completed poison use statements

(1) A poison use statement is properly completed only if it is:

a) in the appropriate form approved by the Director-General and available on the MPI website; and
b) signed by a person who:

i) has relevant knowledge of poison use on the land; and

ii) is the landowner, manager, or other person (such as a legal representative) with authority to complete the statement.

(2) Every poison use statement must include the following information:

a) the full name, physical address and contact details of the person signing the statement; and
b) the physical address covered by the statement; and
c) details of the boundaries of the area of land covered by the statement; and
d) whether the person signing the statement has knowledge of the following poisons having been laid in the area referred to in the statement, within the relevant caution periods:

i) for animals presented for human consumption, all the poisons in groups 1 to 4 in Table 12 in clause MRS12; and
ii) for animals presented for animal consumption, all the poisons in groups 1 to 4 (but not Group 0) in Table 13 in clause MRS12; and

e) any poisoning activities to be carried out in the next 3 months in the area covered by the statement that the person signing the statement is aware of; and
f) an agreement for the person signing the statement to notify the person to whom the statement is provided of any changes to the statement that may occur in the 3 months from the date of signing.

(3) If the person signing the poison use statement knows that any of the following poisons have been laid, the person must include the date that the poison was used and the exact geographic area in which it was laid:

a) for animals presented for human consumption, all the poisons in groups 1 to 4 in Table 12 in clause MRS12;
b) for animals presented for animal consumption, all the poisons in groups 1 to 4 (but not Group 0) in Table 13 in clause MRS12.

(4) A signed poison use statement is valid for 3 months from the date on which it is signed.

Subpart 3: Supplier guarantees

MGS6 – Requirements for supplier guarantees

(1) A processor must ensure that every supplier guarantee includes:

a) a description of the animal material to be supplied; and
b) supplier information; and
c) the same information about the nature, origin and exposure to risk factors of that animal material as would be required to be included if the supplier provided a supplier statement for each consignment of the animal material; and
d) confirmation by the supplier that, unless the supplier notifies the processor otherwise before presenting a consignment of animal material:

i) each consignment will meet the description of the animal material identified in the guarantee; and
ii) the related information on risk factors applies to that consignment.

(2) A supplier guarantee is current only if the information on the nature, origin, and exposure to risk factors has been confirmed or updated by the supplier to the processor:

a) within the past 6 months, for rabbits, poultry, or fish supplied for human consumption; and
b) within the past 12 months, for all other animal material.

MGS6A – Supplier records relating to supplier guarantees

(1) A supplier who supplies animal material under a supplier guarantee must retain any information used to support that the requirements of the supplier guarantee have been met (such as information about animal feeds), for a minimum of 1 year after the supplier guarantee was last confirmed or updated.

CHAPTER 6: RED MEAT

Part 14: MRS – Movement and supply of farmed red meat animal material

MRS1 – Application

(1) This Part applies only to the supply of farmed red meat animal material intended for processing for human or animal consumption.

Subpart 1: Movement of farmed red meat animals

MRS2 – Movement of farmed red meat animals

(1) When a farmed red meat animal that is intended to be supplied for processing is moved from one premises or place to another, the person in charge of the animal must provide the next person in charge with a properly completed supplier statement for the animal.

(1) The supplier statement must use or include any relevant information about the status of the animal that was provided by any previous person in charge.

(2) For the purpose of this clause, a person who transports a live animal is not a person in charge of the animal.

Subpart 2: Supply of farmed red meat animals

MRS3 – Supply of farmed red meat animals

(1) Farmed red meat animals presented for primary processing for human or animal consumption must be presented live and generally healthy.

(2) In this Chapter:

a) **generally healthy** means that an animal displays signs or behaviour of being bright and alert and does not display signs or behaviour of being moribund or infected with disease that would exclude it from being suitable for processing; and

b) **person in charge** is a person who has control of animals and the knowledge and authority to complete a supplier statement, including a farmer, primary producer, owner, farm manager, or saleyard operator, of farmed mammals, ostriches and emus, but does not include a transport operator; and person in charge has a corresponding meaning

MRS4 – Supply with supplier statement or under supplier guarantee

(1) Suppliers of farmed red meat animals must present the animals to a primary processor:

a) with a properly completed supplier statement (see clause MGS4); or

b) in the case of rabbits only, in accordance with a supplier guarantee (see clause MRS4A).

Bobby calves for processing supplied directly by producer

(2) A producer who supplies bobby calves directly to a primary processor for processing may, instead of providing a supplier statement, provide a declaration once a year to confirm the suitability for processing of the bobby calves provided.

MRS5 – Supplier statement content for farmed red meat animals

Human consumption

(1) Every supplier statement for farmed red meat animals, other than pigs, supplied for human consumption must include the following:

a) the full name or trade name, physical address and contact details of the supplier and, if different, the name of the person signing the statement;
b) address the animals are being moved from in the consignment;
c) identification of the herd and NAIT (National Animal Identification and Tracing) location number, if applicable;
d) date of the statement;
e) details of the animals covered by the statement;
f) destination details of the consignment;
g) whether any of the animals are within a withholding period for any veterinary medicine with which they have been treated, and if so:

i) the product name; and
ii) the method of treatment; and
iii) the date of last treatment; and
iv) the withholding period of the treatment:

h) the history of the animals including:

i) whether all the animals were born on the supplier's property; and
ii) whether any of the animals were imported into New Zealand; and
iii) whether any of the animals were under MPI movement control for residues, for any purpose other than Tb;

i) in the case of cattle, sheep, lambs, goats, deer, alpacas or llamas, whether any of the animals have been fed:

i) ruminant protein; or
ii) anything other than milk or pasture;

j) whether any of these animals have been vaccinated against Johne's disease in their lifetime;
k) in the case of cattle, whether any of the animals:

i) have been treated with a hormonal growth promotant in their lifetime; and
ii) the number of treated animals;

l) in the case of cattle or deer, information relating to Tb including:

i) the Tb status and index number (if applicable); and
ii) whether any animals have been tested for Tb; and
iii) in relation to any tests:

1) the date for the last Tb test for these animals and if Tb was detected; and
2) the date for the last Tb test for the whole herd and if Tb was detected;

iv) whether the herd is under Tb movement control; and
v) whether these animals are being moved from a property within a Movement Control Area and if true, that these animals have been tested within the last 60 days; and

m) whether the herd from which these animals are being moved include cattle or deer which have been introduced from a herd of lower Tb status within the last 3 years.

(2) Every supplier statement for farmed pigs supplied for human consumption must include the following information:

a) the full name or trade name, physical address and contact details of the supplier and, if different, the full name of the person signing the statement;

b) farm name and physical location;
c) details of the animals covered by the declaration;
d) name and physical address details of the recipient;
e) whether any of the animals are within a withholding period for any veterinary medicine with which they have been treated and if so:

i) the product name; and
ii) method of treatment; and
iii) the date of last treatment; and
iv) the withholding period;

f) the history of the animals including:

i) whether all the pigs were born on the supplier's property; and
ii) whether any of the pigs are under MPI movement control for residues; and
iii) whether any of the pigs are subject to a current surveillance notice for residues.

(3) If anything in this subclause (1) or (2) is inconsistent with the Biosecurity (National Bovine Tuberculosis Pest Management Strategy) Order 1998, the requirements of that Order prevail.

Animal consumption

(4) Every supplier statement for farmed red meat animals for animal consumption (except bobby calves) must contain the following information:

a) the full name, physical address and contact details of the supplier and, if different, the name of the person signing the statement;
b) details of the animals covered by the statement;
c) whether any of the animals remain within a withholding period for any veterinary medicine with which they have been treated; and
d) the history of the animals.

(5) The history of the animals must include:

a) whether all of the animals were born on the supplier's property; and
b) whether any of the animals:

i) were imported into New Zealand; or
ii) are under MPI movement control for residues, or any purpose other than bovine tuberculosis (Tb); or
iii) are subject to any residue suspect list; or
iv) are subject to any national disease surveillance suspect list.

Bobby calves

(6) If a supplier provides a supplier statement for bobby calves (whether for human or animal consumption), the supplier statement must contain the following information:

a) the full name, physical address and contact details of the supplier and, if different, the name of the person signing the statement; and
b) whether any of the following animals are within withholding periods for any veterinary medicine with which they have been treated:

i) calves; or
ii) the dam before the birth of the calf; or
iii) any cow that has supplied milk to that calf; and

c) whether the calves are born to cows treated with Buparvaquone; and
d) whether any of the animals have been fed ruminant protein (other than milk) in their lifetime.

MRS6 – Farmed rabbits for human or animal consumption

(1) Rabbits may by supplied to a processor for processing for human or animal consumption only:

a) in accordance with a current supplier guarantee in effect between the supplier and the processor (see clause MGS6); and
b) if the processor is satisfied that the rabbits were subject to a whole colony health scheme.

MRS7 – Red meat animals slaughtered on farm for processing for animal consumption

(1) The supplier of farmed red meat animals to be slaughtered on-farm must present the animals at the farm live to the processor at the time of on-farm slaughter.

MRS8 – Records of supplier statements for farmed red meat animals

(1) In addition to the requirements of Regulation 28, every producer, person in charge, and supplier must retain the following while any farmed red meat animals intended for processing are under their control, and for a minimum of 1 year after:

a) a copy of the supplier statement provided to the processor or to the next person in charge of the animals; and
b) any records and other information used to complete the supplier statement or (in the case of farmed rabbits) the supplier guarantee; and
c) any manufacturers' declarations relating to the composition of animal feeds fed to farmed ruminants.

Subpart 3: Supply of hunted animal material

MRS9– Application

(1) This Subpart applies to the supply of hunted animals intended for processing for human or animal consumption, other than the supply of live possums, which is dealt with in Subpart 4 of this Part.

(2) In this Subpart, responsible person means a person with the relevant knowledge of poison use on an area of land and who is a landowner, manager or some other person with the authority to complete and sign a poison use statement in respect of that area of land

MRS10 – Supply of hunted animal material for human consumption

(1) Hunted animal material may be supplied to a processor for primary processing for human consumption only:

a) if hunted by a listed hunter or listed game estate hunter; and
b) in accordance with a current Operations Manual agreed with the processor (see MRP16A)

(2) Every listed hunter or listed game estate hunter must retain a current version of each relevant Operations Manual at all times.

(3) Additionally to Part 10 of the Regulations, listed hunters or listed game estate hunters must sit and pass the relevant test approved by the Director-General to be listed.

(4) Additionally to Part 10 of the Regulations, listed hunters or listed game estate hunters must sit and pass the test in subclause (3) every 2 years to continue being listed.

MRS11 – Supply of hunted animal material for animal consumption

(1) Hunted animal material may be supplied to a processor for primary processing for animal consumption only:

a) if hunted by an approved hunter who is approved by that processor; or

b) if hunted by a listed hunter or listed game estate hunter, in which case the hunter must comply with the requirements of this Part relating to the supply of hunted animal material for human consumption.
c) In accordance with a current Operations Manual agreed with the processor (see MRP16A).

(2) A processor may approve a hunter only:

a) if satisfied that the hunter:

i) has passed the examination "Harvesting Hunted Animals for Pet Food" (set out in the training booklet issued by the New Zealand Petfood Manufacturers Association (NZPFMA) and approved in writing by the Director-General); and
ii) has access and demonstrates an understanding of, and ability to comply with the current version of the Operational Code: Petfood Processing: Chapter 4 Harvesting and Processing of Hunted Animals; and

b) the hunter provides appropriate identification, such as a Drivers Licence or Firearms Licence.

(3) An application to become an approved hunter must be made to the processor in the form and manner approved by the Director-General, and must include the name, physical address, and contact details of the applicant.

(4) A approved hunter's approval by a processor lasts only for 2 years; and if the hunter wishes to be approved again, subclauses (2) and (3) apply.

(5) Every approved hunter must retain a current version of each relevant Operations Manual at all times.

MRS12 – Procurement restrictions relating to land

(1) A listed hunter, listed game estate hunter, or approved hunter must not present hunted animal material for primary processing if the animal was procured from:

a) in the case of a listed hunter or listed game estate hunter supplying for human consumption:

i) land on which any poison listed in Table 12 has been used (in this clause, **poisoned land**); or
ii) land within the applicable buffer zone, as described in Table 12, of any poisoned land (in this clause, **buffer zone land**); and

b) in the case of a listed hunter, listed game estate hunter, or approved hunter supplying for animal consumption:

i) land on which any poison listed in Table 13 has been used (in this clause, **poisoned land**); or
ii) land within the applicable buffer zone, as described in Table 13, of any poisoned land (in this clause, **buffer zone land**).

(2) However, a listed hunter, listed game estate hunter, or approved hunter may present animal material from poisoned land or buffer zone land if the animal was procured from that land after the expiry of the applicable caution period described in the applicable Table.

(3) Despite subclause (1), a listed hunter, listed game estate hunter, or approved hunter may present for primary processing hunted animal material procured from poisoned land or buffer zone land if:

a) the animal was not a pig; and
b) the relevant land was not administered by the Department of Conservation; and
c) all poisons used were:

i) poisons in group 1, 2 or 3 of the applicable Table; and
ii) used solely in bait stations that were correctly situated and used; or
iii) used solely in buildings that could not be accessed by the applicable animal; or
iv) otherwise inaccessible to the animal due to impassable geographical features (such as rivers, sea, cliffs or steep ravines); and

d) the responsible person completing the poison use statement believes that any poison used was not, or was not likely to have been, accessed by the applicable animal.

(4) Despite subclause (1), a listed hunter, listed game estate hunter, or approved hunter may present hunted animal material procured from within the buffer zone land of a sanctuary to which poison has been applied and within the caution period if the poisons used:

a) were in group 4 of the applicable Table; and
b) were used within the boundaries of a sanctuary that could not be accessed by the animals (due to predator-proof fencing or other geographical boundaries).

(5) In this Subpart, **responsible person** means a person with the relevant knowledge of poison use on an area of land and who is a landowner, manager or some other person with the authority to complete and sign a poison use statement in respect of that area of land

Table 12: Poison groups, caution periods, and buffer zones for hunted animals procured for human consumption

Poison group		**1**	**2**	**3**	**4**
Poison		• Zinc phosphide • Para-aminopropiophenone • Sodium nitrite • Any other poison not covered in groups 2 to 4 (except sodium cyanide, potassium cyanide and cholecalciferol)	• Diphacinone • Pindone	• Coumatetralyl • 1080	• Brodifacoum • Difethialone • Bromadiolone • Flocoumafen • Difenacoum
Caution period (all species)		1 month	2 months	4 months	3 years
Buffer zone	**Rabbits**	0 m	200 m	200 m	200 m
	Hares, tahr, wallabies, and possums	0 m	1 km	1 km	1 km
	Goats, chamois, deer and buffalo	0 m	2 km	2 km	2 km
	Pigs and other species	0 m	2 km	2 km	5 km

Table 13: Poison groups, caution periods, and buffer zones for hunted animals procured for animal consumption

Poison group	**0**	**1**	**2**	**3**	**4**
• **Poison**	• Cholecalciferol • Hydrogen cyanide • Phosphorus • Potassium cyanide • Sodium cyanide	• Zinc phosphide • Para-aminopropiophenone • Sodium nitrite • Any other poison not covered in	• Diphacinone • Pindone	• Coumatetraly • 1080	• Brodifacoum • Difethialone • Bromadiolone • Flocoumafen • Difenacoum

Poison group		0	1	2	3	4
			groups 0, & 2 to 4			
Caution period (all species)		None	1 month	2 months	4 months	3 years
Buffer zone	Rabbits	200 m	200 m	200 m	200 m	200 m
	Hares, tahr, wallabies and possums	1 km	1 km	1 km	1 km	1 km
	Goats, chamois, deer and buffalo	2 km	2 km	2 km	2 km	2 km
	Pigs and other species	2 km	2 km	2 km	5 km	5 km

MRS13 – Game estate animals procured for human consumption

(1) This clause applies only to listed game estate hunters who present game estate animal material to a primary processor for processing for human consumption.

(2) Game estate animal carcasses may be presented for primary processing only if they have been procured from a game estate where the animals have been fully confined within the game estate by secure fencing or impassable geographical features (such as rivers, sea, cliffs, or steep ravines).

(3) Game estate pigs and wallabies obtained from another person in charge may be presented for primary processing only if the animals have been on the game estate for more than 63 days and have not been treated in the interim such that they are within a withholding period.

(4) Game estate deer, goats, thar, chamois, cattle, sheep, or buffalo obtained from another person in charge may be presented for primary processing only if the animals have been on the game estate for more than 91 days and have not been treated in the interim such that they are within a withholding period.

(5) If a listed game estate hunter has game estate animals that have not been on that hunter's game estate for the periods required by those provisions, animal material from those animals may be presented only if:

a) the listed game estate hunter is able to determine the veterinary medicine treatment status from the previous person in charge of those animals; and
b) the relevant withholding period for any veterinary medicine for the animals has expired.

(6) The previous person in charge of those animals must supply the information requested under clause MRS13 (5) fully and truthfully.

MRS14 – Documentation to accompany supply of hunted animal material

(1) Hunted animal material must be presented to a processor for primary processing with:

a) a properly completed supplier statement (see clause MGS4), in the appropriate form, signed by the listed hunter or listed game estate hunter or approved hunter who was responsible for, or was directly supervising, the hunting, killing, and preparation for supply of the hunted animal material; and

b) one or more poison summary.

MRS15 – Supplier statement content for hunted animal material for human consumption

(1) Every supplier statement presented by a listed hunter or listed game estate hunter with hunted animal material for primary processing for human consumption must include the following:

a) the hunter's name and identification number; and
b) the names of all other hunters involved in the consignment; and
c) the primary processor or animal material depot identifier, as applicable; and
d) if a helicopter was used for the consignment, it's registration; and
e) the date of arrival at the primary processor or animal material depot; and
f) the number and species of hunted animals in the consignment; and
g) the unique identifier for each carcass or (in the case only of rabbits, hares, or wallabies) group of carcasses, or for each stick of velvet; and
h) the hunt and kill location information (see clause MRS17); and
i) the date and time each hunted animal was killed or captured; and
j) the date and time the hunted animal material was subject to refrigeration at an animal material depot or primary processor; and
k) whether the hunted animals are covered by a poison summary; and
l) confirmation that the hunter, has complied with their Operations Manual; and
m) confirmation that none of the animals have been recovered from poisoned land or buffer zones within the applicable caution periods (as identified in Table 12 or 13); and
n) confirmation the carcasses (other than for carcasses from farmed animals that have become feral and then been killed) are below the MRL and MPL; and
o) whether the animals when live, and their carcasses, were free from visible signs of illness or disease; and
p) confirmation that none of the hunted animals have ingested agricultural compounds (but see subclause (5)); and
q) confirmation that the hunted animals were outside the withholding period for any veterinary medicine (but see subclause (5)); and
r) confirmation that carcasses were maintained under conditions that minimise contamination and deterioration, and not frozen, while under the control of the hunter; and
s) in the case of live possums and deer, confirmation that they were captured in Tb vector free areas.

(2) If the hunted animal material comes from farmed mammals that have become feral and then been killed, or are game estate animals, the supplier statement must also include the following:

a) confirmation that any deer, goats, buffalo, or thar were not fed ruminant protein in their lifetime; and
b) confirmation that the animals were not under MPI movement controls for residues or any purpose other than Tb; and
c) in the case of cattle or deer:

i) the Tb status and index number; and
ii) the date for the last Tb test for these cattle or deer and if Tb was detected;

d) confirmation that no cattle or deer were under Tb movement control; and
e) whether any deer or goats have been vaccinated against Johne's disease in their lifetime.

(3) If the hunted animal material comes from farmed mammals that have become feral and then been killed, the supplier statement must also include:

a) the farm name and address for the source the animals, if known; and
b) a detailed map and description of the physical boundaries of the area of land covered by the statement.

(4) For listed hunters only, the matters in subclause (1)(p) and (q) require confirmation only to the best of the hunter's knowledge.

MRS16 – Supplier statement content for hunted animal material for animal consumption

(1) Every supplier statement presented by an approved hunter with hunted animal material for primary processing for animal consumption must include the following:

a) the name and identification number of the hunter; and
b) the name of the primary processor receiving the animal material and the date and time of delivery to that processor; and
c) details of the animal material covered by the statement; and
d) the date and approximate time the animals were killed; and
e) the date and time animal material was subject to chilling or freezing; and
f) the hunt and kill location information (see clause MRS17); and
g) confirmation that the hunter has established that the animals have not been harvested from any area prohibited under clause MRS12; and
h) confirmation that the animals showed no observable signs of illness immediately prior to being killed, or disease in the hunted mammal material; and
i) confirmation that the animal material has been handled and transported in such a manner that contamination and deterioration is minimised, in accordance with clauses MRS21 to MRS23; and
j) in the case of possums and deer, confirmation that they were captured in Tb vector free areas.

MRS17 – Hunt and kill location information

(1) Hunt and kill location information provided by listed hunters and listed game estate hunters must be in the form of GPS data, whether the animal material is for human or animal consumption (see subclauses (4) and (5)).

(2) Hunt and kill location information provided by approved hunters may be provided either in the form of GPS data or by a topographical map grid reference.

(3) The GPS data required is:

a) the GPS system used; and
b) the date of the hunting activity; and
c) the time and GPS co-ordinates of the kill location; and
d) the GPS co-ordinates at the start and finish of the hunting flight or ground hunting trip; and
e) in the case of an aerial hunt:

i) the GPS co-ordinates (in NZTM2000) at the start and finish of the hunting flight; and
ii) the flight data points, including altitude, taken in a continuous record at a maximum of 10 second intervals, for the entire hunting flight and for each flight used to transfer carcasses.

(4) The processor must be able to use the GPS together with the GIS to determine that the animal material is supplied in accordance with the requirements of this Notice.

(5) The GIS described in clause (4) must utilise a topographical map scale that is sufficient to identify clearly the hunt and kill location of each animal.

(6) A listed game estate hunter need not provide hunt and kill location information as required by subclause (1) for each animal, or (in the case of wallabies) group of animals, killed on the game estate, but may instead identify the kill location by a topographical map grid reference point.

(7) Despite subclause (1), a listed hunter may identify the kill location of a hunted animal by a topographical map grid reference point if either of the following apply:

a) the hunted animal is a rabbit, hare, or wallaby and the hunter hunted the animals on the ground, or from ground conveyances, on areas of land identified in the relevant Operations Manual as an area for which topographical grid references may be provided; or
b) the listed hunter is unable to provide GPS data because of a technical failure outside the control of the listed hunter (i.e. not including poor maintenance or lack of knowledge of the GPS system) and

i) the kill location of each animal is identified by grid reference on a topographical map; or

ii) the processor tests each affected carcass for poison residues and does not process the material unless the residue levels are acceptable.

(8) In this clause, **kill location** means, in relation to a hunted animal, the place where it came to rest immediately after it was killed or, where safety was an issue, as close to that point as can safely be recorded.

MRS18 – Poison summary

(1) Every listed hunter or listed game estate hunter and approved hunter who supplies hunted animal material to a processor must obtain, and provide to the processor, a poison summary.

(2) Every poison summary relating to hunted animal material must cover the following land:

a) in the case of hunted animal material from animals that were fully confined within a game estate, each area of land within the game estate; and
b) in all other cases the area of land from which the animals were taken and the buffer zone around that area, and also each property adjacent to that area of land if the animals were taken within the following distances of that adjacent property:

i) 200 metres for rabbits;
ii) 1 kilometre for hares, possums, wallabies and thar;
iii) 2 kilometres for goats, chamois, deer and buffalo;
iv) 5 kilometres for pigs and any other species of hunted mammal.

(3) The responsible person must notify the listed hunter or listed game estate hunter to whom a poison use statement was provided immediately if they become aware that any information in a poison use statement provided to the listed hunter, listed game estate hunter requires amendment.

(4) A DOC Pesticide Statement is valid for the purpose of this clause only if it includes the information in clause MRS18 (1) and (2) respectively.

MRS19 – Killing hunted red meat animals

(1) Listed hunters or listed game estate hunter and approved hunters must not kill hunted animals for human or animal consumption:

a) using poisons or other chemical substances; or
b) unless they can confirm that the animals killed:

i) had no visible signs of being sick;
ii) had no visible signs of disease; and
iii) were not dying immediately prior to being killed.

(2) If the listed hunter or listed game estate hunter or approved hunter is unable to confirm the requirements of subclause (1), then the animal material must not be presented for primary processing.

(3) Killed hunted animals presented for primary processing must have been hunted, killed, and prepared for supply by or under the direct supervision of:

a) in the case of animals for human consumption, a listed hunter or listed game estate hunter; or
b) in the case of animals for animal consumption, either a listed hunter or listed game estate hunter or an approved hunter.

MRS20 – Evisceration of hunted animals

(1) Listed hunters or listed game estate hunters and approved hunters must ensure that killed hunted animals are:

a) bled as soon as possible after killing; and
b) not skinned (except in the case of game estate animals for human consumption, where the skin may be removed from the shoulders to the head, in which case the carcass must be protected from contamination); and

c) not washed; and
d) if eviscerated, be eviscerated hygienically, without unnecessary delay, and with opening cuts limited to those necessary for removing relevant organs.

(2) The evisceration of rabbits, hares, and wallabies must be limited to removing the gastrointestinal organs.

(3) The evisceration of all other hunted animals (excluding rabbits, hares, and wallabies) must be limited to removing:

a) the gastrointestinal organs, the rectum and anus; and
b) for animals for human consumption only, the bladder and reproductive organs.

MRS21 – Handling and presentation of carcasses

(1) Listed hunters or listed game estate hunters and approved hunters must ensure that hunted animal material:

a) is handled and transported in such a manner that contamination and deterioration are minimised; and
b) does not have any chemical applied to it that could affect its suitability for processing; and
c) has all parts required for post-mortem examination appropriately presented to the primary processor; and
d) other than goats and sheep, have the head attached or positively identified with the carcass.

(2) The carcass of all eviscerated hunted animals must be presented with kidneys, heart, lungs and liver attached to the carcass.

(3) The carcasses of eviscerated hunted animals for human consumption (excluding rabbits, hares, and wallabies) must also be presented with:

a) the neck cleared by removing the windpipe; and
b) ears attached to the skin (except in the case of game estate animals that have skin removed from the shoulders to the head).

(4) If a listed hunter or listed game estate hunter uses an animal material depot for the storage of hunted red meat animal material, the hunter must confirm that the animal material depot is a listed animal material depot.

MRS22 – Identification of carcasses and velvet

(1) All carcasses and sticks of velvet supplied for primary processing must be identified individually (whether by tagging or any other method) unless identification by group is permitted under subclause (2), (3), or (4), but in every case the identification must align with the supplier statement applying to the carcasses or sticks of velvet.

(2) Listed hunters may provide carcasses of rabbits, hares, wallabies or possums in groups if:

a) the listed hunter is permitted under clause MRS17 (5) to provide the location of kill by way of topographical grid reference points; and
b) the land on which they were killed is covered by a single poison summary; and
c) all animals were killed and on the same date by, or under the direct supervision of, the same listed hunter; and
d) all the animals were prepared for supply by or under the direct supervision of the same listed hunter.

(3) Listed game estate hunters may provide any game estate animal in groups if:

a) the land on which they were killed is covered by a single poison summary; and
b) all animals were killed and on the same date by, or under the direct supervision of, the same listed game estate hunter; and

c) all the animals were prepared for supply by or under the direct supervision of the same listed game estate hunter.

(4) Approved hunters may provide any hunted animal material for animal consumption in groups.

MRS23 – Cooling and transportation of carcasses

(1) A listed hunter or listed game estate hunter must not deliver carcasses to an animal material depot unless satisfied that the animal material depot is listed (as required by Regulation 135).

Human consumption

(2) Hunted animal material must be cooled as quickly and effectively as possible, but must not be frozen before delivery to the primary processor.

(3) In the case of the carcasses of rabbits, hares and wallabies presented for human consumption, the listed hunter or listed game estate hunter must:

a) place them under refrigeration within 4 hours of being killed if the ambient temperature is above 10°C, or within 12 hours of being killed if the ambient temperature is at all times below 10°C; and
b) deliver them to the processing premises no more than 24 hours after being killed.

(4) The listed hunter or listed game estate hunter must ensure that the carcasses of all other hunted animals (excluding rabbits, hares and wallabies) presented for human consumption are:

a) delivered direct to the processing premises for examination within 24 hours of being killed, and if delivered within 10 hours of being killed, the transportation units do not need to be chilled; or
b) delivered to an animal material depot within 10 hours of being killed and:

i) if chilled in the animal material depot; and
ii) arranged in a manner in the depot that will facilitate cooling; and
iii) delivered to a primary processor within 96 hours after killing.

(5) If an animal material depot is used for transporting carcasses for human consumption, the listed hunter or listed game estate hunter must ensure that it chills but does not freeze the carcasses.

Animal consumption

(6) An approved hunter must ensure that the carcasses of hunted animals to be presented for processing for animal consumption are:

a) placed under refrigeration:

i) within 4 hours of being killed (if the ambient temperature is above 10°C); or
ii) within 12 hours of being killed (if the ambient temperature is below 10°C at all times); and

b) either:

i) have the deep meat temperature (the temperature that is measured at the thermal centre of the largest muscular mass) of the material reduced to less than 7°C within 48 hours of killing for preservation by chilling; or
ii) be continuously refrigerated to reduce to -12°C or cooler for preservation by freezing.

(7) Cooled carcasses must be maintained at a temperature as per clause MRS23 (1), (2) and (5) during storage and transport prior to a primary processor so that they will not deteriorate.

(8) An approved hunter must ensure that hunted animal carcasses are delivered to a processor as soon as practicable and:

a) if they are preserved by chilling, are kept between 0°C and 7°C at all times and delivered to the processor within 72 hours after the animal was killed; and
b) if they are preserved by freezing, are kept frozen and delivered to the processor in a frozen state at a temperature of -12°C or cooler.

MRS24 – Records of supplier statements and use of poison statements

(1) Every listed hunter, listed game estate hunter, and approved hunter must keep the following records for a period of 1 year after presenting hunted animal material for primary processing:

a) a copy of each supplier statement provided to a processor, along with records and other information used to complete a supplier statement; and
b) every poison summary provided to a processor; and
c) records demonstrating that the relevant requirements of the Regulations, this Notice, and their Operations Manual have been met.

Subpart 4: Supply of wild possums

MRS25 – Application (was MRS23)

(1) This Subpart applies to wild possums supplied to a primary processor for processing for human consumption or animal consumption.

MRS26 – Supply of possums for human consumption

(1) Wild possums for processing for human consumption must be:

a) captured only from Tb vector free areas; and
b) presented live to the processor.

(2) In all other respects, Subpart 3 (Supply of hunted animal material), so far as it relates to the supply of wild animal material for human consumption, applies (with any necessary modifications) in respect of the supply of live wild possums for human consumption.

MRS27 – Supply of possums for animal consumption

(1) Wild possums for processing for animal consumption may:

a) be presented live to the processor, in which case clause MRS26 applies; or
b) be presented killed for processing, in which case Subpart 3 of this Part, so far as it relates to the supply of wild animal material for animal consumption, applies in respect of the supply of killed wild possums.

Subpart 5: Hunted animal material depots

MRS28 – Hunted animal material depots

(1) Hunted animal material depots may only be used for:

a) storage of animal material; and
b) chilling or refrigerating animal material; and
c) applying protective coverings to animal material.

(2) Note that, under Regulation 88, operators of animal material depots are subject to verification requirements.

(3) Note that Part 7, Subpart 1 of the Regulations applies to the operators of all animal material depots.

Part 15: MRP – Processing of red meat

MRP1 – Application

(1) This Part applies only to the processing of red meat animal material for human or animal consumption by processors operating under an RMP.

(2) Note that:

a) Chapter 3 applies to all processors covered by this Part; and
b) Chapter 5 also applies to all processors covered by this Part.

Subpart 1: Slaughtering premises

MRP2 – Facilities required

(1) In addition to complying with the requirements of Part 3, premises used for the slaughter of red meat animals must have:

a) appropriate holding facilities for animals to be held before slaughter, and these must be operated within their design capabilities and capacity; and
b) appropriate facilities for monitoring, including ante-mortem and post-mortem examination of animals, and these must be operated within their design capabilities and capacity; and
c) in premises used to slaughter red meat animals for human consumption, facilities for holding suspect animals and doing post-mortem examination of animals found to be dead or moribund (which may be the same facilities); and
d) sufficient facilities to enable verifiers and Animal Product Officers to perform their roles and functions.

Subpart 2: Acceptance and slaughter of farmed red meat animals

MRP3 – Application

(1) This Subpart applies to the acceptance and slaughter of farmed red meat animals whether for human or animal consumption, except as otherwise specified.

MRP4 – Acceptance of farmed red meat animals

(1) A processor must not accept farmed red meat animals (other than bobby calves) for processing unless:

a) they are accompanied or covered by a properly completed supplier statement (see clause MGS4); or
b) in the case of rabbits only, they are covered by a current supplier guarantee (see clause MGS6); or
c) in the case of animals slaughtered on farm for animal consumption, an ante-mortem declaration (see clause MRP12 (9)).

(2) However, a processor may hold farmed red meat animals for processing without a properly completed supplier statement if the animal is held pending provision of a replacement properly completed supplier statement.

(3) The processor must check the content of every supplier statement (or ante-mortem declaration, as relevant) to confirm that the animal is suitable for processing.

(4) Processors must have procedures setting out procedures for:

a) when the supplier statement does not confirm the status of the animal material as suitable for processing; and
b) how suspect farmed red meat animal material is identified and dealt with.

Bobby calves

(5) A processor may accept bobby calves for slaughter only if the processor confirms their suitability for slaughter.

Farmed rabbits

(6) In the case of farmed rabbits, the processor may not accept them for processing unless also satisfied that they are covered by a whole colony health scheme.

MRP4A – Red meat animal health schemes

(1) The Director-General may approve a red meat animal health scheme only if satisfied that it will ensure that the animals covered by it are healthy when submitted for primary processing.

(2) Every red meat animal health scheme must set out at least the following:

a) the defined group or class of animals that the scheme relates to (excluding bobby calves); and
b) a requirement that the defined group or class of animals be farmed, or managed, in accordance with the scheme for not less than 6 weeks prior to being submitted for slaughter; and
c) a requirement that no new animals are introduced into the defined group within 6 weeks prior to slaughter; and
d) requirements for a unique animal identification system; and
e) procedures to ensure that the animals are under the care of a veterinarian appointed by the supplier of animal material; and
f) a verifiable system for tracing the complete health status of all animals in the scheme; and
g) a verifiable system for tracing all animal treatments administered to the animal covered by the scheme throughout its life; and
h) procedures for checking animals for abnormalities prior to despatch to the slaughtering place; and
i) requirements for the keeping of appropriate records.

MRP4B –Whole colony health schemes

(1) Every whole colony health scheme must set out at least the following:

a) that the animals covered by it are generally healthy when submitted for primary processing; and
b) any hazards associated with the rabbits that are likely to affect human health are identified and managed in an appropriate manner.
c) measures for disease control or eradication; and
d) measures for ensuring that veterinary medicines and other agricultural compounds are used according to any general or specific conditions of use; and
e) measures for management of feed contaminants; and
f) environmental contamination controls.

MRP5 – Identifying farmed animals for human consumption

(1) Processors must have procedures for identifying all farmed red meat animals for human consumption that are presented for slaughter at their premises, for the purpose of tracking the animal's origin.

(2) The procedure must ensure the following information is recorded for each mob:

a) date and time of arrival; and
b) supplier (name in clear wording or in code); and
c) number of animals; and
d) class of animals; and
e) any marks, brands, or other distinguishing features if the holding facility contains animals from more than one supplier; and
f) information to determine where the animals from the mob are being held; and
g) the current ante-mortem status of the animals; and

h) name and signature of the ante-mortem examiner and the date of examination; and
i) relevant information from the supplier statement; and
j) additional information that may assist in the final assessment of suitability for processing.

(3) The processor must have procedures for identifying, controlling and (where required by an ante-mortem examiner or Animal Product Officer) disposal of diseased, defective or condemned animal material.

(4) Processors receiving animals that have undergone ante-mortem examination at places that are independent (see MRP10) of the primary processing place or premises must keep records of those animals received and the independent places from which they were received.

MRP6 – Injured, diseased or treated farmed red meat animals for human consumption

(1) Where an injured or diseased farmed red meat animal intended for human consumption is not suitable for slaughter, and it is not possible to return the animal to its owner or supplier on animal welfare grounds, the animal may be slaughtered by the processor and the resulting animal material disposed of as determined by a post-mortem examiner.

(2) Animals that are injured while in the care of the processor, or which have suffered injury during transportation to the primary processing place or premises must be slaughtered without delay.

(3) Animals that develop metabolic disorders while in the care of the processor or have suffered a metabolic disorder during transport to the primary processing place or premises, may be treated.

(4) Any animals that are injured or have been treated as provided for in subclause (3), are suspect animal material for the purpose of assessment of suitability for processing.

MRP7 – Dead and moribund farmed red meat animals for human consumption

(1) Any moribund farmed red meat animal intended for human consumption at a primary processing place or premises must be killed without delay.

(2) Dead (not slaughtered) or moribund farmed red meat animals at primary processing premises are not suitable for human consumption, and the processor must dispose of the animal in an appropriate manner as advised by an ante-mortem examiner.

MRP8 – Approval for removal of farmed red meat animals for human consumption

(1) No farmed red meat animals intended for human consumption may be removed from the processor's premises unless a suitably skilled person confirms in writing, the removal will not present a risk to human or animal health.

MRP9 – Ante-mortem examination of farmed red meat animals for human consumption

(1) Prior to slaughter, all farmed red meat animals intended for human consumption must undergo an ante-mortem examination in accordance with subclause (2) and (3) to assess their suitability for slaughter (except as provided in clause MRP11).

(2) The examination must be carried out by a competent ante-mortem examiner:

a) within 24 hours of arrival of the animals at the place of slaughter (except where slaughter is done on-farm); and
b) within 24 hours before the slaughter of the animals.

(3) The processor must ensure that the ante-mortem examiner, within 2 hours of the start of slaughtering operations each day, conduct a general overview assessment of the condition of the animals in the holding facilities.

(4) The examination must assess whether any farmed red meat animal presents any abnormality that may:

a) constitute a hazard in any resulting animal material or animal product; or

b) contaminate any animal material or animal product through the dressing of the animal; or
c) affect the processing environment to the extent that it may create a hazard in any animal material or animal product.

(5) On completion of an ante-mortem examination or re-examination, and taking into account the assessment in subclause (1) and information supplied in any relevant supplier statement, the processor must ensure an ante-mortem examiner makes a decision regarding the suitability for processing of the farmed animal, and decide whether the animal:

a) is suitable for slaughter for human consumption; or
b) is suitable for slaughter pending treatment for, or recovery from, an abnormal condition, and, if appropriate, specify when the animal must be submitted for re-examination; or
c) must be slaughtered without delay to prevent the deterioration of an abnormal condition, provided the condition would not prevent all or part of the carcass being fit for human consumption, and processing of the carcass will not detrimentally affect the hygiene of the processing environment; or
d) is suspect animal material and must be slaughtered, at a time designated by the ante-mortem examiner; or
e) is not fit for slaughter for human consumption and must be disposed of in an appropriate manner.

(6) On completion of an ante-mortem examination, the processor must ensure that an ante-mortem examiner determines:

a) the appropriate manner of disposal of animal material that is not suitable for human consumption; and
b) record any disease and defect information and provide this information to MPI in the format required by the Director-General for that purpose; and
c) provide sufficient information to the post-mortem examiner for the purposes of MRP25.

(7) Product from the animals in (6) must be identified and detained pending a determination of disposition of the animal product.

MRP10 – Ante-mortem examination of animals for human consumption at independent facilities

(1) Ante-mortem examination of farmed animals for slaughter for human consumption may be performed at places that are independent of the processor's premises (in this clause, **independent facilities**).

(2) The processor must ensure that an ante-mortem examiner conducting ante-mortem examinations at independent facilities does so in accordance with clauses MRP9.

(3) Operators of independent facilities must keep records for 4 years, of all animals received and the outcome of any ante-mortem examination.

(4) Processors receiving animals that have undergone ante-mortem examination at an independent facility must check the animals for any abnormalities prior to slaughter, and if any abnormalities are found, the processor must comply with clause MRP9.

MRP11 – Animals covered by red meat animal health scheme or whole colony health scheme

(1) Despite clause MRP9, farmed red meat animals need not undergo an ante-mortem examination before slaughter if the animals are covered by a red meat animal health scheme or whole colony health scheme (see clause MRS3).

(2) Animals managed under a red meat animal health scheme or whole colony health scheme must be checked for abnormalities prior to slaughter.

(3) If abnormalities are detected, the processor must ensure the animals are checked by an ante-mortem examiner and:

a) as necessary, comply with clauses MRP9 or MRP12;
b) must immediately notify a ante-mortem examiner at the processor of the abnormalities; and

c) notify the supplier of the abnormalities.

MRP12 – Ante-mortem examination of farmed animals for animal consumption

Slaughter at primary processing premises

(1) All farmed red meat animals to be processed at a primary processing premises for animal consumption must be subjected to, and pass, an ante-mortem examination by an ante-mortem examiner.

(2) The ante-mortem examination must occur no more than 24 hours before the slaughter of the animal.

(3) Animals for processing as minimal risk material must be healthy when they are presented for ante-mortem examination.

(4) If an ante-mortem examiner determines that a farmed animal is not suitable for processing as minimal risk material for animal consumption, the processor must:

a) designate the animal material and any resulting animal product as medium risk material; and
b) keep a record of them and how they are disposed of.

(5) If an ante-mortem examiner identifies any animal material as medium risk material or suspect animal material, the processor must:

a) follow the directions of the ante-mortem examiner concerning the animal material; and
b) classify the animal material as medium risk material or suspect animal material.

On-farm slaughter

(6) If carrying out on-farm slaughter, processors must have a procedure covering the slaughter of farmed red meat animals on-farm.

(7) The processor must ensure that:

a) the animal has been assessed as generally healthy by an ante-mortem examiner; and
b) the animal meets the conditions for on-farm slaughter.

(8) Red meat animals intended for slaughter on farm for animal consumption must:

a) be subject to, and pass, an ante-mortem examination within 2 hours before the slaughter by an ante-mortem petfood examiner; and
b) be generally healthy at the time of the ante-mortem examination.

(9) The processor must ensure that an ante-mortem examiner completes and signs an ante-mortem declaration, made in the form and manner approved by the Director-General, that sets out the following:

a) supplier name, and farm identification details; and
b) details of the animals covered by the statement; and
c) confirmation that the animals were alive and generally healthy at the time of ante-mortem examination; and
d) confirmation that animal material from the animals is suitable for processing; and
e) name of the primary processor and the date and time of delivery to that processor; and
f) name of the person performing the ante-mortem examination and signing the ante-mortem declaration.

(10) The processor must ensure that carcasses of farmed red meat animals slaughtered on-farm are:

a) handled and transported in a manner that contamination and deterioration are minimised; and
b) delivered to the processor's premises within 6 hours of slaughter; and
c) not transported with any animal material that is not suitable for processing for animal consumption unless the carcasses are clearly identified and are kept physically separate; and
d) not transported with any animal material intended for processing for human consumption unless the carcasses are clearly identified and are kept physically separate.

(11) Subclauses (4) and (5) apply when animals are slaughtered on-farm.

MRP13 – Rate of slaughter

(1) The slaughter of farmed animals for human or animal consumption must be performed no faster than the rate at which they are able to be hygienically processed.

MRP14 – Record keeping by processor

(1) A processor who accepts farmed red meat animals for processing must keep the following records:

a) a copy of every supplier statement received; and
b) details of every red meat animal health scheme or whole colony health scheme under which animal material is supplied; and
c) any ante-mortem declaration given by an ante-mortem examiner relating to on-farm slaughter for animal consumption (see clause MRP12 (6)); and
d) a record of any animals that have undergone ante-mortem examination at an independent facility (see clause MRP10) and the independent facility from which they were received.

Subpart 3: Acceptance of hunted animal material

MRP15 – Application

(1) This Subpart applies only to hunted animal material (other than deer velvet) presented killed for processing, whether for human or animal consumption.

(2) Nothing in this Subpart applies to live possums, except as provided in Subpart 8: Live possums.

MRP16 – Acceptance of hunted animal material for processing

(1) A processor must not accept hunted animal material presented for processing for human or animal consumption unless:

a) the supplier is identified in the processor's RMP and:

i) in the case of animal material for human consumption, is a listed hunter or listed game estate hunter; and
ii) in the case of animal material for animal consumption, is an approved hunter (see clause MRS11 (2)) or a listed hunter or listed game estate hunter; and

b) the supply is in accordance with an Operations Manual agreed between the hunter and the processor (see clause MRP16A; and
c) the hunted animal material is accompanied or covered by the following information:

i) a properly completed supplier statement; and
ii) the relevant poison summaries; and
iii) kill location information; and

d) if the hunted animal material has passed through an animal material depot:

i) the processor has confirmed that the animal material depot is listed; and
ii) in the case of a mobile animal material depot, evidence of temperatures in the animal material depot during transportation.

(2) If animal material is supplied by a hunter otherwise than in accordance with their Operations Manual, the processor may accept the material supplied but the hunter must immediately amend the Operations Manual to show the change.

(3) A processor may accept hunted animal material for processing without the information referred to in subclause (1)(c) only if the animal material is held in order to give the supplier an opportunity to produce:

a) a replacement properly completed supplier statement or poison summary; or
b) some other document that clarifies the status of the animal material as suitable for processing to the satisfaction of the processor; and
c) the processor first assesses the condition of the animal material as being likely to remain suitable for processing for the time period involved while the replacement information is provided.

(4) A processor accepting hunted animal material for human consumption must check the contents of the supplier statement (including any GPS data received) and poison summaries received from the supplier to confirm that the animal material is suitable for processing.

(5) A processor must not accept hunted animal material for processing unless satisfied that:

a) the hunted animals were not procured from land on which any poison listed in the table in clause MRS12 Table 12 hunted animals procured for human consumption has been used, or within the applicable buffer zone and caution periods described in that table, as evidenced by the poison summaries and the kill location; and
b) the supplier has met the time constraints identified in MRS23 (relating to cooling and transport of hunted animals); and
c) in the case of hunted animal material from a game estate:

i) the animal is a game estate animal; and
ii) the animal is outside any withholding period for any treatment with veterinary medicines.

(6) A processor must not accept a hunted animal material for processing, and must follow the procedures in their RMP, if anything in the supplier statement or poison summary indicates that the animal is not suitable for processing, or the animal material is suspect animal material.

(7) A processor who accepts hunted animal material for processing must keep the following records:

a) supplier statements; and
b) poison summaries; and
c) kill location information.

(8) The processor must not accept animal material for processing if advised by the recognised verifier that the supplier is notified or listed under any residue or contaminant control scheme or any disease surveillance suspect list.

MRP16A – Operations manuals

(1) The processor must confirm that the hunter's Operations Manual contains:

a) the hunter's listing or approval identifier; and
b) the hunter's name and contact details; and
c) identification details of the main vehicles (including aircraft) used in the hunting operation; and
d) the system used to identify carcasses and material; and
e) the system used to identify the kill or capture location; and
f) where GPS must be used, the method of providing the kill location data using a topographical map in the event of technical failure of the GPS; and
g) procedures for the hygienic dressing, handling, storage and transportation of carcasses and material (which must comply with clause MRS23; and
h) identification details of any animal material depots to be used; and
i) in the case of a listed hunter, any areas of land where the hunter can provide the kill location as a topographical map grid reference instead of providing GPS data.

(2) The processor must confirm that a hunter's Operations Manual is adequate to meet the requirements of Part 14, Subpart 2:

a) prior to accepting animal material for processing from a hunter, for the first time; and
b) when an amendment has been made to the Operations Manual; and
c) at least every 2 years from the date of first acceptance of animal material.

(3) The Operations Manual must be agreed between the processor and the hunter and may be amended from time to time if agreed, or when required by subclause MRP16 (2).

(4) The processor must:

a) confirm in writing the suitability of the Operations Manual and any amendments made; and
b) keep current copies, including amendments, of acceptable Operations Manuals.

MRP17 – When GPS data not provided due to GPS failure

(1) This clause applies when a listed hunter presents hunted animal material for processing for human consumption without the GPS data (as permitted only under clause MRS17 (5)).

(2) The processor may accept the hunted animal material only if the processor:

a) receives from the listed hunter a corrective action report that sets out why the GPS data was not provided, and actions to be taken to prevent it happening again; and
b) informs their verifying agency, within 5 working days of receiving the animal material, of the corrective action taken or proposed to be taken, and the disposition of the animal material; and
c) tests each carcass for residues at the following frequencies:

i) 1 carcass per day where the daily supply is 20 carcasses or fewer:
ii) 2 carcasses per day where the daily supply is more than 20 carcasses:
iii) any other carcasses that are believed to be at risk of containing residues above the MRLs or MPLs as determined by the processor on the basis of information such as the hunting location, poison use in the area, the history of the listed hunter and residue test results; and

d) ensures that test samples are taken by a recognised person who is recognised to take samples, or an official assessor or Animal Products Officer; and
e) ensures that the animal material is not released from control until all relevant tests and examinations have been completed and a decision made on its disposition; and
f) ensures that the test results are provided to MPI for entry to the national chemical residues database.

MRP18 – Assessment of suitability of hunted animal material before processing

(1) Before starting to process (other than initially storing) hunted animal material at a processor's premises, the animal material must be assessed by a post-mortem examiner to determine its suitability for processing, and whether the requirements of clauses MRS20, MRS21, and MRS23 have been met.

(2) In relation to hunted animal material supplied for animal consumption, if a post-mortem examiner determines that the hunted animal material is not suitable for processing as minimal risk material, the processor must:

a) designate the animal material as medium risk material; and
b) keep a record of it and how it is disposed of.

MRP19 – Dealing with hunted animal material not accepted

(1) Processors must have procedures setting out procedures for:

a) what to do when documentation received from a supplier does not confirm the status of the animal material as suitable for processing; and
b) how suspect hunted animal material is identified and dealt with; and
c) how animal material is to be stored under conditions that ensures it remains suitable for processing, if the animal material may still be processed.

MRP20 – RMP records relating to hunted animal material

(1) Processors must record in their RMP a list of their current approved hunters.

(2) Processors must record in their RMP if a mobile animal material depot is used, and have procedures for cleaning and where necessary sanitising the facility if this is provided by the processor.

Subpart 4: Handling and processing

MRP21 – Application

(1) This Subpart applies to the processing of carcasses of farmed red meat animals and hunted animals, whether for human or animal consumption.

MRP22 – Exotic diseases

(1) If at any time a processor, ante-mortem examiner, or post-mortem examiner suspects that any animal material shows evidence of an exotic disease, the processor must, as soon as possible but not later that one working day of forming the suspicion, notify the Director-General by contacting the exotic pest and disease hotline.

MRP23 – Procedures for handling and processing

(1) Processors must have procedures setting out:

a) requirements relating to the facilities and areas provided for carrying out post-mortem examinations; and
b) requirements relating to the facilities and areas provided for carrying out post-mortem examinations of animals declared unfit for slaughter for human consumption by the ante-mortem examiner.

(2) Processors must have procedures to ensure that:

a) the traceability of all parts of a carcass, or parts of a group of carcasses (in the case of batch processing), is maintained until the post-mortem examination is complete; and
b) handling and processing is carried out without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants during the dressing process, particularly with regard to:

i) the removal of hides and hairs; and
ii) evisceration; and
iii) the management of cross-contamination; and

c) before post-mortem examination, contact between carcasses, other than carcasses within an identifiable group, is prevented to the extent necessary to minimise the spread of contaminants; and
d) animal material intended for human or animal consumption are kept separate from animal products that have passed post-mortem examination, until all the relevant parts that have come from the same animal or group of animals (in the case of batch processing) have passed post-mortem examination; and
e) the internal organs from the chest and abdomen of hunted animals are not categorised as fit for human consumption; and
f) thyroid tissue is categorised as not fit for human or animal consumption.

(3) Processors must have procedures for monitoring the performance of processing on an ongoing basis.

MRP24 – Handling suspect animal material and medium risk material

(1) If any suspect animal material or medium risk material at a processor's premises is of a nature that cross-contamination could occur, the processor must:

a) follow any specific directions of an ante-mortem or post-mortem examiner regarding its management and disposition; and

b) ensure that it is not released from control until all relevant tests and examinations have been completed and a decision made on its disposition; and
c) if cross-contamination does occur, take corrective actions to ensure that any animal material or animal product affected by the cross-contamination remains suitable for processing or fit for intended purpose.

(2) When processing animal material for human consumption, the processor must identify any suspect animal material.

(3) When processing suspect animal material or medium risk material, if the material is of a nature that cross-contamination could occur, the processor must ensure that:

a) the animal material is processed in such a way that any cross-contamination to any other animal material or animal product is minimised; and
b) the processing area is cleaned prior to the processing of any other animal material or animal product; and
c) follow any specific hygiene requirements issued by the ante-mortem examiner.

MRP25 – Post-mortem examination of red meat animals

(1) Animal material must be subject to a post-mortem examination before release from the control of the primary processor.

(2) Animal material must be identifiable as being derived from a particular individual animal until completion of the post-mortem examination, unless:

a) For animal material for animal consumption the processor has a fully documented procedure for the batch examination of animal material; and
b) For animal material for human consumption, where this is provided for in the Post-mortem Examination Procedures for Red Meat for Human Consumption.

(3) During and after post-mortem examination, the processor must manage and dispose of animal material as directed by the post-mortem examiner.

Human consumption

(4) Processors must have procedures for the following activities:

a) confirmation of the ante-mortem status of animals to the post-mortem examiner;
b) notification to the operator of suspect animal material; and
c) methods of communication between ante-mortem and post-mortem examiners, and between post-mortem examiners; and
d) the sequence of examination procedures; and
e) the frequency of hand washing, knife sterilisation, and other hygienic measures by post- mortem examiners; and
f) identification of diseases and defects for trimming, retention and re-examination; and
g) the collection and submission to MPI of disease and defect information; and
h) the use of facilities and areas provided for carrying out ante-mortem and post-mortem examinations described in the risk management programme; and
i) the use of facilities and areas provided for isolating and examining suspect animals; and
j) retaining animal material and animal products for extended periods; and
k) monitoring the performance of post-mortem examiners; and
l) ensuring that the knowledge and skills of ante-mortem and post-mortem examiners are maintained on an ongoing basis.

(5) The post-mortem examination must be conducted without delay after dressing processes are complete.

(6) Processors must ensure that:

a) if an animal was required to have, and had, an ante-mortem examination, the results of the ante-mortem examiner's assessment are available to the post-mortem examiner.
b) animal material is presented for post-mortem examination in accordance with the Post-mortem Examination Procedures for Red Meat for Human Consumption; and

(7) If the Director-General has given a direction under section 81 of the Act in relation to any animal material under a processor's control, the processor must ensure every post-mortem examiner at the premises is aware of this.

Animal consumption

(8) Any carcass or animal material found not fit for its intended purpose as a minimal risk material by the post-mortem examiner must be:

a) immediately identified as such by the processor and separated to ensure that is not mistaken as minimal risk material; and
b) categorised as a medium risk material.

MRP26 – Conduct of post-mortem examinations

(1) Post-mortem examinations of animal material from farmed red meat animals must be conducted:

a) in accordance with any other requirements in the processor's RMP; and
b) in a manner that minimises cross-contamination between carcasses.

Human consumption

(2) Post-mortem examinations of animal material from farmed red meat animals must be conducted in accordance with the relevant Post-mortem Examination Procedures for Red Meat for Human Consumption.

(3) The processor must ensure that if a post-mortem examiner considers it necessary, the post-mortem examiner undertakes additional incisions, examinations, and sampling to determine the fitness for intended purpose of the animal material.

(4) Processors must, when requested, provide assistance to enable the post-mortem examiner to perform any additional procedures that are necessary for the purpose of the subclause (3).

(5) The processor must ensure that if any tissue is missing from a carcass, the post-mortem examiner proceeds with the examination in accordance with the procedures described for that situation in the Post-mortem Examination Procedures for Red Meat for Human Consumption.

Animal consumption

(6) Post-mortem examinations of animal material from farmed red meat animals must be conducted in accordance with the examination procedures in Table 1 of Schedule 1: *Procedures and disposition tables for animal material for animal consumption*.

MRP27 – Sampling by post-mortem examiners

Human consumption

(1) Lesions and other tissues specified in the Post-mortem Examination Procedures for Red Meat for Human Consumption must be submitted for laboratory analysis in accordance with those procedures.

(2) Other samples of animal material may be submitted for laboratory analysis if necessary to assist with an assessment of fitness for intended purpose.

(3) Suspect lesions of *Taenia saginata*, *Taenia solium* or *Echinococcus granulosus* must not be intentionally incised.

(4) Laboratory submission forms and reports relating to lesions from *Taenia saginata*, *Taenia solium* or *Echinococcus granulosus* must be forwarded to the Director-General and the processor's verifying agency, as soon as practicable.

(5) The procedures in the Contaminant Monitoring and Surveillance Regulated Control Scheme for identifying, packing, security and dispatch of samples applies to any samples referred to in this clause.

MRP28 – Dealing with diseased or defective animal material

Human consumption

(1) Processors must ensure that any diseased or defective animal material identified by a post-mortem examiner is removed from the animal material before the remaining material may be considered fit for intended purpose

(2) The processor must ensure that the post-mortem examiner, or a competent detain rail person, ensures that all material identified under subclause (1) is removed before the remaining material may be considered as fit for intended purpose.

(3) Diseased or defective animal material must remain under the control of the post-mortem examiner or competent detain rail person until it is:

a) removed from the animal material and disposed of; or
b) if the status of animal material identified under subclause (1) is unclear, or it cannot be separated from other animal material and disposed of, it must be:

i) securely stored; and
ii) identified as not intended for human consumption; and
iii) included in the processor's inventory records.

(4) Disease and defect information must be:

a) recorded as required by the Post-mortem Examination Procedures for Red Meat for Human Consumption; and
b) provided to the Director-General in the format required by the Director-General for that purpose.

(5) In this clause, **competent detain rail person** means a person who has undertaken a Carcass Disease and Defect Removal training programme, delivered by an Inspection Agency, that includes:

a) theoretical training in recognising diseases and defects that have been identified by a post-mortem examiner; and
b) a practical demonstration of techniques applicable to the species concerned.

Animal consumption

(6) If any carcass or animal material is suspected by a post-mortem examiner of being infected with bovine tuberculosis, *Taenia saginata*, *Taenia solium*, or *Echinococcus granulosus*:

a) the carcass or animal material must be:

i) sent for rendering; or
ii) examined by a recognised verifier or post-mortem examiner who has the competencies described in MRP35 (6) and disposed of in accordance with the examiner's direction; and

b) the infection must be notified to the processor's verifying agency within one working day of identifying the material as being infected.

MRP29 – Assessment of fitness and disposition

(1) On completing a post-mortem examination, the processor must ensure that the post-mortem examiner makes a decision regarding:

a) the resulting animal product's fitness for intended purpose; and

b) the appropriate disposition of the animal product.

Human consumption

(2) The processor must ensure that a post-mortem examiner with competencies in MRP35 (2) makes a decision in accordance with the disposition tables in the Post-mortem Examination Procedures for Red Meat for Human Consumption.

Animal consumption

(3) The processor must ensure that a post-mortem examiner with competencies in MRP35 (5) makes a decision in accordance with Table 2 of Schedule 1: *Procedures and disposition tables for animal material for animal consumption*.

(4) Hunted deer for animal consumption:

a) may be categorised as minimal risk only if it was procured from a Tb vector free area; but
b) must be categorised as medium risk material if it was procured from a Tb vector risk area, unless assessed by a post-mortem examiner with the competencies in MRP35 (2).

MRP30 – Identifying animal material not suitable for human consumption only

(1) Animal material that is not for human consumption must, at all times, be:

a) clearly identified as not suitable for human consumption; and
b) kept separate from animal material intended solely for human consumption, unless it is packaged in such a way as to prevent any cross-contamination or loss of traceability.

MRP31 – Identification of farmed mammal carcasses not for human consumption

(1) This clause applies to any carcass (whether whole, half, third or quarter) of a farmed mammal that:

a) is not intended for human consumption but could be mistaken for being for human consumption; and
b) is intended to be transferred between premises for processing for animal consumption: or
c) is intended to be used for rendering.

(2) The consigning processor must ensure that the carcass is identified, as soon as the decision on the disposition has been made, by:

a) enclosing the carcass in a tamper-evident, leak-proof container that is clearly marked as not intended for human consumption; or
b) marking the carcass by either:

i) slashing each side of the carcass with a continuous knife cut, 2 per side, from the hock, over and across the shoulder to end at the neck and elbow (or as appropriate to a part carcass) and staining all slashed surfaces with an approved meat-marking ink; or
ii) branding or identifying the carcass in a manner that shows it is not intended for human consumption.

MRP32 – Chilling and freezing farmed red meat animal product

(1) Processors must ensure that any red meat animal product preserved primarily through refrigeration is refrigerated without unnecessary delay.

Human consumption

(2) Before red meat animal product that is intended for human consumption and preserved primarily by refrigeration is released from primary processing premises, except where subclause (3) applies, it must be reduced to at least the chilled or frozen temperature, validated at the thermal centre of the animal material or product, as follows:

a) for chilled animal product, the maximum is 7°C;
b) for frozen animal product, the maximum is -12°C.

(3) Subclause (2) does not apply to chilled red meat animal product if:

a) the requirements of Schedule 4: *Specifications for the transfer of red meat animal product that has not reached its preservation temperature* are met; and
b) the chilled product:

i) is transferred between premises that both operate under RMPs that contain requirements for the transfer of chilled products prior to reaching the specified temperatures, so that the relevant risk factors are managed; or
ii) is transferred from a premises operating under an RMP to a premises operating under a registered food control plan under the Food Act 2014, and both the RMP and the food control plan contain requirements for the transfer of chilled products prior to reaching the specified temperatures, so that the relevant risk factors are managed; and

c) the consigning processor:

i) identifies in their RMP who the animal product is sent to; and
ii) ensures there is no gap in the process documentation as the animal product is transferred between programmes or plans; and
iii) ensures all relevant programmes or plans are registered before the processing or transportation occurs.

MRP33 – Dealing with contaminated product and damaged packaging

(1) If a processor processing animal material or animal product for human consumption finds evidence of contamination by pests or residues, the processor must:

a) assess any affected animal material, animal product or other inputs to determine its suitability for processing or fitness for intended purpose; and
b) clean and sanitise any affected thing that can be effectively cleaned and sanitised before using it again; and
c) if packaging cannot be effectively cleaned and sanitised, ensure it is not used for processing any animal material or animal product.

(2) If packaging on animal material or animal product is damaged, and the damage has the potential to adversely affect animal material or animal product, the processor must:

a) rectify the damage while handling the animal material or animal product in a manner that minimises deterioration and contamination; or
b) dispose of the animal material or animal product and its packaging appropriately.

Subpart 5: Ante-mortem and post-mortem examiners

MRP34 – Ante-mortem and post-mortem access requirements

(1) Processors must give ante-mortem and post-mortem examiners the freedom, access and authority to carry out their responsibilities as required by this Notice.

(2) A processor may allow trainee ante-mortem and post-mortem examiners to carry out ante-mortem and post-mortem examinations (as relevant) provided:

a) they are under the direct supervision of a competent ante-mortem or post-mortem examiner (as relevant); and
b) the competent ante-mortem or post-mortem examiner remains accountable for all decisions made.

MRP35 – Competencies for ante-mortem and post-mortem examiners (new)

(1) If the qualifications of an ante-mortem or post-mortem examiner are species-specific, they are competent only to do ante-mortem or post-mortem examinations of those species.

Human consumption

(2) A person is competent to conduct ante-mortem or post-mortem examinations of red meat animal material for human consumption only if the person:

a) holds at least one of the qualifications in subclause (3); and
b) has and can demonstrate knowledge of all relevant regulatory requirements.

(3) The qualifications for an ante-mortem or post-mortem examiner for human consumption are as follows:

a) a qualification in meat inspection at NZQA level 4 or above with;
    i) for ante-mortem examiners, strands for both ante-mortem and post-mortem examination for relevant species; and
    ii) for post-mortem examiners, strands for post-mortem examination of relevant species;
b) Certificate of Meat Inspection, issued by the Director, Meat Division, MAF;
c) Certificate of Competency for Meat Inspection, issued by the MAF Quality Management;
d) Qualification in Meat Inspection, issued by the Australian Quarantine and Inspection Service;
e) AMP40516 Certificate IV in Meat Processing (Meat Inspection), issued by the Australian College of Training;
f) registration as a veterinarian under the Veterinarians Act 2005.

(4) A post-mortem examiner need not hold the qualifications of an ante-mortem examiner.

Animal consumption

(5) A person is competent to conduct ante-mortem red meat animals or post-mortem examinations of farmed red meat animal material or hunted wild ungulates for animal consumption only if the person:

a) holds at least one of the qualifications in subclause (6);
b) has and can demonstrate knowledge of all relevant regulatory requirements.

(6) The qualifications for an ante-mortem or post-mortem examiner for animal consumption are as follows:

a) New Zealand Certificate in Meat Products (Animal Product Examination) Level 3 Petfood Post-mortem, with an optional strand in Petfood Ante-mortem.
b) a qualification in meat inspection at NZQA level 4 or above with;
    i) for ante-mortem examiners, strands for both ante-mortem and post-mortem examination for relevant species; and
    ii) for post-mortem examiners, strands for post-mortem examination of relevant species;
c) Certificate of Meat Inspection, issued by the Director, Meat Division, MAF;
d) Certificate of Competency for Meat Inspection, issued by the MAF Quality Management;
e) Qualification in Meat Inspection, issued by the Australian Quarantine and Inspection Service;
f) AMP40516 Certificate IV in Meat Processing (Meat Inspection), issued by the Australian College of Training;
g) registration as a veterinarian under the Veterinarians Act 2005;
h) National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination and Post-Mortem examination;
i) National Certificate in Meat Processing – Petfood (Safety), registered by the NZQA.

(7) For the qualifications listed in (6), the examiner must be qualified for the ante-mortem or post-mortem examination being undertaken.

(8) For the New Zealand Certificate in Meat Products (Animal Product Examination) Level 3 Petfood Post-mortem, with an optional strand in Petfood Ante-mortem described in subclause (6)(a), the following unit standards in Tables 14 and 15 are required:

Table 14: Ante-mortem petfood examiner

Unit	Level	Credit	Unit title
28630	3	5	Apply hygiene and food safety requirements to own work area in a primary products food processing operation
30295	3	20	Demonstrate understanding of post-mortem examination of meat products used for animal consumption
28172	3	25	Complete post-mortem examination of animal products used for animal consumption
30293	3	10	Demonstrate understanding of ante-mortem examination of animals used for animal consumption
30289	3	10	Complete ante-mortem examination of animals used for animal consumption
20644	3	5	Demonstrate knowledge of Animal Welfare Act in relation to the meat processing industry

Table 15: Post-mortem petfood examiner

Unit	Level	Credit	Unit title
28630	3	5	Apply hygiene and food safety requirements to own work area in a primary products food processing operation
30295	3	20	Demonstrate understanding of post-mortem examination of meat products used for animal consumption
28172	3	25	Complete post-mortem examination of animal products used for animal consumption

Subpart 6: Special processes

MRP36 – Tallow for human consumption

(1) A processor of tallow for human consumption must ensure that:

a) is produced only from animal product that has passed examination as fit for human consumption; and
b) rancid or decomposed fats are not used to produce tallow.

(2) Animal product that has passed examination as fit for human consumption but is subsequently contaminated must not be accepted for processing into tallow for human consumption unless the processor has and complies with procedures that ensure that during processing it will be returned to a state in which it is fit for human consumption.

MRP37 – Green offal

(1) Green offal from farmed mammals must be kept separate from any other animal material or animal product intended for human consumption during its handling, processing, and transportation until:

a) has been cleaned so that there are no visible contaminants; and
b) is acceptably free of parasites, parasitic lesions, and foreign bodies.

(2) Water used to condition or clean green offal must be either:

a) continuously replenished throughout the process; or
b) emptied and replaced between processing batches.

MRP38 – Casings for products for human consumption

(1) The separation (pulling) and stripping of intestines must be kept separate from processes involving finished casings for human consumption (such as the cleaning, salting in brine, and packing), in order to prevent cross-contamination.

(2) Casings preserved primarily by dry salting must have visible salt present on the product.

(3) Casings preserved primarily by reducing water activity (such as brine) must have a water activity (a_w) of no greater than 0.83.

(4) Water used to condition or clean casings must be either:

a) continuously replenished throughout the process; or
b) emptied and replaced between processing batches.

MRP39 – Use of animal blood

(1) If blood from slaughtered animals comes into contact with the outer surface of any slaughtered animal, the blood:

a) must not be used for human consumption; and
b) if used for animal consumption must be treated as medium risk animal material.

(2) Blood may be used in products for human consumption only if the source animal has passed ante-mortem and post-mortem examination as fit for human consumption.

(3) Blood collected from a Tb reactor, or animals with Tb lesions:

a) is not used for human consumption; and
b) for animal consumption is medium risk material.

Subpart 7: Live possums

MRP40 – Processing possums

(1) Processors must not accept possums for processing for human consumption unless they are:

a) presented live; and
b) procured from Tb vector free areas.

(2) Possums processed for animal consumption procured from Tb vector risk areas must be classified as medium risk material, unless assessed by a post-mortem examiner with the competencies in MRP36 (2) in accordance with MRP29 (1)(b)(i).

(3) Except as provided in subclauses (1) to (3):

a) the requirements of clause MRS2, MRS10 to MRS12, MRS14 to MRS18, MRS22 and MRS24 apply to possums presented live for primary processing; and
b) the requirements of MRS10 to MRS12 and MRS14 to MRS24 apply to possums presented killed for primary processing.

CHAPTER 7: POULTRY

Part 16: MPS – Supply of poultry

MPS1 – Application

(1) This Part applies to the supply of farmed poultry, whether for human or animal consumption.

MPS2 – Supply of farmed poultry

(1) Farmed poultry must be presented for primary processing:

a) live and generally healthy; and
b) only if it is covered by a whole flock health scheme (see clause MPS6).

(2) Suppliers of farmed poultry must present them to a primary processor either:

a) with a properly completed supplier statement (see clause MGS4); or
b) in accordance with a current supplier guarantee (see clause MGS4A).

(3) In this chapter, **generally healthy** means that an animal displays signs or behaviour of being bright and alert and does not display signs or behaviour of being moribund or infected with disease that would exclude it from being suitable for processing.

MPS3 – Supplier statements for farmed poultry

(1) Every supplier statement for farmed poultry must include the following:

a) the full name or trade name, physical address and contact details of the supplier and, if different, the full name of the person signing the statement; and
b) name of primary processor and date of arrival for the consignment; and
c) approximate number of poultry in the consignment covered by the statement; and
d) whether any of the birds remain within a withholding period for any veterinary medicine with which they have been treated and, if so;

i) physical address of where the birds were treated; and
ii) the product name; and
iii) final date or period of administration; and
iv) dose rate; and
v) the withholding period; and

e) whether any animal material from the poultry would exceed any MRL or MPL; and
f) whether any manufacturer's poultry feed withdrawal period has been complied with; and
g) whether the poultry comply with the requirements of the whole flock health scheme; and
h) confirmation of whether the birds were free from any signs of illness or disease.

MPS4 – Records of supplier statements for farmed poultry

(1) Every supplier must retain the following while any farmed poultry intended for primary processing are under their control, and for a minimum of 1 year after:

a) a copy of any supplier statement provided to the processor of the poultry; and
b) any records and other information used to complete the supplier statement or for the purpose of the supplier guarantee.

MPS5 – Whole flock health schemes

(1) Every whole flock health scheme must ensure that:

a) the animals covered by it are healthy when submitted for primary processing; and

b) any hazards associated with the birds or the eggs that are likely to affect human health are identified and managed in an appropriate manner.

(2) Every whole flock health scheme must include at least the following:

a) measures for disease control or eradication; and
b) measures for ensuring that veterinary medicines and other agricultural compounds are used according to any general or specific conditions of use; and
c) measures for the management of feed contaminants; and
d) environmental contamination controls.

Part 17: MPP – Processing of poultry

MPP1 – Application

(1) This Part applies only to the primary processing of farmed poultry, whether for human or animal consumption.

(2) Note that:

a) Chapter 3 applies to any processors covered by this Part who operate under an RMP; and
b) Chapter 5 applies to all processors covered by this Part.

Subpart 1: Slaughtering premises

MPP2 – Facilities required

(1) In addition to complying with the requirements of the Regulations and Part 3 of this Notice, premises used for the slaughter of poultry must have:

a) appropriate holding facilities for the poultry to be held before slaughter, and these must be operated within their design capabilities and capacity; and
b) appropriate facilities for monitoring, including ante-mortem and post-mortem examination of poultry, and these must be operated within their design capabilities and capacity.

Subpart 2: Acceptance and slaughter

MPP3 – Reception of poultry

(1) A processor must not accept poultry for processing unless:

a) the poultry is farmed poultry from a farm operating in accordance with a whole flock health scheme; and
b) the poultry is covered by:

i) a properly completed supplier statement (see clause MGS4); or
ii) a current supplier guarantee (see clause MGS6).

(2) However, a processor may hold live poultry without a properly completed supplier statement if the poultry are held pending provision of a replacement properly completed supplier statement that clarifies the status of the poultry as fit for processing to the satisfaction of the processor.

(3) The processor must check the content of every supplier statement to confirm that the animal is suitable for processing.

(4) If the supplier statement that accompanies poultry, or communication through a supplier guarantee programme indicates that the flock is at increased risk of disease or defect, the processor must ensure that carcasses are subject to a detailed post-mortem examination that provides, at least, for viewing the viscera as well as the outer and inner surfaces of each carcass.

(5) Processors must have procedures setting out what to do when a supplier statement does not confirm the status of the poultry as fit for processing.

MPP4 – Ante-mortem examination of poultry

(1) Prior to slaughter, all poultry must be subject to, and pass, an ante-mortem examination conducted:

a) by a suitably skilled ante-mortem examiner; and
b) in accordance with the processor's ante-mortem examination procedures.

(2) A processor's examination procedures for the ante-mortem examination of poultry received at the processing premises must be fully documented and provide for all the following:

a) detecting and managing disease or defects found in poultry prior to primary processing; and
b) recording the numbers of birds that are:

i) dead on arrival, or dead before the commencement of processing; and
ii) moribund, unhealthy or not suitable for processing for other reasons; and

c) keeping records of the disposition of birds referred to in MPP4 (2)(b); and
d) any other corrective actions taken.

(3) The processor must ensure that an ante-mortem examiner reports to the person in Schedule 2: *Procedures and disposition tables for poultry for human or animal consumption* clause 2 when the number of birds in (2)(b) exceed operator-defined limits.

(4) The processor must ensure that the ante-mortem examiner confirm and carry out the required disposition of poultry in MPP4 (2)(b) prior to processing so that:

a) poultry that are already dead are not processed, and are either rendered or disposed-of safely; and
b) moribund, unhealthy or unsuitable poultry are not processed, but are humanely killed as soon as possible, and either rendered or disposed-of safely.

(5) The processor must keep records of:

a) the numbers of birds that were:

i) dead on arrival or dead before the start of processing; and
ii) moribund, unhealthy, or unsuitable for processing for other reasons; and

b) the method of disposition applied to birds referred to in subclause MPP4 (4); and
c) any other corrective actions taken.

(6) An ante-mortem examiner may only pass a bird as suitable for processing as minimal risk material for animal consumption if the bird is assessed as generally healthy.

(7) If the ante-mortem examination indicates that the flock is at increased risk of disease or defect, the processor must ensure that carcasses are subject to a detailed post-mortem examination that provides, at least, for viewing the viscera as well as the outer and inner surfaces of each carcass

MPP5 – Slaughter of farmed poultry

(1) The slaughter of farmed poultry, whether for human or animal consumption, must be carried out without unnecessary delay after arrival at the premises.

(2) Slaughter must be performed at a rate no faster than the rate at which the carcasses are able to be dressed.

Subpart 3: Handling and processing

MPP6 – Procedures for handling and processing poultry carcasses before post-mortem examination

(1) Processors must have procedures to ensure that:

a) traceability of all parts of the carcass, or group of carcasses (in the case of batch processing) is maintained until the post-mortem examination is complete; and
b) handling and processing is carried out without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants during the dressing process, and particularly with regard to:

i) the removal of feathers; and
ii) evisceration; and
iii) the management of cross-contamination; and

c) evisceration and opening cuts being done is a way that manages the contamination of carcasses from viscera; and
d) keeping the carcasses and animal products separate from animal products that have not passed post-mortem examination, until all the relevant parts that have come from the same carcass or group of carcasses (in the case of batch processing) have passed post-mortem examination.

(2) Processors must have procedures for monitoring the performance of processing on an ongoing basis.

MPP7 – Handling suspect animal material and medium risk material

(1) If any suspect animal material or medium risk material at a processor's premises is of a nature that cross-contamination could occur, the processor must:

a) follow any specific directions of an ante-mortem or post-mortem examiner regarding its management and disposition; and
b) ensure that it is not released from control of the processor until all relevant tests and examinations have been completed and a decision made on its disposition; and
c) if cross-contamination does occur, take corrective actions to ensure that any animal material or animal product affected by the cross-contamination remains suitable for processing or fit for its intended purpose.

(2) When processing animal material, the processor must identify any suspect or medium risk animal material.

(3) When processing suspect animal material or medium risk material, if the material is of a nature that cross-contamination could occur, the processor must ensure that:

a) the animal material is processed in such a way that any cross-contamination to any other animal material or animal product is minimised; and
b) the processing area is cleaned prior to the processing of any other animal material or animal product; and
c) follow any specific hygiene requirements issued by an ante-mortem examiner.

MPP8 – Processor's examination procedures for post-mortem examination

(1) A processor must have examination procedures for the post-mortem examination of poultry carcasses that provide for at least the following:

a) the identification and management of defects or diseases in poultry; and
b) the post-mortem examination of poultry material at relevant points during primary processing; and
c) the post-mortem examination of poultry product; and
d) the sampling of poultry carcasses or parts after final post-mortem examination to verify that post-mortem examination requirements have been met; and
e) appropriate handling and disposition procedures of affected carcasses or parts; and
f) the requirements of clause MPP6 to be met; and
g) the requirements of clause MPP3 (5) and MPP4 (7); and
h) the circumstances in which, if animal material is deemed not to be suitable for processing, this is raised with the supplier; and
i) retaining of carcasses and their parts pending results of testing or other examination before disposition.

MPP9 – Post-mortem examination of poultry carcasses

(1) Poultry carcasses must be subject to a post-mortem examination before release from the control of the primary processor.

(2) The post-mortem examination must be conducted:

a) by a suitably skilled post-mortem examiner; and
b) in accordance with the processor's examination procedures.

(3) If the flock is identified as being at increased risk of disease or defects, the processor must ensure that the carcasses are subject to a detailed post-mortem examination that provides, at least, for viewing the viscera as well as the outer and inner surfaces of each carcass.

(4) If batch post-mortem examination procedures are to be used on animal products derived from a common source and included in a single supplier statement, the procedure must be fully documented.

(5) Any carcass or animal material for animal consumption found not fit for purpose as a minimal risk material by the post-mortem petfood examiner must be:

a) immediately identified as such by the processor and separated to ensure that is not mistaken as minimal risk material; and
b) categorised as a medium risk material.

(6) The processor must ensure that all animal material or animal product is handled and disposed of in accordance with the instructions of the post-mortem examiner.

MPP10 – Assessment of fitness and disposition

(1) The processor must ensure that on completion of a post-mortem examination, the post-mortem examiner makes a decision regarding:

a) the animal product's fitness for its intended purpose; and
b) the appropriate disposition of the animal product, in accordance with the disposition table in Schedule 2: *Procedures and disposition tables for poultry for human or animal consumption.*

MPP11 – Identifying animal material and product not suitable for human consumption

(1) The processor must ensure and have procedures so that animal material or animal product that is not for human consumption is, at all times:

a) clearly identified as not fit for human consumption; and
b) kept separate from animal material or product intended solely for human consumption, unless it is packaged in such a way as to prevent cross-contamination and to maintain traceability.

MPP12 – Identifying animal material not suitable for human or animal consumption

(1) The processor must ensure and have procedures so that animal material or animal product that is not for human consumption or animal consumption must:

a) at all times be clearly identified as not fit for human consumption or animal consumption; and
b) either:

i) be classified as medium risk raw material for animal consumption; or
ii) be disposed of in a manner that it is not a source of contamination.

MPP13 – Record keeping by primary processor

(1) A processor who accepts poultry for primary processing must keep the following records (in addition to the records required under MPP4 (2)(b)):

a) an approximate number of diseases or defects detected during processing; and
b) the number and type of diseases or defects detected in samples of poultry carcasses or parts taken after final post-mortem examination has been completed; and
c) the method of disposition of diseased or contaminated carcasses; and
d) any other corrective actions taken.

MPP14 – Chilling and freezing poultry product

(1) The processor must ensure that any chilling and freezing is conducted without unnecessary delay.

(2) Poultry product intended for human consumption and preserved primarily by refrigeration, before release from primary processing premises must be reduced to at least the chilled or frozen temperature, validated at the thermal centre of the product as follows:

a) for chilled poultry, the maximum is 7°C: and
b) for frozen poultry, the maximum is -12 °C.

(3) Subclause (2) does not apply to poultry product that is further processed or transported if:

a) it is transferred between premises that both operate under RMPs that contain requirements for the transfer of products prior to reaching the specified temperatures, so that the relevant risk factors are managed; or
b) is transferred from a premises operating under an RMP to a premises operating under a registered food control plan under the Food Act 2014, and both the RMP and food control plan contain requirements for the transfer of products prior to reaching the specified temperatures, so that the relevant risk factors are managed; and
c) the consigning processor:

i) identifies in their RMP who the poultry animal product is sent to; and
ii) ensures there is no gap in the process documentation as the poultry animal product is transferred between programmes or plans; and
iii) ensures all relevant programmes or plans are registered before the processing or transportation occurs.

MPP15 – Ante-mortem and post-mortem requirements

(1) The processor must give all ante-mortem and post-mortem examiners, and those persons in Schedule 2*: Procedures and disposition tables for poultry for human or animal consumption* the freedom, access and authority to carry out their responsibilities under by this Notice.

(2) The processor must ensure the persons in Schedule 2*: Procedures and disposition tables for poultry for human or animal consumption* receive refresher training:

a) at intervals appropriate to their responsibility level; and
b) whenever a new species of poultry or a major change to the process that has an impact on ante-mortem or post-mortem examination occurs.

CHAPTER 8: FISH

Part 18: MFS – Supply of fish (other than BMS for human consumption)

MFS1 – Application

(1) This Part applies to:

a) the supply of farmed or wild fish (other than BMS for human consumption, which are produced and supplied under an RCS), whether for human or animal consumption; and
b) the operation of fish animal material depots.

MFS2 – Supply of farmed fish with supplier statement or under supplier guarantee

(1) Suppliers of farmed fish must present farmed fish to a primary processor either:

a) with a properly completed supplier statement (see clause MGS4) which must be available to the processor before they make decisions on the suitability of the fish for processing; or
b) in accordance with a current supplier guarantee (see clause MGS4A).

(2) Suppliers of farmed fish must ensure that fish consignments are identified to enable traceability to the supplier and the supplier statement or supplier guarantee.

MFS3 – Supplier statements for farmed fish

(1) Every supplier statement for farmed fish must include the following information:

a) the full name or trading name, physical address and contact details of the supplier and, if different, the name of the person signing the statement; and
b) name of the primary processor and date of arrival for the consignment; and
c) fish species and weight of the consignment covered by the statement; and
d) whether any of the fish remain within a withholding period for any treatment with a veterinary medicine, and if so:

i) the product name; and
ii) final date or period of administration; and
iii) dose rate; and
iv) withholding period; and

e) whether any of the fish have been exposed to any substance (including an agricultural compound) that might result in any resulting animal material exceeding any MRL or MPL; and
f) whether the fish (other than live fish) has been subjected to chilling or freezing from the time of harvesting to the time of dispatch to the processing premises; and
g) confirmation that the feed to the farmed fish was not a source of contamination; and
h) confirmation that the live fish and carcasses were free from any signs of illness or disease; and
i) confirmation that the fish were not harvested under environmental conditions that would lead to unacceptable contamination of the fish.

MFS4 – Handling fish

(1) The supplier of fish, other than live fish, must ensure that they are:

a) handled in a manner that minimises contamination and deterioration; and
b) in the case of fish for human consumption, subject to chilling or freezing from the time of catching or harvesting to the time of arrival at the processing premises.

(2) The supplier must ensure that if fish intended for human consumption are stored prior to transfer to the primary processor, they are:

a) held on the vessel by the producer or the harvester of the fish; or
b) stored in a fish animal material depot that is listed for that purpose by MPI.

MFS5 – Fish animal material depots

(1) The operator of a fish animal material depot must ensure that if salt is used within the depot, it is food grade salt.

(2) Fish animal material depots may only be used for:

a) storage of animal material; and
b) chilling or refrigerating animal material; and
c) sedating animal material (such as lobsters) using veterinary medicine registered for that purpose under the ACVM Act; and
d) applying protective coverings to animal material.

(3) Note that, under Regulation 88, operators of all animal material depots are subject to verification requirements.

(4) Note that Part 7, Subpart 1 of the Regulations applies to operators of all animal material depots.

MFS6 – Records of supplier statements for fish

(1) Every supplier must retain the following while fish intended for primary processing are under their control, and for a minimum of 1 year after:

a) a copy of any supplier statement provided to the processor; and
b) any records and other information used to complete the supplier statement or for the purpose of the supplier guarantee.

Part 19: MFP – Processing of fish (other than BMS for human consumption)

MFP1 – Application

(1) This Part applies to the processing of fish (including live fish, shellfish, and farmed or wild fish), whether for human or animal consumption, other than BMS for human consumption (which is covered in Part 20 instead).

(2) Note that:

a) Chapter 3 applies to all processors covered by this Part who operate under an RMP; and
b) Chapter 5 also applies to all processors covered by this Part.

MFP2 – Design and construction

(1) In addition to complying with the requirements of Part 3, fishing vessels that catch fish for human consumption must have landing areas designed and constructed to facilitate easy drainage of water and be easily cleaned and, where necessary, sanitised.

MFP3 – Reception of fish

(1) A processor must not accept farmed fish for processing (other than initial storage) unless the fish are covered by:

a) a properly completed supplier statement (see clause MGS4); or
b) a supplier guarantee (see clause MGS4A).

(2) Before accepting the fish for processing, the processor must check the content of the relevant supplier statement to confirm that the fish are suitable for processing.

(3) Despite subclause (1)(a), a processor may accept fish for processing without a properly completed supplier statement if the fish is held pending provision of a replacement properly completed supplier statement that clarifies the status of the fish as suitable for processing.

(4) When fish arrives at the processing premises the processor must confirm that the animal material does not show signs of unacceptable contamination or deterioration given its intended purpose and, in the case of for fish for human consumption, that it is chilled or frozen.

(5) If fish for human consumption have passed through an animal material depot, the processor must confirm that the depot is listed for that purpose with MPI.

(6) However, a processor may process fish that have been seized under section 207 of the Fisheries Act 1996 if the processor:

a) has the written approval from the Director-General before processing the fish; and
b) complies with any conditions of that approval.

(7) Where processing of fish for human consumption takes place on a fishing vessel, the processor:

a) must check the fish on landing or at the start of processing for:

i) contamination with foreign matter that cannot be completely removed during processing; and
ii) contamination with chemicals (such as fuel oil, cleaning compounds, etc.); and
iii) the presence of strong odours or other indications of microbiological spoilage; and

b) must not process any unsuitable fish.

MFP4 – Handling and processing of fish

(1) Handling and processing of fish must be carried out without unnecessary delay and in a manner that minimises the contamination and deterioration of the fish.

(2) Fish, other than live fish, must be stored chilled or frozen, unless they are to be processed immediately.

(3) The processor must ensure that, if the following are harvested from water that is likely to be contaminated (such as with biotoxin), they are managed in a way that minimises relevant risk factors:

a) pāua, kina, crabs, rock lobsters, eels and other species as notified by the Director-General; and
b) any BMS processed for animal consumption.

MFP5 – Chilling and freezing fish for human consumption

(1) Processors must ensure that any chilling and freezing of fish for human consumption is conducted without unnecessary delay.

(2) Before fish (other than live fish) or fish product for human consumption that is preserved primarily by refrigeration is released from primary processing premises, it must be reduced to at least a chilled or frozen temperature, validated at its thermal centre, as follows:

a) for shucked pāua intended for canning in New Zealand, the maximum is 6°C; and
b) for chilled whole fish, the maximum is -1 to 1°C; and
c) for chilled fish product, the maximum is -1 to 4°C; and
d) for frozen fish or fish product (including shellfish), the maximum is -18°C; and
e) for brine-frozen fish, the maximum is -9°C.

(3) Subclause (2) does not apply to fish material or fish product that is further processed or transported if:

a) it is transferred between premises that both operate under RMPs that contain requirements for the transfer of products prior to reaching the specified temperatures, so that the relevant risk factors are managed; or
b) is transferred from a premises operating under an RMP to a premises operating under a registered food control plan under the Food Act 2014, and both the RMP and food control plan contain requirements for the transfer of products prior to reaching the specified temperatures, so that the relevant risk factors are managed.
c) the consigning processor must:

i) identify in their RMP who the fish material or fish product is sent to and the recipient's RMP or registered food control plan; and
ii) ensures there is no gap in the process documentation as the fish material or fish product is transferred between programmes or plans; and
iii) ensures all relevant programmes or plans are registered before the processing or transportation occurs.

(4) For frozen fish or fish product (including shellfish), a brief temperature fluctuation up to a maximum temperature of -15°C is permitted, provided the temperature is reduced to -18°C or colder without unnecessary delay.

(5) For brine frozen fish, a brief temperature fluctuation up to a maximum temperature of -7°Cis permitted, provided the temperature is reduced to -9°C or colder without unnecessary delay.

(6) Shucked pāua must not be held at more than 1°C for more than 3 days.

MFP6 – Competency of personnel processing fish for human consumption

(1) During processing of fish, at least one person (or 2 or more people between them) on site who is involved with fish handling and hygiene activities must have at least one qualification from each of the following Tables 16, 17 and 18.

Table 16: Handling (one of the following units)

Unit	Level	Credit	Unit title
5331 OR	3	5	Handle seafood product
15344 OR	3	5	Demonstrate knowledge of handling, and handle bivalve molluscan shellfish product
31493	3	5	Demonstrate knowledge of handling practices, and product seafood product fit for its intended purpose

Table 17: Hygiene (one of the following units)

Unit	Level	Credit	Unit title
5332 OR	2	5	Demonstrate knowledge of and use hygienic work practices while working with seafood
28630	3	5	Apply hygiene and food safety requirements to own work area in a primary products food processing operation

Table 18: And (one of the following units)

Unit	Level	Credit	Unit title
6212 OR	3	10	Demonstrate knowledge of contamination, and clean and sanitise a seafood operation
31496	2	3	Demonstrate knowledge of cleaning and sanitation and clean and sanitise a seafood operation work area

Part 20: BMS – Processing BMS for human consumption

BMS1 – Application

(1) This Part applies only to the processing (including wet storage) of BMS for human consumption.

(2) Note that:

a) Chapter 3 applies to all processors covered by this Part who operate under an RMP; and
b) Chapter 5 applies to all processors covered by this Part.

(3) In this Part, **repacking**, means in relation to bivalve molluscan shellfish, the process of removing shucked bivalve molluscan shellfish from a package and placing them in another package

(4) Terms used in this Part that are defined in the BMS RCS have the meanings given in that RCS.

Subpart 1: Processing of BMS

BMS2 – Laboratory testing

(1) All tests required by this Part, other than tests of water (see Part PES), are regulatory tests and must therefore be performed by a recognised laboratory with the tests within the scope of the laboratory's accreditation.

BMS3 – Reception of shellfish

(1) A processor may accept shellstock only if:

a) the containers are of appropriate hygienic status; and
b) the shellstock is:

i) alive and not damaged; and
ii) the shells are reasonably free of mud, marine flora, bottom sediments and detritus; and
iii) not contaminated by material potentially hazardous to human health; and

c) the temperature control requirements in Schedule 4 of the BMS RCS have been complied with.

(2) The processor must not accept shellstock for processing if:

a) the shellfish harvest declaration (as required by the BMS RCS) has not been supplied or is incomplete; or
b) the labelling is incomplete or missing.

(3) Despite subclause (2), the processor may hold shellstock pending the supply of a completed or replacement shellfish harvest declaration or correct labelling if:

a) the shellstock is kept separate from other shellstock; and
b) an Animal Product Officer is notified within 24 hours of the arrival of the shellstock; and
c) the shellstock is detained under refrigerated storage until the Animal Product Officer has determined the disposition of the shellstock.

(4) If the processor is aware, or has received information, that gives reasonable grounds to suspect that the information in the shellfish harvest declaration is false or misleading, or cannot be relied on, the processor must:

a) not accept the shellstock; and
b) inform the Animal Products Officer within 24 hours.

(5) The processor must have procedures to deal with situations where the shellfish harvest declaration or labelling does not confirm the status of the animal material as suitable for processing.

BMS4 – Raw harvested BMS microbiological requirements

(1) A processor must ensure that BMS, including live BMS, intended for direct human consumption in their raw state meet the microbiological requirements set out in Table 19.

Table 19: Microbiological limits for raw BMS for human consumption

Microorganism	n	c	M	M
Escherichia coli (per gram)	5	1	2.3	7

In this table:

- **n** means the number of sample units from a lot that must be examined to satisfy the requirements of a particular sampling plan.
- **c** means the maximum allowable number of marginally acceptable sample units. When more than this number is found, the lot is rejected by the sampling plan.
- **m** means a microbiological criterion that represents an acceptable level and values above it are marginally acceptable or unacceptable in the terms of the sampling plan.
- **M** means a microbiological criterion that separates marginally acceptable quality from defective quality. Values above M are unacceptable in the terms of the sampling plan and the detection of 1 or more samples exceeding this level would be cause for rejection of the lot.

(2) The Director-General will approve the testing methodologies for *Escherichia coli* for use.

(3) The processor must also ensure that BMS comply with the MPLs for marine biotoxins set out in Table 3: Maximum Permissible Levels for Marine Biotoxins in BMS as set out in the BMS RCS.

(4) The processor must have procedures for sampling and testing BMS product retained or recalled for marine biotoxin reasons.

(5) The processor must ensure that the testing methodologies for marine biotoxins are in accordance with the BMS RCS.

BMS5 – Processing BMS

(1) A processor must have procedures for a mixing management plan where shellstock or shucked shellfish from different lots are mixed that addresses:

a) the conditions for mixing; and
b) how the shellfish from different lots will be identified.

(2) The processor must ensure that prior to wet storage, depuration, or processing, shellstock are:

a) thoroughly washed with:

i) town-supply or own-supply water that is fit for its intended purpose; or
ii) seawater obtained from an approved growing area or conditionally approved growing area, that is open for harvesting; and

b) inspected, and if cracked, broken or dead shellstock, are removed; and
c) protected from physical or thermal abuses that may reduce the effectiveness of the wet storage or depuration process; and
d) handled and stored in a manner so that their physiological activity is not adversely affected and bacteriological quality does not deteriorate.

BMS6 – Competency requirements

(1) Processes involving the depuration of BMS must be under the direct supervision of a person who has been assessed as competent in shellfish depuration as part of the attendance at one of the following training courses:

a) SIS Training and Consulting Ltd Depuration course; or
b) Aquabio Consultants Depuration Training Course, Aquabio Consultants Ltd, NZ; or
c) Manage a Depuration System in a Seafood Operation, MPG Food Tech Ltd, NZ.

Subpart 2: Wet storage

BMS7 – General requirements for wet storage

(1) A processor must have procedures for wet storage that are developed in accordance with clause BMS19.

(2) The processor must ensure that any shellfish for wet storage is harvested from approved, remote approved or conditionally approved growing areas that are open for harvesting.

(3) The processor must ensure that:

a) any BMS is not mixed in the same tank with species other than bivalve species; and
b) if water is used in a non-BMS species tank prior to being used in a BMS species tank, the water is effectively disinfected prior to entering the tank containing BMS.

(4) The processor must identify the wet storage performance indices and other relevant records that must be kept to ensure that the wet storage process controls are effective. This includes establishing critical limits (such as dissolved oxygen, salinity, pH, temperature, turbidity, flow rate, etc.).

BMS8 – Wet storage process water supply

(1) A processor must ensure that, except for well water, the quality of the water prior to treatment meets the minimum bacteriological standards for a restricted growing area, as described in the BMS RCS.

(2) The processor must ensure that any well water used as a source of water for wet storage is fit for intended purpose, or clean seawater that complies with the microbiological quality requirements in Table 20.

Table 20: Microbiological quality of clean seawater

Measurement	Criterion
E. coli	Must not be detectable in any 100 ml sample
Total coliforms (in treated water)	Must not be detectable in any 100 ml sample

(3) The processor must have procedures that set out:

a) a water supply sampling schedule except when the source water is from an approved growing area; and
b) processes to manage the risk of marine biotoxins in source water.

BMS9 – Treatment of water for wet storage

(1) A processor must ensure that:

a) any disinfection or other water treatment does not leave residues that may interfere with the depuration process or the physiology or wholesomeness of the shellstock; and
b) where ultraviolet light is used as a disinfection method, the maximum turbidity levels of the process water treated by ultraviolet light does not exceed 20 NTUs; and
c) disinfected water entering wet storage tanks have no detectable levels of coliforms.

(2) The processor must ensure that:

a) if a positive result for total coliforms occurs in a sample of disinfected water, the processor immediately commences daily sampling of the disinfected water and testing for coliforms and continues until the problem is identified and corrected; and
b) on the first operating day after the correction of the problem that caused positive results for total coliforms, the effectiveness of the correction is confirmed by the collection and testing of a set of 3 samples of disinfected water and 1 sample of the source water prior to disinfection. Samples of the disinfected water and the source water prior to disinfection must be collected and tested within 24 hours of restarting operations.

BMS10 – Continuous flow through wet storage system

(1) A processor may use water from an approved growing area or a conditionally approved growing area in the open status without disinfection if the bacteriological criteria for an approved growing area, as set out in the BMS RCS are met at all times while the shellstock are in wet storage.

(2) The processor must have procedures for handling shellstock in the event that the quality of non-disinfected water, taken from areas described in subclause (1), changes during a wet storage process so that the bacteriological criteria for an approved growing area status is no longer met.

(3) Water from a restricted growing area may be used if:

a) it is subjected to disinfection; and
b) prior to use, the processor demonstrates through a study that the disinfection system will consistently produce water that tests negative for coliforms under normal operating conditions, and the study:

i) includes 5 sets of 3 samples from each disinfection unit collected for 5 consecutive days at the outlet from the disinfection unit or at the inlet to the wet storage tank; and
ii) includes 1 sample daily for 5 consecutive days from the source water prior to disinfection; and
iii) demonstrates that all samples of disinfected water are negative for coliforms; and
iv) is repeated in full if any sample of disinfected water during the study is positive for coliforms; and

c) once in operation as part of the RMP, the water system is sampled daily to demonstrate that the disinfected water is negative for coliforms.

BMS11 – Recirculating water wet storage system

(1) A processor must ensure that water used in recirculating wet storage systems is continuously disinfected as it enters the wet storage tanks.

(2) Prior to use the processor must conduct a study to demonstrate that the disinfection system for the recirculating system will consistently produce water that tests negative for coliforms under normal operating conditions.

(3) The processor must ensure that the study meets the requirements of clause BMS10 (3)(b).

(4) If a recirculating water system is in operation as part of an RMP, the processor must ensure that the recirculating water is sampled weekly to demonstrate that the disinfected water is negative for coliforms.

(5) If, within a 24-hour period, make-up water that is more than 10 percent of the water in the recirculating system is added from a restricted growing area, the processor must ensure that a set of 3 samples of disinfected water (collected from the spray bar if possible) and 1 sample of the source water prior to disinfection is collected at the time the additional water is added.

(6) The processor must ensure that the samples collected in subclause (5) are tested to confirm the ability of the disinfection system to produce water free from coliforms.

Subpart 3: Depuration of BMS

BMS12 – Depuration processing of BMS

(1) A processor carrying out depuration must only receive shellfish that:

a) comply with the requirements of clause BMS3; and
b) have been harvested from a restricted or conditionally restricted growing area that is open for harvesting, or from a conditionally approved growing area that is closed for harvesting but meets the bacteriological criteria for harvest from a restricted growing area as stated in the BMS RCS.

(2) The processor must establish the maximum level of *Escherichia coli* in shellfish entering a depuration plant and must not exceed 14 000 *Escherichia coli* per 100 grams of flesh, unless the RMP provides that the depuration system can manage higher levels.

(3) The processor must ensure that different shellfish species are not processed in the same unit unless the RMP provides that the depuration requirements for each species are compatible.

(4) The processor must ensure that the depuration time is established and must be no less than 48 hours unless the RMP provides that the depuration plant performance standards set out in clause BMS18 Table 21, will consistently be met using shorter depuration times, with a minimum depuration time of 36 hours. This is a critical control point (CCP).

(5) The processor must document in the RMP the procedures to be undertaken when unplanned events occur during depuration, including:

a) if spawning occurs to the extent that the water quality criteria in subclause BMS14 (1)(a) or the criteria for turbidity or dissolved oxygen are not met in the units during depuration, the process must be stopped and:

i) the tanks drained and the shellfish removed and returned to the sea or otherwise disposed of; or
ii) the process started again at zero hour and, on completion of the process, a minimum of 3 end-point shellfish samples taken and tested for *Escherichia coli*; and
iii) shellfish from the restarted process must not leave the plant until the sample results demonstrate that the depuration plant performance standards (BMS18 Table 21) are complied with; and

b) if spawning is observed in less than 10 percent of the shellfish then the depuration process may continue provided the minimum of 3 end-point shellfish samples are taken and tested for *Escherichia coli*, and:

i) required standards of water quality with respect to turbidity and dissolved oxygen continue to be consistently met throughout the tank; and
ii) the requirements of subclause BMS14 (1)(a) are met.

(6) Despite subclause (5)(b), the processor must ensure that shellfish do not leave the plant until the sample results are available and the results demonstrate that the depuration plant performance standards set out in BMS18 Table 21 have been complied with.

BMS13 – Depuration process water: seawater supply

(1) The processor must treat process seawater on a continuous basis with an adequate disinfection system, including confirming that the disinfection system produces process seawater with no detectable coliform organisms according to the following:

a) if the source water is from an approved growing area that is open for harvesting, or another source acceptable to the Director-General, the depuration tank influent treated by each disinfection unit must be tested at least once per process batch; or
b) if a closed recirculating system is used or the source water is from a restricted growing area that is open for harvesting, the processor must ensure that the requirements of clause BMS10 (3)(b)(i) to (iv) are met; and
c) source water must not be taken from a prohibited zone or an unclassified growing area.

BMS14 – Depuration process water: water standards

(1) A processor must ensure that the process water used in the depuration process meets the following:

a) physical, chemical and microbiological parameters required for the health and normal physiological activity of the shellfish; and
b) a minimum of 5.0 milligrams per litre of dissolved oxygen in the water is maintained throughout the depuration system; and

c) treated water at the point of entry to the depuration unit contains no detectable coliform organisms; and
d) the salinity and temperature parameters are established in the RMP; and
e) the maximum turbidity levels of the process water treated by ultraviolet disinfection do not exceed 5 NTUs; and
f) the pH of the water is in the range 7.0 to 8.4.

(2) The processor must ensure that the depuration plant has on site, or at a readily accessible designated place, calibrated equipment to measure:

a) dissolved oxygen; and
b) pH; and
c) temperature; and
d) turbidity; and
e) salinity; and
f) flow rate.

(3) The processor must ensure that the flow rate of process water in each tank is at a minimum of 107 litres per minute per cubic metre of shellfish unless the RMP provides a lesser flow rate.

(4) The processor must ensure that the minimum volume of process water in each depuration unit is:

a) for cockles and oysters, 6 400 litres per cubic metre of shellfish based on the total tank capacity, unless the RMP provides for a lesser volume; and
b) for other shellfish species, as provided for in the RMP.

BMS15 – Shellfish storage

(1) A processor must ensure that shellfish that require depuration are not held in the same storage room as shellfish that have been depurated or that do not require depuration, unless the method of storage marking, and labelling is set out in a procedure.

BMS16 – Depuration unit: loading and unloading

(1) A processor must ensure that trays or containers used in the depuration process are:

a) impervious, easily cleaned and designed to allow adequate water flow through the mesh; and
b) not used for purposes other than depuration and wet storage.

(2) The processor must ensure that when oysters are depurated, there are not more than 3 layers of oysters in each tray or container during the depuration process.

(3) The maximum depth for shellfish species other than oysters must be as documented in the RMP.

(4) The processor must ensure that shellfish in depuration units have a minimum cover of 50 millimetres of water, and shellfish are not less than 25 millimetres off the base of the unit.

(5) The processor must minimise the risk of contamination of shellstock during the loading and unloading of depuration units by ensuring that:

a) all the trays of shellfish are placed in the depuration units before filling of the units with water commences; and
b) shellfish are not moved within or removed from the depuration units until all the water has been drained from the depuration units.

BMS17 – Cleaning and sanitising plant and equipment

(1) A processor must ensure that all shellfish and seawater contact surfaces in the depuration unit are cleaned and sanitised after each use or at the following frequencies:

a) process units, trays, containers, and racks are cleaned, sanitised and rinsed before each depuration operation; and

b) the process unit, including the depuration system piping network, are cleaned and sanitised at least once a week or once every 3 depuration operations; and
c) the seawater storage tanks are cleaned and sanitised at least once a week or once every 3 depuration operations, or at an alternative frequency set out in procedures; and
d) the washing and culling areas and pre-depuration storage areas are thoroughly washed and sanitised after each use; and
e) each disinfection unit for the water supply is cleaned and serviced as frequently as necessary to assure effective water treatment.

BMS18 – Depuration process operator verification

(1) A processor must ensure that operator verification is performed on the depuration process on a continuous basis as follows:

a) on completion of the depuration, collect and test at least 1 sample from each lot of shellstock depurated in the unit; and
b) determine daily, or as results become available, the depuration performance indices, defined as the geometric mean and the 90th percentile of *Escherichia coli* from test data of the most recent 10 consecutive harvest lots for each species depurated; and
c) compare daily, or as results become available, the depuration performance indices with the depuration plant performance standards set out in Table 21.

Table 21: Depuration plant performance standards (*Escherichia coli* per 100 grams)

Species	Geometric mean	90th percentile
Hard clams	20	70
Oysters	20	70
Mussels	20	70

(2) If the depuration performance indices for a specific species from a specific growing area are less than or equal to the depuration plant performance standards set out in Table 21, the process is considered confirmed for that species from that growing area.

(3) If the depuration performance indices for a specific species from a specified growing area fail to meet the depuration plant performance standards set out in Table 21, or if a new growing area that meets the requirements of subclause (1)(b) is used as a source of shellfish for depuration, or if a new depuration process has generated fewer than 10 process batches of data, the process is considered to be not confirmed and the following must be met:

a) the processor must collect and test at least 1 zero-hour and 3 end-point samples from each depuration lot; and
b) the environmental parameters affecting poor plant performance (including water temperature, salinity, dissolved oxygen, turbidity and/or other operational conditions that may inhibit the normal physiological processes of the shellfish) must be identified.

(4) Any operational conditions identified under subclause (3) become critical control points (CCPs) for the specific species in the specific plant, and the RMP must be amended in accordance with section 25 of the Act.

(5) Shellstock that are depurated during the process in subclause (3) must meet the following criteria before they are released to the market:

a) the *Escherichia coli* geometric mean from 3 samples (hard clams, oysters, or mussels) must not exceed 45 *Escherichia coli* per 100 grams; and
b) no single sample is to exceed 100 *Escherichia coli* per 100 grams.

(6) If the depurated lot fails to meet the release criteria specified in subclause (5), the processor may choose to subject the shellstock to additional depuration processing and after that the shellstock can be resampled for release criteria or the disposition of the shellfish must be as follows:

a) in accordance with the requirements of the RMP; and
b) if the shellfish are to be relayed, in accordance with the shellfish relay requirements in the BMS RCS.

(7) When depuration units with multiple tanks are used, it must be determined whether the individual tanks are similar (meaning that the difference between the physical tank dimensions and the process water flow rate is less than 10 percent) and if they are not similar:

a) the process requirements described in this clause must be employed for each tank; and
b) the processor must ensure that all microbiological tests of performance standard samples of shellstock:

i) are analysed in accordance with the laboratory requirements in the BMS RCS; and
ii) have a sample size that consists of at least 12 shellfish selected at random from each designated container; and
iii) use samples collected at locations within the depuration unit that are considered to be the most compromised in relation to shellfish activity, based on the sampling plan contained in the RMP.

BMS19 – Minimum operational requirements of a depuration or wet storage operation

(1) A processor's RMP must include the following:

a) the design details of a depuration wet storage unit; and
b) depuration process or wet storage monitoring; and
c) laboratory arrangements; and
d) procedures for the following:

i) washing, culling and placement of shellstock in depuration or wet storage tanks; and
ii) the depuration or wet storage unit operation; and
iii) monitoring the depuration or wet storage unit operation; and
iv) the removal of product from tanks after depuration or wet storage; and
v) storage parameters and procedures; and
vi) packing and labelling procedures; and
vii) plant cleaning and sanitation; and
viii) data analysis; and
ix) recall procedures; and
x) ultraviolet water treatment.

(2) The design details of a depuration or wet storage unit must include:

a) a depuration or wet storage tank diagram including:

i) tank dimensions; and
ii) construction details; and
iii) influent and effluent locations; and
iv) operating water level; and
v) typical container configuration.

b) the process water system describing the types of system (flow through or recirculating), pre-treatment and filtration systems, disinfection system and hydraulic schematic; and
c) a list of equipment including:

i) washing, culling and packing equipment; and
ii) material handling equipment; and
iii) cleaning and sanitation equipment.

(3) The depuration process or wet storage monitoring must include:

a) sampling plans, including:

i) frequency, number of samples, and sampling locations; and

ii) methodologies for analysing process water, incoming shellstock, depurated or wet stored shellstock, and source waters; and

b) the maintenance of monitoring equipment and calibration procedures; and
c) a copy of activity log forms that will be used for data entry; and
d) process water monitoring frequency and criteria for physical and chemical parameters; and
e) data analysis and evaluation.

BMS20 – Alternative means for wet storage and depuration

(1) Despite clauses BMS7 to BMS19 of this Part, the Director-General may approve alternative means of wet storage and depuration. The approval may be subjected to conditions.

BMS21 – Shucking, processing and packing BMS

(1) A processor must ensure that shellstock are inspected by the processor immediately prior to shucking (or, if heat treated, immediately before heat treatment) to ensure they are alive, clean, wholesome and not badly damaged.

(2) The processor must ensure that shucked shellfish are delivered to the packing room within 1 hour of them being shucked, or pre-chilled and placed in temporary refrigeration at 7°C or cooler for no more than 2 hours.

(3) During shucking and packing, the processor must ensure that shellfish are examined for naturally occurring material such as shell pieces and non-edible components, and such material must be removed.

(4) The processor must ensure that shucked shellfish are thoroughly drained, cleaned as necessary and packed promptly after delivery to the packing room. The packing process must be scheduled and conducted so that all meats are chilled to an internal temperature of 7°C or colder within 2 hours of delivery to the packing room.

(5) The processor must ensure that shellfish meat that is to be packed into containers larger than 4 litres are pre-chilled to 7°C or colder prior to packing in the containers

(6) The processor must ensure that shucked shellfish are packed only into containers labelled in accordance with clause BMS24.

(7) The processor must ensure that the temperature of chilled shucked shellfish are reduced to 4°C or less prior to leaving the premises and the temperature is maintained during transport and storage.

(8) The processor must ensure that the temperature of chilled live shellfish are reduced to 10°C or less prior to leaving the premises and the temperature is maintained during transport and storage.

(9) Despite subclause (8), chilled live shellfish may leave the premises when the temperature is greater than 10°C if they are stored at the originating premises for less than 12 hours and are maintained under temperature control at all times while in that premises.

(10) The processor must ensure that shellfish that are to be frozen are arranged to ensure rapid freezing and are frozen at a temperature of -18°C or colder, with shellfish frozen solid within 12 hours from the start of the freezing process.

BMS22 – Heat shocking

(1) A processor must ensure that their RMP addresses the following minimum requirements for heat shock processes:

a) type and size of shellfish; and
b) time of exposure to heat; and
c) internal shellfish temperature; and
d) process temperature; and
e) nature of the heat process; and

f) water to shellfish ratios; and
g) nature of the heat process equipment; and
h) measurement devices and their calibration; and
i) shell removal techniques; and
j) post-heat-shock chilling techniques; and
k) packing and storage procedures; and
l) cleaning and sanitising of heat process equipment.

(2) The processor must ensure that all shellstock:

a) are washed with pressurised town-supply or own-supply water that is fit for intended purpose or seawater that is from an approved growing area that is open for harvesting; and
b) culled of badly damaged and dead shellstock prior to heat shocking.

(3) The processor must ensure that:

a) a copy of the minimum requirements of the heat shock process that form part of the RMP are posted in a conspicuous location near the heat shock process appliance; or
b) the RMP contains the names or positions of the suitably skilled persons who are familiar with and have been trained in those requirements.

(4) The processor must ensure that heat-shocked shellfish are cooled to 7°C or less within 2 hours of being heat shocked and are cooled to 4°C or less within 4 hours of being heat shocked.

(5) If a water tank heat-shock process is used, the processor must ensure that:

a) the tank is completely drained and rinsed in such a manner that all the sediment and detritus are removed at 3 hourly intervals or at a frequency as specified in the RMP; and
b) the tank is drained, washed and sanitised at the end of each day's operation.

BMS23 – Repacking requirements

(1) A processor must ensure shellfish for repacking originate only from a premises with an RMP.

(2) The processor must ensure that if repacking of shellfish occurs:

a) where the shellfish have been previously refrigerated, the shellfish must be transported under refrigeration; and
b) full records must be kept; and
c) shellfish must not be mixed during repacking; and
d) only clean, alive or chilled or frozen shellfish may be repacked.

(3) The processor must ensure that if repacking of shucked shellfish occurs:

a) shucked shellfish are not repacked when the temperature of the chilled shellfish exceeds 4°C or the temperature of the frozen shellfish exceeds -18°C at the time of receipt, or the packages are not labelled in accordance with clause BMS24; and
b) only shellfish that have been processed and have been kept in premises with an RMP may be repacked; and
c) full records are kept; and
d) the internal temperature of shucked shellfish does not exceed 4°C during storage or repacking operations; and
e) shucked shellfish from different lots are not mixed during the repacking operation.

(4) The processor must ensure that:

a) each package containing repacked product are labelled in accordance with clause BMS24; and
b) are labelled with the registration number of the processor responsible for the repacking.

(5) In this part, **repacking** means in relation to bivalve molluscan shellfish, the process of removing shucked bivalve molluscan shellfish from a package and placing them in another package.

BMS24 – Labelling

(1) A processor of BMS for human consumption must label containers of shellfish leaving a premises with the:

a) growing area authority identifier as defined in the BMS RCS; and
b) date of harvest; and
c) type and quantity (number or weight) of shellfish.

(2) However, a lot number labelling system may be used to replace the requirements of subclauses (1)(a) and (b) if adequate traceback to the specific harvest dates and harvest areas is provided in the RMP.

(3) The processor must ensure that if reshipping (the purchase and resale of shellfish without repacking) occurs the:

a) original labels on shucked shellfish and shellstock are maintained on the product containers; and
b) labelling information is not altered or removed, nor the product mixed with other shellfish, resorted or repackaged; and
c) name of the processor responsible for reshipping is added to the container.

CHAPTER 9: DEER VELVET

Part 21: DVS – Supply of deer velvet

DVS1 – Application

(1) This Part applies

a) only in relation to the supply of deer velvet that is harvested from live farmed deer, whether for human or animal consumption; and
b) the operation of deer velvet animal material depots.

(2) Note that deer velvet that is harvested from killed hunted deer, or from deer slaughtered by a primary processor, is red meat animal material and must therefore comply with Parts MRS.

DVS2 – Harvesting deer velvet

(1) Deer velvet must be harvested:

a) only from generally healthy deer; and
b) using only veterinary medicines that are either registered or exempt from registration under the ACVM Act.

(2) Deer velvet must be identified either by:

a) individual sticks or individual antlers; or
b) by groups of sticks or groups of antlers, but only if the sticks or antlers:

i) come from the same farm; and
ii) were harvested at the same time; and
iii) are covered by the same supplier statement.

(3) Deer velvet must be maintained under storage conditions that will minimise deterioration and contamination.

(4) Deer velvet that is collected from more than one producer and is stored prior to primary processor must be stored in a deer velvet depot.

(5) Note that Part 7, Subpart 1 of the Regulations applies to operators of all animal material depots.

(6) In this chapter:

a) **generally healthy** means that an animal displays signs or behaviour of being bright and alert and does not display signs or behaviour of being moribund or infected with disease that would exclude it from being suitable for processing; and
b) **person in charge** is a person who has control of animals and the knowledge and authority to complete a supplier statement, including a farmer, primary producer, owner, farm manager, or saleyard operator, of farmed mammals, ostriches and emus, but does not include a transport operator; and person in charge has a corresponding meaning

DVS3 – Supply with supplier statement or under supplier guarantee

(1) A person who supplies deer velvet to a primary processor must provide it with a supplier statement.

(2) A producer or person in charge (other than a transporter) of deer velvet must provide a properly completed supplier statement to the next person to whom control of the deer velvet is passed.

DVS4 – Supplier statements for deer velvet

(1) Every supplier statement for deer velvet must be signed by the person supplying the deer velvet and set out the following:

a) the full name and physical address of the supplier; and
b) the date of transfer; and
c) details of the deer velvet covered by the declaration; and
d) a statement that any veterinary medicine or other agricultural compound used on the velveted animals has been in accordance with requirements of, and in accordance with, the label directions under the ACVM Act; and
e) a statement that the animal is not within the withholding period for any health treatments.

DVS5 – Restrictions on supply of deer velvet

(1) Subpart 1 of Part 14: MGS apply in relation to the supply of deer velvet, with all necessary modifications.

DVS6 – Records relating to supply of deer velvet

(1) Every producer or person in charge, of deer velvet must retain the following while any deer velvet for processing is under their control, and for a minimum of 1 year after:

a) a copy of the supplier statement provided to the processor or to the next person in charge of the deer velvet; and
b) any records and other information used to complete the supplier statement; and
c) any manufacturers' declarations relating to the composition of animal feeds fed to farmed ruminants.

Part 22: DVP – Processing of deer velvet

DVP1 – Application

(1) This Part applies to the processing of deer velvet that is harvested from live farmed deer for human or animal consumption.

(2) Note that:

a) Chapter 3 applies to all processors covered by this Part who operate under an RMP; and
b) Chapter 5 also applies to processors covered by this Part; and.
c) Deer velvet harvested from killed hunted deer, or from deer slaughtered by a primary processor, is red meat animal material and therefore processors of that deer velvet must comply with Part MRP.

DVP2 – Acceptance for processing

(1) A processor must not accept deer velvet for processing unless it is covered by a supplier statement.

(2) However, a processor may hold deer velvet for processing without a supplier statement if the animal is held pending provision of a replacement supplier statement.

(3) The processor must check the content of every supplier statement to confirm that the deer velvet is suitable for processing.

(4) Processors must have procedures setting out procedures for:

a) when documentation received does not confirm the status of the deer velvet as suitable for processing; and
b) how deer velvet that is suspect animal material is identified and dealt with; and
c) confirming its source.

(5) In addition, a processor must not accept deer velvet for processing unless satisfied that:

a) only veterinary medicines registered, or exempt from registration, under the ACVM Act were used in its harvesting; and
b) the deer velvet has been handled, held, transported, and maintained in a manner that minimised deterioration and protects the deer velvet from contamination; and
c) the deer velvet is adequately identified.

DVP3 – Records relating to processing of deer velvet

(1) Every processor must keep a copy of every supplier statement provided with a consignment of deer velvet.

CHAPTER 10: EGGS

Part 23: E – Processing of eggs

E1 – Application

(1) This Part applies to the processing of eggs from farmed poultry that are intended for human consumption and animal consumption.

(2) Note that Chapter 3 applies to every person operating under an RMP who processes eggs from farmed poultry intended for human consumption or animal consumption.

E2 – Layer flock to be subject to whole flock health scheme for human consumption

(1) Eggs must come from a layer flock that is subject to and complies with a whole flock health scheme.

(2) If an egg processor knows or suspects that the layer flock does not comply with the relevant whole flock health scheme, the processor must not trade or process the eggs for human consumption.

(3) An egg processor must, to the extent practicable, keep records to enable traceability of the dates of lay of all eggs, to ensure the accuracy of best-before dates or shelf life.

E3 – Table eggs for human consumption

(1) Egg processors must ensure that table eggs:

a) are candled, and appropriate actions are taken if defects are identified; and
b) show no evidence of embryo development, putrefaction or significant blood clots; and
c) are not incubated; and
d) are handled and stored under conditions that minimise condensation on the surface of the eggs; and
e) are assessed for cleanliness to the extent practicable; and
f) are not cracked or broken; and
g) are stored out of direct sunlight.

(2) Egg processors may store table eggs:

a) for up to 35 days at room temperature; or
b) at any other combination of times and temperatures that will ensure the eggs remain suitable for consumption.

(3) Egg processors must ensure that any dirty eggs (i.e. that have visible matter such as yolk, soil, or manure on the shell surface) are:

a) cleaned or processed in accordance with clause E5; or
b) downgraded as not fit for human consumption.

(4) Egg processors must ensure that any processing of table eggs that could compromise the integrity of the shell is minimised.

E4 – Processing-grade eggs for human consumption

(1) Egg processors must ensure that processing-grade eggs:

a) are assessed to ensure that they are not defective (such as by leaking or being excessively dirty, rotten or mouldy); and
b) show no evidence of embryo development, putrefaction or significant blood clots; and
c) are not incubated; and
d) are handled and stored under conditions that minimise condensation on the surface of eggs.

(2) Egg processors must ensure that any cracked or broken processing-grade eggs are transported and held:

a) 6°C or lower prior to processing, for no more than 14 days; or
b) at any other combination of times and temperatures that will ensure the eggs remain suitable for processing.

E5 – Cleaning table eggs and processing-grade eggs for human consumption

(1) Egg processors must ensure that if any table egg or processing grade egg is cleaned:

a) only water that is fit for intended purpose (see Subpart 4 of Part 3) is used; and
b) only approved egg-washing chemicals are used; and
c) the wash water is not a source of contamination; and
d) the egg is not soaked in the wash water; and
e) the egg is dried promptly after washing; and
f) the egg is not cracked or broken prior to washing; and
g) the washing equipment is cleaned and sanitised at least daily or more frequently if necessary to ensure that it is not a source of contamination.

(2) Egg processors must monitor the wash temperature to ensure effective cleaning and to prevent the ingress of pathogenic microorganisms.

(3) Egg processors must ensure that:

a) when an egg is wet-wiped, only clean and sanitised cloths, water that is fit for its intended purpose, and an approved chemical are used; and
b) when an egg is dry buffed, only clean and sanitised dry cloths, or other material that is not a source of contamination, are used.

E6 – Egg product processing for human consumption

(1) Egg processors must ensure that any egg product, and any product containing egg, is heat treated or otherwise processed so that it meets the microbiological criteria specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code.

(2) Egg processors must ensure that egg product that has not been heat treated or otherwise processed to meet the microbiological criteria specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code:

a) is not sold by way of retail; and
b) is processed and preserved by low-temperature storage without unnecessary delay in order to minimise microbial transfer, growth, and redistribution.

E7 – Restriction on supply of eggs from poultry used in experiments, trials or research

(1) This clause applies to eggs from poultry that have been used in experiments, trials or research involving genetic modification or exposure to any substance (such as an agricultural compound) other than agricultural compounds approved under the ACVM Act, provided any conditions of registration are complied with.

(2) Eggs to which this clause applies must not be traded for human or animal consumption unless the Egg processor has first obtained the approval of the Director-General given under Regulation 126.

CHAPTER 11: HONEY AND OTHER BEE PRODUCTS

Part 24: H – Processing of honey and other bee products

H1 – Application

(1) This Part applies only to processors who process honey or other bee products for human consumption under an RMP.

(2) Note that Chapter 3 applies to every person who operates under an RMP.

H2 – General requirements for processing bee products

(1) A bee product processor must ensure that:

a) any bee product is processed without unnecessary delay after harvesting and in a manner that manages the actual and potential distribution and proliferation of contaminants; and
b) at the point of extraction, frames must be free from visible contamination (such as dead bees); and
c) any bee product that is preserved by refrigeration (i.e. is not stable at ambient temperature) is chilled or frozen without unnecessary delay in a manner that minimises any potential microbial proliferation and contamination of the bee product (such as royal jelly).

H3 – Processing comb honey

(1) A bee product processor must ensure that comb honey:

a) is not:

i) infested with e.g. wax moth; or
ii) contaminated with faecal matter, contain brood or fermented honey; and

b) is inspected using a light source or similar device to detect any foreign matter and appropriate actions taken if foreign matter is identified; and
c) is handled and stored under conditions that minimise contamination.

H4 – Processing pollen

(1) A bee product processor must ensure that:

a) the drying of pollen is done in a manner that minimises any potential microbial proliferation and contamination of the pollen; and
b) pollen is dried to a final moisture content sufficient for the preservation of the product considering its intended packaging and storage conditions.

CHAPTER 12: SPECIAL PROCESSES

Part 25: MSS – Secondary processes and activities

Subpart 1: Thermal processing of low-acid commercially sterilised products

MSS1 – Principles for thermal processing of low-acid commercially sterilised products

Canning

(1) The operator of an animal products business that does thermal processing of low-acid commercially sterilised products for human or animal consumption must ensure that any canning processes comply with the principles in one of the following:

a) the current edition of the Code of Hygienic Practice for Low Acid and Acidified Low-Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979); or
b) the current edition of the United States Food and Drug Administration requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR, Part 114, as appropriate.

Aseptic processing and packaging operations

(2) The operator of an animal products business that does thermal processing of low-acid commercially sterilised products for human or animal consumption must ensure that any aseptic processing and packaging operations comply with the principles in either:

a) both:

i) the current edition of the Code of Hygienic Practice for Low Acid and Acidified Low-Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979); and
ii) the current edition of the Code of Hygienic Practice of Aseptically Processed and Packaged Low-acid Food Foods, as published by the Codex Alimentarius Commission (CAC/RCP 40-1993); or

b) the current edition of the United States Food and Drug Administration requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR, Part 114, as appropriate.

MSS2 – Competencies of persons supervising thermal processing of low-acid commercially sterilised products

(1) The operator of an animal products business that does thermal processing of low-acid commercially sterilised products for human or animal consumption must ensure that the processing is directly supervised by a person who has at least one of the following qualifications:

a) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand; or
b) Retort supervisors certification course, DWC Food Tech Pty Ltd, Australia; or
c) New Zealand Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia.

MSS3 – Development and signing-off of thermal processes

(1) The operator of an animal product business that does thermal processing of low-acid commercially sterilised products for human or animal consumption must ensure that the processes:

a) are developed by or under the supervision of a person who has at least one of the qualifications, (as appropriate to the nature of the operation) specified in subclause (2); and
b) are checked and signed off by a person who is independent of the development process, and has at least one of the qualifications (as appropriate to the nature of the operation) specified in subclause (2).

(2) The competencies required under subclause (1) are:

Canning

a) Qualified Cannery Persons (Thermal Processing) Course, Western Sydney University (Hawkesbury), Australia;
b) Approved Persons Course for thermally processed low-acid foods, DWC Food Tech Pty Ltd and CSIRO, Australia;
c) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand;

Aseptic processing and packaging operations

d) Approved Persons Course for UHT Processing and Aseptic Packaging, DWC Food Tech Pty Ltd, Australia.

Subpart 2: Rendering operations

MSS4 – Rendering processes

(1) The operator of an animal product business that does rendering of animal material or animal product for animal consumption must ensure the rendering and drying processes are validated by:

a) a person who has a qualification relating to meat rendering that is acceptable to the Director-General; or
b) a suitably skilled person with appropriate expertise.

(2) The operator must validate rendering and drying processes to ensure that rendered products:

a) do not contain vegetative bacteria, viruses, protozoa, and chemical substances at levels potentially harmful to animals that will consume the product; and
b) in the case of processed meal product, the products are suitably dried to prevent growth of microorganisms and the deterioration of the product.

(3) The operator must have procedures that cover:

a) implementation and monitoring of rendering and drying processes, including the control and monitoring of factors identified during validation as critical to achieving subclause (7); and
b) the prevention of recontamination and deterioration of processed meal products after the rendering and drying process; and
c) confirmation of the effectiveness of the processes and procedures, including microbiological surveillance; and
d) corrective actions to be taken when things go wrong.

Subpart 3: Mechanically separated product

MSS5 – Mechanical separation processes

(1) This clause applies to processors who separate red meat animal material from bones using the mechanical separation method of compression or abrasion.

(2) The processor must ensure that product intended for mechanical separation is managed to minimise microbial growth.

(3) The processor must have procedures to monitor the performance of mechanical separation on an ongoing basis.

(4) The processor must ensure that the calcium content of any mechanically separated animal product intended for human consumption, does not exceed 1.5 percent of the dry matter.

(5) The processor must ensure that mechanically separated animal product for human consumption is not used as an ingredient directly after the separation process but is immediately:

a) cooled to a maximum temperature of 4°C and used for further processing within 48 hours; or
b) immediately frozen.

Subpart 4: Dual operator butchers

MSS6 – Dual operator butchers

(1) A dual operator butcher must ensure that, if meat or fish is processed on the premises but not intended for sale, a notice to that effect is conspicuously displayed in a public part of the dual operator butcher's premises, printed in plain letters of not less than 25 millimetres in face measurement.

(2) Dual operator butchers must have on-site, or readily available during processing operations, at least 1 person who has:

a) been assessed as competent for NZQA Unit Standard 167 or 168; or
b) been assessed as competent for NZQA Unit Standard 2505; or
c) attended a basic food hygiene course; or
d) evidence that the person has received appropriate food hygiene training.

Subpart 5: Further petfood processors

MSS7 – Further petfood processors

(1) A listing of a further petfood processor is valid for a period of 2 years from the date of listing after which period, the processor must renew the listing as per Regulation 234.

Subpart 6: Further processing to ensure fitness for consumption

MSS8 – Further processing to ensure fit for human and animal consumption

(1) The operator must ensure that all animal material and animal product which is not fit for human consumption or animal consumption without further processing or treatment, but which is intended for consumption, receives an effective process or treatment to convert it to be fit for its intended purpose.

Subpart 7: Ruminant protein

MSS9 – Ruminant protein

(1) This clause applies to operators (who must comply with the Biosecurity (Ruminant Protein) Regulations 1999) and includes, without limitation:

a) rendering processors; and
b) animal feed manufacturers.

(2) The operator must clearly label any animal product which contains or may contain ruminant protein in accordance with the Biosecurity (Ruminant Protein) Regulations 1999.

(3) Ruminant protein and non-ruminant protein material may be processed in a common processing line, provided all resulting animal product is clearly labelled as containing ruminant animal material in the manner required under the Biosecurity (Ruminant Protein) Regulations 1999.

(4) The operator who has a registered ruminant protein control programme, as required under the Biosecurity (Ruminant Protein) Regulations 1999, must include this as a supporting system within their RMP.

Part 26: LRTE – Listeria requirements for processors of certain ready-to-eat animal products

LRTE1 – Application

(1) This Part applies to processors operating under an RMP who process chilled ready-to-eat animal product for human consumption, other than processors listed in subclause (3).

(2) In relation to retail butchers (including dual operator butchers):

a) this Part applies only to retail butchers who also process and sell ready-to-eat animal product by way of wholesale; and
b) subclause LRTE2 (2)(e) and subclause LRTE2 (2)(f) apply only to retail butchers who process and sell ready-to-eat animal product by way of wholesale that is specifically intended for consumption by vulnerable populations (e.g. institutions that care for vulnerable populations).

(3) This Part does not apply to processors who process ready-to-eat animal product that:

a) is dairy product; or
b) is raw animal product; or
c) is live shellfish; or
d) receives a listericidal process after being sealed in the final packaging where that packaging ensures the prevention of recontamination until opened by the consumer or until the packaging is otherwise compromised; or
e) is subject to commercial sterilisation; or
f) contains a listericidal component that ensures the rapid inactivation of *Listeria monocytogenes* if re-contaminated.

(4) Subclause LRTE2 (2)(f) does not apply to RMP processors processing ready-to-eat animal product that has:

a) a shelf life of 5 days or fewer; or
b) a pH of less than 4.4; or
c) a water activity (a_w) of less than 0.92; or
d) a combination of pH less than 5 and a_w less than 0.94; or
e) been validated that the level of *Listeria monocytogenes* will not increase by more than 0.5 log colony forming units per gram over the products stated shelf life.

(5) In this part:

exposed, ready-to-eat animal product means a ready-to-eat animal product that has the potential to be contaminated by any Listeria monocytogenes present in a high-care area before it is packaged

high-care area means any area used for processing exposed, ready-to-eat animal product after a listericidal process, whether after a critical control point for Listeria monocytogenes or after the final microbiological hurdle has been applied

listericidal process means a process (e.g. heat treatment or high-pressure processing) that reduces counts of Listeria monocytogenes to a safe level

product contact surface means a surface in a high-care area with which exposed, ready-to-eat animal product comes in contact prior to being packaged

ready-to-eat animal product means a chilled animal product that is ordinarily consumed in the same state as that in which it is sold or distributed and will not be subject to a listericidal process before consumption

vulnerable population means children under 5 years of age, people over 65 years of age, pregnant women and people with compromised immune systems.

LRTE2 – *Listeria* management procedures

(1) The processor must have procedures for the management and control of *Listeria monocytogenes* in the premises.

(2) The procedures must include:

a) the name(s) or position(s) of the person(s) responsible for developing and implementing the procedures for *Listeria monocytogenes* management; and
b) a description of the product covered by the *Listeria monocytogenes* management procedures; and
c) a description of the transmission routes for *Listeria monocytogenes* into and within the processing areas; and
d) a description of or reference to the specific control measures within the product, the process itself and the good operating practices that control *Listeria monocytogenes*; and
e) an environmental testing procedure that:

i) proactively looks for *Listeria monocytogenes* to minimise the likelihood of *Listeria monocytogenes* contaminating product; and
ii) confirms that any controls for *Listeria monocytogenes* are effective.

f) a product testing procedure to confirm that any controls for *Listeria monocytogenes* set out in the RMP are effective.

(3) The environmental testing procedures, referred to in subclause (2)(e) must include:

a) a site plan or other means of identifying each high-care area where ready-to-eat animal product is processed; and
b) identification of the sampling sites in the high-care area (including product contact surface sampling sites and non-product contact surface sampling sites) that specifically target areas that are most likely to be contaminated.

(4) The environmental testing procedures, referred to in subclause (2)(e), and the product testing procedure referred to in subclause (2)(f) must include:

a) the number of samples to be taken during each sampling period and when each sampling period will occur; and
b) the name(s) or designation(s) of personnel responsible for carrying out sampling; and
c) procedures for sampling, sample handling and sample delivery to the laboratory; and
d) procedures for communicating with the laboratory, including:

i) the key contact at the laboratory; and
ii) whom the laboratory will immediately notify of a detection of *Listeria* species or *Listeria monocytogenes*.

e) a system for recording and reporting laboratory results in a way that allows for easy review of the results; and
f) an action plan that will be implemented immediately in the event of a detection of *Listeria monocytogenes* in the environmental samples or product samples, and which includes:

i) the name or designation of the person who will be responsible for managing the actions to be taken; and
ii) procedures for the immediate notification to the verifying agency if *Listeria monocytogenes* is detected in product or on product contact surfaces; and
iii) procedures for actions to be taken to help identify the source of the detection and any affected product; and
iv) procedures for the management of any affected product, including product disposition; and
v) procedures for taking corrective actions and confirmation that the actions were effective; and
vi) procedures for review and reporting on the actions taken; and
vii) procedures for the consideration of actions to prevent recurrence.

(5) The processor must regularly review the procedures:

a) at least annually; and
b) in response to any matter or event that could affect the effectiveness of the controls for *Listeria monocytogenes*, including but not limited to:

i) a product; or
ii) a process; or
iii) the premises, facilities or equipment; or
iv) the RMP; or
v) the person with responsibility for *Listeria monocytogenes* management; or
vi) after the detection of *Listeria monocytogenes* on product contact surface samples or in product.

LRTE3 – Laboratory testing

(1) The processor must use a recognised laboratory with the required tests in the laboratory's scope of recognition.

LRTE4 – Competencies of personnel

(1) The processor must ensure that:

a) the person responsible for designing and implementing the requirements for *Listeria monocytogenes* management within the premises, has knowledge of:

i) *Listeria monocytogenes*: the illness it causes, sources of contamination, harbourage sites and transmission routes; and
ii) the specific control measures that eliminate, prevent or reduce the likelihood of *Listeria monocytogenes* contamination during processing, distribution, storage and use; and
iii) how to develop and implement an environmental and product testing procedures if required; and
iv) how to analyse and review test results, if any testing is undertaken; and
v) the actions to be taken following a detection of *Listeria* or *Listeria monocytogenes*.

b) personnel involved in processing ready-to-eat animal product or entering areas used to process ready-to-eat animal product, including shift managers, process workers, cleaners, engineers, and maintenance staff, have an understanding that is appropriate to their roles of:

i) the risks to the operation and consumers of *Listeria monocytogenes*; and
ii) *Listeria monocytogenes*: the illness it causes, sources of contamination, harbourage sites and transmission routes; and
iii) the specific procedures for the roles, tasks, or control measures for which they are responsible.

c) sampling, if required, is undertaken by a person who has received appropriate training, including in the identification of sampling sites, and how and when samples may be composited.

CHAPTER 13: VERIFICATION

Part 27: VA – Verification (domestic and export)

VA1 – Application

(1) This Part applies to all verification subjects, whether in relation to animal material or animal product for the domestic market or for export with or without an official assurance.

Subpart 1: Preliminary provisions

VA2 – Export requirement notices under section 60 of the Act prevail

(1) In case of any conflict between this Notice and any Notice made under section 60 of the Act (which relates to export requirements), the requirements of the Notice under section 60 prevail.

Subpart 2: Timing of verification

VA3 – Verifiers to determine when verification to be done

(1) The verifier of a verification subject is responsible for determining when the subject is verified, except as otherwise provided in this Part.

(1) The verifier must identify the date for each scheduled verification by applying the verification step that applies to the verification subject in accordance with this Notice and agreeing the date with the subject.

(2) A verifier may change the date of a verification from that in the schedule if:

a) unforeseen or exceptional circumstances have arisen that mean the verification cannot, or cannot practicably, be done on that date, in which case the verifier and person responsible for arranging verification must reschedule the verification to a date within a leeway period of up to 30 days; or
b) an emergency occurs that means a verification cannot take place on its scheduled date, in which case the verifier must reschedule the verification as soon as reasonably practicable after the original date; or
c) any of clauses VA8, VA9 or VA10 apply.

(3) Nothing in this clause restricts the right of a verifier under to carry out unscheduled or unannounced verifications under Regulation 95 and 96.

VA4 – Verification steps for official assurance export businesses

(1) This clause applies to any official assurance export business that:

a) does not operate under a multi-business RMP or a multi-site RMP (see clause VA7); and
b) does not have an on-site verifier present (see clause VA15).

(2) The verification steps for the business are as set out in Table 20.

(3) On the commencement date, the verification step that applies to an official assurance export business that has been operating under the Operational Code: Verification, or the APN: Export Verification Requirements, is the step that applied to it under that Code or the Requirements; except that if the business was on Step 8 under the APN: Export Verification Requirements (which specified 5-yearly verification), the business is on Step 10 of this Notice (which also specified 5-yearly verification).

(4) The initial verification for the following official assurance export businesses must be carried out in accordance with the relevant initial step given in Table 20:

a) a business with an RMP that has not previously been verified under the Act; or

b) a business that has been operating as a business that is not an official assurance export business (i.e. it was operating only for the domestic or non-official assurance export market); or
c) a business has been operating under a risk-based measure under the Food Act 2014 and changes to operate under an RMP.

VA5 – Verification steps for most verification subjects not covered by clause VA4

(1) This clause applies to every verification subject that:

a) is not an official assurance export business (see clause VA5); and
b) does not operate under a multi-business or multi-site RMP (see clause VA7); and
c) does not have an on-site verifier present (see clause VA15).

(2) The verification steps for the verification subject are as set out in Table 21. If the verification subject has not previously been verified under the Act or has been operating as an official assurance export business, the initial verification must be carried out in accordance with the relevant initial verification step identified in Table 21.

(3) If the verification subject has been operating under a risk-based measure under the Food Act 2014 and changes to operate under an RMP, and the scope of operations is essentially the same, the verification step under this Notice that most closely equates to the verification interval that applied under the Food Act applies as an initial verification step under this Notice (unless the conditions of the RMP provide otherwise).

(4) If the outcome of the initial verification is acceptable, the next step applying to the verification subject is the relevant second verification step identified in Table 21.

VA6 – Moving up or down verification steps

(1) This clause applies to any verification done:

a) in the case of an official assurance export business referred to in clause VA4, after the initial verification; and
b) in the case of a verification subject referred to in clause VA5, after the second verification.

(2) If the outcome of the verification is acceptable, the verifier must determine the next verification step as follows:

a) a verification subject on step 1 or 2 may move up a step only after at least 3 consecutive acceptable outcomes:
b) a verification subject on step 3 or higher may move up a step only after at least 2 consecutive acceptable outcomes:
c) in every case, the verifier may move a verification subject up a step only after considering:

i) the risks and issues identified from the outcome of the most recent verification; and
ii) the verification subject's compliance history (for instance, with its RMP or relevant export-related requirements); and
iii) where the outcomes of verifications have consistently been acceptable, that a higher step should be determined unless there is good reason not to.

(3) If the outcome of the verification is unacceptable, the verifier must determine the next verification step as follows:

a) if the verification subject is on step 1, the verifier must apply step 00: or
b) if the verification subject is on step 2 or higher, the verifier must apply a lower step.

(4) When a verification subject is on step 00, the Director-General:

a) must, in consultation with the verifier, determine the appropriate verification interval to apply; and
b) must, in consultation with the verifier and verification subject, determine the conditions that must be met before the verifier can move the subject onto step 1.

VA7 – Verification subjects operating under multi-business or multi-site RMP

(1) This clause applies to every verification subject operating under a multi-business RMP or a multi-site RMP.

(2) The proportion of verification subjects operating under a multi-business or multi-site RMP that a verifier must verify is:

a) for any farm dairy RMP, as per Table 22; and
b) for any other kind of animal product business, the proportion of businesses or sites determined by the Director-General under Regulation 98.

(3) A verifier must apply the steps to each verification subject to be verified under the RMP as required by clauses VA6, VA8, VA9 and VA10, unless the Director-General specifies alternate verification steps.

(4) If the Director-General specifies alternate verification steps for a verification subject under the RMP, the verifier must carry out verifications in accordance with those steps.

(5) If a verification subject that is verified receives an unacceptable outcome, the verifier my chose to verify additional verification subject covered by the relevant RMP.

VA8 – Temporarily ceasing processing activities

(1) This clause applies during any period when a verification subject that is an animal products business temporarily ceases some or all of its processing activities.

(2) If any processing activities are still being carried out (e.g. if a manufacturer continues to store animal products):

a) the scope of verification may be reduced to cover only those activities that continue; and
b) the verifier may reduce the verification frequency for any continuing activities to the ceiling step.

(3) If no processing activities are being carried out:

a) the scope of verification must be sufficient to give the verifier confidence that the premises will remain in a fit state to resume processing even if repairs and maintenance have been done while processing activities have been ceased; and
b) the minimum verification frequency is as follows:

i) for businesses whose normal ceiling step is Step 6 or below, 6 monthly; or
ii) for a business whose normal ceiling step is Step 7, 8, 9, or 10, the ceiling step for the applicable type of animal product business or persons.

(4) The operator of the animal products business must advise the verifier before processing activities resume.

VA9 – Seasonal processing

(1) For a business that operates only seasonally, so that no processing occurs during the off-season, if an initial or subsequent verification falls in the off-season, the verifier must reduce the verification step to a step that ensures that verification can be done while processing activities are being carried out.

VA10 – Verification subjects carrying out new processing activities

(1) In this clause, **new activity** means processing involving non-traditional animal material or animal products, or non-traditional processing activities.

(2) This clause applies only to a verification subject carrying out a new activity where the Director-General has increased or decreased the applicable verification step, as provided for in Regulation 93(f).

(3) The Director-General must include the applicable verification step, as per subclause VA10 (2), as the condition in the business's RMP.

(4) If the verification subject ceases the new activity but other processing activities continue, the verifier may, despite the condition in the RMP, apply the appropriate verification step to those other activities.

Table 19: Schedule 1 – Description of verification steps

Verification step	Verification frequency
Step 00	Determined by the Director-General
Step 1	2 weekly
Step 2	1 monthly
Step 3	6 weekly
Step 4	2 monthly
Step 5	3 monthly
Step 6	6 monthly
Step 7	12 monthly
Step 8	18 monthly
Step 9	2 yearly
Step 10	5 yearly

Table 20: Schedule 2 – Steps for verification subjects that are official assurance export businesses

	Type of verification subject	Initial verification step	Ceiling step
1	Businesses that do primary processing of mammals and birds for human consumption	Step 2	Step 5
2	Businesses that do secondary processing of mammals and birds for human consumption	Step 2	Step 5
3	Businesses (including only those fishing vessels operating under an RMP) that do primary or secondary processing of fish for human or animal consumption	Step 2	Step 6
4	Farm dairies	Step 5	Step 7
5	Transport of unpackaged dairy material or dairy product	Step 5	Step 7
6	Transporters, and operators of export loading facilities or transport depots: (a) who operate under an RMP or RCS; and (b) whose transportation units or premises have refrigerated compartments.	Step 5	Step 6
7	Transporters, and operators of export loading facilities or transport depots: (c) who operate under an RMP or RCS; but (d) whose transportation units or premises do not have refrigerated compartments	Step 6	Step 7
8	Dairy manufacturers	Step 2	Step 5
9	All other processors of animal product for human consumption	Step 2	Step 5
10	Stores used for animal product for export with an official assurance	Step 2	Step 6

	Type of verification subject	Initial verification step	Ceiling step
11	Businesses that do primary processing of mammals and birds for animal consumption	Step 2	Step 5
12	Listed game estate operators	Step 7	Step 7
13	Businesses that process animal product (other than primary processors of mammals and birds) for animal consumption	Step 2	Step 6
14	Animal material depots that store killed hunted animals	Step 5	Step 10
15	Fish animal material depots (other than for BMS)	Step 5	Step 10
16	Bee product processors who are required to operate under an RMP	Step 5 (at least one verification each year must be in the harvest season)	Step 7 (at least one verification each year must be in the harvest season)
17	Businesses (excluding stores) that are not required to have an RMP but process blood, blood products, reproductive materials, or pharmaceutical products that require an official assurance for export	Step 2	Step 5
18	Businesses (including stores) that are not required to have an RMP but process animal material such as hides and skins, or for fertilizer and similar products, that require an official assurance for export	Step 2	Step 7
19	Germplasm businesses	Step 6	Step 7
20	Poultry hatcheries	Step 5	Step 6
21	Providers who do not operate under an RMP but provide ante-mortem and post-mortem examination of mammals or birds	Step 2	Step 5
22	All other businesses that operate under an RMP but are not listed above	Step 2	Step 5

Table 21: Schedule 3 – Steps for all verification subjects that are not official assurance export businesses

	Type of verification subject	Initial verification step	Second verification step	Ceiling step
1	Businesses that do primary processing of mammals and birds for human consumption	Step 5	Step 7	Step 7
2	Businesses that do secondary processing of mammals and birds for human consumption	Step 5	Step 7	Step 8
3	Businesses (including only those fishing vessels operating under an RMP) that do primary or secondary processing of fish for human and animal consumption	Step 5	Step 7	Step 8
4	Businesses that do primary processing of mammals and birds for animal consumption	Step 5	Step 7	Step 7

	Type of verification subject	Initial verification step	Second verification step	Ceiling step
5	Businesses that do secondary processing of mammals and birds for animal consumption	Step 5	Step 7	Step 8
6	Animal material depots that store killed hunted animals	Step 5	Step 10	Step 10
7	Fish animal material depots (other than for BMS)	Step 5	Step 10	Step 10
8	Bee product processors operating under an RMP	Step 7	Step 7	Step 8
9	Farm dairies	Step 5	Step 6	Step 8
10	Dairy manufacturers	Step 5	Step 6	Step 8
11	Stores	Step 5	Step 6	Step 7
12	Dairy transporters of dairy material that is not packaged or is not shelf stable	Step 5	Step 6	Step 9
13	Transporters (other than dairy transporters of dairy material that is not packaged or shelf stable)	Step 5	None	None
15	All other processors of animal product for human consumption	Step 5	Step 7	Step 8
16	Further petfood processors (other than further petfood processors who: (e) sell by retail and (f) whose only processing is size reduction or packing).	Step 5	Step 7	Step 8
17	All other businesses that operate under an RMP but are not listed above	Step 5	Step 7	Step 8

Table 22: Nominal number farm dairies for on-site verification

Number of farm dairies under an RMP	Nominal number of farm dairies for on-site verification
1	1
2-5	2 first verification then 1, if acceptable outcomes
6-15	3 first verification then 2, if acceptable outcomes
16-50	4 first verification then 3, if acceptable outcomes
51-200	4
201-400	5
401-800	6
801-2000	10
2001-5000	18
>5000	25

Subpart 3: Verifier obligations

VA11 – Notice of intended verification

(1) A verifier must give a verification subject at least 5 working days' notice of an intention to carry out a verification, except in circumstances where the Act, the Regulations, this Notice, or an RMP require or permit unscheduled or unannounced verifications.

(2) Despite subclause VA11 (1), at least one in every 10 scheduled verifications of an official assurance export business:

a) must be carried out having given no more than 2 working days' notice; and
b) may be carried out on a date other than the scheduled date.

VA12 – Scope of verification

(1) In addition to verifying that a verification subject is complying with regulatory requirements, a verifier must ensure that verification includes the following, as applicable:

a) an on-site visit, except in the circumstances in subclause (2);
b) verifying any minor amendments to the RMP;
c) verifying that any significant amendments to the RMP have been effectively implemented;
d) for verification subjects operating under an RMP, verifying that the application of the HACCP principles is up-to-date and effectively implemented;
e) verifying compliance by the verification subject with any conditions in its RMP;
f) verifying the operator verification activities described in the RMP.

(2) A verifier may complete a verification without doing an on-site visit if:

a) an emergency occurs that means an on-site visit is impossible or impracticable; or
b) the verification subject is covered by a multi-business or multi-site RMP and the verifier elects not to visit every business or site covered by the RMP.

(3) A verifier need not do an on-site visit of a bee product processing business that is on Step 6 and is an official assurance export business if:

a) the verification takes place at a time of year when the business operates at reduced capacity; and
b) the verifier is satisfied that an on-site visit is not necessary in light of the compliance history of the business.

VA13 – Conduct of verification

(1) Before carrying out an initial verification of a verification subject, the verifier must discuss the following with the subject and provide the in a form that makes it available for future reference:

a) the responsibilities of the verifier; and
b) the duties of the verifying agency and the verifier; and
c) the rights of the verifier and the powers of Animal Product Officers, and (where relevant) official assessors; and
d) the verification subject's responsibilities and duties in relation to verification; and
e) the regulatory framework, including the role and purpose of verification; and
f) how reconsideration of a verification decision is managed under Regulation 104.

(2) Before starting any verification, the verifier must advise the verification subject of the minimum scope of the verification.

VA14 – Verification of fishing vessels

(1) The operator of a RMP fishing vessel that is a verification subject must advise the verifier when the vessel is expected to arrive at any port, at least 24 hours before the expected arrival (unless the arrival is due to an emergency).

(2) The verifier must, before the vessel arrives at the port, advise the operator of whether the vessel will be subject to a scheduled verification visit on arrival.

(3) If a verification visit is conducted, unloading must not commence until the verifier authorises the unloading.

VA15 – Business with on-site verifier present

(1) This clause applies to verification subject that is required to have a full-time on-site verifier present during operating hours.

(2) Where this clause applies:

a) the verifier must give the verification subject a written verification report on a monthly basis; and
b) the verifier must determine the outcome according to the level of operator compliance with relevant New Zealand requirements (such as the relevant RMP or RCS), market specific requirements, and general export requirements.

VA16 – Verbal feedback

(1) Every verifier must give verbal feedback to the verification subject after a completing a verification of the verification subject.

(2) The feedback must:

a) identify any deficiencies found; and
b) indicate whether the outcome is likely to be acceptable or unacceptable; and
c) indicate the likely step to be determined for the verification subject; and
d) indicate when the next verification is likely to take place.

VA17 – Written verification report

(1) The written report that a verifier is required to provide to a verification subject must be provided as soon as practicable.

(2) The report must:

a) give the name or identifier of the verifier; and
b) give business identifier of the verification subject; and
c) identify the premises (by physical address or, if available, unique location identifier); and
d) state the type of verification (e.g. scheduled or unannounced); and
e) state the date or dates of the verification; and
f) state the date the report is issued.

(3) The report must also provide all the following:

a) sufficient information to enable the reader to clearly understand the commentary and findings; and
b) a description of the verification scope, along with a description of the RMP or RCS components or elements covered; and
c) a statement of whether the outcome of the verification is acceptable or unacceptable; and
d) details of any deficiencies identified, together with agreed corrective actions and associated timeframes; and
e) confirmation that the current step continues to apply or, if applicable, what new step applies; and
f) the date of the next scheduled verification.

VA18 – Action if animal material or animal product does not comply with export requirements

(1) If, following a verification carried out on an official assurance export business, a verifier determines that any animal material or animal products are not eligible for export to its intended market or markets, the verifier must:

a) notify the operator of the restriction on product eligibility; and
b) advise the operator of the options available (if any) for regaining eligibility and, if an option is taken, notify the operator when eligibility is restored; and
c) confirm, as soon as practicable, that the operator has taken satisfactory action (such as by labelling or segregating products) to ensure that the material or product cannot be exported to countries for which eligibility has been lost or suspended; and
d) if the operator fails to comply with eligibility restrictions:

i) if the verifier is an Animal Product Officer, notify the operator of any intention to act in the capacity of an Animal Product Officer and take appropriate action under the Act or the Regulations; or
ii) if the verifier is not an Animal Product Officer, notify an Animal Product Officer immediately and ask them to act.

VA19 – Application for reconsideration

(1) The operator or an animal product business who wishes to apply for reconsideration of a verification decision (as provided by Regulation 104) must include the following in the application for reconsideration:

a) the name and address or identification of the business that was verified; and
b) the business identifier of the verification subject; and
c) the name and contact details of the applicant for reconsideration; and
d) the name of the verifier or the verifying agency that did the verification; and
e) the date or dates of the verification; and
f) the aspect of the verification report that the applicant wishes to have reconsidered; and
g) the grounds on which the applicant is seeking reconsideration; and
h) any other details that may assist the Director-General or verifying agency (as appropriate) to determine the application.

CHAPTER 14: RECOGNISED AGENCIES AND PERSONS

Part 28: RAP – Recognised agencies and persons

Subpart 1: Recognised agencies and persons

RAP1 – Application

(1) This Part applies to all recognised agencies, other than recognised laboratories (see Animal Products Notice: Specifications for Laboratories), and to all recognised persons.

Subpart 2: Recognised agencies

RAP2 – Accreditation required

(1) Every recognised agency must apply under Option A (see Regulation 202) and hold an accreditation with IANZ or JAS-ANZ to ISO/IEC 17020: Conformity Assessment Requirements (not being accreditation as a Type B inspection body).

RAP3 – Procedures of recognised agency

(1) For the purpose of Regulation 202, documented policies and procedures must include the following:

Managed recognised persons and others

a) how the agency confirms the initial and ongoing competency of managed recognised persons and other key staff (such as peer review by other recognised persons); and
b) how training and assessment is provided; and
c) how the agency performs or directs internal reviews of the technical competency and performance of managed recognised persons; and
d) how the agency ensures that every managed recognised person with functions as an evaluator or verifier has their competencies assessed: and
    i) in the case of an agency operating under the KTP model, either a key technical person at least every 4 years, or the agency's accreditation body along with a technical expert assisting the accreditation body assessment team at a frequency determined by the agency's accreditation body; and
    ii) in any other case, the agency's accreditation body along with a technical expert assisting the accreditation body assessment team at a frequency determined by the agency's accreditation body; and
e) how the agency ensures that managed recognised persons comply with all regulatory requirements and the procedures of the agency; and
f) how the agency ensures that, if 2 or more managed recognised persons perform the same functions and activities for the same animal products business at the same premises or place, then one of those recognised persons has overall accountability for the agency's functions and activities at that premises or place; and
g) how the agency assesses the competencies, training and experience of any technical expert from whom a supporting report is obtained to ensure that only technical experts that are competent to provide the analysis and report required are used; and
h) how the agency ensures that only persons who are recognised to perform certain functions and activities do those functions and activities; and
i) how separation is maintained between any evaluation, verification, and assessment functions and any consulting activities; and
j) how the agency and managed recognised persons participate in relevant internally or externally-provided industry standardisation or calibration exercises; and

k) if the agency is required to verify the collection of samples, how it oversees the collection of samples; and

Relationships with clients

l) how oversight of client non-compliance is managed; and
m) the dispute and appeal procedures available to clients; and

Internal management

n) how internal non-compliance with regulatory requirements and its accreditation are managed; and
o) how the agency's procedures and systems are reviewed (must be at least annually); and

Relationship with the Director-General

p) how information that is required to be notified or reported to the Director-General is managed and how the agency reports to the Director-General.

(2) If an agency that wishes to operate under the KTP model, the agency must obtain the Director-General's agreement in principle to operating under the KTP model before applying for recognition to operate under the KTP model.

(3) An agency that operates under the KTP model must have and comply with written procedures and systems in place to manage the following, in addition to the procedures and systems listed in subclause (1):

a) lines of accountability and reporting between each key technical person and its managed recognised persons; and
b) the maintenance of competency and consistency of performance by key technical persons; and
c) supervision or oversight of managed recognised persons by key technical persons, which must include:
    i) amount of time that the key technical person is present or able to be contacted; and
    ii) extent of direction and oversight by the key technical person of work carried out; and
    iii) capability of the key technical person to intervene as required; and
    iv) review and discussion or checking of reports; and
d) distribution of information to managed recognised persons by key technical persons.

(4) Every key technical person in the agency must:

a) be recognised for the functions and activities for which they are operating as a key technical person; or
b) be assisted by a person who is recognised for the functions and activities for which they are assisting the key technical person; and
c) have their performance assessed periodically by the agency's accreditation body.

RAP4 – Applying for recognition as a recognised agency

(1) In addition to meeting the requirements under the Act and Regulations for applying to be a recognised agency, an applicant must provide evidence that the agency holds the accreditation required by clause RAP2.

(2) For the purpose of Regulation [exemption to come], an applicant that is not yet accredited to ISO/IEC 17020 may apply for recognition, and the Director-General may grant recognition, if:

a) an exceptional or emergency situation has arisen (in the opinion of the Director-General); and
b) the applicant has all the procedures and systems required by clause RAP3; and

c) the Director-General is satisfied that the applicant has applied for accreditation to ISO/IEC 17020, and is likely to obtain it within the next 6 months.

RAP5 – Reporting to Director-General

(1) A recognised agency must report the following to the Director-General, in writing, as soon as practicable:

a) any change in the person responsible for its everyday management; and
b) any change in its technical manager; and
c) the termination of any contract with a client for the provision of verification functions, in which case the report must:

i) include a summary of all open corrective actions at the time of the termination; and
ii) be made no later than 5 working days after the termination.

RAP6 – Regular reporting to Director-General

(1) A recognised agency must provide reports to the Director-General concerning the agency's performance every 3 months, or unless otherwise required.

(2) The reports must include:

a) the number of clients serviced by the recognised agency; and
b) the number of recognised persons with the required recognition to deliver the relevant contracted services to those clients; and
c) whether the recognised agency has sufficient capacity and competency to deliver the contracted services and, if not, the planned corrective actions to address the shortfall; and
d) any proposed changes to the recognised agency's operations relevant to its functions and activities; and
e) the number of complaints received that concern the performance of the agency's functions and activities under the Act, and their resolution status; and
f) any relevant disputes with clients concerning non-compliance or animal material or animal product non-conformance, and whether the recognised agency has requested assistance from the Director-General; and
g) any other information that would give the Director-General a more complete picture of the agency's performance.

(3) Regular reports prepared by a recognised agency that provides verification must also contain:

a) a list of every scheduled verification that was not done on its scheduled due date or within any applicable leeway period (see clause VA3); and
b) a list of any clients that the recognised agency is not confident are taking appropriate corrective actions within the agreed timeframes; and
c) a list of any clients on verification step 00, step 1, or step 2 at any time during the reporting period, and a report on their compliance with the management plan agreed under Regulation 103; and
d) any other information that would give the Director-General a more complete picture of the clients' compliance.

Subpart 3: Managed recognised persons

RAP7 – Functions and activities that may only be performed by managed recognised persons

(1) a natural person applying for recognition as one of the following, must apply through a recognised agency:

a) verification of any animal products business; or
b) in relation to dairy animal material or dairy animal product, the evaluation of any RMP, or any significant amendment to an RMP; or

c) any farm dairy assessment.

RAP8 – Competencies of managed recognised persons

(1) In addition to the competencies required by Regulation 216, the specific competencies in subparts 5 to 7 apply to every managed recognised person relevant to their functions and activities.

RAP9 – Applying for and renewing recognition

(1) A recognised agency may recommend a person for recognition only if:

a) an accreditation body has assessed the person within the last 12 months and confirmed their suitability for recognition; or
b) in the case of an agency that operates under the KTP model, either the accreditation body or a key technical person and a person with the relevant activity endorsement (who may be the KTP) has assessed the person within the last 12 months and confirmed their suitability for recognition; or
c) in the case of a farm dairy assessor either (1)(a) or (i)(b), or a farm dairy verifier confirms that the applicant is suitable for recognition.

(2) Despite subclause (1), the following may be recommended by a recognised agency without having been assessed by an accreditation body or key technical person:

a) a verifier of dairy Grade A product; or
b) a responsible verifier under the Raw Milk to Consumers Regulations 2015; or
c) a farm dairy assessor assessing under the Raw Milk to Consumers Regulations 2015.

(3) A recognised agency must ensure that every managed recognised person who wishes to remain recognised before their recognition is renewed is assessed by the recognised agency, in accordance with the agency's procedures (see clause RAP3), as maintaining the competencies required under the Act and by clause RAP8.

Subpart 4: Independent recognised personsRAP10 – Non-dairy evaluation

(1) A natural person seeking recognition as an independent recognised person who does non-dairy evaluation may apply under Option C or D (see Regulation 221 and 222).

RAP11 – Quality management system for independent recognised persons

(1) The quality management system that an independent recognised person is required to have, maintain, and follow, must include any of the following that are not already required under Regulation 221 or 222:

Conflicts of interest

a) maintaining independence and managing conflicts of interest, including ensuring the clear separation between any evaluation or verification services provided in accordance with Regulation 86 and any consultancy services provided; and
b) avoiding any commercial, financial or management relationship with those to whom they are providing services (other than for the purpose of providing those services) unless specifically disclosed and agreed to by the Director-General; and

Confidential information

c) managing confidentiality of information generally and in particular preserving the confidentiality of information received from clients, and information received about clients from technical experts; and
d) protecting the proprietary rights of clients; and

Competencies

e) ensuring technical competency for all functions and activities for which they provide services, or where there are deficiencies, ensuring they can obtain the services of an appropriate technical expert or other recognised evaluator; and
f) completing continuing professional development; and
g) procedures for assessing the competencies, training, and experience of any technical expert from whom a supporting report is obtained; and

Records

h) keeping all records of the competencies of technical experts who provide supporting information; and
i) keeping client records, and in particular keeping all evaluation reports and supporting information as required by Regulation 198; and
j) keeping records of correspondence with the Director-General, operators, technical experts, and other businesses associated with those functions and activities; and

Internal management

k) systems for internal review and ways to rectify own non-compliances; and
l) the review of the quality management system, which must be at least annually.

RAP12 – Reporting to the Director-General by independent recognised persons

(1) An independent recognised person must report to the Director-General as soon as practicable, recommending actions to take, if in the course of performing their functions and activities, if they detect a critical non-compliance by the operator.

Subpart 4: Specific requirements for evaluators

RAP13 – Competencies of all evaluators

(1) For the purpose of Regulation 218, an evaluator needs to demonstrate:

a) that they have successfully completed an NZQA registered course in HACCP; and
b) that they have successfully obtained an NZQA unit standard in quality management system auditing at level 6 or above; and
c) if the quality management system audit qualification was completed more than 3 years ago, be able to demonstrate a meaningful involvement in performing evaluation in the intervening years; and
d) an understanding of the Act, including:
    i) the object of the Act and the relationship between RMPs and other provisions for managing risks under the Act, including under any RCSs and Notices; and
    ii) the relationship between RMPs and risk-based measures under the Food Act 2014; and
    iii) contents of, and requirements for, RMPs including the risk factors to be considered and the matters specified in section 17 of the Act; and
e) that they hold at least an NZQA level 4 in animal science, animal health, public health, food science, food process engineering, food technology, food safety and quality, or dairy technology; and
f) that they are familiar with all regulatory requirements relevant to the RMP or significant amendment being evaluated.

RAP14 – Additional competencies for dairy evaluators

(1) Every dairy evaluator must, in addition to the competencies required by RAP13 have:

a) at least one of the activity endorsements listed in Table 23, and

b) successfully completed at least two evaluations for the relevant activity endorsement under the supervision of an evaluator with that activity endorsement.

(6) Only an evaluator with the appropriate activity endorsement may evaluate dairy RMPs or significant amendments covering the aspects of an RMP or amendment given in Table 23.

(7) A person may obtain the activity endorsements listed in Table 23 only if they have the relevant additional competencies given in the table.

Table 23 – Dairy evaluator activity endorsements

	Activity endorsement	What can be evaluated	Additional competencies required
1	Farm dairies	All aspects of farm dairy RMPs	
2	General dairy manufacture	All aspects of general dairy manufacture except those in row 7, 8 or 9	
3	Infant formula manufacture	All aspects of the manufacture of infant formula products except those in row 7, 8 or 9	
4	Raw milk products manufacture	All aspects of the manufacture of raw milk products except those in row 7, 8 or 9	
5	Dairy stores	All aspects of dairy stores except those in row 7 or 8	
6	Transport of raw milk and unpackaged dairy material or dairy product	All aspects of the transport of unpackaged dairy material or dairy product except those in row 7 or 8	
7	Premises and equipment: Manufacture	Design and construction of: dairy manufacturing premises and stores; and equipment at dairy manufacturing premises and stores; and facilities and equipment used to transport unpackaged dairy material or dairy product	(a) Relevant tertiary qualification, or demonstrated competence as a technical professional in food process engineering; and (b) Familiarity with regulatory requirements for dairy premises
8	Premises and equipment: Stores	Design and construction of: dairy stores; and facilities and equipment used to transport unpackaged dairy material or dairy product	(a) Relevant tertiary qualification, or demonstrated competence as a technical professional in food process engineering; and (b) Familiarity with regulatory requirements for dairy stores
9	Premises and equipment: Transport	Design and construction of equipment used to transport raw milk and unpackaged dairy material or dairy product	(c) Relevant tertiary qualification, or demonstrated competence as a technical professional in food process engineering; and (d) Familiarity with regulatory requirements for dairy transport.

	Activity endorsement	What can be evaluated	Additional competencies required
10	Defined heat treatment	Defined heat treatments for dairy (other than stovetop)	(a) Relevant tertiary qualification, or demonstrated competence as a technical professional in food process engineering; and (b) Practical experience validating heat treatment equipment and systems; and (c) Familiarity with dairy heat treatment requirements under the Act.

RAP15 – Additional competencies for non-dairy evaluators

(1) Only an evaluator with the appropriate activity endorsement in Table 24 may evaluate RMPs or amendments covering the activities referred to in Table 24, unless (as per Regulation 81) they get support and assistance of:

a) a technical expert with the required competencies; or
b) another recognised evaluator with the appropriate scope of recognition or activity endorsement (where relevant).

(2) A person may obtain the activity endorsements listed in Table 24 only if they have the relevant competencies given in the table.

Table 24: Non-dairy evaluator activity endorsements

	Activity endorsement	Aspects of an RMP or amendment that can be evaluated	Additional competencies required
1	Thermal processing of low-acid canned products	Canning operations	(a) Successful completion of one of the following courses: i) Qualified Cannery Persons (Thermal Processing) Course, Western Sydney University (Hawkesbury), Australia; or ii) Approved Persons Course for thermally processed low-acid foods, DWC Food Tech Pty Ltd and CSIRO, Australia; or iii) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand; and (b) Successful completion of one of the following courses: i) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand; or ii) Retort supervisors certification course, DWC Food Tech Pty Ltd, Australia; or iii) New Zealand Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia; and (c) A good understanding of the principles in the current editions of both: i) the Code of Hygienic Practice for Low Acid and Acidified Low-Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979); and

	Activity endorsement	Aspects of an RMP or amendment that can be evaluated	Additional competencies required
			ii) the United States Food and Drug Administration requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR, Part 114.
2	Aseptic processing and packaging	Aseptic processing and packaging operations	(a) Successful completion of one of the following courses: i) Approved Persons Course for UHT Processing and Aseptic Packaging, DWC Food Tech Pty Ltd, Australia; or ii) an activity endorsement for the evaluation of dairy defined heat treatment; and (b) Successful completion of one of the following courses: i) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand; or ii) Retort supervisors certification course, DWC Food Tech Pty Ltd, Australia; or iii) New Zealand Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia; and (c) A good understanding of the principles in the current editions of both: i) the Code of Hygienic Practice for Low Acid and Acidified Low-Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979), and the Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 40-1993); and ii) the United States Food and Drug Administration requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR, Part 114.
3	BMS depuration	Depuration of BMS	(a) Successful completion of one of the following courses: i) SIS Training and Consulting Ltd Depuration course: or ii) Aquabio Consultants Depuration Training Course, Aquabio Consultants Ltd, NZ: or iii) Manage a Depuration System in Seafood Operation, MPG Food Tech Ltd, NZ.

RAP16 – Application to extend scope of recognition of non-dairy evaluators

(1) A person seeking recognition as a non-dairy evaluator with endorsement for specific evaluation activities (other than the activities referred to in clauses RAP15) must apply in a form and manner approved by the Director-General.

RAP17 – Content of evaluation reports

(1) In addition to the requirements of Regulation 85, every evaluation report on an RMP or significant amendment must include the following information:

Evaluation

c) name and recognition identifier of the responsible evaluator; and
d) name and recognition identifier of any other evaluator involved, along with:
    i) a description of the aspect of the evaluation that each evaluator assisted with; and
    ii) a copy of any supporting reports provided by each evaluator; and
e) name of any technical expert who assisted, along with:
    i) a description of the aspect of the evaluation that each technical expert assisted with; and
    ii) a copy of any supporting reports provided by each technical expert; and
    iii) a copy of the competency assessment, with any supporting information, for each technical expert; and
f) if an on-site visit was done, the date and a brief description of the on-site visit; and
g) if no on-site visit was done, the reasons for this (as required by Regulation 82(4)); and
h) the date the evaluation was complete; and

RMP

i) the name and, if applicable, the trading name of the business; and
j) the RMP identifier, if assigned; and
k) the date or version identification of the RMP or, the version of the amendment that was evaluated, along with the date or version identification of any documents, manuals, and validation reports that make up the RMP; and

Business place and activity

l) in relation to the premises covered by the RMP:
    i) for all premises other than farm dairies, any unique location identifiers of the premises or, if no unique location identifier is assigned, its physical address; and
    ii) in the case of mobile premises, any vehicle registration number and the location where principally based; and
    iii) in the case of a fishing vessel, the name of the fishing vessel, the fishing vessel registration number under the Fisheries Act 1996, and the physical address of the operator of the vessel; and
m) a description of the processing activities covered by the RMP or RMP amendment; and
n) the types of animal material or animal product the RMP or amendment relates to; and
o) a list of the documents, manuals and validation reports, or parts of them, that were assessed during evaluation, along with their dates or version identification; and
p) any risk-based measure under the Food Act 2014 that is to be registered as part of the RMP; and

Any other information

q) any other information necessary to enable the reader to understand the determination of validity given by the evaluator and any conditions recommended under Regulation 85(2)(b).

(8) If an evaluation report for an RMP or amendment to an RMP records that implementation of a validation protocol is required to complete the assessment of the validity of the RMP or amendment:

a) the report must include a statement that the protocol, and the proposed disposition of the animal material or animal product processed under the protocol, is acceptable; and
b) after the validation protocol is completed by the operator and evaluated, the supplementary report of the evaluator must include information about:

i) the evidence collected as a result of implementing the protocol that demonstrates the effectiveness or otherwise of the RMP or amendment; and
ii) how any animal material or animal product processed under the protocol was disposed of.

(9) In the case of an evaluation report for a multi-business RMP or an amendment to a multi-business RMP, only the details in this clause that are relevant to the businesses involved in the evaluation need to be included in the report.

(10) Any corrections or additions made to an evaluation report after issue must be clearly identified.

RAP18 – Endorsement of evaluation report

Completely validated evaluation

(1) An evaluation report on an evaluation of an RMP or amendment that is complete (i.e. that does not require a validation protocol) must contain the following statement and be signed and dated by the evaluator responsible for the evaluation:

I confirm that a full evaluation of the risk management programme or amendment to the risk management programme {title, date and identified by version} has been undertaken.

I am satisfied that this programme or amendment to this programme is valid in terms of sections 12 and 17 of the Animal Products Act 1999.

Name

Signed

Date

Incompletely validated evaluation

(11) An evaluation report that records that implementation of a validation protocol is required to complete the evaluation of an RMP or amendment and must contain the following statement and be signed and dated by the evaluator responsible for the evaluation:

I confirm that an evaluation of the incompletely validated risk management programme or amendment {title, date and identified by version} has been undertaken.

I also confirm that the operator has a satisfactory documented protocol to complete the validation process including any requirements for the disposition of any animal material or animal product produced during the validation process.

Name

Signed

Date

Supplementary report on completion of validation protocol

(12) A supplementary report by an evaluator following implementation of a validation protocol by the operator must contain the following statement and be signed and dated by the evaluator responsible for the evaluation:

I confirm that the risk management programme or amendment {title, date and registration identifier}, has now been validated in accordance with the validation protocol, and that the evaluation is now complete.

I am satisfied that this programme or amendment to this programme is valid in terms of sections 12 and 17 of the Animal Products Act 1999.

Name

Signed

Date

Subpart 5: Specific requirements for verifiers

RAP19 – Competencies of all verifiers

(1) For the purpose of Regulation 217, a verifier needs to demonstrate:

a) that they have successfully completed an NZQA registered course in HACCP; and
b) that they have obtained an NZQA unit standard in quality management system auditing at level 6 or above; and
c) the quality management system audit qualification was completed more than 3 years ago, be able to demonstrate a meaningful involvement in performing verification in the intervening years; and
d) an understanding of the Act, including:
    i) the object of the Act and the relationship between RMPs and other provisions for managing risks under the Act, including RCSs, Notices, and export requirements; and
    ii) the relationship between RMPs and risk-based measures under the Food Act 2014; and
    iii) contents of, and requirements for, RMPs including the risk factors to be considered and the matters specified in section 17 of the Act; and
e) that they hold at least an NZQA level 4 in animal science, animal health, public health, food science, food process engineering, food technology, food safety and quality or dairy technology; and
f) that for any activity endorsement listed in Table 25, have the competencies specified in that table.

RAP20 – Verifiers requiring specific activity endorsements

(1) Any activity or person identified in Table 25 may be verified only by a verifier with the appropriate activity endorsement for that activity or person.

(13) A verifier seeking a dairy related activity endorsement identified in rows 1 to 8 must have completed at least two verifications under the supervision of a verifier with that activity endorsement.

Table 25: Verifier activity endorsement and specific required competencies.

	Activity endorsement	What can be verified	Specific competencies required
1	Dairy: Defined heat treatment	Defined heat treatments (other than stovetop)	(a) Successfully completed Dairy Heat Treatment Verification training provided by either:

	Activity endorsement	What can be verified	Specific competencies required
			i) AsureQuality Ltd., New Zealand: or ii) Eurofins Food Analytics NZ Limited.
2	Farm dairies	Farm dairy RMPs	(a) Familiarity with farm dairy activities and farm dairy assessment procedures
3	Dairy manufacture	Manufacture and storage of dairy material and dairy product (other than for things covered by other specific activity endorsements)	(a) Familiarity with the manufacture and storage of dairy material and dairy product
4	Infant formula manufacture	Manufacture of dairy-based infant formula products and formulated supplementary foods for young children	(a) Activity endorsement for dairy manufacture; and (b) Familiarity with wet and dry infant formula manufacture
5	Dairy stores	Dairy stores	(a) Familiarity with relevant processing activities
6	Dairy transport	Transport of raw milk and unpackaged dairy material and dairy product	(a) Familiarity with relevant processing activities
7	US Grade A product	Manufacture of US Grade A product under the US OMAR	(a) Activity endorsement for dairy manufacture; and (b) Familiarity with US OMAR (assessment by accreditation body not required).
8	Official assurance: dairy	Verifying official assurances for dairy material and dairy product	(a) Familiarity with the export and certification of dairy products; and (b) Demonstrate an understanding of the relationship between New Zealand requirements under the Act, general export requirements and market specific requirements
9	Raw milk RCS farm dairies	Farm dairies operating under the Raw Milk RCS	(a) Activity endorsement for farm dairies; and (b) Familiarity with the Raw Milk RCS (assessment by accreditation body not required).
10	Raw milk RCS depots	Depots operating under the Raw Milk RCS	(a) Activity endorsement for farm dairies, or for dairy manufacture, or for dairy stores; and (b) Familiarity with the Raw Milk RCS (assessment by accreditation body not required).
11	Official assurance: non-dairy	Verifying official assurances for non-dairy material and non-dairy product	(a) Familiarity with the requirements under the Act for the export of non-dairy products; and (b) Demonstrate an understanding of the relationship between New Zealand requirements under the Act, general

	Activity endorsement	What can be verified	Specific competencies required
			export requirements and market specific requirements; and (c) Current first-hand knowledge of the operator's business operation so that any eligibility details provided can be confirmed as accurate; and (d) If export requirements require that a veterinarian must perform official assurance verification, a current Annual Practising Certificate issued by the Veterinary Council of New Zealand.
12	Official assurance: live animal and germplasm		(a) Familiarity with the requirements under the Act for the export of live animals and germplasm; and (b) If export requirements require that a veterinarian must perform official assurance verification, a current Annual Practising Certificate issued by the Veterinary Council of New Zealand.
13	Export approved premises	Export approved premises	(a) An NZQA unit standard in quality management system auditing at level 6 or above; and (b) If the quality management audit qualification was completed more than 3 years ago, be able to demonstrate a meaningful involvement in performing verification in the intervening years; and (c) Demonstrated understanding of the Act and the relationship between export approved premises and other provisions for managing risks under the Act, including regulatory requirements such as export requirements.
14	Low-acid commercially sterilised products: non-dairy	Canning (non-dairy) or Aseptic processing and packaging (non-dairy)	(a) Successful completion of one of the following courses: i) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand; or ii) Retort supervisors certification course, DWC Food Tech Pty Ltd, Australia; or iii) New Zealand Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia.
15	Depuration	Depuration of shellfish	(a) Successful completion of one of the following courses: i) SIS Training and Consulting Ltd. Depuration course; or

	Activity endorsement	What can be verified	Specific competencies required
			ii) Aquabio Consultants Depuration Training Course, Aquabio Consultants Ltd., NZ; or iii) Manage a Depuration System in Seafood Operation, MPG Food Tech Ltd., NZ.
16	Ante-mortem and post-mortem	Ante-mortem examiners Post-mortem examiners	(a) Evidence that they are familiar with all the tasks associated with ante-mortem and post-mortem examination of species to which the verification relates.

Subpart 6: Specific requirements for assessors

RAP21 – Farm dairy assessors

(1) A person may be a farm dairy assessor only if the person:

a) is competent in performing audits; and
b) has successfully obtained an NZQA unit standard in auditing at level 4 or above; and
c) has successfully completed an NZQA registered course in food or dairy hygiene, or milk harvesting practice; and
d) has relevant industry experience; and
e) can demonstrate an understanding of milking machine function and cleaning; and
f) has knowledge of the farm dairy elements of RMPs and farm dairy assessment systems; and
g) has successfully completed a minimum of two farm dairy assessments under the supervision of a recognised farm dairy assessor or a recognised farm dairy verifier.

(14) A farm dairy assessor seeking an activity endorsement for Raw Milk RCS farm dairies must, in addition to the competencies in subclause (1), be able to demonstrate an understanding of the Raw Milk RCS. Accreditation body assessment is not required.

(15) A farm dairy assessor seeking an activity endorsement for US Grade A farm dairies must, in addition to the competencies in subclause (1), be able to demonstrate an understanding of the relevant US OMAR. Accreditation body assessment is not required.

RAP22 – Maintaining recognition as farm dairy assessor

(1) The continued competence of farm dairy assessors must be confirmed, at least every 3 years, by:

a) a recognised farm dairy assessor who has been individually assessed by the accreditation body; or
b) a recognised farm dairy verifier; or
c) a key technical person, if the farm dairy assessor is a managed recognised person under an agency operating under the KTP model.

Schedule 1 – Domestic petfood farmed mammal post-mortem examination procedure and disposition tables

Part 29: Examination procedure tables

29.1 Minimum examination requirements:

(1) The following minimum examination requirements must be completed as indicated in Clause 1.2 Examination procedure tables:

View	View structures as part of normal dressing / tissue removal – note and judge abnormality
Palpate	Feel by pressure – note and judge abnormality
Incise	Incise with knife – not and judge abnormality

(16) Any additional combination of the above requirements may be used to aid final judgement where evidence suggests further investigation is required.

29.2 Examination procedure tables

	Cattle	**Additional procedures - cattle at risk from Tb** (RMP required to document controls)	**Farmed Deer**	**Additional procedures - deer at risk from Tb** (RMP required to document controls)	**Bobby**	**Horses**	**Pigs**	**Lambs**	**Sheep**	**Additional procedures (CLA)**	**Additional procedures - animals exposed to Johnes vaccination** (RMP required to document controls)
Head and Neck											
External surface of the head	View		View		View	View	View	View	View		
Eyes	View		View		View	View	View	View	View		
Ears	View		View		View	View	View	View	View		
Nose / nose cavity	View		View		View	View	View	View	View		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johnes vaccination (RMP required to document controls)
Mouth / internal mouth	View		View		View	View	View	View	View		
Tonsils	View		View		View						
Tongue	View and palpate		View and palpate		View and palpate	View	View	View	View		
External cheek muscles	View										
Head lymph nodes	View and incise		View and incise		View exposed	Palpate	View exposed				
Neck	View		View		View	View	View	View	View		Palpate & incise
Throat	View		View		View	View	View	View	View		
Oesophagus - swallowing pipe	View		View		View	View	View	View	View		
Atlantal - base of neck lymph node (if present)	View and incise			View and incise							
Chest Cavity											
Chest cavity	View		View		View	View	View	View	View		
Diapraghm - muscular wall separating abdomen from chest	View			View	View	View	View	View	View		
Pleura - chest cavity lining	View		View		View	View	View	View	View		
Trachea - wind pipe	View		View		View	View	View	View	View		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johnes vaccination (RMP required to document controls)
Lungs (incise along length if required to inspect deeper lung tissue)	View and palpate		View palpate		View and palpate	View and palpate	View and palpate	View	View palpate		
Lung lymph nodes: Apical Bronchial Mediastinal	View and incise		View and incise								
Lung lymph nodes: Bronchial Mediastinal					View and palpate	View and palpate	View and palpate	View and palpate	View and palpate		
Heart	View and palpate		View and palpate		View and palpate	View and palpate	View	View	View		
Pericardium - heart sac opened	View		View		View	View	View	View	View		
Thymus - sweat bread	View		View		View	View	View	View	View		
Abdominal Cavity											
Abdominal cavity - gut cavity	View		View		View	View	View	View	View		
Lumbar lymph nodes - back bone nodes	View and incise		View	View and incise	view						
Iliac lymph node		View and incise	View	View and incise	View		View	View	View	Palpate	

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johnes vaccination (RMP required to document controls)
Internal iliac lymph nodes	View and incise										
Ischiatic lymph nodes		View and incise		View and incise				Palpate	Palpate	Palpate	
Peritoneum - abdominal lining	View		View		View	View	View	View	View		
Oesophagus - swallowing pipe	View		View		View	View	View	View	View		
Gastro-intestinal tract - guts	View		View		View	View	View	View	View		
Mesenteric lymph nodes - gut nodes	View and palpate	View palpate and incise	View and palpate		View and palpate	View	View and palpate		View and palpate		
Liver - both sides	View and palpate		View and palpate		View and palpate	View and palpate	View	View	View and palpate		
Liver lymph node	View and incise		View and incise		View and incise	View and palpate	View and palpate	View	View and palpate		
Liver - gall bladder (sac)	View		View					View	View		
Liver gall bladder - bile duct	View		View			View		View	View		
Pancreas	View		View		View				View		
Pancreatic lymph node						View					
Spleen - both sides	View and palpate		View		View and palpate	View	View	View	View and palpate		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johnes vaccination (RMP required to document controls)
Kidneys - out of covering membrane	View and palpate		View and palpate		View and palpate	View and palpate	View	View	View and palpate		
Kidney lymph node	View and incise		View	View and incise			View				
Pelvic cavity											
Pelvic cavity	View		View		View	View	View	View	View		
Pizzle - penis	View		View		View	View	View	View	View		
Rectal cavity	View		View		View	View	View	View	View		
Scrotal sac area	View		View		View	View	View	View	View		
Spinal column	View		View		View	View	View	View	View		
Tail	View		View		View	View	View	View	View		
Testicles	View		View		View	View	View	View	View		
Uterus - womb	View		View			View	View		View		
General genital organs	View		View		View	View	View	View	View		
Superficial inguinal - udder / scrotal sac lymph node	View and incise		View and palpate	View and incise			View and palpate	View and palpate	View and palpate	View and incise	
External Carcass											
External surfaces carcass	View		View		View	View	View	View	View		
Umbilical area	View		View		View	View	View	View	View		
General joints	View		View		View	View	View	View	View		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johnes vaccination (RMP required to document controls)
General carcass lymph nodes - any exposed					View and palpate						
Forelegs	View		View		View	View	View	View	View		
Shoulder	View		View		View	View	View	View	View		
Arm pits	View		View		View	View	View	View	View		
Forequarters	View		View		View	View	View	View	View		
Prescapular - shoulder joint lymph node	Palpate	Palpate & incise	Palpate & incise					Palpate	Palpate	View and incise	View and incise
Hind legs	View		View		View	View	View	View	View		
Precrural - hind leg fold lymph node	Palpate	Palpate & incise	Palpate & incise	Palpate & incise				Palpate	Palpate	Incise	
Popliteal - knee joint lymph node		Incise		Incise				Palpate	Palpate	Palpate	
Lumber chain lymph node	View and incise		View								
Udders / mammary glands	View		View			View	View		View		
Neural canal (if exposed)	View		View		View	View	View	View	View		

Part 30: Domestic petfood farmed mammal post-mortem disposition table

30.1 Application and table definitions

(1) The mammals covered by this table include:

a) Cattle;
b) Deer;
c) Goat;
d) Horse;
e) Pig; and
f) Sheep.

(17) Table Definitions:

Definition	Meaning
Wholesomeness	Means an abnormality that does not represent a significant hazard. However, the final disposition made on the raw material must take into account the operators individual RMP requirements for wholesomeness
RMP Hazard	Means an identified hazard in the source raw material that must be further analysed and managed where possible by the operators RMP
Pass for Petfood	Means an abnormality that does not significantly impact on the raw material's suitability for pet food and where no further restriction applies
Medium risk	Means materials that must be disposed of in accordance with the requirements notified for medium risk materials

(18) Livestock Codes:

Code	Animal
Bobby calves	Bobby calves
C	Cattle
D	Deer
H	Horses
P	Pigs
S/G	Sheep (lambs, adult sheep & goats)
G	Goats

30.2 Section A

(1) The following dispositions must be applied for diseases / conditions identified in Section A:

a) Where any localised defect or condition has been identified. The defect or condition must be removed hygienically, and the abnormal tissues disposed of as further described in the table; and

b) Where any localised defect or condition identified has spread from the original location, the following judgements are to be applied:

i) Where a defect or condition has spread from the original location, the examiner must confirm that the animal does not show any post-mortem signs suggestive of general systemic illness. If there are no signs suggestive of general systemic illness, then the defect or condition must be removed hygienically, and the tissue disposed of as further described in the table.

ii) Where a defect or condition has spread from the original location and the examination identifies signs suspicious of general systemic illness - then all tissues are to be disposed of as medium risk.

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
Cuts / Scrapes	Abrasions	Affected tissues	All	Condemn / medium risk	Affected parts	
Boil	Abscess	Affected tissues	All	Condemn / medium risk	Affected parts	
Lumpy jaw / woody tongue	Actinomycosis, Actinobacillosis	Lesions, nodes, soft tissue, jawbone	C	Condemn / medium risk	Affected organs, parts, and corresponding nodes	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
Signet ring carcinoma	Adenocarcinoma	Of the small intestine	S		Refer cancer / neoplasms / neoplasia	
	Arthritis	Acute, localised / polyarthritis	CDGHPS	Condemn / medium risk	Affected joints or parts, and surrounding tissue together with associated lymph nodes if affected	
	Arthritis	Chronic localised or chronic polyarthritis	CPS	Condemn / medium risk	Removal of joints and surrounding tissue and any affected lymph nodes	

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
	Bites	Affected tissues	All	Condemn / medium risk	Affected parts	
Cancer Eye	BOSCC	Involvement of the bony structures of the head	C	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
General cancers	Neoplasm	Localised or with evidence of spread	All	Condemn / medium risk	Cancer and affected surrounding tissue	
	Bruises	Affected tissues	All	Wholesomeness	Affected parts	Availability for collection dependent on the RMP
Cheesy gland	CLA	Lesions grossly identifiable as CLA	S	Wholesomeness	Affected parts	Availability for collection dependent on the RMP
Pink eye	Contagious ophthalmia	Regardless of the extent of the localised lesion	CDGS	Condemn / medium risk	Affected parts	Note also cancer eye
Faecal and ingesta	Contamination	Gross contamination	All	Condemn / medium risk	Affected parts	RMP Hazard - each individual RMP must consider
Scabby mouth	Contagious ecthyma	Scabs and lesions on mouth / other skin areas	SG	Condemn / medium risk	Affected Parts	
Very thin animal	Emaciation	Simple uncomplicated wasting	All	Pass for petfood	No evidence of other significant disease	
	Erysipelas	If lesions are chronic, e.g. vegetative endocarditis chronic "diamond" skin lesions, arthritis	P	Condemn / medium risk	Affected tissue	

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
	Facial eczema	Heads with photosensitivity lesions	CSGD	Condemn / medium risk	Affected Parts	Parts exhibiting gross signs of disease (refer also icterus)
	Facial eczema	Udders with photosensitivity lesions	CSGD	Condemn / medium risk	Affected Parts	Parts exhibiting gross signs of disease (refer also icterus)
	Facial eczema	Carcass and viscera showing marked icterus	CSGD	Wholesomeness	Carcass and viscera	Availability for collection dependent on the RMP
	Facial eczema	Liver with extensive cirrhosis	CSGD	Condemn / medium risk	Liver	See Icterus
	Facial eczema	Slightly affected liver	CSGD	Pass for petfood	Liver	
Foot rot	Foot rot	Localised infection of foot	All	Condemn / medium risk	Affected tissue	
	Grass seeds	A few isolated surface seeds	S	Condemn / medium risk	Affected tissue	
Water kidney	Hydronephrosis	Chronic	S	Condemn / medium risk	Kidney	
Yellow tissue	Icterus	Where there is evidence of *chronic liver degeneration*. Yellow or yellow/green discolouration of the fat but also of the cartilage, tendon sheaths, serous membranes and	CSGD	Wholesomeness	Carcass and viscera	Availability for collection dependent on the RMP
	Johnes Disease	Thickened intestines	SGCD	Pass for petfood	Intestines	
Lepto / red water	Leptospirosis	Signs suggestive of Leptospirosis	CP	Condemn / medium risk	Kidneys / bladder	
	Liver disease	Scar tissue, or localised cirrhosis, blood vessel enlargement	C	Pass for petfood	Affected areas	

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
Flat worm	Liver fluke	Small to severely affected liver	CSGHD	Wholesomeness	Liver	Availability for collection dependent on the RMP
	Lungs	Inflammation, cancers, abscesses or lymph node pathology, or purulent discharge in the trachea or bronchi	All	Condemn / medium risk	Affected parts	
	Lungworm	There is a severe associated pneumonia	S	Condemn / medium risk	Lungs	
	Lungworm	There are numerous shot-like, pus lesions	S	Condemn / medium risk	Lungs	
	Malformations	No associated disease process	All	Pass for petfood	Affected parts	
Inflammation of the udder	Mastitis	Acute / chronic	All	Condemn / medium risk	Udder and lymph node	
Inflammation of the womb	Metritis	Acute / chronic	All	Condemn / medium risk	Reproductive system	
	Muscle degeneration	Affected tissues	S	Pass for petfood	Affected muscles	
	Muscle disease	Non-infectious	C	Pass for petfood	Affected parts	
Kidney inflammation	Nephritis	Acute / chronic Note bobby calf judgement	All	Condemn / medium risk	Kidney	
Smell	Odour	Abnormal	All	Pass for petfood	Unless suspect chemical in nature	
	Odour	Boars with very pronounced male odour	P	Pass for petfood	All tissues	
Watery tissue	Oedema	Localised	All	Wholesomeness	Affected tissue	Availability for collection dependent on the RMP
	Oedema	Generalised	All	Wholesomeness	All tissues	Availability for collection dependent on the RMP

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
Parasites:						
	Ascaris lumbricoides	Minor liver blemishes (milk spots)	P	Pass for petfood	Affected parts	
	Ascaris lumbricoides	Extensive liver blemishes	P	Condemn / medium risk	Liver	
True Hydatids	Hydatids	Cyst in offal	SGCP	Condemn / medium risk	Affected organs	Note NZ is essentially considered free of true Hydatids
Flat worm	Liver fluke	Small to severely affected liver	CSGHD	Wholesomeness	Liver	Availability for collection dependent on the RMP
	Lungworm	There is a severe associated pneumonia	S	Condemn / medium risk	Lungs	
	Lungworm	There are numerous shot-like, pus lesions	S	Condemn / medium risk	Lungs	
	Pentastomes	Mesenteric lymph nodes	C	Pass for petfood	Affected lymph nodes	
	Pimply gut	Oesophagostome larvae in small intestine, caecum and colon. Numerous lesions	C	Pass for petfood	Intestines	
	Pimply gut	*Oesophagostomum*	S	Pass for petfood	Intestines	
Sarco	Sarcocysts	Obviously visible and generalised	All	Pass for petfood	All tissues	RMP Hazard - general and widespread in the population
Kidney worm	Stephanurus dentatus	Kidney worm minor liver blemishes (milk spots)	P	Pass for petfood	Affected parts	
	Stephanurus dentatus	Cysts in surrounding kidney fat, muscles	P	Condemn / medium risk	Affected tissue	
False Hydatids	Taenia hydatigena	Grossly affected livers (larval tracts)	SGCPD	Condemn / medium risk	Liver	RMP Hazard

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
	Taenia hydatigena	Gross cyst lesions in abdominal cavity	SGCPD	Condemn / medium risk	Affected tissue / lesions	RMP Hazard
Sheep measles	Taenia ovis	Gross lesions in muscles	SG	Pass for petfood	All tissues	RMP Hazard - general and widespread in the population
	Taenia saginata	Cysts identified in musculature eg tongue, heart, masseter muscles	C	Condemn / medium risk	Affected tissues / rest thermally process or freeze	(All remaining tissues to be thermally processed or frozen)
Toxo	Toxoplasmosis	Not grossly identifiable	All	Pass for petfood		RMP Hazard
Trichinosis	Trichinella	Not grossly identifiable	PH	Pass for petfood		RMP Hazard
Heart sac inflammation	Pericarditis	Acute or chronic	All	Condemn / medium risk	Heart and surrounding tissue	
Abdominal inflammation	Peritonitis	Acute or chronic	All	Condemn / medium risk	Affected parts	
	Peritonitis	Chronic affecting organs or viscera	All	Condemn / medium risk	Affected parts	
Abnormal tissue pigment	Pigmentation	Xanthosis and melanosis	All	Wholesomeness	All tissues	Availability for collection dependent on the RMP
Penis rot	Pizzle	Active inflammatory condition, cancers, trauma, erosions scars, bruises, clots	All	Condemn / medium risk	Affected parts	
Chest lining inflammation	Pleurisy	Acute or chronic	All	Condemn / medium risk	Affected parts	
Inflammation of kidneys and associated tissues	Pyelonephritis	Acute or chronic	C	Condemn / medium risk	Kidney / bladder	
Kidney water cysts	Retention cysts	Birth defect	C	Condemn / medium risk	Affected parts	Availability for collection dependent on the RMP
	Testicle	Active inflammatory condition, including	All	Condemn / medium risk	Affected organ	

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
		inflammation of associated parts neoplasms, haematoma				
Wind pipe	Trachea	See lungs, save if lungs acceptable	All	Condemn / medium risk	Trachea	
Tb suspect	Tuberculosis	Any localised lesions suspicious of Tb	CDPH	Condemn / medium risk	Affected tissues / rest thermally process	RMP Hazard - all tissues to be thermally processed
Tb reactor	Tuberculosis reactor	With or without lesions	CDPH	Condemn / medium risk	Affected parts / rest thermally process	RMP Hazard - all tissues to be thermally processed
	Wounds		All	Condemn / medium risk	Affected parts	
Additional bobby calf						
	Immaturity	Includes musculature, which is loose and flabby, generalised underdevelopment of the musculature, minimal fat deposits which appear brownish-red, gelatinous, and oedematous	Bobby	Wholesomeness		Availability for collection dependent on the RMP
Umbilicus - tummy button	Navel ill	Enlargement / inflammation of the navel	Bobby	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
Infection of navel vessels	Omphalophlebitis	Infection of one or more of the umbilical vessels. Acute	Bobby	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
		inflammation and/or active infection				and their removal is hygienically possible
	Miscellaneous	Non-infectious rare conditions affecting part of the carcass, such as melanosis, umbilical hernias, and localised white muscle disease	Bobby	Condemn / medium risk	Affected parts	

30.3 Section B

(1) Where a defect or condition is identified as noted in section B - then all tissues are to be disposed of as medium risk.

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
	Systemically ill	Signs of general widespread systemic illness	All	Condemn / medium risk	All tissues	
	Bruises	Extensive or gangrenous	All	Condemn / medium risk	All tissues	
Diarrhoea	Enteritis	Bloody or gangrenous	All	Condemn / medium risk	All tissues	
	Gangrene	Wet gangrene with systemic involvement	All	Condemn / medium risk	All tissues	
Yellow tissue	Icterus	Not associated with chronic liver damage e.g. acute or other cause for icterus	CSGD	Condemn / medium risk	All tissues	Icterus may be the result of another event e.g. toxic substance, poison
	Teania solium	Cysts in musculature	P	Condemn / medium risk	All tissues	Not currently in New Zealand
Bloody diarrhoea	Salmonellosis		All	Condemn / medium risk	All tissues	

Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
Bacteria / toxins in blood	Septicaemia		All	Condemn / medium risk	All tissues	
	Oedema	Accompanied by significant other disease	All	Condemn / medium risk	All tissues	
Additional bobby calf						
Kidney infection	Nephritis	Acute, includes conditions with red haloes around white spots on cortex	Bobby	Condemn / medium risk	All tissues	

Schedule 2 – Procedures and disposition tables for poultry for human or animal consumption

1 – Definitions

(1) In this Schedule:

AM and PM examination requirements means the requirements in this Notice for the ante-mortem and post-mortem examination of poultry for primary processing

direct supervisor means the person responsible for the direct supervision of the AM and PM examination systems at a poultry primary processing premises

nominated person means the named person nominated by the operator of poultry primary processing premises to ensure that the AM and PM examination requirements have been met and any appropriate corrective actions are taken when required

2 – Direct supervision

(1) Unless prior written approval has been obtained from the Director-General, the processor of poultry primary processing premises must ensure that there is at least one direct supervisor, in sufficiently close physical proximity to the ante-mortem and post-mortem examination points at the processing plant, to ensure that:

a) poultry AM and PM examination requirements are met at the processing premises; and
b) appropriate corrective action is taken as required.

(2) The Director-General may grant an approval if reasonably satisfied that the operator is unable to comply with clause (1) due to circumstances beyond their control and the risk to animal and human health and market access is negligible.

(3) The approval may be subject to such conditions that the Director-General considers necessary.

(4) The operator must document the name and contact details of each direct supervisor and where more than one person shares a role, clarify each person's area of responsibility.

(5) Each direct supervisor must either:

a) be a registered veterinarian under the Veterinarians Act 2005; or
a) hold the New Zealand Certificate in Meat Processing: Animal Product Examination (Level 3, poultry strands); or
b) have evidence of competency to the NZQA unit standards set out in subclause (6).

(6) The NZQA unit standards required for direct supervisors are as follows:

a) for direct supervisors with ante-mortem responsibilities:

i) 28171 – Demonstrate understanding of ante-mortem examination of poultry used for human consumption; and
ii) 30290 – Complete ante-mortem examination of poultry used for human consumption; and
iii) 20644 – Demonstrate knowledge of the animal welfare act in a primary industry operation.

b) for direct supervisors with post-mortem responsibilities:

i) 28170 – Demonstrate understanding of post-mortem examination of poultry products used for human consumption; and
ii) 28173 – Complete post-mortem examination of poultry products used for human consumption.

c) for direct supervisors with both ante-mortem and post-mortem responsibilities:

i) 28171 – Demonstrate understanding of ante-mortem examination of poultry used for human consumption; and
ii) 30290 – Complete ante-mortem examination of poultry used for human consumption; and
iii) 20644 – Demonstrate knowledge of the animal welfare act in a primary industry operation; and
iv) 28170 – Demonstrate understanding of post-mortem examination of poultry products used for human consumption; and
v) 28173 – Complete post-mortem examination of poultry products used for human consumption.

3 – Responsibilities of direct supervisor

(1) Every direct supervisor must:

a) ensure that the AM and PM examination of poultry is performed at the processing premises; and
b) ensure that appropriate corrective action is taken when required, such as:

i) restoration of control; and
i) disposition of poultry and poultry material in accordance with Part 3: Disposition of Poultry Carcasses and Material; and
ii) prevention of recurrence of the problem; and

c) ensure that records and reports relevant to the AM and PM examination of poultry are completed and kept, in accordance with poultry AM and PM examination requirements; and
d) be located at sufficiently close physical proximity to the AM and PM examination points at the processing premises to ensure that the direct supervisor's responsibilities are met, including by, such as:

i) being present in the AM or PM processing room when examination is being conducted; or
ii) being located on the premises and available for supervision, including checks on the process and corrective actions, as required by this Notice.

4 – Nominated person

(1) The processor of poultry primary processing premises must nominate a person or persons to ensure, on the processor's behalf, that:

a) poultry AM and PM examination requirements have been met at the processing premises; and
b) appropriate corrective action is taken as required.

(19) The processor must document the name and contact details of each nominated person, and where more than one person shares a role, clarify each person's area of responsibility.

(20) Each nominated person must be able to demonstrate understanding of their role as a nominated person within the relevant regulatory requirements under the Animal Products Act 1999 and:

a) have evidence of competency to the NZQA unit standards in clause 2(5)(b) or clause 2(6)(c) and evidence of competency to the following NZQA unit standards:

i) 22050 – Demonstrate knowledge of, and apply monitoring, corrective action and verification of poultry meat examination; and
i) 22047 – Demonstrate knowledge of the poultry industry as it applies to poultry meat examination; or Animal Products Notice: Specifications for the Ante-mortem and Post-mortem Examination of Poultry Intended for Human or Animal Consumption 2 March 2021 Ministry for Primary Industries Page 10 of 15; and

b) be a registered veterinarian under the Veterinarians Act 2005.

5 – Nominated person responsibilities

(1) Every nominated person must:

a) ensure that the documented AM and PM examination procedures meet the requirements of this Notice; and
b) carry out operator verification activities, systems audits, and review records, to ensure that the AM and PM examination procedures are effectively implemented in accordance with poultry AM and PM requirements; and
c) review the appropriateness of any corrective actions taken when deficiencies are identified, including:

    i) restoration of control; and
    i) checking that the disposition of poultry material or poultry product is carried out in accordance with this Notice; and
    ii) prevention of recurrence of the problem; and

c) be available or contactable when necessary, to give advice to the operator or direct supervisor on any matter relevant to poultry AM and PM examination requirements; and
d) ensure that records and reports relevant to the AM and PM examination of poultry are completed and kept, in accordance with poultry AM and PM examination requirements.

Disposition of poultry carcasses and material

Handling and disposition of poultry carcasses and material following post-mortem examination, must ensure that the product is fit for intended purpose. This disposition table specifies the dispositions that must be applied. In formulating the dispositions, MPI has considered that risks to public health (food safety) and animal health must be minimised. Wholesomeness was also a consideration.

The extent to which the disposition applies to the poultry product must be clear to the examiner. Multiple dispositions may apply to different parts of a carcass. Where only parts of a carcass are affected by a disease or defect, due consideration must be given to the possibility of the tissue being an indicator of disease in other parts of the carcass. If these parts have been mixed with parts from other carcasses, it may be necessary to apply the disposition to all associated carcasses. The dispositions in this table have been assembled based on observations of meat chickens, but may apply to other types of poultry too.

Disposition Table

Disease/Defect	Details	Action required	Dispositions required		
			Human consumption	Animal consumption	Render or safe disposal
Abnormal carcass colouring – Bluish reddish-brown (localised)	Haemorrhages Bruising	Trim affected area	Unaffected part	Affected part	Affected part
Abnormal carcass colouring – Bluish reddish-brown (extensive)	Haemorrhages Bruising		No	Yes	Yes
Abnormal carcass colouring – Greenish-yellow (localised)	Faecal and/or bile staining	Trim affected area	Unaffected part	Unaffected part	Affected part
Abnormal carcass colouring – Greenish-yellow (extensive)	Faecal and/or bile staining		No	Yes	Yes
Abnormal carcass colouring – Yellow-orange (extensive)	Liver condition		No	Yes	Yes
Abnormal carcass colouring – Red birds	Improper bleeding		No	Yes	Yes
Abnormal carcass colouring – Red birds	Toxaemia Septicaemia		No	Yes - only if subject to appropriate thermal processing	Yes
Abscess – Localised	No systemic involvement	Trim affected area	Unaffected part	Unaffected part	Affected part
Abscess – Extensive	Systemic involvement/ Multiple		No	No	Yes

Disease/Defect	Details	Action required	Dispositions required		
			Human consumption	Animal consumption	Render or safe disposal
Arthritis	Pus in joint		Unaffected part	Infected limb – only if subject to appropriate thermal processing	Infected limb
Ascites	Fluid in abdominal cavity		No	Yes	Yes
Breast blisters	Watery fluid filled/Fibrotic	Trim affected area	Unaffected part	Unaffected part	Affected part
Discoloured liver/Abnormal liver only	Cirrhosis of liver (carcass colour normal)		Unaffected part	Unaffected part	Organs
Emaciation	Wasted thigh and breast meat		No	Yes	Yes
Fibrinous deposits	Jelly-like film on heart and/or liver		Unaffected part	Unaffected part	Organs
Lesions – Extensive	Septicaemia		No	No	Yes
Parasites	Roundworms in gastrointestinal tract		Yes (unaffected part)	Yes (unaffected part)	Yes
Peritonitis	Pus in abdominal cavity		No	Only if subject to appropriate thermal processing	Yes
Tumours/nodules – Localised		Trim affected part	Unaffected part	Unaffected part	Affected part
Tumours/nodules – Multiple			No	No	Yes
Wounds – Localised injury		Trim affected part	Unaffected part	Unaffected part	Affected part
Wounds – Systemic involvement			No	Only if subject to appropriate thermal processing	Yes

Schedule 3 – Approved meat-marking inks

1 – Denaturing inks

(1) Inks for denaturing animal material or animal product must be prepared from the following dyes:

a) Brilliant Green, colour index number (CI) 42040; or
b) a green dye, colour index number (CI) 42053, variously named Fast Green FCF or FD & C No.3 Green; or
c) Green S, colour index number (CI) 44090; or
d) green vegetable dyes.

2 – Petfood carcass stains

(1) Inks for marking petfood must be prepared from the following:

a) a black dye, colour index number (CI) 28440, variously named Food Black, Brilliant Black; or
b) Permicol Black or Hexacol Black PN; or
c) charcoal; or
d) any of the solvents and diluents listed in clause (2).

(21) Inks for marking petfood may contain any of the following solvents and diluents:

a) ethanol; or
b) ethyl acetate; or
c) edible grades of hardened vegetable fat; or
d) glycerol in its mono, di and tri-acetic acid esters; or
e) hydrogenated castor oil, Sett HR1; or
f) isopropyl alcohol; or
g) propylene glycol.

(22) The labelling of these inks must contain a list of all constituents.

Schedule 4 – Specifications for the transfer of product that has not reached its preservation temperature for red meat

(1) The temperature and the time parameters must comply with Table 1: Vehicles with Active Refrigeration Deep or Table 2: Vehicles without Refrigeration or Refrigeration that is Inactive, as appropriate.

(23) The temperature in column 1 is the deep meat temperature measured at the centre of a carton or at the centre of the part of a carcass or cut that has the greatest cross-section at the time of loading.

(24) The operator must have evidence that, as a minimum, the specified times as appropriate to the deep meat temperature can be achieved on an ongoing basis.

(25) The store at the receiving premises must be operated at 2°C or colder, or 5°C or colder in accordance with the Food Regulations 2015.

Table 1: Vehicles with active refrigeration deep

Deep meat temperature (°C)	Maximum duration of transport (hours)
25	1
22	2
20	3
18	4
15	6
12	12
10	24

Table 2: Vehicles without refrigeration or refrigeration that is inactive

Deep meat temperature (°C)	Maximum duration of transport (hours)
22	2
20	1.5
18	2
15	3
12	6
10	10

Schedule 5 – Scientific name for fish

Key:

Symbol	Meaning
=	The same species
+	Similar species
( )	older scientific name still encountered, still acceptable but may be phased out over time

Table: List of scientific name for fish

Common names	Maori names	Scientific names
Albacore tuna Albacore Longfinned albacore		*Thunnus alalunga*
Alfonsino		*Beryx splendens* *+ Beryx decadactylus*
Anchovy	Kokowhaawhaa, Korowhaawhaa	*Engraulis australis*
Antarctic starry skate		*Amblyraja georgiana*
Antarctic toothfish Antarctic cod		*Dissostichus mawsoni*
Atlantic salmon		*Salmo salar*
Banded Wrasse		*Notolabrus fucicola*
Barracouta Couta Snoek	Mangaa, Makaa	*Thyrsites atun*
Bass groper Bass	Moeone, Toti, Hapuku	*Polyprion americanus*
Baxters lantern dogfish Baxter's dogfish		*Etmopterus baxteri*
Bigeye Cardinalfish		*Epigonus lenimen*
Bigeye tuna Bigeye		*Thunnus obesus*
Black cod		*Paranotothenia magellanica*[1] *(Paranotothenia angustata)*
Black flounder Freshwater flounder River flounder	Patiki-mohoao	*Rhombosolea retiaria*
Black marlin Marlin	Taketonga	*Makaira indica*
Black oreo Black oreo dory New Zealand dory (deep sea) Black dory Deepsea dory		*Allocyttus niger*

Common names	Maori names	Scientific names
Black sharks Deepwater dogfishes Catsharks		*Apristurus* spp. *Centrophorus squamosus* + *Centroscymnus crepidater* + *Centroscymnus owstonii* + *Centroscymnus plunketi*[1] + *Etmopterus* spp.
Black stingrays Black rays Longtail sting ray	Oru, Paakaurua, Roha, Whai repo	*Dasyatis thetidis* + *Dasyatis brevicaudatus*
Blue cod Sandperch	Raawaru, Pakirikiri, Patutuki	*Parapercis colias*
Blue mackerel Southern mackerel Pacific mackerel	Tawatawa	*Scomber australasicus*
Blue maomao Maomao	Maomao	*Scorpis violacea*
Blue marlin Pacific blue marlin Marlin		*Makaira mazara*
Blue moki Moki trumpeter	Moki	*Latridopsis ciliaris*
Bluenose Bonita Blue bream Stone eye	Matiri	*Hyperoglyphe antarctica*
Blue shark Blue whaler Blue pointer	Mango-pounamu, Poutini	*Prionace glauca*
Blue warehou Common warehou	Warehou	*Seriolella brama*
Brill	Patikinui	*Colistium guntheri*
Broadbill swordfish Swordfish	Paea	*Xiphias gladius*
Broadnose sevengill shark		*Notorynchus cepedianus*
Brown bullhead Catfish Catfish (freshwater) Common bullhead Horn Pout Common catfish		*Ameiurus nebulosus* = *(Ameiuruss nebulosus* = (*Ictalurus nebulosus)*
Brown stargazer		*Xenocephalus armatus*
Brown Trout Trout Sea trout		*Salmo trutta*
Bronzewhaler shark Bronze whaler	Toiki, Matawhaa, Mau ngengero, Tuatini	*Carcharhinus brachyurus*

Common names	Maori names	Scientific names
Butterfish Greenbone	Koaea, Marari, Tarao	*Odax pullus*
Butterfly perch	Oia	*Caesioperca lepidoptera*
Butterfly tuna Scaled tuna		*Gasterochisma melampus*
Cardinal fish Black cardinal fish Akiwa		*Epigonus telescopus*
Conger eel Southern conger	Koiro, Ngoio, Ngoiro	*Conger verreauxi*
Dolphin fish Mahimahi		*Coryphaena hippurus*
Eagle ray Yellow ray	Whai repo, Whai keo	*Myliobatis tenuicaudatus*
Elephant fish Silver trumpeter White fillets	Reperepe	*Callorhinchus milii*
Escolar		*Lepidocybium flavobrunneum*
Frostfish Cutlassfish	Hikau, Paara, Taharangi	*Lepidopus caudatus*
Garfish Piper Half-beak	Ihe, Takeke	*Hyporhamphus ihi*
Gemfish Silver kingfish Southern kingfish	Tikati	*Rexea* spp *Rexea solandri*
Dark Ghost sharks Pearl fillets Ghost Shark		*Hydrolagus novaezealandiae*
Pale Ghost Shark Pearl fillets Ghost Shark		*Hydrolagus bemisi* *Hydrolagus* spp. + (*Chimaera* spp.)
Giant boarfish Sowfish		*Paristiopterus labiosus*
Gilthead sea bream	Tamure	*Sparus aurata*[1] *(Sparus auratus)*
Greenback flounder	Paatiki	*Rhombosolea tapirina*
Grenadiers Rattails Macrourids		*Coelorinchus* spp. + *Ventrifossa* spp. + *Mesobius* spp. + *Trachyrincus* spp. + Macrouridae

Common names	Maori names	Scientific names
Grey mullet Striped mullet Sea mullet Mullet	Kanae, Hopuhopu	*Mugil cephalus*
Grey spiny dogfish Green-eyed dogfish Northern spiny dogfish Brown spiny dogfish	Koinga, Oke, Okeoke, Pioke	*Squalus mitsukurii* *= (Squalus blainvillei)*
Hagfish		*Eptatretus cirrhatus*[3]
Hake Whiting	Kehe	*Merluccius australis*
Hammerhead shark	Mangoopare	*Sphyrna zygaena*
Hapuku Groper	Haapuku, Kapua, Whapuku	*Polyprion oxygeneios* *+Polyprion spp.*[1]
Hoki Whiptail Blue grenadier Blue hake	Hoki	*Macruronus novaezelandiae*
Inanga	Inanga	*Galaxias maculatus*
Jack mackerels Horse mackerels	Haature, Hauture	*Trachurus novaezelandiae* *+ Trachurus declivis* *+ Trachurus murphyi* + Trachurus *spp.*
Javelin fish		*Lepidorhynchus denticulatus*
John dory	Kuparu	*Zeus faber*
Kahawai	Kahawai	*Arripis trutta* *Arripis xylabion*
Kelpfish	Hiwihiwi, Ngaakoikoi	*Chironemus marmoratus*
King tarakihi		*Nemadactylus sp.*
Koheru Scad	Koheru, Hature	*Decapterus koheru*
Lamprey	Korokoro, Pihapiharau, Piharau, Pipiharau	*Geotria australis*
Leatherjacket Creamfish Smooth Leatherjacket	Hiriri, Kookiri	*Meuschenia scaber*
Lemon sole		*Pelotretis flavilatus*
Ling Kingklip Northern Ling	Hoka, Hokarari	*Genypterus blacodes*

Common names	Maori names	Scientific names
Longfin eel Yellow eel Silver eel Long finned freshwater eel	Kuuwharuwharu, Reherehe	*Anguilla dieffenbachii*
Longfinned boarfish Black-spotted boarfish		*Zanclistius elevatus*
Longnosed chimaera		*Harriotta raleighana*
Lookdown dory		*Cyttus traversi*
Lucifer dogfish Blackbelly lanternshark		*Etmopterus lucifer*
Mako shark Mako Mackerel shark Shortfin Mako	Mako	*Isurus oxyrinchus*
Maori Chief		*Notothenia angustata*[1]
Marblefish Granite trout	Keke	*Aplodactylus arctidens*
Mirror dory Silver dory		*Zenopsis nebulosa*
Monkfish Stargazer Giant stargazer Bulldog		*Kathetostoma giganteum* + *Kathetostoma* spp.
Moonfish Opah		*Lampris guttatus*
Northern bluefin tuna Bluefin Tunny		*Thunnus thynnus*
NZ rough skate Skate	Uku	*Zearaja nasuta*[1] *(Dipturus nasutus)*
NZ smooth skate Skate	Uku	*Dipturus innominatus*
NZ sole	Paatikirori	*Peltorhamphus novaezeelandiae*
Oilfish		*Ruvettus pretiosus*
Orange perch		*Lepidoperca aurantia*
Orange roughy		*Hoplostethus atlanticus*
Pacific bluefin tuna		*Thunnus orientalis*
Parore Blackfish Mangrove fish	Parore	*Girella tricuspidata*
Patagonian toothfish Chilean sea bass		*Dissostichus eleginoides*

Common names	Maori names	Scientific names
Pigfish Southern pigfish Marbled pigfish	Purumorua	*Congiopodus leucopaecilus*
Pilchard Sardine	Mohimohi	*Sardinops sagax*
Pink maomao Pinkfish Longfin	Mata	*Caprodon longimanus*
Porae	Porae	*Nemadactylus douglasii*
Porbeagle shark Porbeagle Porpoise shark		*Lamna nasus*
Porcupine fish		*Tragulichthys jaculiferus*
Portuguese dogfish		*Centroscymnus coelolepis*
Prickly dogfish		*Oxynotus bruniensis*
Prickly shark		*Echinorhinus cookei*
Quinnat salmon Pacific salmon King salmon Chinook salmon Chinook Spring salmon Salmon		*Oncorhynchus tshawytscha*
Ray's bream Bream Pomfret		*Brama brama*
Red baitfish Redbait Bonnetmouth Red pearl fish		*Emmelichthys nitidus*
Red cod New Zealand cod	Hoka	*Pseudophycis bachus*
Red gurnard Gurnard	Kumu, Kumukumu	*Chelidonichthys kumu*
Red moki	Nanua	*Cheilodactylus spectabilis*
Red mullet Goatfish	Aahuruhuru	*Upeneichthys lineatus*
Red pigfish	Paakurakura	*Bodianus vulpinus*
Red snapper	Kaorea	*Centroberyx affinis*
Ribaldo Deepsea cod Googly-eyed cod White cod Mora		*Mora moro*

Common names	Maori names	Scientific names
Rig Spotted dogfish Smoothhound Spotted smoothhound Gummy shark Lemonfish	Pioke, Manga, Mango	*Mustelus lenticulatus*
Rock cod		*Lotella rhacina*
Roughy Pinkfinned roughy Sandpaper fish Common roughy	Patohe	*Paratrachichthys trailli*
Ruby fish		*Plagiogeneion rubiginosum*
Rudderfish		*Centrolophus niger*
Sand flounder Dab	Paatiki, Karche	*Rhombosolea plebeia*
Saury Needlefish Ocean piper	Moeanu	*Scomberesox saurus*
Scarlet Wrasse		*Pseudolabrus miles*
Scarpee Jock Stewart	Pohuiakaroa	*Helicolenus percoides* *Helicolenus spp.*
School shark Grey shark Greyboy Tope Flake	Kapeta, Mangoo, Manga, Tupere	*Galeorhinus galeus*
Scorpionfishes Red rock cod Cobbler	Matua-whaapukui, Pahaiwhakarua, Rai	*Scorpaena cardinalis* *+ Scorpaena papillosa*
Sea horse	Kiore-waitai, Manaia	*Hippocampus abdominalis*
Seal shark Black shark		*Dalatias licha*
Sea perch Deepsea perch Ocean perch Big eye sea perch		*Helicolenus barathri* *Helicolenus spp.*
Shortfin eel Yellow eel Silver eel	Hao, Tuna heke, Papakura	*Anguilla australis*
Shortjawed kokopu	Kokopu	*Galaxias postvectis*
Shovelnose spiny dogfish Shovelnose dogfish Flatnosed dogfish Deepwater dogfish Snow fillets		*Deania calcea*

Common names	Maori names	Scientific names
Silver dory Pink-finned dory		*Cyttus novaezelandiae*
Silver drummer Drummer		*Kyphosus sydneyanus*
Silver roughy		*Hoplostethus mediterraneus*
Silverside Argentine		*Argentina elongata*
Silver trumpeter Elephant fish		*Callorhinchus milii*
Silver warehou Spotted warehou		*Seriolella punctata*
Skipjack tuna Skipjack Striped tunny		*Katsuwonus pelamis*
Slender tuna		*Allothunnus fallai*
Slickheads		*Alepocephalus* spp. *Roulenia* spp.
Smelt Common smelt[2] Cucumber fish Waikato whitebait	Ngaiore, Paraki, Tikiheme	*Retropinna retropinna*
Smooth oreo Smooth oreo dory Spotted oreo Smooth dory Deep sea dory New Zealand smooth dory		*Pseudocyttus maculatus*
Snapper Schnapper Bream New Zealand golden snapper Brim	Karati, Taamure	*Pagrus auratus* *= (Chrysophrys auratus)*
Sockeye salmon Sockeye Salmon		*Oncorhynchus nerka*
Sole New Zealand sole Common sole	Paatikirori	*Peltorhamphus novaezeelandiae*
Southern bluefin tuna Southern bluefin Bluefin		*Thunnus maccoyii*
Southern blue whiting Southern poutassou		*Micromesistius australis*

Common names	Maori names	Scientific names
Southern boarfish Pelagic armourhead Richardson's boarfish		*Pseudopentaceros richardsoni* *= (Pentaceros richardsoni)*
Spiky oreo Spiky oreo dory Brown oreo		*Neocyttus rhomboidalis*
Spiny dogfish Spiky dogfish Spurdog Spiky Southern spiny dogfish Spotted spiny dogfish Spineback Piked dogfish	Kaaraerae, Koinga, Mangohapu, Makohuarau, Mangoo-tara, Okeoke	*Squalus acanthias*
Spiny seadragon Spiny pipefish		*Solegnathus spinosissimus*
Splendid perch		*Callanthias allporti* *+ Callanthias australis*
Spotted gurnard Japanese gurnard Japanese (spotted) gurnard		*Pterygotrigla picta*
Spotted smoothhound		*Mustelus lenticulatus*
Spotted stargazer	Kourepoua	*Genyagnus monopterygius*
Sprats Sardine New Zealand herring	Kuupae	*Sprattus antipodum* *+ Sprattus muelleri*
Striped marlin Marlin	Takaketonga	*Tetrapturus audax*
Sunfish		*Mola mola*
Tarakihi Ocean bream	Tarakihi	*Nemadactylus macropterus*
Trevally Jackfish	Araara	*Pseudocaranx dentex*
Trumpeter Striped trumpeter	Kohikohi	*Latris lineata*
Turbot	Patiki	*Colistium nudipinnis*
Velvet dogfish		*Zameus squamulosus*
Warty oreo Warty oreo dory		*Allocyttus verrucosus*
Whitebait	Inanga	*Galaxias* spp.
White Cardinalfish		*Epigonus denticulatus*
White warehou Deepsea warehou		*Seriolella caerulea*

Common names	Maori names	Scientific names
Witch Megrim	Mehue	*Arnoglossus scapha*
Yellowbelly flounder Flounder Yellow flounder	Patiki-totara	*Rhombosolea leporina*
Yelloweye mullet	Aua, Awa, Matakawhiti	*Aldrichetta forsteri*
Yellowfin tuna Yellowfin		*Thunnus albacares*
Yellowtail kingfish Yellowtail Kingfish	Haku	*Seriola lalandi*