Ministry for Primary Industries
Manatū Ahu Matua

Animal Products Notice

Production, Supply and Processing

25 March 2025

TITLE

Animal Products Notice: Production, Supply and Processing

COMMENCEMENT

This Animal Products Notice comes into force on 26 March 2025, however, clause F1.5 (4)(k) comes into force on 3 June 2025.

REVOCATION

This Animal Products Notice revokes and replaces the Animal Products Notice: Production, Supply and Processing issued on 30 October 2023.

ISSUING AUTHORITY

This Animal Products Notice is issued under section 167(1) of the Animal Products Act 1999 for the purposes of sections 77H, 81A, and 112Y of that Act, and under section 167(2) of the Animal Products Act 1999 for the purpose of supplementing the Animal Product Regulations 2021.

Dated at Wellington, 25 March 2025

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Ministry for Primary Industries
(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) The purpose of this Notice is to supplement the requirements of the Animal Products Act 1999 and the Animal Product Regulations 2021 in relation to:

a) the production, supply, and processing of animal material and animal products; and
b) verification; and
c) recognised agencies and persons.

Who should read this Animal Products Notice

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

a) Risk Management Programme (RMP) operators;
b) processors of animal material and animal products, whether or not they operate under a RMP;
c) suppliers of animal material to operators (including persons in charge of farmed animals, hunters and animal material depot operators);
d) operators who transport animal material and animal product;
e) chicken producers;
f) recognised agencies and persons, including verifiers, evaluators, farm dairy assessors and poultry veterinarians; and
g) laboratories that carry out tests.

Why is this important?

(1) A failure to comply with this Notice may be an offence under the Animal Products Act 1999.

(2) 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.

Document History

Version Date	Section Changed	Change(s) Description
28 February 2022		New document.
29 June 2022	C1.18 D2.5 D2.26 D3.8 and D3.16 Part D4 Part H3 Table 21 and 22 Table 22 M1.6 N3.4 Table 26A Table 27A	Option for suitably skilled person to determine appropriate alternative. Amend clarity testing criteria to remove any uncertainty and provide flexibility in clause (2) and (5). Clarity provided in (2)(e) for observation of milking. Correct formatting error. Provided for Maintenance Compounds at dairy stores as mentioned in C1.9. Readjust clause numbering. Adjust verification frequencies for Animal Material Deports that store killed hunted animals to correct formatting error. Insert verification frequencies for domestic manufactures of dairy-based infant formula products and formulated supplementary foods for young children. Adjustment of verification of farm dairies to account for multi-business RMPs covering smaller numbers of farm dairies. Adjustment of farm dairy evaluation report. Adjustment to verifier competencies to correct formatting error.

Version Date	Section Changed	Change(s) Description
		Altered activity names to align with current recognition activity names.
5 October 2022	Part G2 Part J1 Chapter FB	New requirements for what to do if receiving SE positive chickens. New requirements for what to do if receiving SE positive eggs. Incorporation of new Chapter FB which applies to chicken producers for the control of SE in commercial poultry flocks.
14 December 2022	E1.6 Chapter FA Chapter FB Chapter G Chapter M Chapter N Schedule 5	Clarification around what is deemed to be an experimental animal. Incorporation of new Chapter FA which applies to chicken producers for the control of SE in commercial poultry flocks operating under an RMP. Moved to Chapter FB to improve flow of Chapters from chicken production through to poultry processing. Aligned requirements in FB with amendments in new Chapter FA. Minor changes to clarify responsibility of whole flock health scheme requirements. New verification frequencies in M1.3 and M1.4 for chicken producers, and variation of site visits during verification in M1.6 for chicken producers under a multi-site/multi-business RMP. Introduction of recognised poultry veterinarians under N3.11. new competency requirement for verifiers of poultry producers who produce fertile eggs and day-old chicks for export in N3.8. Amendment to Schedule 5 to include all scientific names of fish, this was lost in previous version due to a formatting error.
31 October 2023	Chapter A Chapter C Chapter D Chapter F Chapter H Chapter K Chapter M Chapter N Schedule 1 Schedule 5	Included definition of infant formula and infant formula products. Updated table numbers through-out Notice. Change to fish documentation requirements. Updates to references. Updated detection levels in D2.24 and D2.5. Aligned kid goats and bobby calves supply information. Aligned poison withhold periods in tables 11 and 12. Clarification of test requirements for hunters in F2.2. Update of hunters operations manual to 3 years in F3.18, clarification of requirement in F2.26. Updates to ante-mortem and post-mortem competency requirements in F3.33. Provided ability for operators to provide in-house training as alternatives to unit standards in H2.6. Removal of requirement for APO to be notified within 24 hours in H3.4. New operator verification competency obligations for honey processors (excluding stores) where official assurances are required. Transitional clauses for chicken producers coming under RMPs on 1 November 2023. Change to requirements for businesses with full time verifier supervision. Update as a result of Eurofins no longer providing qualification. Separate code for goats introduced. Updates to scientific names of fish.
25 March 2025	Chapter A Chapter B Chapter C 	Included definition of condemned material and denature. Updated definitions of bobby calf, periodic declaration and Post-mortem Examination Procedures. Updated reference to the Operational Code: Red meat post-mortem examination. Reinstated testing requirements for all operators except Dairy operators. Clarification of testing requirements for own-source water. Reinstated monitoring requirements for processors of product or material for animal consumption in C1.20 Table 2, clarification of monitoring requirements for dairy processors. Clarification of requirements for water that must be reassessed under C1.22 (1).

Version Date	Section Changed	Change(s) Description
		Change to enable animal material or animal product for animal consumption to be transported to further petfood processor without denaturing if the material is placed in leak-proof or tamper-evident containers.
	Chapter D	Clarify that general population limits apply if specific population product has no stated limit in clause D1.3(1). Added D1.3(4) to clarify the application of the limits in D1.3 Table 3. Added D1.3 (5) to clarify that RMP operator determines the testing done to show conformance with D1.3 Table 3. Minor changes to sampling conditions in D1.3 Table 3. Clarification on chemical limits in clause D1.4. Included requirement for recording milking times and frequency in clause D2.10. Updated colostrum requirements for treatments and residues in clause D2.11. Title amendments for Table 6 and Table 7 in clause D2.18, and updated wording in subclauses (1), (5), (6) and (8) for clarity. Clarified test requirements in Table 6, Table 7 and Table 8 of clause D2.18. Added Bismuth testing in Tables 6 and 8 of clause D2.18. Removed Somatic cell count decrease that was to apply from 1 July 2025 in Table 7 of clause D2.18. Updated requirements in clause D2.26 to align with NZCP2. Added D3.10(2A) to clarify requirement for operators to manage the time/temperature and age of milk and dairy material.
	Chapter E	Clarified that the MRLs in clause E1.1(2) are in reference to the MRLs specified in the Food Notice: *Maximum Residue Levels for Agricultural Compounds*. Updated wording in E.14 subclauses (1) and (3) for clarity. Added reference to condemned material that has been denatured in subclause (3).
	Chapter F	Corrected references to dairy kid goats, replaced references to “farmed mammals” with “farmed red meat animals”, and replaced references to “hunted animal material” with “killed hunted animals” throughout this Chapter. Updated meaning of “suspect”. Updated order of clause F1.5 subclause (1) and (2) for clarity. Added requirements to declare if any animals are on a surveillance list. Reinstated requirements to declare if any animals have been vaccinated against Johne’s disease. Added requirements to declare if any animals have been treated with an antimicrobial agent for the sole purpose of promoting growth or increasing yield. Updated requirement to declare if any cattle, sheep, lambs, goats, deer, alpacas or llamas have been fed ruminant protein or anything other than milk or pasture. Corrected reference to dairy kid goats in clause F1.6. Expanded requirement to declare if any animals are subject to any MPI movement controls. Updated wording of requirement to declare if any animals are on a surveillance list. Added reference to clause E1.5. Added requirement for supplier declarations to include identification of the herd and NAIT number if applicable. Added requirement for supplier declarations to include address that the animals are moved from. Editorial changes in subclause F1.6 (1)h). Reinstated requirement to declare if any animals have been vaccinated against Johne’s disease. Updated requirement to declare if any cattle, sheep, lambs, goats, deer, alpacas or llamas have been fed ruminant protein or anything other than milk or pasture. Added requirements for information required under the Biosecurity Order and information relating to the animal’s Tb status. Updated reference to the New Zealand Petfood Association in clause F2.4. Updated wording in F2.5(1) to refer to the Operations Manual agreed with the processor that the animals are being supplied to. Title amendment to clause F2.7 and updated wording in

Version Date	Section Changed	Change(s) Description
		subclause (1). Separated requirements for game estate animals (subclause (2)) and farmed red meat mammals gone feral (subclause (3)). Expanded requirement to declare if the animals have been subject to any MPI movement controls. Updated references in subclause (4). Title amendment to clause F2.8. Updated wording and rearranged the order of information required under subclause (1). Added requirement to declare if an animal has been vaccinated with Johne's disease. Removed exemption for not skinning game estate animals for human consumption in subclause F2.14(4)b). Title amendment to clause F2.17. Updated wording in subclause (1). Corrected references to 'tahr'. Editorial changes and replaced reference to "animal material" with "carcasses" in subclause F2.19(1). Updated wording in subclause F2.20 (2). Editorial changes in F2.23 and F2.24. Title amendment to Part F3 Subpart 1. Updated wording in subclause (1). Reordered subclauses (1), (2) and (3) in F3.5. Title amendment to clause F3.6. Updated wording in subclause F3.9 (2). Removed exemption from undergoing ante-mortem examination for pigs intended for supply to Australia in F3.10. Added clauses F3.11A, F3.11B and F3.11C to set out requirements for handling and disposition of injured, diseased, treated, dead or moribund animals for animal consumption. Updated wording of the requirement for post-mortem examination of hunted animals to apply to all red meat animals in subclause F3.25(1). Updated wording in subclause (1) and (2) in F3.27. Updated wording in subclause F3.28(1). Replaced references to meat-marking "inks" with "stains" in F3.28 (3). Updated terminology in F3.33(2).
	Chapter FB	Removed.
	Chapter H	Added requirement for processors of BMS for animal consumption in subclause H2.3(1). Minor changes to subclause (3) and (4) to include harvest declaration. Clarified which testing requirements in subclause H3.3(1). Added requirement for BMS processors in subclause H3.4(6). Updated reference in subclause H3.5(1). Separated requirements for chilling and freezing BMS out from clause H3.7(8)-(11) and into the new clause H3.8A. Reduced frequence that recirculating water must be tested in subclause H3.15(3). Removed statement that any change to CCP are a significant amendment in clause H3.22. Corrected competency requirements for BMS processors in subclause H3.24(3).
	Chapter I	Introduced "periodic declarations" to replace "supplier declarations".
	Chapter L	Added new competency for canning.
	Chapter M	Removed the transitional subclause M1.3(6). Updated Table 21 in M1.3 to include stores for raw milk intended for further processing with heat treatment. Added line in Table 21 for primary processors who only process deer velvet. Added subclause (4A) in M1.4 to specify what applies if the outcome of initial verification is unacceptable. Removed transitional subclause M1.4(8). Removed duplication in row 22 of Table 22. Added new subclause c) to M1.5(1) to cover multi-business or multi-site RMP moving up or down verification steps. Removed reference to "reductions" in subclause M1.7(3). Corrected verification requirements for businesses that operates only seasonally. Editorial changes in M1.9. Updated requirements for businesses required to have a full-time verifier present during operating hours in clause M1.10 and M1.10(A). Reinstate requirement in clause M2.5 for verifier sign-off before a vessel recommences fishing after a scheduled verification. Reinstate

Version Date	Section Changed	Change(s) Description
	Chapter N	requirement in M2.7 for the report on a fishing vessel to include the date that the vessel was cleared to recommence fishing after verification. Added new heat treatment course provider to Table 26A under clause N3.7.
	Schedule 1	Title amendment. Simplified layout of examination procedure requirements. Updated terminology in Table 1. Simplified layout of disposition requirements. Updated terminology in Table 2.
	Schedule 3	Title amendment. Updated terminology from "inks" to "stains" where necessary. Added subclause to clarify what medium risk material is.
	Schedule 4	Reinstated requirements for branding and grading inks. Removed surplus word "deep" from subclause (1) and title of Table 1.

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 2021:
c) Animal Products (Dairy Industry Fees, Charges, and Levies) Regulations 2015:
d) Animal Product Fees, Charges and Levies Regulations 2007:
e) Animal Products Notice: Specified Agricultural Compounds:
f) Health Act 1956:
g) Australia New Zealand Food Standards Code:
h) Biosecurity (Ruminant Protein) Regulations 1999:
i) Agricultural Compounds and Veterinary Medicines Act 1997 and Regulations and Notices made under that Act:
j) Animal Welfare Act 1999 and Regulations and Codes of Welfare made under that Act:
k) Biosecurity (Meat and Food Waste for Pigs) Regulations 2005.

CHAPTER A: PRELIMINARIES

Part A1 Application, interpretation, etc

A1.1 – Application of this Notice

(1) This Notice applies to the production and processing of animal material and animal product.

A1.2 – Relationship with regulated control schemes

(1) This Notice does not apply to the production or processing of animal material or animal product to the extent that its production or processing is regulated under a regulated control scheme; and in case of a conflict between this Notice and a regulated control scheme, the regulated control scheme prevails.

A1.3 – 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 used for processing animal material or animal product

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 247

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 regulated control scheme imposed by the Animal Products (Regulated Control Scheme – Bivalve Molluscan Shellfish) Regulations 2006 and supplemented by 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

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 (see clause F2.9)

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

client, in Chapter N (Recognised agencies and persons), refers only to those animal product businesses that have contracted a recognised agency or person to carry out functions related to the functions and activities of the business 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

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

condemned material, in relation to animal material or animal product means any animal material or animal product that is:

a) not suitable for human consumption; or

b) not suitable for animal consumption unless it is subject to further processing or treatment to reduce risk (e.g. rendering for petfood)

dairy conformance standards means the standards specified in clause D1.2

dairy manufacturer means the operator of an animal products business that processes dairy material or dairy product, other than:

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

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

dairy transporter means a transporter of dairy material or dairy product

defined heat treatment means any of the following:

a) pasteurisation that complies with clause D3.14
b) UHT treatment that complies with clause D3.15
c) Thermisation that complies with clause D3.16
d) any other form of heat treatment that has been validated in accordance with clause D3.17

denature, in relation to animal material or animal product from a red meat animal, means animal material or animal product that:

a) is hashed or hogged; or
b) has meat-marking stains mixed through it (see Schedule 3: *Meat-marking stains*)

depuration, in relation to BMS, means the reduction of the level of contaminants in live BMS by the use of a managed aquatic environment as the treatment process

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

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 (see clause F2.12)

E. coli means *Escherichia coli*

export loading facilities means a wharf or other facility from which sealed transportation units are loaded onto vessels or aircraft for export and includes associated facilities identified in the procedures of the operator

farm dairy assessment means an assessment of a farm dairy done in accordance with clause D2.26

farm dairy assessor means a person recognised under the Act to conduct farm dairy assessments

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

a) cattle:
b) deer:
c) sheep:
d) goats:
e) pigs:
f) buffalo:
g) alpacas and llamas:
h) horses:
i) rabbits:
j) ostriches and emus

further petfood processor means a secondary processor that is exempt under the Regulations from operating under an RMP (see Regulations, Schedule 2, clause 17)

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):
b) tahr:
c) chamois:
d) goats:
e) pigs:
f) wallabies:
g) buffalo:
h) sheep:
i) cattle

GIS means the Geographical Information System, which is a technology that brings together all types of information based on geographic location for the purpose of query, analysis, and the generation of maps and reports

HACCP plan, in relation to dairy, means a hazard identification and analysis plan prepared in accordance with the requirements of D1.8

hunted animal means any of the following that are procured by hunting:

a) wild mammals:
b) game estate animals:
c) farmed mammals that have become feral

IANZ means International Accreditation New Zealand

Infant formula has the meaning in the Animal Products Notice: Manufacture of Dairy Based Infant Formula Products and Formulated Supplementary Foods for Young Children

infant formula product has the meaning in the Animal Products Notice: Manufacture of Dairy Based Infant Formula Products and Formulated Supplementary Foods for Young Children

independent recognised person means a recognised person who is not employed, engaged, or managed by a recognised agency

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

KTP model means the key technical person model, being a model of operation that may be adopted by a recognised agency and is based on the use of key technical persons (see clause N1.4)

listed hunter means a hunter who supplies killed hunted animals or live possums for human consumption and is listed as required by Regulation 116

low-acid commercially sterilised product means product (not including alcoholic beverages):

a) 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, engaged, or managed by a recognised agency

medium risk material means animal material (other than dairy material) intended for animal consumption that may be supplied for that purpose only if subject to a treatment that reduces the risk of harm to the animal consumer (see clause E1.4)

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)

minimal risk material means animal material or animal product (other than dairy material or product) for animal consumption that is not medium risk material (see clause E1.4)

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 Animal Products Notice: Maximum Permissible Levels

MRL (maximum residue level) means, in relation to a residue, the maximum permissible level of that residue as specified in 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 animal material or animal products intended to be exported to countries that require an official assurance for the export of the animal material or animal products (see Part M1)

operations manual means a written agreement (as referred to in Regulation 117(b)) between a listed hunter and a primary processor

operator verification means verification of the sort required by Regulation 22 to be done by the operator of an RMP

own-source water means water other than town-supply water, seawater, or reused or recovered water (see clause C1.16)

periodic declaration means a declaration made under section 81A of the Act by a person who intends to supply animals or animal material for primary processing over a period specified in the declaration (see clauses F1.7 (farmed rabbits, bobby calves or kid dairy goats), G1.5 (poultry), H1.4 (fish) and I1.4 (deer velvet))

poison means a vertebrate toxic agent that is registered under the ACVM Act for use against vertebrate animals

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 and complies with clauses F2.12 and F2.13

Post-mortem Examination Procedures means the Operational Code: Red Meat Post-mortem Examination issued by MPI (see clause A1.5)

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

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 classified as red meat animals for the purpose of this Notice)

Poultry veterinarian means a person recognised to perform the functions set out in clause N3.11

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 equipment means equipment (including storage tanks) and machinery in or at premises that is used for processing

processor-approved hunter means a hunter approved by a processor under clause F2.4 to provide killed hunted animals or live possums for processing for animal consumption

raw milk means milk (including specialty 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 Animal Products Notice: Raw Milk Products

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

red meat animal material and **red meat animal product** means animal material or animal product (as relevant) derived from farmed red meat animals or hunted animals

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

Regulations means the Animal Products Regulations 2021; and a reference to a specific Regulation is a reference to that regulation in those Regulations

RMP means a registered risk management programme

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

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

specialty 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 declaration means a declaration made under section 81A of the Act that relates to a specific consignment of animals or animal material intended to be supplied for primary processing (see clauses F1.4 to F1.6 (farmed red meat animals), F2.6 – F2.8 (hunted animals), G1.4 (poultry), and H1.3 (fish)

suspect, in Chapter F (Red meat), has the meaning in clause F.2

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

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

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 outer packaging (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 shipping 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

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

velvet means the velvet antler after it is removed from a male deer

verification step refers to the frequency intervals between scheduled verifications, as described in Part M1 (Verification frequencies)

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

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 (see clause E1.5)

(2) Any term defined in the Act or Regulations and used but not defined in this Notice has the meaning given in the Act or Regulations.

A1.4 – Procedures and records

(1) In addition to the procedures required by the Regulations, operators of animal product businesses must have and comply with documented procedures for every process and system required by this Notice and, if the person business operates under an RMP, those procedures must be included in the RMP.

(2) If records are required in relation to procedures required by the Regulations or this Notice, the same rules apply as for RMP operators under Regulation 23, namely that the records must be legible and stored:

a) for whichever is longer of 4 years or the shelf life of the animal material or animal product to which the records relate; and
b) in a manner that:

i) protects them from damage, deterioration, or loss; and
ii) is an easily accessible form.

A1.5 – Incorporation by reference

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

a) the current edition of Codex Alimentarius List of Codex Pesticide residues in Food: Extraneous Maximum Residue Limits, as a standard work of reference;
b) the current edition of Codex Alimentarius List of Codex Maximum Residue Limits for Veterinary Drug Residues in Food, as a standard work of reference;
c) the current edition of the "Hazard Analysis and Critical Control Point (HACCP) 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), as a standard work of reference;
d) the current edition of the Operational Code: Red Meat Post-mortem Examination issued by MPI;
e) 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 Te Whatu Ora Communicable Disease Control Manual 2021, dated 18 June 2019;
f) the current editions of the following standard works of reference (referred to in Part L1 (Thermal processing of low-acid commercially sterilised product)):

i) Code of Hygienic Practice for Low Acid and Acidified Low-Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979);

ii) 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, dated 4 February 2022;

iii) Code of Hygienic Practice of Aseptically Processed and Packaged Low-acid Food Foods, as published by the Codex Alimentarius Commission (CAC/RCP 40-1993).

g) ISO 16140-2: 2016 Microbiology of the food chain — Method validation — Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

CHAPTER B: RISK MANAGEMENT PROGRAMMES

B.1 – Application of Chapter B

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

Part B1 Requirements for RMPs

B1.1 – Operator verification procedures

(1) The procedures for operator verification to be included in an RMP (referred to in Regulation 22) must include procedures for the following:

a) regularly checking that all procedures for managing risk factors are appropriate, effective, and consistent with the regulatory requirements:
b) regularly checking that records are generated as required by the RMP and contain all required information to demonstrate implementation of the RMP:
c) regularly checking whether the RMP operator is operating in accordance with the RMP, including any validated parameters and procedures:
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.

B1.2 – Records

(1) The procedures for record keeping required by Regulation 23 to be in an RMP must require that any records relating to monitoring, corrective actions, and operator verification:

a) specify when the activity occurred (including the date); and
b) give a description of the results of the activity; and
c) identify who performed the activity.

(2) Records of validation information 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 archived documents, and Regulation 32 applies).

B1.3 – Validation information and validation protocols

(1) Where necessary to comply with Regulation 34(1), validation information must include the following, as relevant:

a) the aspect of the RMP that the validation relates to (e.g., the product, the process or other activity):
b) any persons with required competencies involved in validation:
c) how the validation information was generated:
d) the evidence and its analysis demonstrating the effectiveness:
e) the findings from the validation:
f) the conclusions, including any amendments to the RMP:
g) where validation information has been collected under a validation protocol, confirmation that appropriate animal material or animal product disposition has occurred.

(2) If a validation protocol is developed, as well as setting out the matters in Regulation 34(2) the protocol must include the following, as relevant:

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

B1.4 – Laboratory Testing

(1) This applies to all operators, other than the following (see clause D1.13):

a) farm dairies:
b) dairy manufacturers:
c) dairy stores:

d) dairy transporters.

(2) By way of explanation, certain tests are required by or under the Act to be carried out only by a recognised laboratory.

(3) The following tests are required to be carried out by a laboratory that is accredited to NZS ISO/IEC 17025:2018 *General requirements for the competence of testing and calibration laboratories* and has the relevant test within its scope of accreditation:

a) tests to show the effectiveness of an RMP:
b) tests to show that animal product produced under the RMP is fit for its intended purpose.

(4) The following tests are not required to be carried out by either a recognised laboratory, or any laboratory referred to in subclause (2):

a) tests for process or quality control purposes:
b) critical measurements carried out by the operator (e.g. for pH or temperature) using calibrated measuring equipment.

CHAPTER C: GOOD OPERATING PRACTICES

C.1 – Application of Chapter C

(5) This Chapter applies to:

a) all animal product business operators who operate under an RMP; and
b) certain other animal product business operators who are identified in specific Parts of this Chapter.

Part C1 Premises, equipment, and services

C1.1 – Application of Part C1

(1) This Part applies to:

a) animal product businesses that operate under an RMP; and
b) dairy processors who do not operate under an RMP (and who therefore operate under a risk-based measure under the Food Act 2014).

Subpart 1: Design and construction

C1.2 – 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 the harbouring of, pests; and
d) prevent the accumulation of contaminants; and
e) enable wastes to be removed, 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, equipment, and personnel 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 enable the animal material, animal product, and other inputs, to be:

a) effectively protected from contamination during storage; and
b) 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 verification of that activity; and
b) minimise the risk of contamination and deterioration of animal material and animal product before and during processing.

(8) This clause supplements the requirements of Regulation 42 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

C1.3 – 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 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 they are 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).

(3) This clause does not apply to chicken producers who produce breeder chickens, rearer laying chickens, layer chickens or broiler (meat) chickens.

(4) This clause supplements the requirements of Regulation 42 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

C1.4 – Temperature-controlled processing facilities and equipment

(1) All temperature-controlled facilities and equipment (such as those used to cool, freeze, temper, or heat animal material or animal product) 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; and
c) enable monitoring required temperatures.

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

(3) This clause supplements the requirements of Regulation 42 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

C1.5 – Amenities

(1) Suitable facilities, including 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.

(3) This clause supplements the requirements of Regulation 42 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

Subpart 2: Cleaning, maintenance and calibration

C1.6 – Cleaning and sanitising

(1) Operators must have procedures for cleaning that set out all the following:

a) what must be cleaned and (if appropriate) sanitised, and when and how:
b) which approved maintenance compounds or other maintenance compounds must or may be used:
c) any other requirements (such as rinsing or drying) necessary to ensure that surfaces will not be a source of contamination:
d) how the effectiveness of cleaning and sanitising is monitored:
e) what records of cleaning and sanitising are kept:
f) what corrective actions must be taken if cleaning or sanitising:

i) is found to be ineffective; or
ii) results 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), and
d) specify how the monitoring of CIP solutions is done and records are kept; and
e) identify what things require cleaning out of place or manual cleaning.

(3) This clause supplements the requirements of Regulation 50 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 149.

C1.7 – Maintenance of premises and equipment

(1) Operators must have procedures for maintenance that 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; and
d) what corrective actions must be taken if any animal material or animal product is adversely affected by maintenance activities, and how any corrective actions are recorded.

(2) 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 sufficiently complete to allow processing to resume or commence in a way that ensures the animal material or animal product will not be adversely affected; and
b) appropriate cleaning and, where appropriate, sanitising has been done; and
c) if processing had ceased during the work, the area is returned to a suitable state for processing to resume.

(3) Any animal material or animal product that is suspected of being contaminated as a result of maintenance activities, or a lack of maintenance, must be managed as if it may be non-conforming animal material or animal product, in accordance with Part C6 (Non-conforming animal material or animal product). Part C6 Non-conforming

(4) This clause supplements the requirements of Regulations 51 and 52 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 149.

C1.8 – 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.

(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 any substance stored at premises that is not a maintenance compound but may be a source of contamination of 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 is suspected of being contaminated, as a result of a failure to comply with the label or approval conditions of a maintenance compound, must be managed as if it may be non-conforming animal material or animal product, in accordance with Part C6 (Non-conforming animal material or animal product).

(8) This clause supplements the requirements of Regulation 53 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 149.

C1.9 – 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 D3 (Dairy manufacturing) and Part D4 (Dairy store operators));
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; 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 maintenance, before processing recommences all parts of the premises and equipment on which non-approved maintenance compounds have been used must be cleaned using only approved maintenance compounds.

(3) This clause supplements the requirements of Regulations 52 and 53.

C1.10 – Calibrating measuring equipment

(1) In relation to equipment that can be calibrated, operators must have procedures that 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; or
b) if no such reference standard is available, by a suitably skilled person on a basis documented directly or by reference in the RMP.

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

(3) This clause supplements the requirements of Regulation 48 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 149.

Subpart 3: Waste and pest control

C1.11 – Waste

(1) Operators must have procedures that set out 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) Implements and equipment used for collecting, storing, or treating waste must be:

a) identified or identifiable as for use only with waste; and

b) stored when not in use in a designated area.

(5) This clause supplements the requirements of Regulation 47 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

C1.12 – Pest control

(1) Operators must regularly monitor premises for evidence of:

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

(2) Operators (other than farm dairy operators – see Part D2 (Farm dairies)) must have procedures for pest control, and they must set out at least the following:

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

(3) 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.

(4) Holes, drains, and similar places where pests are likely to gain access to buildings (other than farm dairies and for production areas that have chickens that have access to a range) must be sealed or covered with screens, or otherwise managed, to prevent entry by pests.

(5) Pest control devices:

a) 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; and
b) must be monitored for pest activity at a frequency relevant to the type of device and, if increased pest activity is observed, that monitoring must be increased and corrective actions taken, as appropriate.

(6) Only rodenticides that are approved maintenance compounds may be used, and they must be used only in bait stations.

(7) This clause supplements the requirements of Regulation 54 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 149.

Subpart 4: Water

C1.13 – Application of this Subpart

(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 D2 (Farm dairies));
ii) in connection with live fish (such as for swimming or holding) (see Part H2 (Fish processing));
iii) for washing BMS before depuration (see Part H3 (BMS processing for human consumption));
iv) during the depuration or wet storage of BMS (see Part H3 (BMS processing for human consumption)).

(2) This subclause applies in addition to the requirements of Regulation 46 and, for dairy processors not operating under an RMP, in addition to the requirements of Regulation 148.

C1.14 – Standard requirements for all water

(1) In order to be fit for its intended purpose at its point of use, as required by Regulation 46, the **standard requirements for water** used by processors are that the water:

a) must not have *E. coli* detectable in any 100 ml sample; and
b) must not exceed turbidity of 5 NTU (Nephelometric turbidity units); and
c) in the case of seawater, must also be free of excessive turbidity and colour, offensive odours, and contaminants.

(2) Processors who use town supply water without treating it, or who use seawater on a vessel, other than processors of dairy material or dairy product can assume that the water meets the standard requirements in subclause (1), unless the processor has reason to believe that the water may not meet those requirements.

(3) However, subclause (2) does not apply to processors of dairy material or dairy product, and they must instead treat all water as if it is own-source water.

C1.15 – Water-use plans

(1) Every processor who uses water to which this subpart applies, other than seawater used on a vessel, must have a procedure for managing water, referred to as a **water-use plan**, which must be included in their RMP.

(2) Every water-use plan must:

a) identify all water sources, as required by clause C1.16; and
b) specify the purposes for which the water from each source is used; and
c) give the name or position of any suitably skilled person required by this subpart; and
d) state the standard requirements for all water (as in clause C1.14(1)); and
e) set out any water-use criteria developed for the water, along with the monitoring frequencies (see clause C1.17); and
f) include the procedures for managing and maintaining the on-site water reticulation system (see clause C1.24); and
g) set out a schedule of periodic reassessment review of the water's fitness for purpose (see clause C1.22); and
h) specify the corrective actions that would be required under clause C1.23.

(3) Water-use plans must also include the following, as relevant:

a) if the processor treats the water, the details of the treatment system and the procedures required by clause C1.18:
b) if testing of the water is required, sample-taking and testing requirements (see clause C1.21):
c) if routine water monitoring is required under clause C1.20, a schedule of the routine monitoring for compliance with the standard water requirements and water-use criteria, as relevant:
d) if testing is required to be done by an accredited laboratory (see clause C1.21(3), the name of the laboratory.

(4) Processors must keep copies of all records and information used to develop a water-use plan.

C1.16 – Water sources

(1) A processor's water-use plan must identify all sources of water used by the processor as one of the following:

a) town supply water:
b) own-source water:
c) seawater:
d) reused or recovered water.

(2) Processors using seawater on vessels must ensure that:

a) the source water is taken from places that are sufficiently far offshore to ensure that the water is not at risk from pollution sources; and
b) the seawater intake is be situated so as to minimise contamination of the seawater by wastewater discharges, waste, and engine coolant.

C1.17 – Water-use criteria

(1) Processors must develop water-use criteria for all water used, along with monitoring frequencies.

(2) However, water-use criteria need not be developed if the processor does not process dairy material or dairy product and the water is any of the following:

a) town-supply water, used without treatment, where meeting the standard water requirements means the water is fit for its intended purpose:
b) seawater used on a vessel:
c) own-source water that has been shown by testing to meet the standard water requirements, and where a risk assessment has confirmed that no additional water-use criteria are necessary to ensure the water is fit for its intended purpose.

(3) A processor's water-use criteria must:

a) reflect the source of the water and the purpose for which it is used; and
b) be developed by a suitably skilled person; and
c) be based on an assessment of any chemical, biological, physical, or radiological hazards or other risk factors (and may be done, for instance, by using any relevant water supply assessment checklist available on the MPI website).

(4) When determining the frequencies for monitoring compliance with water-use criteria operators must take into consideration:

a) the relevant water-use criteria; and
b) the variability of the source water; and
c) the reliability of any water treatment system; and
d) the severity of risk to the fitness for purpose of the product (which depends on the nature of the identified hazard).

C1.18 – Water treatment

(1) If water requires treatment before it is fit for its intended purpose at its point of use:

a) the treatment system must be developed and operated by a suitably skilled person; and
b) all equipment used for treating water must be installed, maintained, and operated in accordance with the manufacturer's instructions.

(2) If a processor treats water, the water-use plan must include procedures that:

a) describe the treatment system by reference to (at least) the type of treatment, operating parameters, procedures for control, and equipment used; and
b) set out the testing or other checks required to ensure the treatment system is operating as required.

(3) If water is treated by chlorination, the water-use criteria must require 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 either:

a) a minimum contact time of 30 minutes; or
b) an appropriate alternative determined by the suitably skilled person.

C1.19 – Testing before first use

(1) All processors, other than those listed in clause C1.17(2)(a) and (b), must test the water, before it is first used for processing, at the point of use in order to confirm that it meets the standard requirements for water and the applicable water-use criteria.

C1.20 – Routine monitoring

(1) All processors, other than those listed in clause C1.17(2), must conduct routine monitoring of the water for compliance with:

a) the standard water requirements; and
b) their water-use criteria.

(2) Dairy processors and any processors using treated town supply water must conduct routine monitoring at the frequencies set out in their water-use plan, as determined under clause C1.17.

(3) Processors using seawater on land-based premises must conduct routine monitoring at the following frequencies:

a) for compliance with the standard water requirements, the minimum frequencies in Table 1; and
b) for compliance with their water-use criteria, the frequencies determined under clause C1.17.

(4) All other processors required to conduct their routine monitoring at the following frequencies:

a) for compliance with the standard water requirements (and, if necessary, pH and chlorine), the minimum frequencies in Table 2; and
b) for compliance with their water-use criteria, the frequencies determined under clause C1.17.

Table 1: Monitoring frequencies for seawater on land-based premises

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

Table 2: Monitoring frequencies for other water on land-based premises

Processing operation using treated water	Average daily use while processing	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 is chlorinated)
All processors except • processors referred to in subclause (2) • dual operator butchers • egg processors • bee product processors • processors of product or material for animal consumption	<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
	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
	<2 000 m^3/day	1 per month	1 per month	1 per month	Daily when staff present and premises operating
	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
	>10 000 m^3/day	1 per week	1 per week	1 per week	Daily when staff present and premises operating
Dual operator butchers		1 per year	1 per year	1 per year	Daily when staff present and

Processing operation using treated water	**Average daily use while processing**	**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 is chlorinated)
					premises operating
Egg processors		1 per year	1 per year	1 per year	Daily when staff present and premises operating
Bee product 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
Processors of product or materials for animal consumption		1 per 6 months	1 per 6 months	1 per 6 months	Daily when staff present and premises operating

C1.21 – Sample-taking and testing

(1) Samples must be obtained and handled in a manner that ensures they are:

a) representative of the water being tested; and
b) appropriate to the type of test.

(2) Tests performed to monitor parameters relating to water treatment (such as chlorine, pH, and turbidity) may be performed by any suitably skilled person as long as the person uses methodologies that are documented or referenced in the water-use plan and, where appropriate, calibrated equipment.

(3) Water analysis used to confirm that water meets the standard water requirement in clause C1.14(1)(a) and any other relevant water-use criteria (see clause C1.17) must be performed by an accredited laboratory that has the required tests in its scope of accreditation.

C1.22 – Periodic reassessment

(1) All water, other than seawater used on a vessel, must be reassessed:

a) within 1 month after any change that may adversely affect the water's fitness for intended purpose to:

i) the water source; or
ii) the environment in or around the water source; or
iii) the reticulation system; or
iv) the intended purpose of the water; or
v) any aspect of the treatment system (if relevant); and

b) at least once every 3 years following an assessment or, if no assessment has been done, within at least 15 months after commencement of this Notice.

(1A) All reassessment of water must be done in the same way as the initial assessment (including testing of water).

(2) Subclause (1)(a)(i) and (ii) do not apply to processors using town supply water.

C1.23 – Corrective actions

(1) A processor must check water used for processing if the 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 for its intended purpose (for instance, as a result of advice that the water is not of the standard required for that water, or water monitoring that shows that it does not meet one or more of the standard requirements for water or relevant water-use criteria, or the water reticulation system becomes contaminated).

(2) If water is confirmed to be not fit for its intended purpose the processor must;

a) take corrective action; and
b) ensure that any animal material or animal product adversely affected by the water is managed in accordance with Part C6 (Non-conforming animal material or animal product) as if it may be non-conforming animal material or animal product. Part C6 Non-conforming

C1.24 – On-site water reticulation

(1) On-site water reticulation systems on land-based premises (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 intended for different purposes.

(2) 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.

Subpart 5: Other essential services

C1.25 – Lighting

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

(2) This clause supplements the requirements of Regulation 45 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

C1.26 – Ventilation

(1) Natural or mechanical ventilation 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.

(2) 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.

(4) This clause supplements the requirements of Regulation 45 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

C1.27 – Process gases

(1) Process gases, (including compressed air) that come into direct or indirect 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 or indirect contact with animal material or animal product:

a) the source 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.

(3) This clause supplements the requirements of Regulation 45 or, for dairy manufacturers not operating under an RMP, the requirements of Regulation 148.

Part C2 Personnel

C2.1 – Application of Part C2

(1) This Part applies only to animal product businesses that operate under an RMP.

C2.2 – Health of persons

(1) 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 (3)); 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.

(2) The operator must ensure that if any person within the boundary of the RMP has been suffering from an illness or condition described in subclause (1)(a), the person follows any exclusion and clearance criteria in the disease control table (see subclause (3)).

(3) 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 of the Te Whatu Ora Communicable Disease Control Manual.

(4) Any animal material or animal product that has, or may have, been affected by a failure to comply with this clause must be managed as if it may be non-conforming animal material or animal product in accordance with Part C6 (Non-conforming animal material or animal product).

(5) This clause supplements the requirements of Regulation 55.

Part C3 Labelling, packaging, and repacking

C3.1 – Application of Part C3

(1) This Part applies only to animal product businesses that operate under an RMP.

C3.2 – 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:
b) storage directions, where necessary to maintain suitability for processing of animal material or fitness for intended purpose of animal product:
c) lot identification, unless the lot identification is on the individual packages contained within a transportation outer:
d) information that identifies the premises where the most recent processing (other than mere storage or transport) was done.

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

a) the scientific name of the fish, as identified in Schedule 5: *Scientific names of fish*, unless the product contains mixed fish species:
b) in the case of imported fish, the scientific name on the documentation received with the incoming fish material or product:
c) in the case of shucked pāua that is intended for canning and is permitted to be held at temperatures not exceeding 6°C, that the pāua is for canning in New Zealand only.

Animal consumption

(5) Labelling of animal material or animal product intended for animal consumption only must include all 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:
b) the name or description of the material or product:
c) storage directions, where necessary to maintain suitability for processing of animal material or fitness for intended purpose of animal product:
d) lot identification (where applicable):
e) the name and address of the processor where the most recent processing was done, or information that identifies the premises where the most recent processing (other than mere storage or transport) was done.

C3.3 – Transferring between sites

(1) Animal material or animal product need not comply with clause C3.2 if it is transferred between sites within New Zealand and:

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

C3.4 – Labelling on reused or recycled packaging

(1) This clause applies to labelling on 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.

C3.5 – Standards for packaging

(1) Operators of RMPs must have procedures to ensure:

a) the integrity, cleanliness, and freedom from contamination of packaging; and
b) that the packaging is not a source of contamination.

C3.6 – Repacking

(1) If any animal material or animal product is repacked, the repacking must be done under appropriately hygienic conditions and in manner that ensures that any material or product that is not enclosed in any packaging is protected from contamination and maintains its suitability for processing or fitness for its intended purpose.

Part C4 Storage

C4.1 – Application of Part C4

(1) This Part applies only to animal product businesses that operate under an RMP (including dairy stores that operate under an RMP).

C4.2 – Storing animal material and animal product

(1) All animal material and animal product must be stored in a manner that:

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

(2) Any chilled or frozen animal material or animal product that requires temperature control to ensure its suitability for processing or fitness for intended purpose must be stored:

a) in a manner that minimises contamination and deterioration; and
b) at a temperature that ensures it maintains its suitability for processing or fitness for intended purpose.

(3) 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.

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

Part C5 Transport

C5.1 – Application of Part C5

(1) This Part applies to all animal product businesses that are transporters, whether or not they operate under an RMP.

C5.2 – Requirements for transportation units and loading equipment

(1) Transportation units and loading equipment used by operators operating under an RMP 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; and
c) be 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 them are maintained throughout transportation; and
b) have a means of monitoring the temperature in the units.

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

C5.3 – Operation of transportation units and loading equipment

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

a) minimises the opportunity for contamination or 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.

(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 or animal product that is intended for human or animal consumption with or without further processing.

C5.4 – 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.

C5.5 – 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 F3.28).

(2) The transporter 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 contained in tamper-evident leak-proof containers, and is being dispatched:

i) to premises that operate under an RMP; or

ii) to premises listed as a further petfood processor; or

b) it is minimal risk 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 transporter must have a documented procedure for ensuring the identification and security of bulk animal material or animal product that is dispatched in bulk transportation units.

C5.6 – Refrigeration

(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.

C5.7 – 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 of animal material or the fitness for intended purpose of animal product.

(2) The contingency plan must require the immediate notification of the person who has responsibility for the animal material or animal product.

Part C6 Non-conforming animal material or animal product

C6.1 – Application of Part C6

(1) This Part applies only to animal product businesses that operate under an RMP.

C6.2 – Managing animal material and animal product that may be non-conforming

(1) Animal material and animal product that may be non-conforming (which, in relation to red meat, includes suspect animal material) must be managed under clause C6.3 as non-conforming animal material or animal product unless or until a suitably skilled person determines that it is not non-conforming.

(2) The operator of an animal product business must have procedures for how a suitably skilled person determines whether animal material or animal product that may be non-conforming is in fact conforming animal material or animal product.

(3) This clause applies in addition to any specific provisions elsewhere in this Notice about the management and disposition of animal material or animal product that may be non-conforming; and in case of a conflict, the other provision prevails.

C6.3 – Managing non-conforming animal material or animal product

(1) The operator of an animal product business must have procedures for managing non-conforming animal material and animal product.

(2) Procedures for managing non-conforming animal material or animal product must, at a minimum:

a) require that the management and disposition of the animal material or animal product is managed by a suitably skilled person; and
b) specify how the 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; and
c) identify the options for disposing of the animal material or animal product (such as reprocessing, downgrading, or disposing of it as waste), and the requirements for deciding which option to use in any particular situation; and
d) state what records must be kept, which must include, at a minimum, records:
    i) identifying the affected animal material or animal product; and
    ii) describing the event or circumstance that led to it being non-conforming; and
    iii) about its disposal, which must include confirmation of actual disposal; and
e) ensure the traceability of the non-conforming animal material or animal product.

(3) This clause applies in addition to any specific provisions elsewhere in this Notice about the management and disposition of non-conforming animal material and animal product; and in case of a conflict, the other provision prevails.

CHAPTER D: DAIRY

D.1 – Application of Chapter D

(1) This Chapter applies to operators of animal product businesses engaged in the production or processing of dairy animal material or product, including those who store or transport it, as specified in each Part.

Part D1 Dairy generally

D1.1 – Application of Part D1

(1) This Part applies generally to animal product businesses that are farm dairies, dairy manufacturers, dairy stores, or dairy transporters, whether or not they operate under an RMP; but some clauses apply only to the types of dairy business specified in the clause.

Subpart 1: Dairy conformance standards

D1.2 – Dairy conformance standards

(1) The dairy conformance standards for dairy material and dairy product are regulatory requirements and are as follows:

a) the standards in clause D1.3 relating to microbiological limits:
b) the standards in clause D1.4 relating to chemical limits:
c) the standards in clause D1.5 relating to wholesomeness and physical hazards:
d) the standards in clause D1.6 relating to proper processing:
e) the standards in clause D1.7 relating to radionuclides.

D1.3 – Microbiological limits

(1) During the shelf-life of dairy product for human consumption, the product 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 3 for the parameters identified in the first column; or
b) in the case of dairy product intended for specific populations, either:

i) exceed the specific population microbiological limits specified in the third column of Table 3 for the parameters identified in the first column; or
ii) if no limit is stated for the particular parameter and specific population for which the product is intended, exceed the general population limits specified in the second column of Table 3 for the parameters identified in the first column.

(2) Dairy material and dairy product for animal consumption must not contain pathogens at levels that will be harmful to the intended species and age of the animal and the RMP of a dairy manufacturer who processes dairy material or dairy product for animal consumption must:

a) identify any hazards (such as pathogens and chemical contaminants identified during the development of the HACCP Plan) that are relevant to the animal that is intended to consume the dairy material or dairy product; and
b) identify any relevant regulatory limits; and
c) determine the operator-defined limits (as required by Regulation 11) that apply to the hazards of relevance; and
d) retain the justification for those determinations.

(3) In this clause, **specific population microbiological limit** means a limit that applies to dairy material or dairy product that is represented as suitable for consumption by a population that is more susceptible to pathogenic microorganisms (such as infants and young children, pregnant women, elderly, or immuno-compromised people), except where:

a) the dairy material or dairy product will constitute less than 5% of the final product intended for that population; or
b) the dairy material or dairy product will undergo further pathogen elimination processes (such as a defined heat treatment).

(4) Each microbiological limit specified in Table 3 applies to:

a) a defined batch of product, if the batch is manufactured within a 24-hour period; or

b) a continuous production run of up to 24 hours that is part of one defined batch.

(5) The testing required to show conformance with any microbiological testing limits must be determined by the RMP operator, having considered:

a) the hazard identification and analysis;
b) the HACCP Plan;
c) the nature of the CCPs and control measures in place; and
d) the history of testing in relation to the dairy product, dairy material, or the processing environment.

Table 3: Microbiological limits for dairy product for human consumption

Parameter	**General population microbiological limit**	**Specific population** microbiological **limit**	**Sampling conditions**
Salmonella spp.	Not detected in 5 x 25 g	Not detected in 250 g (this does not apply to infant formula products or foods for special medical purposes, see limit below for these products)	Subject to any test method constrains, samples may be tested as a composite of subsamples (or multiple composites) only if: • the subsamples are of equal weight; and • the method for forming composites is defined in the manufacturer's RMP.
		Not detected in 60 x 25 g (applies only to infant formula products and foods for special medical purposes)	Subject to any test method constraints, samples may be composited into one or more composite samples only if: • the composite samples have a combined total weight of at least 1.5 kg; and • there are at least 60 subsamples of equal weight (collected by, for instance, a continuous inline sampling device).
L. monocytogenes	Not detected in 5 x 25 g (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)	Not detected in 5 x 25 g (this does not apply to infant formula products or foods for special medical purposes, see limit below for these products)	Subject to any test method constraints, samples may be tested as a composite of at least 5 subsamples of equal weight (minimum 125g total) only if the method to form composites is defined in the manufacturer's RMP.
	-	Not detected in 10 x 25 g (applies only to infant formula products and foods for special medical purposes)	Subject to any test method constraints, samples may be combined to form a composite only if: • there are at least 10 subsamples of equal weight; and • a total weight of at least 250g; and

Parameter	**General population microbiological limit**	**Specific population** microbiological **limit**	**Sampling conditions**
			• the method for forming composites is defined in the manufacturer's RMP.
	100 cfu/g (applies only 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 (applies only to infant formula products) 100 cfu/g applies to all other specific populations)	Sampling and testing must be performed in a way that correctly estimates the maximum number reached in a product during processing.
B. cereus	1 000 cfu/g	100 cfu/g (applies only to product designated as infant formula)	-
E. coli	100 cfu/g	10 cfu/g	-
Cronobacter spp. (formerly known as *E. sakazakii*)	Not Applicable	Not detected in 30 x 10 g (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)	Subject to any test method constraints, samples may be composited only if: • there are at least 30 subsamples of equal weight; and • a total weight of at least 300g; and • the method for forming composites is defined in the manufacturer's RMP.
Viable aerobic or anaerobic cells	Not detected (applies to UHT products only)	Not detected (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.

D1.4 – Chemical limits

(1) The chemical residues and contaminant limits for dairy material and dairy product are:

a) the limits specified in the current edition of Codex Alimentarius List of Codex Pesticide residues in Food: Extraneous Maximum Residue Limits; and
b) the limits specified in the current edition of Codex Alimentarius List of Codex Maximum Residue Limits for Veterinary Drug Residues in Food; and
c) the nitrate and nitrite chemical limits set out in Table 4; and
d) the chemical limits:

i) set out in Table 5 under column 4 (maximum limits); and

ii) set out in Table 5 under column 3 (action limits), unless the dairy processor takes appropriate remedial action to rectify the source of contamination; and
iii) any chemical limits set by a dairy processor for dairy material or dairy products processed by the processor.

(1A) The limits specified in subclause (1) are additional to the limits set out in the Food Notice: *Maximum Residue Levels for Agricultural Compounds*.

(2) For the purposes of Table 4, **dairy ingredients** means dairy material and dairy product that is intended for further processing and not intended for consumption in that form.

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

Table 4: Nitrate and nitrite chemical limits

Dairy product	Maximum levels of Nitrate (mg/kg)	Maximum levels of Nitrite (mg/kg)
Milk powders for general population (including ingredients for dairy product intended for infants and young children)	150	5
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 5: Other chemical limits

Dairy Material or Dairy Product	Chemical Compound	Action Limit	Maximum limit
Milks, including raw milk	Chlorates	0.1 mg/kg	-
Infant formula for infants 0 – 6 months (as powder)	Chlorates	-	0.4 mg/kg (applies from 1 July 2023)
Follow-on formula for infants 6 – 12 months (as powder)	Chlorates	-	0.8 mg/kg (applies from 1 July 2023)
Liquid milk at the start of manufacture	Inhibitory Substances	-	0.006 IU/ml benzyl penicillin equivalent

D1.5 – 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 objectionable or hazardous objects; 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 produced by the dairy manufacturer.

D1.6 – Proper processes

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

a) comply with all regulatory requirements and any relevant requirements of an RMP; and
b) occur 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.

D1.7 – 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

D1.8 – Development of HACCP plans

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

(2) The HACCP plan must:

a) be developed in a systematic manner following the steps described in the current edition of the "Hazard Analysis and Critical Control Point (HACCP) 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

D1.9 – When verifying agency must be notified and reported to

(1) This Subpart applies whenever any clauses in this Chapter require an RMP operator to notify and report a matter to their verifying agency.

D1.10 – Notifying verifying agency

(1) When an RMP operator is required to notify a verifying agency of something, the notification must be given 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 that evidence can be provided that notification was given.

D1.11 – Report to verifying agency

(1) Notification to a verifying agency in accordance with clause D1.10 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:
b) any unique location identifier:
c) the date on which the matter arose:
d) the date of the notification to the verifying agency under clause D1.10:
e) a detailed description of the event:

f) a detailed description of actions taken in response to the event:
g) the name, title, and contact details of the person responsible for managing the event:
h) any corrective actions that are planned, in progress, or completed, and a schedule for the start and finish of any uncompleted corrective actions:
i) a statement confirming whether any dairy material or dairy product has been affected by the event:
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 determining the range of dairy material or dairy product that may be affected; 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 written 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

D1.12 – Sampling and testing plans

(1) If an RMP operator is required to prepare a sampling and testing plan relating to dairy material or dairy product, the plan must specify the following in addition to any other specific requirements in this Chapter:

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

(2) Every sampling and testing plan must be based on the outcome of the HACCP plan.

(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.

D1.13 – Sampling and testing procedures and requirements

(1) If an RMP for a dairy manufacturer requires routine pathogen testing the associated sampling and dispatch of samples to an appropriate laboratory must occur within 7 days from the completion of product manufacture, unless:

a) 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 tests must be done by a recognised laboratory:

a) tests to demonstrate conformance to the microbiological limits in Table 3:
b) tests on raw milk required under Tables 6, 7 and 8:
c) any other tests identified as requiring a recognised laboratory.

(3) The following tests must be done by a laboratory accredited to NZS ISO/IEC 17025: 2018 *General requirements for the competence of testing and calibration laboratories* that has the testing concerned under the laboratory's accreditation scope, unless subclause (2) requires the tests to be done by a recognised laboratory:

a) tests relating to dairy material or dairy product that are required under the Act to be undertaken (including the testing of dairy material, dairy product, raw materials, and environmental samples):
b) test required to demonstrate conformance with regulatory limits or operator defined limits:
c) tests required to support the HACCP plan, RMP validation, or to determine shelf life:
d) tests to demonstrate conformance with chemical limits specified in D1.4 or with standards relating to wholesomeness and physical hazards in clause D1.5:
e) tests to demonstrate compliance to standards of identity, truth of labelling or health claims.

(4) Tests for the following do not need to be done by either a recognised laboratory or an accredited laboratory:

a) tests for process or quality control purposes where the RMP makes this clear:
b) tests for commercial purposes that are not related to any purpose under subclause (2) or (3).

(5) 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 laboratory); and
b) additional testing may be carried out 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).

Part D2 Farm dairies

D2.1 – Application of Part D2

(1) This Part applies only to the operation of farm dairies that operate under an RMP.

Subpart 1: Premises, equipment, and services

D2.2 – Design, construction, and location requirements for farm dairies

(1) 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 D2.13 and D2.14; and
b) milk storage areas.

(2) 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.

(3) 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.

(4) 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.

(5) 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 and relevant unique farm dairy identifier of each farm dairy operating under it.

D2.3 – 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.

D2.4 – Maintenance compounds and other chemicals at farm dairies

(1) Without limiting clause C1.8(1), in farm dairies only approved maintenance compounds may be used:

a) in milking areas; and
b) on equipment used during the harvesting, and through to the storing, of milk; 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:

a) milking animal treatments; or
b) required for 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 and dealt with as required by clause D2.16, if:

a) the milk 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) the milk does not meet regulatory requirements.

D2.5 – Farm dairy water

(1) To satisfy Regulation 46 farm dairy operators must ensure there is enough water of that is fit for its 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) cool raw milk.

(2) Farm dairy operators must ensure that water at a farm dairy that may come into direct or indirect contact with raw milk intended for supply (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:

i) 5 Nephelometric Turbidity Units (NTU); or
ii) a level equivalent to 5 NTUs when tested by the clarity test method as an alternative to a turbidity test; 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.

(3) Water at a farm dairy that may come into direct or indirect contact with raw milk intended for supply must be sampled and tested as follows:

a) sampling for *E. coli* must be done by a farm dairy assessor or suitably skilled person:

i) at least every 3 years; and
ii) whenever a significant change occurs to the water source, water reticulation system or water storage; and
iii) within 3 months of raw milk supply commencing if the farm dairy has not supplied raw milk in the previous 12 months; and

b) testing for *E. coli* must be done:

i) following sampling in accordance with paragraph (a); and
ii) by a laboratory accredited for water testing and that has the test concerned within its scope of accreditation; and

c) sampling for turbidity or clarity must be done by a farm dairy assessor or suitably skilled person:

i) at least once every dairy season; and
ii) whenever a significant change occurs to the water source, water reticulation system or water storage; and
iii) within 3 months of raw milk supply commencing if the farm dairy has not supplied raw milk in the previous 12 months; and

d) testing for turbidity or clarity must be done:

i) at the time the water sample is obtained, by the person taking the sample; or
ii) by a laboratory accredited for water testing and that:

1) has the test concerned within 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.

(4) 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-use 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 farm dairy assessor as sufficient to protect raw milk from contamination.

(5) When a clarity test is used, the device used to measure clarity and the testing method must be correlated to the results obtained using internationally recognised nephelometric method for the determination of turbidity of water (such as, for example, a nephelometric method for water described in the Standard Methods for the Examination of Water and Wastewater issued by the American Public Health Association).

Subpart 2: Milking animals

D2.6 – 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.

D2.7 – 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 toxic substances or pathogenic microorganisms that are capable of communicating an infectious disease to humans through milk (such as tuberculosis, listeriosis, salmonellosis, yersiniosis, or leptospirosis;) or
b) generally appears unhealthy, including by having any of the following:

i) severe diarrhoea with depression and dehydration:
ii) severe weight loss, and emaciation of non-nutritional origin:
iii) severe injury of, or abscess on, any body part:
iv) non-metabolic nervous disease:
v) fever, including those associated with retained foetal membranes and parturition difficulty:
vi) severe infection of the genital tract with discharge that may reasonably contaminate the udder:
vii) clinical signs of a systemic illness or disease.

(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.

i) Milk from an animal to which this clause applies must be withheld.

(3) Milk from the infected or injured mammary gland of an animal must be withheld, even if the animal is not otherwise an animal to which this clause applies.

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

a) milking animals diagnosed with Tb; or
b) goats suffering from caprine arthritis encephalitis.

(5) Milk from an animal that is 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 the milk will be given a heat treatment at least equivalent to pasteurisation; or
b) be withheld and not fed to animals.

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

D2.8 – Treating milking animals

(1) Milking animals may be treated only with veterinary medicines that are appropriate to the condition being treated and are confirmed as efficacious by a suitably skilled person such as 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 from treated animals must be withheld if 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) Milk must be withheld if it contains chemical residues, but it may be fed to food-producing animals (such as calves, pigs, or lambs) if it complies with any relevant requirements under the ACVM Act.

D2.9 – 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.

D2.10 – Records of animal health and treatment

(1) Farm dairy operators must keep records of:

a) all animals referred to in clause D2.7(1); and
b) milking animals that have one or more infected or injured mammary gland; and
c) animals that have been given any treatment for maintaining or promoting health; and
d) the name of any veterinary medicine for use on milking animals that is in use, or held and available for use, or for which a prescription is held.

(2) The records must include the following, as relevant:

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:
b) the date the animal was identified as an animal referred to in clause D2.7(1):
c) the date the animal was separated from the main milking herd:

d) the type of disease, suspected disease, symptoms, or condition:
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:

f) the date and, from 1 July 2026, the time of each treatment:
g) from 1 July 2026, the milking frequency while the animal was undergoing treatment, including while separated:
h) the first date and milking where milk from the animal was kept separate:
i) the date and milking when milk from the animal was no longer kept separate:
j) the name of any veterinarian consulted.

D2.11 – Specialty milks

(1) Specialty milk must be withheld from supply for human consumption, and from supply for products intended for animal consumption, except in accordance with an agreement to supply dairy material containing or comprising specialty milk.

(2) However, speciality milk may be supplied for animal consumption if it will not be subject to further treatment before supply.

(3) Farm dairies must ensure that:

a) specialty milk is not collected or mixed with other milk (unless intentionally and the presence of specialty milk is able to be traced); and
b) any bulk milk tank used to store specialty milk is clearly identified.

(4) Where colostrum is supplied for human or animal consumption, the farm dairy operator must:

a) maintain parturition records of the date each milking animal gave birth; and
b) ensure that any labels on treatments or directions given by a veterinarian are followed; and
c) ensure that milk from treated animals is harvested following any special label or veterinary instructions, and that milk is withheld when required, in accordance with clause D2.8 (3).

Subpart 3: Harvesting, filtering, cooling, and storing

D2.12 – Milk harvesting

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

(2) Farm dairy operators must comply with the procedures in their RMP for milking, which must include procedures to prevent contamination of milk during milking (such as contamination resulting from soiled teats and udders, milk harvester contact, adverse weather, or the milking environment).

(3) The milking of any animal must not be delayed as a means of delaying the time that milking is treated as completed.

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

(5) 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 tanks and other milk storage equipment:
b) equipment for the preparation of milk for transport:
c) the consumable items required for the above, such as rubberware and hoses:
d) equipment used for cleaning, sanitising, or maintaining the farm dairy and equipment and other items at the farm dairy:
e) any other plant or equipment with which milk comes into contact in a farm dairy.

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

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

(8) Any visibly abnormal milk (including milk that is watery, discoloured, slimy, ropy, or has visible clots, flakes, or gross alterations in appearance) must be withheld.

D2.13 – Milk filtering

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

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

D2.14 – 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) Milk must be withheld if it is suspected of not meeting the cooling requirements, or of not being cooled, filtered, or stored in accordance with this clause, unless the farm dairy operator confirms, using any suitable means such as the following, that it does in fact meet those standards or is nonetheless suitable for processing:

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

(5) Milk that is withheld milk because of a cooling failure may be fed to food-producing animals, with or without further treatment, as long as it remains fit for that purpose.

(6) 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.

(7) In this clause:

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.

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 provided that milking is not delayed without just cause.

D2.15 – Monitoring filtering, cooling, and storage

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

a) ensuring the temperature of raw milk is recorded at the time of collection; and

b) ensuring that the farm dairy operator is made aware of the temperature of the raw milk at the time of collection; and
c) periodically monitoring and verifying that the milk cooling requirements are met.

(2) Milk cooling performance must be periodically monitored by a suitably skilled person, and records must be 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) A farm dairy operator who becomes aware that milk filtering or cooling performance is inadequate must:

a) notify the RMP operator that the system is inadequate; and
b) withhold any affected milk until advised what to do by the RMP operator; and
c) take corrective action as required by the RMP or the RMP operator; and
d) assume that the milk filtering or cooling performance is inadequate until checks show that the milk cooling requirements of clause D2.14 are met.

D2.16 – Withheld milk

(1) Milk must be withheld from supply:

a) in the circumstances identified in this Notice; or
b) if the farm dairy operator suspects for any other reason that the milk would be non-conforming if supplied.

(2) A farm dairy operator may opt to withhold milk from supply for any other reason.

(3) All milk withheld from supply must be:

a) identified; and
b) kept separate from milk intended for supply; and
c) secured 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).

(4) Farm dairy operators may dispose of withheld milk as they think fit, subject to any requirements of this Notice or the relevant RMP.

Subpart 4: Ensuring milk fit for intended purpose

D2.17 – 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) In addition to complying with clause D1.12, every sampling and testing plan must specifically cover:

a) testing for the relevant test parameters in the tables in clause D2.18; 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 specialty milk):
b) the milking environment and equipment:
c) the water used:
d) any supplementary feeds used:
e) the cleaning and sanitising solutions and other maintenance compounds:
f) animal husbandry and housing:

g) the veterinary medicines, other agricultural compounds, and other chemicals that the farm dairy or milking animals may be exposed to.

D2.18 – Testing raw milk

(1) The testing raw milk as required by clause D2.17 must be carried out at the frequencies shown in the relevant table in this clause, i.e.:

a) Table 6 for raw cow's milk (excluding colostrum); or
b) Table 7 for other species raw milk (excluding colostrum); or
c) Table 8 for colostrum.

(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) Test results must be assessed against the applicable action limit for each relevant test in the tables.

(4) If a farm dairy operator supplies milk under more than one RMP in a period as specified in subclause (5), testing in the period is required under only one of those RMPs 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 ensure the requirements of each relevant RMP are satisfied.

(5) Where the tables require a minimum of 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) In Tables 6 and 7, where the testing frequency for the raw milk is a minimum of 3 tests per month, the minimum may be reduced 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 has been exceeded in the raw milk from the farm dairy in the previous 6 months.

(7) For the purpose of Tables 6 and 7, the averages for somatic cell counts and APC must be:

a) calculated using the geometric or arithmetic means as specified in the RMP; and
b) assessed as soon as all results from the previous month are available, using:

i) for somatic cell counts, a minimum 6 weeks' data; and
ii) for APC, a minimum of 2 months' data.

(8) An RMP operator determining the frequency of testing for wholesomeness, foreign matter, or extraneous water must:

a) consider the likelihood of any of the following occurring in the milk: dirt, spoilage, clots, blood, disease, objectionable taints and odours, extraneous water, objectional material, or foreign matter; and
b) keep records of how the determination was made.

Table 6: Raw cow's milk (excluding colostrum) testing and limits

Category	Frequency	Test	Action limit
Animal health	Minimum 3 tests per month, subject to subclause (6)	Somatic cell count	400 000 cells/ml
Animal health	Assess once a month (see subclause (7)(b)(i))	Somatic cell count three month average	400 000 cells/ml

Category	Frequency	Test	Action limit
Microbiological hygiene	Minimum 3 tests per month, subject to subclause (6)	APC or Bactoscan® with results converted to an APC equivalent	100 000 cfu/ml
Microbiological hygiene	Assess once a month (see subclause (7)(b)(ii))	APC or APC equivalent two-month average (person to be suitably skilled, recognised laboratory not required)	100 000 cfu/ml
Chemical residues	Minimum 3 tests per month, subject to subclause (6)	Inhibitory substances	Less than 0.003 IU/ml benzyl penicillin equivalent
Chemical residues	RMP operator to determine based on an assessment of whether individual farm dairies are likely to exceed action limits	Bismuth	0.500 mg/L
Wholesomeness	RMP operator to determine	Sensory assessment (person to be suitably skilled, recognised laboratory not required)	No presence of spoilage, visible foreign matter, blood, discolouration, odours, or taints
Wholesomeness	RMP operator to determine	IgG	Less than 1.35g/L
Foreign matter	RMP operator to determine	Foreign matter or sediment	No foreign matter and no objectionable material
Extraneous water	RMP operator to determine	Freezing point depression	Maximum of -0.513°C'

Table 7: Other species raw milk (excluding colostrum) testing and limits

Category	Frequency	Test	Action limit
Animal health	Minimum 3 tests per month, subject to subclause (6)	Somatic cell count	• 2 000 000 cells/ml for goats • 1,500 000 cells/ml for other species
Microbiological hygiene	Minimum 3 tests per month, subject to subclause (6)	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 (person to be suitably skilled, recognised laboratory not required)	100 000 cfu/ml
Chemical contamination	Minimum 3 tests per month, subject to subclause (6)	Inhibitory substances	Less than 0.003 IU/ml benzyl penicillin equivalent
Wholesomeness	Monitor according to the conditions (see subclause (8))	Sensory assessment (person to be suitably skilled, recognised laboratory not required)	No presence of spoilage, visible foreign matter, blood, discolouration, odours, or taints
Wholesomeness	RMP operator to determine	IgG	Less than 1.35g/L unless otherwise validated
Foreign matter	RMP operator to determine	Foreign matter or sediment	No foreign matter and no objectionable material

Category	Frequency	Test	Action limit
Extraneous water	RMP operator to determine	Freezing point depression	• Maximum of -0.519°C' for goat's milk • Maximum of -0.513°C' for other species

Table 8: Raw colostrum testing and limits

Category	Frequency	Test	Action limit
Microbiological contamination	Minimum 3 tests per month, subject to subclause (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 benzyl penicillin equivalent
Wholesomeness	RMP operator to determine	Sensory assessment (person to be suitably skilled, recognised laboratory not required)	No presence of spoilage, visible foreign matter, blood, discolouration not typical of colostrum, odours, or taints
Foreign matter	RMP operator to determine	Foreign matter or sediment	No foreign matter and no objectionable material
Chemical residues	RMP operator to determine, based on an assessment of whether individual farm dairies are likely to exceed action limits	Bismuth	1.0mg/L

D2.19 – Samples

(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 supplied; 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.

(3) Note that samples must be tested as required by clause D1.13(2).

D2.20 – 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 a table in clause D2.18 (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 any table in clause D2.18 is exceeded.

(2) The operator of a farm dairy RMP must record, for each farm dairy covered by the RMP, the tests undertaken on milk supplied and the results of those tests.

D2.21 – What to do with milk known or suspected of not meeting dairy conformance standards

(1) This clause applies where a 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 D2.16); 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.

(4) 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.

D2.22 – When things go wrong

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

a) milk that has been supplied is found to not meet the dairy conformance standards:
b) there has been a significant failure by the farm dairy operator to comply with the RMP:
c) there have been repeated failures, or indications of systemic failures, by the farm dairy operator to comply with the RMP:
d) 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 to the verifying agency in accordance with clauses D1.9, D1.10, and D1.11; and
b) notify any person receiving the milk without delay.

Subpart 5: Reporting by RMP operators

D2.23 – RMP operators who are not farm dairy operators reporting to farm dairy operators

(1) This clause applies to only the operator of an RMP that covers a farm dairy but who is not the farm dairy operator; and if the RMP covers more than one farm dairy, the requirements of this clause apply to each farm dairy covered by the RMP.

(2) The RMP operator must immediately advise the 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 must give the reason for the refusal.

(3) The RMP operator must ensure that the farm dairy operator is 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 tests taken for the purpose of clause D2.18, other than test results for inhibitory substances; and
c) test results for all inhibitory substance tests that exceed an action limit.

(4) The RMP operator must ensure that the farm dairy operator is aware that sampling of their milk may occur at any time under the National Chemical Contaminants Programme operated under the Regulations.

(5) The RMP operator must manage any non-conformance or potential non-conformance that is identified through the National Chemical Contaminants Programme and notified by either the Director-General or the verifying agency, in accordance with the requirements of their RMP.

D2.24 – Multi-business and multi-site RMP operators reporting to verifying agency

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

(2) RMP operators must provide periodic reports to their verifying agency, in a manner agreed with the verifying agency, either monthly or at any other frequency (not exceeding 3 months) agreed with the verifying agency.

(3) Each periodic report must, in relation to the period covered by the report:

a) identify the number of farm dairies covered by the RMP during the period; and
b) summarise the performance of all farm dairies covered by the RMP, giving:

i) the total number of raw milk consignments, and the percentage of raw milk consignments, that were identified as failing to meet the action limits for any test in a table in clause D2.18; and
ii) the APC or Bactoscan averages or geometric average over the whole supply; and
iii) the somatic cell count averages or geometric average over the whole supply; and

c) provide any other information that may give the verifying agency a more complete picture of raw milk conformance and trends across all the farm dairies; and
d) identify each farm dairy operator (using the farm dairy's unique farm dairy identifier) given notice to rectify ongoing hygiene or conformance deficiencies, and the nature of those deficiencies, such as:

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

e) identify each farm dairy where the raw milk supply failed to meet relevant maximum acceptable limits for the following:

i) chemical residues or contaminants (including inhibitory substances) detections at levels greater than 0.006 IU/ml penicillin equivalent, along with the compound (if identified) and estimated concentration:
ii) aerobic plate count 2-month geometric average:
iii) somatic cell count 3-month geometric average:
iv) market specific limits; and

f) identify each farm dairy that supplied raw milk that:

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

g) identify each farm dairy that has been suspended or discontinued by the RMP operator due to significant, persistent, or unresolved milk quality failures or failures to meet RMP requirements; and
h) state the total number of farm dairy assessments within the reporting period and dairy season to date that:

i) have been completed:
ii) had unacceptable outcomes:
iii) have unresolved outcomes:
iv) are yet to be completed (other than those scheduled for revisit).

(4) In a periodic report provided under this clause, individual farm dairies must be identified by their unique farm dairy identifier, if they have one.

D2.25 – 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, either monthly or at any other frequency (not exceeding 3 months) agreed with the verifying agency.

(3) The periodic reports must:

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

i) the number consignments of raw milk, and percentage of total raw milk consignments, by species, that were identified as failing to meet the action limits in the tests in a table in clause D2.18; and
ii) the APC or Bactoscan averages or geometric average; and
iii) the somatic cell count averages or geometric average; and

b) state if the farm dairy failed to meet limits for chemical residues or contaminants (including inhibitory substances) at levels greater than 0.006 IU/ml IU/ml penicillin equivalent, and give with the compound (if identified) and estimated concentration; and
c) 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 any failure to meet market specific limits.

D2.26 – Farm dairy assessment

(1) The procedures for operator verification in an RMP covering a farm dairy must include, directly or by reference, an assessment system that:

a) ensures the farm dairy is assessed by a recognised farm dairy assessor as required by subclause (2).

(2) The system for farm dairy assessment must provide for the following types of assessment:

a) Assessment, prior to supply, of all new or significantly altered farm dairies:
b) full assessment of each farm dairy covered by the RMP in the first season of supply and then at least every fourth dairy season:
c) for each farm dairy covered by the RMP that is not given a full reassessment in a dairy season, surveillance assessment at least once each dairy season:
d) un-notified assessment of the following number or proportion of farm dairies covered by the RMP:

i) RMP covers fewer than 5 farm dairies: 1 every 4 dairy seasons:
ii) RMP covers between 5 and 9 farm dairies: 1 every 2 dairy seasons:
iii) RMP covers between 10 and 19 farm dairies: 1 each dairy season:
iv) RMP covers 20 or more farm dairies: at least 5% of the farm dairies in each dairy season:

e) observation of milking at the number or proportion of farm dairies covered by the RMP as per subclause (2)d):
f) re-assessment when required to determine whether any previously identified deficiencies have been rectified.

(3) The system must also include procedures for:

a) recording who performs each assessment; and
b) how the assessments are to be conducted; and
c) how assessment findings are to be recorded, classified or rated, and reported; and
d) follow-up and escalation of assessment findings; and
e) how the RMP operator will take appropriate action to ensure that any previously identified deficiencies of concern are corrected by any farm dairy operator who is repeatedly reassessed for the same deficiency; and
f) ensuring that corrective action is taken in the event of non-compliance; and
g) 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.

(4) The RMP may incorporate, directly or by reference, the MPI Operational Code NZCP2: Assessment of farm dairies as a means of satisfying this clause.

(5) 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 the farm dairy operator must assist the farm dairy assessor to the extent reasonably required to facilitate the completion of the farm dairy assessment.

(6) The RMP operator must advise the recognised agency contracted for farm dairy assessment of the frequency for surveillance assessments required under subclause (2), unless electing to apply a full assessment for each farm dairy each season.

Part D3 Dairy manufacturing

D3.1 – Application of Part D3

(1) This Part applies only to the processing of dairy products by dairy manufacturers operating under an RMP.

(2) Note that (and see clause A1.2):

a) dairy manufacturers who manufacture infant formula or formulated supplementary foods for young children must also comply with the Animal Products Notice: Manufacture of Dairy Based Infant Formula Products and Formulated Supplementary Foods for Young Children; and
b) dairy manufacturers who manufacture raw milk products must also comply with the Animal Products Notice: Raw Milk Products.

Subpart 1: General requirements

D3.2 – Unique location identifier

(1) Every dairy manufacturing premises must have a unique location identifier (see Regulation 5(d)).

D3.3 – Maintenance compounds

(1) All maintenance compounds used anywhere within the boundaries of the premises covered by the manufacturer's RMP must be either:

a) approved by the Director-General for the specific use under Regulation 247; or
b) assessed by the manufacturer as suitable for its intended use and not going to:

i) adversely affect or contaminate the inputs, dairy material, or dairy product; or
ii) accelerate the deterioration of the processing equipment or components.

(2) Dairy manufacturers must keep records of all maintenance compounds used.

(3) No unlabelled chemicals or solutions, including water in a container, may be present in manufacturing areas.

(4) All maintenance compounds and other chemicals in a manufacturing area must be clearly labelled with a label that shows:

a) the name of the product; and
b) its intended use; and
c) any warnings provided on or with the maintenance compounds or other chemical (except that, if it is impractical to include the warning on the label, the warning may instead be set out in a clearly visible form at the place where the maintenance compound or other chemical is stored).

(5) Other chemicals may be used within a manufacturing area only in accordance with procedures set out in the RMP and must be stored at locations identified in the RMP when not in use.

(6) Containers of maintenance compounds or other chemicals that are suitable for re-use may be reused only to store the same compound or chemical.

(7) In this clause, **other chemicals** includes any compound that is not an ingredient or maintenance compound, but that is used in connection with the manufacture of relevant product (such as the ink used on labels).

(8) This clause applies in addition to the requirements of clauses C1.8 and C1.9, but in case of any conflict this clause prevails.

Subpart 2: Operator monitoring

D3.4 – Procedures for managing environmental pathogens

(1) In order to control pathogens at dairy manufacturing premises 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 (but see subclause (4) for exceptions to this); and
b) a sampling and testing plan (see clause D1.12); and
c) procedures for monitoring the effectiveness of all other systems, procedures, and control measures identified in the HACCP plan that are relevant to environmental hygiene.

(2) The procedures must describe:

a) what is to be monitored; and
b) how monitoring will be undertaken so that it will provide an effective early warning:

i) of microbial contamination within the manufacturing environment; and
ii) when 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 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) The procedures must:

a) provide for the 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) ensure that the opportunities for pathogens to gain entry to the manufacturing areas, processes, raw materials or dairy products are appropriately minimised; and
c) 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) ensure that materials that may be introduced into critical hygiene areas are identified, and ensuring they are handled to avoid contamination of the processing environment; and
e) in relation to sampling, set out:

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

f) ensure the use or introduction of wood within critical hygiene areas is not permitted except in 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 procedures for managing environmental pathogens if the manufacturer:

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

D3.5 – Dairy products to meet dairy conformance standards

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

D3.6 – Sampling and testing requirements

(1) In addition to complying with clauses D1.12 and D1.13, a dairy manufacturer must have procedures for sampling and testing where:

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) As well as complying with clause D1.12, the sampling and testing plan 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:
b) checking the suitability of processing environments, equipment, services, cleaning solutions, inputs, or other associated things:
c) checking that dairy product is accurately labelled and represented:
d) establishing or validating the shelf-life of dairy material or dairy product.

(3) When developing sampling and testing plan and procedures as required by clauses D1.12, D1.13, and this clause, 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:
b) in-process dairy material:
c) processing environments, surfaces, processing equipment and process control measures:
d) services, water, cleaning, and sanitising solutions:
e) other inputs:
f) all other relevant things.

Subpart 3: Processing

D3.7 – Dairy material acceptance

(1) A dairy manufacturer must not accept raw milk or other dairy material for processing, and clause D3.8(2) does not apply, 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.

(3) If a dairy manufacturer becomes aware (before or after acceptance) 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 C6 (Non-conforming animal material or animal product) applies accordingly.

(4) If a dairy manufacturer refuses to accept dairy material, the manufacturer must notify the supplier of the material (whether a farm dairy operator or another dairy manufacturer) of the refusal.

D3.8 – 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:
ii) the dairy material and any dairy products derived from it will be managed as non-conforming dairy material or dairy product:
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 any equipment used with the dairy material that does not meet the dairy conformance standards is, before subsequent use on dairy material that does meet those standards:

i) free from contamination; or
ii) appropriately cleaned and, if necessary, sanitised.

(2) Dairy material that is found during processing to 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 C6 (Non-conforming animal material or animal product) applies accordingly.

D3.9 – Inputs other than raw milk

(1) This clause applies to all inputs into dairy products that are not raw milk.

(2) Dairy manufacturers must ensure the traceability, on the basis of one step forward, one step back, 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) the fitness for purpose of all inputs is monitored and appropriate steps are taken if inputs 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.

D3.10 – Handling during manufacture

(1) Dairy manufacturers must ensure that:

a) dairy material and dairy product is protected from contamination, such as contamination caused by:

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) contact with media used to heat, cool, or temper dairy material; and

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

i) any dairy material that contains specialty milk; and
ii) if required for accurate product identity, single species milk, or mixed milk from identified species.

(2) Dairy manufacturers must ensure that:

a) the dairy manufacturing 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 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 are monitored.

(2A) For the purpose of subclause (2)d), dairy manufacturers must manage the temperature and age of milk and dairy material, both before and after heat treatment, to ensure that it remains fit for purpose.

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

a) specialty milk, until the manufacturer makes a decision to mix the specialty milk with other dairy material or dairy product and labels 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 (if both are handled at the same premises); and
c) non-conforming dairy material and dairy product; and
d) any dairy material or dairy product that is unfit for purpose.

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

a) how to monitor and record all intrusive maintenance in and around processing areas; and
b) the controls necessary to ensure that dairy product fitness for purpose is not compromised during intrusive maintenance; and
c) 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, and keep relevant records:

a) to ensure that dairy material, dairy product, and other inputs do not come into contact with anything that could cause contamination or deterioration; and
b) for potential sources of physical hazards and other foreign matter.

(6) 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.

D3.11 – 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 or dairy material or dairy product 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 operator of the RMP covering the dairy manufacturing, immediately notify the RMP operator.

(3) In addition to the reporting to the verifier or verifying agency as required by Regulation 36, on becoming aware of any matter referred to in subclause (1) the RMP operator or dairy manufacturer must immediately notify and report to the verifying agency in accordance with clauses D1.9, D1.10 and D1.11.

Subpart 4: Defined heat treatments

D3.12 – 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) 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 suitably skilled; 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) monitor the heat treatment equipment for signs of leaks, 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 by essential services or other sources of contamination, such as coolants, heat exchange media or cleaning solutions.

D3.13 – 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 given:

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

(3) The defined 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 the 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 critical control point 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; and
i) detail the training and procedures to demonstrate and ensure the obligations in clause D3.12 are met; and
j) specify procedures for keeping operating records relating to defined heat treatments.

(4) Any change to the heat treatment equipment that affects operating characteristics must be treated as a significant amendment (see Regulation 30(a)(i)).

D3.14 – 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 (but see subclause (3); 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 either subparagraph (i) or (ii); and

b) the heat treatment conditions specified in Table 9 are applied so that every particle in the dairy material receives the minimum heat treatment required to confirm pasteurisation conditions have been met (but see subclause (2)); 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: Reynolds number (Re) = pvD/μ, where:

1) p = density in kg/m3:
2) v = flow velocity in metres per second:
3) D = diameter in metres:
4) 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 by a suitably qualified heat treatment engineer); 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 by a suitably qualified heat treatment engineer).

(2) Despite subclause (1)(b), pasteurisation of 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 may be achieved if the dairy material is given a minimum heat treatment of 72°C for a minimum holding time of 15 seconds.

(3) If processing using the pasteurisation method described in subclause (1)(a)(ii), but not following the requirements of Table 9, the dairy manufacturer must ensure that:

a) the minimum temperature for holding times less than 15 seconds is determined by the equation: T = 14 885/(Log10 t + 41.97) – 273.1, where:

i) T is the minimum temperature in °C and t is the minimum holding time in seconds; and
ii) the minimum holding time for holding times of 15 seconds or more is determined by the equation Log10 t = -0.23102T + 16.03139; and
iii) t is the minimum holding time in minutes and T is the minimum temperature in °C; and
iv) the minimum permitted holding time is 1 second and the maximum permitted holding time is 30 minutes; and

b) 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 before all microbiological tests required by the RMP are received and the product can be withdrawn from trade if necessary; or

b) for pasteurised dairy product, before the dairy product is released a suitable monitoring method (such as alkaline phosphatase testing) is undertaken by a suitably skilled person, using a monitoring method that is suitable for the type of pasteurised dairy material, to confirm that pasteurisation conditions have been met across the lot; and

i) no adverse findings are identified within the lot or adjacent lots; and
ii) details of the monitoring undertaken are recorded.

(5) Dairy product does not meet regulatory requirements if the monitoring under subclause (4)(b) returns an adverse finding for any part of the lot, in which case it must be managed in accordance with Part C6 (Non-conforming animal material or animal product).

Table 9: Minimum pasteurisation criteria

	Liquid dairy material (excluding ice cream) with <10% fat and not exceeding 18% 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 >18% total solids and with particles that are:			Ice cream mixes with a maximum particle size of:
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**
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	-

D3.15 – 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).

D3.16 – 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 D1.3 throughout its shelf life; and

b) at the end of ripening the cheese will not exceed the relevant microbiological limits specified in Table 3 in clause D1.3.

(2) Thermisation is a defined heat treatment only if:

a) the raw milk meets the requirements of Tables 6 or 7 in clause D2.18; and
b) the raw milk is rapidly heated 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

c) 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) Raw milk used to manufacture cheese must meet the microbiological action limits in Tables 6 or 7 in clause D2.18 and, if the dairy processor chooses to thermise the cheese curd, must do so by:

a) heating every part of the curd to a temperature of 48°C or more; and
b) 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.

D3.17 – Alternate heat treatments

(1) An alternative heat treatment is a defined heat treatment if:

a) a lethal effect at least equivalent to thermisation or pasteurisation is shown, through validation in accordance with clause D3.19, 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.

D3.18 – Management of dairy material immediately after heat treatment

(1) At the end of any defined heat treatment and prior to further processing or storage, the dairy material must, without delay, be 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.

D3.19 – Validation of defined heat treatments

(1) Defined heat treatments used at dairy manufacturing premises must be validated 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:

a) in accordance with relevant technical criteria (such as the MPI Heat Treatment Code of Practice); and
b) by a competent person or by a team of people who between them have the relevant competencies.

(3) The competencies required for a person or team of persons referred to in subclause (2)(b) are as follows:

a) 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.

(4) 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, provide 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 to 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.

(5) The validation report must include the following validation information about the defined heat treatment:

a) who undertook the validation, and their competencies:
b) a description of the defined heat treatment equipment and process:
c) the method used to assess the requirements in subclause (4):
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.

D3.20 – Changes to heat treatment

(1) If any of the following occurs, the dairy manufacturer's RMP must be amended and the amendment is a significant amendment (as referred to in Regulation 30):

a) the defined heat treatment uses newly-installed equipment or software; or
b) the defined heat treatment is new to the operator; or
c) the existing heat treatment equipment is relocated (unless the heat treatment is done by a stovetop method); or
d) the defined heat treatment has undergone a significant change from the existing heat treatment.

D3.21 – When things go wrong

(1) Dairy material or dairy product that has been treated by a non-compliant heat treatment does not meet regulatory requirements (which means it is non-conforming animal product, and so Part C6 (Non-conforming animal material or animal product) applies).

(2) 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.

Part D4 Dairy store operators

D4.1 – Application of Part D4

(1) This Part applies to the storage of dairy material and dairy product at a dairy store:

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

D4.2 – Unique location identifier

(1) If a dairy store operates under an RMP it must have a unique location identifier (see Regulation 5(d)).

D4.3 – Maintenance Compounds

(1) All maintenance compounds used anywhere within the boundaries of a dairy store covered by an RMP must be either:

a) approved by the Director-General for the specific use under Regulation 247; or
b) assessed by the RMP operator to confirm that it is suitable for its intended use and not going to adversely affect or contaminate inputs, dairy material, or dairy product (including its packaging) at the dairy store.

(2) Dairy store operators must:

a) ensure that a record is kept of all maintenance compounds used; and
b) ensure that any maintenance compound or other chemical at a dairy store is clearly labelled with the following:

i) the name of the product; and
ii) its intended use; and
iii) any storage requirements or warnings relevant to its storage or use; and

c) ensure that containers for storing maintenance compounds or other chemicals that are suitable for re-use are only reused to store the same compound or chemical; and
d) have procedures that ensure maintenance compounds and other chemicals are stored at locations identified in the procedures when not in use.

D4.4 – Handling during storage

(1) Clause D3.10(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 RMP operator (where the dairy store operates under an RMP) 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 any relevant HACCP plan or prerequisite programmes (such as for temperature, humidity, or air quality) required for maintaining the suitability of dairy material or dairy product are monitored.

D4.5 – When things go wrong

(1) This clause applies when a dairy store operator who operates under an RMP 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 D1.9, D1.10, D1.11; and
b) ensure that appropriate corrective action is taken; and
c) ensure that the root cause of the problem is investigated.

Part D5 Dairy transporters

D5.1 – Application of Part D5

(1) This Part applies only to the transportation of dairy material and dairy product under an RMP, but applies whether or not the transporter transports things other than dairy material or dairy products.

D5.2 – Maintaining integrity of dairy material and dairy product

(1) Clause D3.10(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) In addition to complying with Part C5, 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 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.

D5.3 – 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) ensure that the farm dairy operator is advised that the milk is suspected to be unfit for its intended purpose; and
c) advise the dairy transporter's RMP operator; 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 as non-conforming; or
iii) either the operator of the farm dairy's RMP, or the manufacturer receiving the milk, confirms that the raw milk is conforming; and

b) an appropriate procedure in an RMP is followed that ensures that milk suspected of not being fit for its intended purpose is isolated and disposed of in accordance with the Disposal Notice.

(3) If a dairy transporter collects and transports raw milk that may not be fit for its intended purpose, they must ensure that:

a) all transport equipment milk contact surfaces, including sampling devices, are cleaned and, if necessary, sanitised and rinsed before 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.

D5.4 – 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) the volume of dairy material or dairy product collected; and
c) its destination and when it was delivered, or when it left the control of the dairy transporter.

D5.5 – 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 a relevant RMP; or
b) there have been repeated failures, or indications of systemic failures, by the dairy transporter to comply with a relevant 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 operator of the RMP covering the dairy transporter must notify and report to the verifying agency in accordance with clauses D1.9, D1.10, and D1.11 on becoming aware:

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

CHAPTER E: GENERAL PROVISIONS APPLYING TO ALL SECTORS EXCEPT DAIRY

E.1 – Application of Chapter E

(1) This Chapter applies to animal product business operators involved in the production, supply, or processing of any animal material or animal product, other than dairy material or product.

Part E1 Supply and processing restrictions

E1.1 – Restrictions on supply of animal material for human consumption

(1) Animal material must not be supplied for processing for human consumption if the supplier has reason to believe that 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.

(2) In case of a conflict between an MRL (as specified in the Food Notice: *Maximum Residue Levels for Agricultural Compounds*) and an MPL, the MRL prevails.

(3) Farmed animals that have been treated with a registered veterinary medicine, or a veterinary medicine that is exempt from registration under the ACVM Act, may be supplied for processing for human consumption only if:

a) all conditions of the registration or exemption are complied with; and
b) in the case of a restricted veterinary medicine, all aspects of the veterinary authorization are complied with; and
c) the supply of the animal material is outside the withholding period for the veterinary medicine.

E1.2 – Dealing with contaminated product and damaged packaging

(1) If evidence of contamination by residues or by pests is found in animal material or product for human consumption:

a) the affected animal material, animal product, and other inputs must be assessed to determine its suitability for processing or fitness for intended purpose; and
b) anything affected must, as far as possible, be cleaned and sanitised before it is used again; and
c) if packaging cannot be effectively cleaned and sanitised, it must not be used for processing any animal material or animal product.

(2) If the packaging of animal material or animal product is damaged, and the damage has the potential to adversely affect animal material or animal product:

a) the damage must be rectified, while handling the animal material or animal product, in a manner that minimises deterioration and contamination; or
b) the animal material or animal product and its packaging must be disposed of appropriately.

E1.3 – Restrictions on supply of animal material for animal consumption

(1) Animal material must not be supplied for processing for animal consumption if the supplier has reason to believe that the animal material may have residue levels of any chemical, or have been exposed to feed or environmental contaminants, that may be harmful to animals upon consumption.

(2) Farmed animals that have been treated with a registered veterinary medicine, or a veterinary medicine that is exempt from registration under the ACVM Act, may be supplied for processing for animal consumption only if:

a) all conditions of the registration or exemption are complied with; and
b) in the case of a restricted veterinary medicine, all aspects of the veterinary authorization are complied with; and
c) the supply of the animal material is outside the withholding period for the veterinary medicine.

(3) Farmed animals must not be supplied for processing as minimal risk material for animal consumption if the animal has been treated with an unregistered veterinary medicine that is not exempt from registration under the ACVM Act.

(4) Animal material that does not meet the requirements of this clause may nonetheless be supplied for processing for animal consumption as medium risk material.

E1.4 – Supply of medium risk material for animal consumption

(1) When being supplied to any person for processing, medium risk material must be:

a) either denatured or clearly identified as not suitable for human consumption; and
b) transported in a manner that ensures it cannot contaminate animal material or animal product that is minimal risk material (see clause C5.5).

(2) Medium risk material must be processed or treated to reduce risk (such as, by rendering) before being made available for animal consumption.

(3) By way of example, medium risk animal material includes:

a) material derived from an animal carcass containing, or suspected of containing, residues of any of the following that may cause harm unless the material is processed or treated so that the levels of residue or substance is reduced to a level that is unlikely to result in harm:

i) agricultural compounds;
ii) veterinary medicines; or
iii) toxic natural substances (including marine biotoxins):

b) material derived from animal material or animal product that is not fit for animal consumption without further processing or treatment:
c) material that has come into contact with any other medium risk material:
d) material 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:
e) material derived from farmed animals that have died in the field:
f) material derived from homekill or recreational catch:
g) material that 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:
h) condemned material that has been denatured.

E1.5 – Withholding periods for veterinary medicines

(1) For the purpose of this notice, the **withholding period** of a veterinary medicine is as follows:

a) for a restricted veterinary medicine, the withholding period specified by the authorising veterinarian:
b) for an unrestricted veterinary medicine used according to the product label, the period on the label:
c) for an unrestricted veterinary medicine used in a manner that differs from its conditions of use or approved use as specified on the label:

i) the withholding period specified by an advising veterinarian; or
ii) if a veterinarian has not advised a withholding period, the following:

1) for ruminants (e.g., cattle, sheep, deer, goats), llama, and alpaca, 91 days:
2) for monogastrics (e.g., pigs, horses, rabbits, poultry), 63 days:
3) for fish, 35 days.

E1.6 – Supply of animal material used in experiments, trials or research

(1) If the Director-General gives approval under Regulation 120 for the presentation for primary processing of animal material used in experiments, trials, or research (see Regulation 118), 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 conditions of the approval have been complied with.

(2) For the purposes of Regulation 118, the following activities are not considered experiments, trials or research on animal material:

a) use of agricultural compounds that are registered under the ACVM Act and used in accordance with any conditions of that registration:
b) use of agricultural compounds that are exempt from registration under the ACVM Act and used in accordance with the conditions of exemption:
c) activities under (2)(a) or (2)(b) above that also involve sampling, monitoring, or teaching:
d) activities that only involve sampling, monitoring, or teaching.

CHAPTER F: RED MEAT

F.1 – Application of Chapter F

(1) This Chapter applies to animal product business operators involved with the supply (including production and movement) and primary processing of farmed red meat animals and hunted animals, whether for human or animal consumption.

(2) Note that deer velvet harvested from live farmed deer is dealt with in Part I1 (Supply of deer velvet from farmed deer), though Part F3 (Red meat processing) also applies to it.

F.2 – Meaning of "suspect" in this Chapter

(1) In this Chapter, **suspect**, in relation to animal material, means animal material that is suspected to be non-conforming because it comes from an animal that is, or has symptoms of, or is suspected of being, diseased, contaminated, or abnormal, such that material from the animal may be unsuitable for processing.

(2) Suspect material includes animal material from any of the following:

a) animals that are TB reactors:
b) animals from risk sources named in surveillance lists issued under the regulated control scheme established under Part 8 of the Regulations:
c) animals covered by a declaration indicating an uncertain animal suitability status because of disease or injury:
d) animals suspected of suffering from an exotic disease.

(3) Animal material from the following is suspect only if an ante-mortem examiner determines that the suitability of the material from processing may be affected because the animal it comes from:

a) has or had a clinical disease; or
b) is identified in a veterinary certificate as suffering from a disease or injury.

Part F1 Farmed red meat animal supply

F1.1 – Application of Part F1

(1) This Part applies to the supply (including production and movement) of farmed red meat animals intended for processing, whether for human or animal consumption.

(2) Note that this Part does not apply to deer velvet harvested on farm from live farmed deer (see Part I1 (Supply of deer velvet from farmed deer)).

F1.2 – Movement of farmed red meat animals

(1) The owner or person in control, or reasonably appearing to be in control, of a farmed red meat animal, (other than a rabbit, horse, bobby calf or kid dairy goat) must provide a properly completed supplier declaration (see clause F1.4) relating to the animal to the new owner or person in control.

(2) For the purpose of this clause, a person who merely transports a live animal is not a person in control of the animal.

(3) If a supplier declaration refers to a "person in charge", that reference must be read as including a person in control or reasonably appearing to be in control, as that term is used in this clause.

F1.3 – Documents required for supply

(1) Suppliers of farmed red meat animals must present the animals to a primary processor:

a) with a properly completed supplier declaration (see clauses F1.4 to F1.6); or
b) in the case of farmed rabbits only, in accordance with a periodic declaration (see clauses F1.7 and F3.3); or
c) in the case of bobby calves or kid dairy goats supplied directly by a producer:

i) if supplied for human consumption, in accordance with a periodic declaration (see clause F1.7); or
ii) if supplied for animal consumption, either in accordance with a periodic declaration or with a properly completed supplier declaration (see clauses F1.4 and F1.6).

(2) Farmed rabbits may be supplied under a periodic declaration only if the producer is named in the processor's RMP and the rabbits are managed in accordance with whole colony health procedures that comply with clause F1.9.

(3) If a producer who has supplied rabbits for primary processing under a periodic declaration becomes aware that any of the rabbits did not comply with the periodic declaration, the producer must immediately notify the processor.

F1.4 – Supplier declarations for farmed red meat animals

(1) A supplier declaration for farmed red meat animals is properly completed only if:

a) where the Director-General has approved a form for the type of animal, it is in that form; and
b) it includes a statement confirming that the information in the declaration is true and accurate; and
c) it contains all the information required by clause F1.5 (for human consumption) or F1.6 (for animal consumption); and
d) it is signed by an individual who:

i) has sufficient knowledge to accurately complete it; and
ii) has authority to sign it; and

e) it aligns with the identification on the animal or animals it relates to.

(2) A person who provides a supplier declaration must, while the animals are under their control and for a minimum of 1 year after, retain:

a) a copy of the declaration and any information used to complete it; and

b) if the animals were fed while the animals were under the person's control, any manufacturers' declarations relating to the composition of the animal feed.

(3) If a supplier declaration is provided or retained in electronic form:

a) it must include information that enables the identity of the individual who signed the declaration to be identified; and
b) it must be capable of being printed in the form (if any) approved by the Director-General for that type of supplier declaration.

F1.5 – Content of supplier declarations: human consumption

Animals other than pigs

(1) A supplier declaration for farmed red meat animals, other than pigs, supplied for human consumption must include the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the name of the person signing the declaration:
b) if the owner is not the person in control, the owner's full name or trading name and postal address:
c) any information about the status of the animals provided by any previous person in control:
d) identification of the herd and NAIT (National Animal Identification and Tracing) number, if applicable:
e) details of the animals covered by the declaration:
f) the address the animals are being moved from:
g) the address the animals are being moved to (destination):
h) the date of the declaration:
i) whether any of the animals are within a withholding period (see clause E1.5) 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:

j) the history of the animals, including;

i) whether all the animals were born on the property of the person in control; and
ii) whether any of the animals were imported into New Zealand; and
iii) whether any of the animals are subject to MPI control for any purpose other than Tb; and
iv) whether any of the animals are on a surveillance list; and
v) whether any of the animals are vaccinated against Johne's disease:

k) whether any of the animals have been treated in their lifetime with an antimicrobial agent solely for the purpose of promoting growth or to increase yield (this clause will come into force from **3 June 2025**):
l) in the case of cattle, sheep, lambs, goats, deer, alpacas or llamas, whether any of the animals, in their lifetime, have been fed:

i) ruminant protein; or
ii) anything other than milk or pasture;

m) in the case of cattle, whether they have been treated with a hormonal growth promotant in their lifetime:
n) in the case of cattle or deer, any specified information of the kind required under the Biosecurity (National Bovine Tuberculosis Pest Management Plan) Order 1998:

Pigs

(2) A supplier declaration for farmed pigs supplied for human consumption must include the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the full name of the person signing the declaration:
b) if the owner is not the person in control, the owner's full name or trading name and postal address:
c) details of the animals covered by the declaration:

d) the address the animals are being moved from:
e) the address the animals are being moved to (destination):
f) the date of the declaration:
g) whether any of the animals are within a withholding period for any veterinary medicine with which they have been treated (see clause E1.5), and if so;

i) the product name; and
ii) 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 pigs were born on the property of the person in control; and
ii) whether any of the pigs are subject to MPI control; and
iii) whether any of the pigs are on a surveillance list.

F1.6 – Content of supplier declarations: animal consumption

Animals other than bobby calves and dairy kid goats

(1) A supplier declaration for farmed red meat animals supplied for animal consumption (other than bobby calves and dairy kid goats) must include the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the name of the person signing the declaration:
b) if the owner is not the person in control, the owner's full name or trading name and postal address:
c) any information about the status of the animals provided by any previous person in control:
d) identification of the herd and NAIT (National Animal Identification and Tracing) number, if applicable:
e) the date of the declaration:
f) details of the animals covered by the declaration:
g) the address the animals are being moved from:
h) the address the animals are being moved to (destination):
i) whether any of the animals are within a withholding period (see clause E1.5) 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 of the treatment:

j) the history of the animals, including:

i) whether all the animals were born on the property of the person in control; and
ii) whether any of the animals were imported into New Zealand; and
iii) whether any of the animals are subject to MPI control for any purpose other than Tb; and
iv) whether any of the animals are on a surveillance list; and

k) whether any of the animals are vaccinated against Johne's disease:
l) in the case of cattle, sheep, lambs, goats, deer, alpacas or llamas, whether any of the animals, in their lifetime, have been fed:

i) ruminant protein; or
ii) anything other than milk or pasture:

m) in the case of cattle or deer, any specified information of the kind required under the Biosecurity (National Bovine Tuberculosis Pest Management Plan) Order 1998:

Bobby calves and dairy kid goats

(2) A supplier declaration for bobby calves and dairy kid goats supplied for animal consumption must include the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the name of the person signing the declaration:
b) if the owner is not the person in control, the owner's full name or trading name and postal address:
c) whether any of the following animals are within withholding periods (see clause E1.5) for any veterinary medicine with which they have been treated:

i) calves or dairy kid goats:
ii) the dam or nanny before the birth of the calf or dairy kid goat:
iii) any cow or goat whose milk has been supplied to the calf or dairy kid goats:

d) whether any of the animals have been fed the following in their lifetime:

i) ruminant protein; or
ii) anything other than milk.

F1.7 – Periodic declarations

(1) Every periodic declaration relating to farmed red meat animals must set out or include at least the following:

a) the full name or trading name, physical address, and contact details of the producer:
b) the name of the primary processor they are being supplied to:
c) a description of the animals to be supplied:
d) in the case of farmed rabbits, confirmation by the producer that, unless the producer notifies the processor otherwise, the rabbits supplied:

i) will be managed under whole colony health procedures that comply with clause F1.9; and
ii) will not be within the withholding period of any veterinary medicines with which they have been treated:

e) in the case of bobby calves and kid dairy goats, confirmation by the producer that, unless the producer notifies the processor otherwise, the bobby calves and kid dairy goats will be suitable for slaughter:
f) the period to which the declaration applies, which may be:

i) for farmed rabbits, no more than 6 months from the date of signing; and
ii) for bobby calves and kid dairy goats, no more than 1 year after the date of signing:

g) a statement confirming that the declaration is true and accurate:
h) the signature of a person who:

i) has sufficient knowledge to accurately complete it; and
ii) has authority to sign it.

(2) If a periodic declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

F1.8 – Supply of farmed red meat animals for animal consumption

(1) Every farmed red meat animal presented for primary processing for animal consumption must be presented generally healthy (as defined in Regulation 113(2)).

F1.9 – Requirements for whole colony health procedures

(1) A producer who supplies farmed rabbits to a primary processor must have documented procedures, covering the whole colony, for managing the health of rabbits supplied.

(2) The whole colony health procedures must meet the processor's requirements for accepting rabbits under a periodic declaration (see clause F3.3) and address at least the following:

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

(3) A producer must:

a) provide each processor to whom they supply with farmed rabbits with a copy of their whole colony procedures; and
b) retain any information necessary to confirm compliance with the whole colony health procedures for at least 18 months after each supply of rabbits to a primary processor.

Part F2 Hunted animal supply

F2.1 – Application of Part F2

(1) This Part applies to the supply of killed hunted animals intended for processing for human or animal consumption.

(2) Note that the supply of wild possums (live and killed) is dealt with in Subpart 2 of this Part.

Subpart 1: Supply of killed hunted animals

F2.2 – Who may supply killed hunted animals for human consumption

(1) Killed hunted animals may only be supplied to a primary processor for human consumption by a listed hunter.

(2) Before being listed, a hunter must have evidence of having passed a test, administered by a recognised agency, of their understanding of the requirements for listed hunters:

a) for a hunter listed for the first time, within 3 months before the date of listing; and
b) for a hunter who will renew their listing every 3 years, within 3 months of the most recent renewal of listing.

(3) Listed hunters must retain a copy of each Operations Manual (see clause F3.18) under which they supply killed hunted animals to a processor.

F2.3 – Who may supply killed hunted animals for animal consumption

(1) Killed hunted animals may be supplied to a processor for primary processing for animal consumption by either:

a) a processor-approved hunter who is approved by that processor (see clause F2.4); or
b) a listed hunter, in which case the hunter must comply with the requirements of this Part relating to the supply of killed hunted animals for human consumption.

F2.4 – Processor-approved hunters

(1) An application to become a processor-approved hunter must be made to the processor and include the name, physical address, and contact details of the applicant.

(2) A processor may approve a hunter only:

a) if satisfied that the hunter:

i) has access to, and passed, the examination contained in, "Harvesting Hunted Animals for Petfood" (set out in the training booklet issued by the New Zealand Petfood Association (NZPFA); and
ii) has access to, 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 photographic identification, such as a Drivers Licence or Firearms Licence.

(3) A processor-approved hunter's approval lasts only for 2 years; and if the hunter wishes to be approved again, subclauses (1) and (2) apply.

(4) An application for approval, once signed by the processor, serves as the written agreement required by Regulation 117(b).

F2.5 – Documents required for supply of killed hunted animals

(1) Suppliers of killed hunted animals must present the animal to a primary processor:

a) with a properly completed supplier declaration (see clause F2.6); and
b) with a poison use statement or DOC pesticide summary (see clause F2.13) covering the land from which the animal was procured; and

c) in the case of supply by a listed hunter, in accordance with the Operations Manual agreed with the processor (see clause F3.18).

F2.6 – Supplier declarations for killed hunted animals

(1) A supplier declaration for killed hunted animals is properly completed only if it:

a) contains all the information required by clause F2.7 (for listed hunters) or F2.8 (for processor-approved hunters); and
b) includes a statement confirming that the information in the declaration is true and accurate; 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.

(2) The person with authority to sign a supplier declaration provided by a hunter is the listed hunter or processor-approved hunter who is responsible for, or directly supervised, the hunting, killing, and preparation for supply of the killed hunted animals.

(3) A person who provides a supplier declaration must, while the animal material is under their control and for a minimum of 1 year after, retain:

a) a copy of the declaration and any information used to complete it; and
b) any manufacturers' declarations relating to the composition of animal feeds fed to any ruminant animals that are farmed red meat animals that have become feral, or are game estate animals; and

(4) If a supplier declaration is provided or retained in electronic form, it must include information that enables the identity of the individual who signed the declaration to be identified.

F2.7 – Listed hunter supplier declarations for hunted animals for human consumption

(1) Every supplier declaration provided by a listed hunter of hunted animals supplied for human consumption must include the following information (as applicable):

a) the hunter's name and identification number:
b) the names of all other hunters involved in the consignment:
c) the primary processor or animal material depot identifier:
d) the registration of any helicopter used for the consignment:
e) the date of arrival at the primary processor or animal material depot:
f) the number and species of hunted animals covered by the declaration:
g) the number of sticks of velvet covered by the declaration:
h) the unique identifier for each:

i) carcass; or
ii) for killed rabbits, hares, or wallabies only, group of carcasses; or
iii) live possum or group of live possums; or
iv) stick of velvet:

i) the kill location information (see clause F2.11):
j) the date and time each hunted animal was killed or captured:
k) the date and time the carcasses or sticks of velvet were subject to refrigeration at an animal material depot or primary processor or, in the case of live possums, delivered to the primary processor:
l) confirmation that the hunter has complied with the relevant Operations Manual:
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 10 in clause F2.9):
n) confirmation that the animals when live, and their carcasses, were free from visible signs of illness or disease:
o) confirmation the carcasses or live possums are below the MRL and MPL (but see subclause (4)):
p) confirmation that none of the hunted animals have ingested agricultural compounds and were outside the withholding period for any veterinary medicine (but see subclause (4)):

q) confirmation that the carcasses, while under the control of the hunter, were maintained under conditions that minimise contamination and deterioration, and not frozen, (see clauses F2.14, F2.15 and F2.19):
r) in the case of possums and deer, confirmation that they were captured or killed in Tb vector free areas.

(2) If the hunted animals are from a game estate, the supplier declaration must also include:

a) confirmation that any ruminants were not fed ruminant protein in their lifetime:
b) confirmation that the animals were not subject to MPI controls for any purpose other than Tb:
c) confirmation that no cattle or deer were under Tb movement control:
d) whether any animals have been vaccinated against Johne's disease.

(3) If the hunted animals are farmed red meat animals that have become feral and then been killed, the supplier declaration must also include (but see subclause (4)):

a) confirmation that any ruminants were not fed ruminant protein in their lifetime:
b) confirmation that the animals are not subject to MPI controls for any purpose other than Tb:
c) confirmation that no cattle or deer were under Tb movement control:
d) confirmation that the animals are not on a surveillance list:
e) whether any animals are vaccinated against Johne's disease:
f) the farm name and address for the source of the animals, if known:
g) a detailed map and description of the physical boundaries of the area of land covered by the declaration.

(4) The matters in subclauses (1)(n) and (o), and (3)(a) to (e), require confirmation only to the best of the hunter's knowledge.

F2.8 – Processor-approved hunter supplier declarations for animals for animal consumption

(1) Every supplier declaration provided by a processor-approved hunter of hunted animals for animal consumption must include the following information (as applicable):

a) the hunter's name and identification number:
b) the RMP identifier of the primary processor:
c) the date of arrival at the primary processor:
d) the number and species of hunted animals covered by the declaration:
e) the kill location information (see clause F2.11):
f) the date and approximate time the animals were killed:
g) the date and time the carcasses were subject to refrigeration:
h) confirmation that none of the animals have been recovered from poisoned land or buffer zones within the applicable caution period (as identified in Table 10 under clause F2.9):
i) confirmation that the animals when live, and their carcasses, were free from visible signs of illness or disease:
j) confirmation that the carcasses, while under control of the hunter, were maintained under conditions that minimise contamination and deterioration, in accordance with clauses F2.14, F2.15, and F2.20):
k) in the case of possums and deer, declare if they were captured or killed in Tb vector free areas or Tb vector risk areas:
l) whether any of the animals have been vaccinated against Johne's disease.

F2.9 – Restrictions on land from which hunted animals can be procured

(1) A listed hunter or processor-approved hunter must not present hunted animal material for primary processing if the animal was procured from:

a) land on which any poison listed in Table 10 in groups 1 to 4 (but not Group 0) has been used (in this clause, **poisoned land**); or
b) land within the applicable buffer zone, as described in Table 10 in groups 1 to 4 (but not Group 0), of any poisoned land (in this clause, **buffer zone land**).

(2) However, a listed hunter or processor-approved hunter may present animal material procured 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 Table 10.

(3) Despite subclause (1), a listed hunter or processor-approved hunter may present hunted animal material procured from poisoned land or buffer zone land for primary processing if:

a) the animal is 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 in Table 10; 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 or processor-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 in Table 10; 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 clause, **sanctuary** means a protected facility for animals bounded by a predator-proof fence or other geographical boundaries that protects species against predation, poaching, etc.

Table 10: Listed hunters and processor-approved hunter poison groups, caution periods, and buffer zones

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 groups 0, & 2 to 4	Diphacinone Pindone	Coumatetralyl 1080	Brodifacoum Difethialone Bromadiolone Flocoumafen Difenacoum
Caution period (all species)		None	1 month	2 months	4 months	3 years
Buffer zone	Rabbits	0	200m	200m	200m	200m
	Hares, tahr, wallabies, and possums	0	1km	1km	1km	1km
	Goats, chamois, deer, Sheep, and buffalo	0	2km	2km	2km	2km
	Pigs and other species	0	2km	2km	2km	5km

F2.10 – Supply of game estate animals

(1) For the purposes of Regulation 111, a game estate is fully confined only if it is secured by fencing or impassable geographical features such as rivers, sea, cliffs, or steep ravines.

(2) 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 are not within the withholding period of any veterinary medicine that they have been treated with (see clause E1.5).

(3) Game estate deer, goats, tahr, 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 are not within the withholding period of any veterinary medicine that they have been treated with (see clause E1.5).

(4) If a listed hunter hunts game estate animals that have not been on the game estate for the periods required by subclauses (2) and (3), animal material from those animals may be presented only if:

a) the listed 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.

F2.11 – Hunt and kill location information

(1) Hunt and kill location information provided by listed hunters must be in the form of the required GPS data, whether the animal material is for human or animal consumption (see subclause (7)).

(2) Hunt and kill location information provided by processor-approved hunters may be provided either in the form of the required 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 whether the animal material is supplied in accordance with the requirements of this Part.

(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 hunter providing game estate animals 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 (see clause F3.19(2)); or
ii) the processor tests each affected carcass for poison residues and does not process the material unless the residue levels are acceptable (see clause F3.19(3)).

(8) In this clause, **kill location** means, in relation to a hunted animal, the place where the animal came to rest immediately after it was killed or, where safety was an issue, as close to that point as can safely be recorded.

F2.12 – Poison use statements and DOC pesticide summaries

(1) A poison use statement or DOC pesticide summary provided by a hunter to a processor must cover, in relation to the relevant animal material, the following land:

a) for animals that were fully confined within a game estate, each area of land within the game estate; and
b) for all other animals, 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 tahr:
iii) 2 kilometres for goats, chamois, deer and buffalo:
iv) 5 kilometres for pigs and any other species of hunted mammal.

F2.13 – Properly completed poison use statements

(1) A poison use statement is properly completed only if it:

a) includes the information in subclause (2); and
b) contains an undertaking by the person signing the poison use statement that they will immediately notify the hunter if the person becomes aware that any information in the poison use statement requires amendment; and
c) is 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) The information to be included in a poison use statement is as follows:

a) the full name, physical address and contact details of the person signing the statement:
b) the physical address covered by the statement:
c) details of the boundaries of the area of land covered by the statement:
d) whether the person signing the statement has knowledge of poisons from groups 1 to 4 (but not Group 0) having been laid in the area referred to in the statement within the caution periods indicated in the table 10:
e) if the person signing the poison use statement has the knowledge referred to in (d) above, the date that the poison was used and the exact geographic area in which it was laid:
f) 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:
g) 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) A signed poison use statement is valid for 3 months from the date on which it is signed.

F2.14 – Killing and evisceration

(1) 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
b) in the case of animals for animal consumption, either a listed hunter or a processor-approved hunter.

(2) A listed hunter or processor-approved hunter must not kill, or supervise the killing of, hunted animals for human or animal consumption:

a) using poisons or other chemical substances; and
b) unless they can confirm that, before being killed, the animals:

i) had no visible signs of being sick; and
ii) had no visible signs of disease; and
iii) were not dying immediately before being killed.

(3) If a listed hunter or processor-approved hunter is unable to confirm the requirements of subclause (2), then the animal material must not be presented for primary processing.

(4) Listed hunters and processor-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, 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, are eviscerated hygienically, without unnecessary delay, and with opening cuts limited to those necessary for removing relevant organs.

(5) The evisceration of hunted animals, other than rabbits, hares, and wallabies, must remove no more than the gastrointestinal organs, the rectum and anus, the bladder, and reproductive organs.

(6) The evisceration of rabbits, hares, and wallabies must remove no more than the gastrointestinal organs.

F2.15 – Handling and presentation of carcasses

(1) Listed hunters and processor-approved hunters must ensure that animal material from killed hunted animals:

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, has 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 (other than 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 had skin removed from the shoulders to the head).

F2.16 – Identifying carcasses

(1) All carcasses 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 declaration applying to the carcasses.

(2) Listed hunters may provide carcasses of rabbits, hares, wallabies or possums in groups if:

a) the listed hunter is permitted under clause F2.11(7)(a) 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 use statement or DOC pesticide 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) A listed hunter may provide game estate animals in groups if:

a) the land on which they were killed is covered by a single poison use statement or DOC pesticide summary; and
b) all animals were killed and on the same date by, or under the direct supervision of, the same listed hunter; and
c) all the animals were prepared for supply by or under the direct supervision of the same listed hunter.

(4) Processor-approved hunters may provide hunted animals for animal consumption in groups.

F2.17 – Identifying deer velvet from killed hunted deer

(1) Sticks of velvet removed from killed hunted deer and supplied for human consumption to a primary processor may be identified:

a) by individual sticks; or
b) by groups of sticks, but only if:

i) the land on which the deer were killed is covered by a single poison use statement or DOC pesticide summary; and
ii) all the deer were killed and on the same date; and
iii) all the velvet are covered by the same supplier declaration.

(2) The identification of sticks of velvet (whether done individually or in groups) must align with the relevant supplier declaration.

F2.18 – Use of animal material depots by listed hunters

(1) A listed hunter must not deliver carcasses to an animal material depot unless satisfied that the animal material depot is listed (as required by Regulation 129).

(2) If an animal material depot is used for transporting carcasses for human consumption, the listed hunter must ensure that it chills but does not freeze the carcasses.

F2.19 – Cooling and transportation of carcasses by listed hunters

(1) Listed hunters must ensure that carcasses of hunted animals are cooled as quickly and effectively as possible but is not frozen before delivery to the primary processor.

(2) Listed hunters must ensure that carcasses of hunted animals (other than rabbits, hares and wallabies) intended for human consumption are:

a) delivered direct to the processing premises for examination within 24 hours of being killed; or
b) delivered to an animal material depot within 10 hours of being killed, in which case:

i) the carcasses are chilled in the animal material depot and must be arranged in the depot in a manner that facilitates cooling; and
ii) the carcasses must be delivered to a primary processor within 96 hours after killing.

(3) If carcasses of hunted animals (other than rabbits, hares and wallabies) intended for human consumption are delivered to a processor within 10 hours of being killed, the transportation units do not need to be chilled.

(4) Listed hunters must ensure that carcasses of rabbits, hares and wallabies intended for human 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 at all times below 10°C; and

b) deliver them to the processing premises no more than 48 hours after being killed.

(5) Listed hunters must ensure that cooled carcasses are maintained at the temperatures required by this clause during storage and transport before delivery to a primary processor.

F2.20 – Cooling and transportation of carcasses by processor-approved hunters

(1) Processor-approved hunters must ensure that carcasses of hunted animals intended for animal consumption:

a) are 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) for preservation by chilling, have the deep meat temperature (the temperature that is measured at the thermal centre (slowest cooling point) of the largest muscular mass) of the material reduced to less than 7°C within 48 hours of killing; or
ii) for preservation by freezing, are continuously refrigerated to reduce to -12°C or cooler.

(2) Processor-approved hunters must ensure that carcasses of hunted animals are delivered to a processor as soon as practicable and:

a) if they are preserved by chilling, are kept refrigerated at temperatures 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.

(3) Processor-approved hunters must ensure that cooled carcasses are maintained at temperatures required by this clause during storage and transport before delivery to a primary processor.

F2.21 – Records to be kept by hunters

(1) Every listed hunter and processor-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 declaration provided to a processor, along with all information used to complete each declaration; and
b) a copy of every poison use statement or DOC pesticide summary provided to a processor; and
c) records demonstrating that the relevant requirements of the Regulations, this Notice, and (in the case of listed hunters) their Operations Manuals have been met.

F2.22 – Animal material depots used by listed hunters

(1) An animal material depot may only be used by listed hunters for:

a) storing hunted animal material; and
b) chilling or refrigerating hunted animal material; and
c) applying protective coverings to hunted animal material.

(2) Note that, under Regulation 82, operators of animal material depots used for animal material for human consumption are subject to verification requirements.

(3) If a processor provides a mobile animal material depot, the processor must have procedures for cleaning and, where necessary, sanitising the depot.

(4) Note that Part 7, Subpart 1 of the Regulations applies to the operators of all animal material depots, including those for hunted animals.

Subpart 2: Supply of wild possums

F2.23 – Supply of wild possums by listed hunters

(1) If wild possums are supplied for human consumption to a primary processor by a listed hunter:

a) they must be presented live; and
b) they must have been captured in a Tb vector free area; and
c) subpart 1 applies to the supply in all other respects in the same way that it applies to the supply of any other hunted animals by a listed hunter.

F2.24 – Supply of wild possums by processor-approved hunters

(1) If wild possums are supplied for animal consumption to a primary processor by a processor-approved hunter:

a) they may be supplied either alive or killed; and
b) subpart 1 applies to the supply in the same way that it applies to the supply of any other hunted animals by a processor-approved hunter.

Part F3 Red meat processing

F3.1 – Application of Part F3

(1) This Part applies to the processing under an RMP of farmed red meat animal material (including deer velvet harvested on farm from live farmed deer – see Part I2 (Deer velvet processing)), and covers processing for both for human consumption and animal consumption.

(2) This Part applies to wild possums only to the extent described in Subpart 7.

Subpart 1: Processing premises

F3.2 – Facilities required

(1) In addition to complying with the requirements of Part C1 (Premises, equipment, and services), premises used for processing red meat animals must have (as applicable):

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 farmed 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

F3.3 – Acceptance of farmed red meat animals for processing

(1) A processor must not accept farmed red meat animals for processing unless:

a) the animals are accompanied or covered by a properly completed supplier declaration, if required (see clause F1.4); or
b) in the case of farmed rabbits:

i) they are covered by a periodic declaration (see clause F1.7); and
ii) the producer is identified by name in the processor's RMP; and
iii) the processor's RMP sets out requirements that the producer must meet in terms of identifying illness and disease, animal treatments and feeds, and the exposure status of animals; and
iv) the processor is satisfied that the producer has and complies with the procedures required by clause F1.9; or

c) in the case of bobby calves and kid goats, they are accompanied or covered either by a properly completed supplier declaration or by a periodic declaration (see clause F1.7) or
d) in the case of animals slaughtered on farm for animal consumption, they are accompanied by an ante-mortem declaration (see clause F3.13) and a properly completed supplier declaration.

(2) Where a properly completed supplier declaration is required, a processor may hold a farmed red meat animal for processing without it if the animal is held pending provision of a replacement declaration.

(3) A processor may accept farmed rabbits under a periodic declaration only if:

a) the supplier is named in the processor's RMP; and
b) the processor's RMP sets out requirements that the supplier must meet in terms of identifying illness and disease, animal treatments and feeds, and the exposure status of animals, and the processor is satisfied that the supplier's whole colony health procedures (see clause F1.9) meet those requirements.

(4) The processor must check, as appropriate:

a) the content of every supplier declaration or ante-mortem declaration, to confirm that the animal is suitable for processing; and
b) whether a supplier who is supplying under a periodic declaration has given notice that any animals supplied under it do not fully comply with the declaration.

(5) Processors must have procedures for:

a) what to do if a supplier declaration or ante-mortem declaration does not confirm the status of the animal material as suitable for processing; and
b) what to do when suspect farmed red meat animal material is identified; and
c) how to comply with the requirements of the Animal Products Notice: Specified Agricultural Compounds.

F3.4 – Identifying farmed red meat animals and animal material for human consumption

(1) Processors must have procedures for ensuring that all farmed red meat animal material for human consumption is identifiable from the time it is presented for processing until processing is complete, for the purpose of tracking the animal's origin.

(2) The procedures must ensure the following information is recorded for each group of animals:

a) date and time of arrival:
b) supplier (name in clear wording or in code):
c) number of animals:
d) class of animals:
e) any marks, brands, or other distinguishing features if the holding facility contains animals from more than one supplier:
f) information to determine where the animals from the mob are being held; and
g) the current ante-mortem status of the animals:
h) name and signature of the ante-mortem examiner and the date of examination:
i) if the animals have undergone ante-mortem examination at an independent facility (see F3.11), the name of the independent facility:
j) relevant information from the supplier declaration:
k) additional information that may assist in the final assessment of suitability for processing.

(3) A processor must identify any deer velvet presented for processing that is sourced from overseas.

F3.5 – Injured, diseased or treated farmed red meat animals for human consumption

(1) Farmed red meat animals intended for human consumption that are injured while in the care of the processor, or that have suffered injury during transport to the processor, must be:

a) assessed by an ante-mortem examiner to determine the animal's suitability for processing; and
b) slaughtered without delay.

(2) Animals that develop metabolic disorders while in the care of the processor, or have suffered a metabolic disorder during transport to the processor:

a) may be treated before slaughter; and
b) if treated, must be assessed by an ante-mortem examiner to determine the animal's suitability for processing

(3) If an injured animal is assessed as not suitable for processing, 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 an ante-mortem examiner.

F3.6 – Moribund or dead farmed red meat animals for human consumption

(1) Any moribund farmed red meat animal intended for human consumption at a processing 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.

F3.7 – 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 processing premises unless a suitably skilled person confirms, in writing, that the removal will not present a risk to human or animal health.

F3.8 – Procedures for animal material not suitable for human consumption

(1) Every processor must have procedures for identifying, controlling and (where required by an ante-mortem examiner or Animal Product Officer) disposing of diseased, defective, or condemned animals or animal material not suitable for processing into products for human consumption.

F3.9 – Ante-mortem examination at processing premises of animals for human consumption

(1) All farmed red meat animals intended for human consumption must undergo an ante-mortem examination before slaughter to assess their suitability for slaughter.

(2) However, the following animals for human consumption need not undergo an ante-mortem examination before slaughter:

a) rabbits supplied under a periodic declaration (which will confirm that they are managed under whole colony health procedures) (see clause F1.7):
b) pigs intended for the domestic market, but only if the processor's RMP includes the matters set out in clause F3.10(1).

(3) If the ante-mortem examination is carried out at the processor's premises, the processor must ensure that the ante-mortem examiner conducts a general overview assessment of the condition of the animals in the holding facilities before slaughter begins.

(4) An ante-mortem examination must be carried out by a competent ante-mortem examiner:

a) within 24 hours of arrival of the animal at the place of slaughter (except where slaughter is done on-farm); and
b) within 24 hours before the slaughter of the animals.

(5) Every ante-mortem 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.

(6) On completion of an ante-mortem examination or re-examination of a farmed red meat animal, and taking into account any assessment under subclause (5) and information supplied in any relevant supplier declaration, the processor's procedures must ensure that the ante-mortem examiner makes a decision on the suitability for processing of the animal, and decides 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, as long as:

i) the condition would not prevent all or part of the carcass being fit for human consumption; and
ii) processing the carcass would not detrimentally affect the hygiene of the processing environment; or

d) must be slaughtered at a time designated by the ante-mortem examiner, and then be treated as non-conforming animal material; or

e) is not fit for slaughter for human consumption and must be disposed of in an appropriate manner.

(7) A processor's procedures must ensure that, on completion of an ante-mortem examination, the ante-mortem examiner:

a) determines the appropriate manner of disposal of any animal material that is not suitable for human consumption; and
b) records any disease and defect information for each animal; and
c) provides sufficient information to the post-mortem examiner for the purposes of F3.25.

(8) The processor must provide records of disease and defect information to the Director-General.

F3.10 – Processor requirements for pigs excused from ante-mortem examination

(1) For pigs referred to in clause F3.9(2)b) (human consumption for the domestic market) to be excused from ante-mortem examination, the processor's RMP must include all the following:

a) the full name or trading name, physical address, and contact details of the producer:
b) a description of the animals:
c) annual confirmation by the producer that:

i) all animals supplied will have belonged to a defined group of animals for at least 6 weeks prior to presentation for primary processing; and
ii) no new animals will have been introduced to the group within the last 6 weeks:

d) a description of the system used by the producer to uniquely identify any animals that are not suitable for processing because they:

i) have been treated with, fed, or had access to any agricultural compound, veterinary medicine, or other substance that is likely to adversely affect the suitability of animal material for processing; or
ii) do not meet the definition of **generally healthy** in Regulation 113 (2); or
iii) present with any abnormality that may constitute a hazard in any resulting animal material or animal product:

e) confirmation by the producer that all animals will have been under the care of a veterinarian:
f) a copy of the producer's procedures for all the following:

i) a verifiable system for tracing animals identified under subclause (1) d) until such a time that they are no longer unsuitable for processing:
ii) before sending the pigs for slaughter, checking for abnormalities to determine the pigs' suitability for processing:
iii) keeping records relating to the animals.

(2) If pigs are not required to undergo ante-mortem examination, the animals must still be checked for abnormalities prior to slaughter.

(3) If abnormalities are detected, the processor must:

a) ensure the animals are subject to an ante-mortem examination under clause F3.9; and
b) immediately notify the ante-mortem examiner of the abnormalities detected; and
c) notify the producer of the abnormalities.

F3.11 – Ante-mortem examination at independent facilities of animals for human consumption

(1) The 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) A processor's procedures must ensure that a competent ante-mortem examiner conducting ante-mortem examinations at independent facilities does so in accordance with clause F3.9.

(3) Operators of independent facilities must keep records for 4 years of all animals received and the outcome of every 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 an abnormality is found in an animal, must ensure the animal is subject to an ante-mortem examination at the processor's premises in accordance with clause F3.9.

F3.11A – Injured, diseased or treated farmed red meat animals for animal consumption

(1) Farmed red meat animals intended for animal consumption that develop metabolic disorders while in the care of the processor, or have suffered a metabolic disorder during transport to the processor, must be reassessed by an ante-mortem examiner to determine the animal's suitability for processing.

(2) Animals that are injured while in the care of the processor, or have suffered injury during transport to the processor, must be:

a) assessed by an ante-mortem examiner to determine the animal's suitability for processing; and
b) slaughtered without delay.

(3) If an injured animal is assessed as not suitable for processing, 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 an ante-mortem examiner.

F3.11B – Moribund or dead farmed red meat animals for animal consumption

(1) Any moribund farmed red meat animal at a processing premises must be slaughtered without delay.

(2) Dead (not slaughtered) or moribund farmed red meat animals at processing premises must be designated as medium risk material by the processor.

F3.11C – Approval for removal of live farmed red meat animal for animal consumption

(1) No live farmed red meat animal intended for animal consumption may be removed from the processing premises unless a suitably skilled person confirms, in writing, that the removal will not present a risk to human or animal health.

F3.12 – Ante-mortem examination at processing premises of animals for animal consumption

(1) All farmed red meat animals to be processed at a primary processing premises for animal consumption must be subject to, and pass, an ante-mortem examination by a competent 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 generally 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) The processor's procedures must ensure that, if an ante-mortem examiner identifies any animal material as medium risk material or suspect animal material, the processor:

a) follows the directions of the ante-mortem examiner concerning the animal material; and
b) classifies the animal material as medium risk material or suspect animal material.

F3.13 – Ante-mortem examination on-farm of animals for animal consumption

(1) Processors who carry out on-farm slaughter of farmed red meat animals for animal consumption:

a) must have a procedure covering the slaughter of animals on-farm; and
b) ensure that an animal is not slaughtered unless it is assessed by a competent ante-mortem examiner, within 2 hours before slaughter, as generally healthy (as defined in Regulation 113(2)) and suitable for processing for animal consumption.

(2) The processor's procedures must:

a) require an ante-mortem examiner who assesses an animal to complete and sign an ante-mortem declaration confirming the animal's suitability for processing into petfood, under any conditions specified in the declaration; and
b) ensure that the ante-mortem examiner is qualified to do ante-mortem examination of the relevant species for animal consumption; and
c) ensure that supplier declarations relating to all the animals covered by the declaration accompany the animals; and
d) require the examiner to confirm that they have no reason to doubt the accuracy of the supplier declarations; and
e) ensure that any poison use statements or DOC pesticide summaries that are required accompany the declaration; and
f) ensure that the examiner who has performed an ante-mortem examination as required can confirm that:

i) the animals covered by this declaration were alive and generally fit and healthy at the time of ante-mortem examination; and
ii) the animals covered by the declaration met the criteria for use as animal material for animal consumption.

(3) The ante-mortem declaration must be signed by the ante-mortem examiner and include the following information:

a) the name of the ante-mortem examiner:
b) the date and time of examination:
c) the RMP number of the processor:
d) the time of death:
e) the date and time of delivery to primary processing premises:
f) details of the delivery vehicle used.

(4) The processor must ensure that carcasses of farmed red meat animals slaughtered on-farm are:

a) handled and transported in a manner that ensures 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.

(5) Clause F3.12(4) and (5) applies to a processor in relation to animals examined on-farm by an ante-mortem examiner.

F3.14 – Rate of slaughter

(1) The slaughter of farmed animals for human or animal consumption at primary processing premises must be performed no faster than the rate at which they are able to be hygienically processed.

F3.15 – 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 declaration received:
b) any ante-mortem declaration given by an ante-mortem examiner relating to on-farm slaughter for animal consumption (see clause F3.13):
c) a record of any animals that have undergone ante-mortem examination at an independent facility (see clause F3.11) and the independent facility from which they were received.

Subpart 3: Acceptance of hunted animal material

F3.16 – Application of Subpart 3

(1) This Subpart applies to animal material from killed hunted animals, whether for human or animal consumption.

F3.17 – Acceptance of hunted animal material for processing

(1) A processor must not accept hunted animal material for processing for human or animal consumption unless:

a) the supplier is a hunter identified in the processor's RMP and is:

i) in the case of animal material for human consumption, a listed hunter; and
ii) in the case of animal material for animal consumption, a processor-approved hunter or a listed hunter; and

b) if the supply is by a listed hunter, the supply is in accordance with an Operations Manual agreed between the hunter and the processor (see clause F3.18); and

c) the hunted animal material is accompanied or covered by:

i) a properly completed supplier declaration (see clauses F2.7 to F2.8); and
ii) a properly completed poison use statement or DOC pesticide summary (see clause F2.13); and
iii) the relevant hunt and kill location information (see clause F2.11); and

d) if the hunted animal material is for human consumption and has passed through an animal material depot, the processor:

i) confirms that the animal material depot is listed; and
ii) in the case of a mobile animal material depot, has evidence of temperatures in the animal material depot during transportation.

(2) If animal material is supplied by a listed 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 things referred to in subclause (1)(c) only if:

a) the animal material is held in order to give the hunter an opportunity to produce:

i) a replacement properly completed supplier declaration or a properly completed poison use statement or a DOC pesticide summary, as necessary; or
ii) some other document that clarifies the status of the animal material as suitable for processing to the satisfaction of the processor; and

b) the processor assesses the condition of the animal material as being likely to remain suitable for processing while the replacements are provided.

(4) A processor accepting hunted animal material must check the contents of the supplier declaration and any poison use statement or DOC pesticide summary 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 Table 10 in clause F2.9 has been used, or within the applicable buffer zone and caution periods described in that table, as evidenced by the poison summaries and the hunt and kill location information; and
b) the supplier has met the time constraints identified in F2.19 or F2.20 (as appropriate) (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 hunted animal material for processing if anything in the supplier declaration, poison use statement, or DOC pesticide summary indicates that the animal material is suspect or not suitable for processing.

(7) Processors must have procedures for:

a) what to do when documentation received from a hunter 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 suspect animal material is to be stored under conditions that ensures it remains suitable for processing, if the animal material may still be processed.

(8) A processor who accepts hunted animal material for processing must keep the following records:

a) all supplier declarations received; and
b) all poison use statements and DOC pesticide summaries received; and
c) kill location information about all consignments received.

F3.18 – Operations manuals for listed hunters

(1) An Operations Manual must be agreed between the processor and a listed hunter and may be amended from time to time if agreed, or when required by subclause F3.17(2).

(2) Every Operations Manual must contain the following:

a) the hunter's listing identifier:
b) the hunter's name and contact details:
c) identification details of the main vehicles (including aircraft) used in the hunting operation:
d) the system used to identify carcasses and material:
e) the system used to identify the kill or capture location:
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:
g) procedures for the hygienic dressing, handling, storage and transportation of carcasses and material (which must comply with clauses F2.14 to F2.19):
h) identification details of any animal material depots to be used:
i) any areas of land where the hunter can provide the kill location as a topographical map grid reference instead of providing GPS data.

(3) The processor must confirm that a hunter's Operations Manual is adequate to meet the requirements of Part F2 Hunted animal supply

a) prior to accepting animal material for processing from a hunter, for the first time; and
b) when an amendment is made to the Operations Manual; and
c) at least every 3 years from the date of first acceptance of animal material from the hunter.

(4) The processor must:

a) confirm in writing the suitability of each Operations Manual and any amendments made; and
b) keep current copies, including amendments, of all current Operations Manuals.

F3.19 – 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 GPS data because of a technical failure outside the control of the listed hunter, as permitted only under clause F2.11(7)(b).

(2) A processor may accept the hunted animal material if the hunter identifies the kill location of each animal by grid reference on a topographical map and 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.

(3) A processor may accept the hunted animal material without the kill location of each animal being identified by grid reference on a topographical map 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 the Director-General.

F3.20 – 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 F2.14 (Killing and evisceration), F2.15 (Handling and presentation of carcasses), and F2.18 (Cooling and transportation of carcasses by listed hunters) or F2.19 (Cooling and transportation of carcasses by processor-approved hunters) 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.

Subpart 4: Processing farmed red meat and hunted animal material

F3.21 – Application of Subpart 4

(1) This Subpart applies to the processing of carcasses of farmed red meat animals and hunted animals, whether for human or animal consumption.

F3.22 – 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, unless:

i) for animal material for human consumption, identification of batches is authorised under the Post-mortem Examination Procedures; and
ii) for animal material for animal consumption, the processor has a fully documented procedure for the batch examination of animal material; 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 is 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.

F3.23 – 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:

a) the specific directions of an ante-mortem or post-mortem examiner regarding its management and disposition must be followed; and
b) the animal material must not be 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, corrective actions must be taken 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:

a) the animal material must be processed in such a way that any cross-contamination to any other animal material or animal product is minimised; and
b) the processing area must be cleaned before any other animal material or animal product is processed; and
c) any specific hygiene requirements issued by the ante-mortem examiner must be followed.

F3.24 – Post-mortem examination requirements for animals for human or animal consumption

(1) Animal material must be subject to a post-mortem examination before release from the control of the processor.

(2) During and after post-mortem examination the management and disposal of animal material must be as directed by the post-mortem examiner.

(3) Post-mortem examinations must be conducted:

a) without delay after dressing processes are complete; and
b) in a manner that minimises cross-contamination between carcasses; and
c) in accordance with clauses F3.25 (for human consumption) or F3.27 (for animal consumption) and any other specific requirements or procedures in the processor's RMP.

(4) On completing a post-mortem examination, a decision on the following must be made by the post-mortem examiner:

a) the resulting animal product's fitness for intended purpose; and

b) the appropriate disposition of the animal product.

(5) If the Director-General gives a direction under section 81 of the Act in relation to any animal material under a processor's control, the processor must that ensure every post-mortem examiner at the premises is aware of the direction.

F3.25 – Post-mortem examinations: human consumption

(1) Post-mortem examinations of red meat animal material for human consumption must be conducted:

a) by a competent post-mortem examiner with the competencies for conducting post-mortem examinations of animal material for human consumption (see clauses F3.31 and F3.32); and
b) in accordance with the relevant Post-mortem Examination Procedures.

(2) Processors must have procedures for the following in relation to farmed red meat animal material for human consumption:

a) confirmation of the ante-mortem status of animals to the post-mortem examiner:
b) identifying, recording, reporting on and taking appropriate action when any suspect material is identified during processing:
c) methods of communication between ante-mortem and post-mortem examiners, and between post-mortem examiners:
d) the sequence of examination procedures:
e) the frequency of hand washing, knife sterilisation and other hygienic measures by post- mortem examiners:
f) identification of diseases and defects for trimming, retention and re-examination:
g) the collection and submission to the Director-General of disease and defect information:
h) the use of facilities and areas provided for carrying out ante-mortem and post-mortem examinations described in the risk management programme:
i) the use of facilities and areas provided for isolating and examining suspect animals:
j) retaining animal material and animal products for extended periods:
k) monitoring the performance of post-mortem examiners:
l) ensuring that the knowledge and skills of ante-mortem and post-mortem examiners are maintained on an ongoing basis.

(3) If an animal for human consumption was required to have, and had, an ante-mortem examination:

a) the results of the ante-mortem examiner's assessment must be available to the post-mortem examiner; and
b) the animal material must be presented for post-mortem examination in accordance with the Post-mortem Examination Procedures.

(4) A processor's procedures must ensure that:

a) 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; and
b) if any tissue is missing from a carcass, the post-mortem examination proceeds in accordance with the procedures described for that situation in the Post-mortem Examination Procedures; and
c) determinations by the post-mortem examiner on the disposition of animal material are made in accordance with the disposition tables in the Post-Mortem Examination Procedures.

(5) Assistance must be provided to a post-mortem examiner, if requested, to enable the post-mortem examiner to perform any additional procedures referred to in subclause (4).

(6) Lesions and other tissues specified in the Post-mortem Examination Procedures must be submitted for laboratory analysis in accordance with the in the Post-mortem Examination Procedures.

(7) Other samples of animal material may be submitted for laboratory analysis if necessary to assist with an assessment of fitness for intended purpose.

(8) Suspect lesions of *Taenia saginata*, *Taenia solium* or *Echinococcus granulosus* must not be intentionally incised.

(9) 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.

F3.26 – Diseased or defective material

(1) In animal material intended for human consumption, any diseased or defective animal material identified by a post-mortem examiner must be removed from the animal material before the remaining material may be considered fit for intended purpose, and the material must be removed, by the post-mortem examiner or a suitably skilled person, before the remaining material may be considered as fit for intended purpose.

(2) Diseased or defective animal material must remain under the control of the post-mortem examiner or suitably skilled detain rail person until it is removed from the animal material and disposed of.

(3) If the status of identified under subclause (1) is unclear, or it cannot be separated from other animal material and disposed of, it must remain under the control of the post-mortem examiner or suitably skilled detain rail person and be:

a) securely stored; and
b) identified as not intended for human consumption; and
c) included in the processor's inventory records.

(4) Disease and defect information must be recorded as required by the Post-mortem Examination Procedures and provided to the Director-General.

F3.27 – Post-mortem examinations: animal consumption

(1) Post-mortem examination of material from farmed red meat animals and hunted ungulates (hoofed animals) for animal consumption must be conducted by a post-mortem examiner with the competencies for conducting post-mortem examinations of animal material for animal consumption (see clauses F3.31 and F3.33).

(1A) Post-mortem examinations of farmed red meat animal material for animal consumption must be done in accordance with the examination procedures in Table 1 of Schedule 1: *Post-mortem examination procedures and disposition of farmed red meat animals for animal consumption*.

(2) If animal material for animal consumption is found by a post-mortem examiner not to be fit for its intended purpose as a minimal risk material, it must:

a) immediately be identified as such and separated to ensure that is not mistaken as minimal risk material; and
b) be categorised as a medium risk material.

(3) If any carcass or animal material is suspected by a post-mortem examiner of being infected with Tb, *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 for conducting post-mortem examinations of animal material for human consumption (see clauses F3.31 and F3.32 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.

(4) Determinations made by the post-mortem examiner on the disposition of animal material must be in accordance with Table 2 of Schedule 1: *Post-mortem examination procedures and disposition of farmed red meat animals for animal consumption*.

(5) However, hunted deer for animal consumption:

a) may be categorised as minimal risk only if it was procured from a Tb vector free area; and
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 to conduct post-mortem examinations of animal material for human consumption (see clauses F3.31 and F3.32), as not being medium risk material.

F3.28 – Identifying animal material not suitable for human consumption

(1) Animal material that is not for human consumption must be:

a) either denatured or 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.

(2) Subclause (3) applies to any carcass (whether whole, half, third or quarter) of a farmed red meat animal that is not intended for human consumption but could be mistaken for being for human consumption and is intended to be:

a) transferred between premises for processing for animal consumption; or
b) used for rendering.

(3) 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 a meat-marking stain identified in Schedule 3: *Meat-marking stains*; or
ii) branding or identifying the carcass in a manner that shows it is not intended for human consumption.

F3.29 – Chilling and freezing red meat animal product

(1) Red meat animal product preserved primarily through refrigeration must be refrigerated without unnecessary delay.

(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 (slowest cooling point) 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 for human consumption if:

a) the requirements of Schedule 4: *Transfer of red meat product not at required 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 premises operating under an RMP to premises operating under a risk-based measure 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 the recipient's RMP or risk-based measure under the Food Act 2014; 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.

Subpart 5: Ante-mortem and post-mortem examiners

F3.30 – Ante-mortem and post-mortem examiner access requirements

(1) Processors must ensure that ante-mortem and post-mortem examiners are given the freedom, access and authority to carry out their responsibilities as required by this Part.

(2) Trainee ante-mortem and post-mortem examiners may be permitted 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.

F3.31 – Competencies for ante-mortem and post-mortem examiners: general requirements

(1) A person is competent to do post-mortem examinations if they have the competencies of a post-mortem examiner (i.e., they do not also need the competencies of an ante-mortem examiner).

(2) 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.

F3.32 – Competencies for ante-mortem and post-mortem examiners: human consumption

(1) A person is competent to do ante-mortem examinations only if they have the competencies of both an ante-mortem examiner and a post-mortem examiner.

(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) has and can demonstrate knowledge of all relevant regulatory requirements; and
b) holds at least one of the relevant qualifications in subclause (3).

(3) The qualifications for an ante-mortem or post-mortem examiner for human consumption are:

a) registration as a veterinarian under the Veterinarians Act 2005:
b) a qualification in meat inspection at NZQA level 4 or above:
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), accredited by Australian Skills Quality Authority.

(4) A post-mortem examiner need not hold the qualifications of an ante-mortem examiner.

F3.33 – Competencies for ante-mortem and post-mortem examiners: animal consumption

(1) The competencies required for the following are as set out in subclause (2):

a) ante-mortem examinations of farmed red meat animals for animal consumption:
b) post-mortem examinations of farmed red meat animal material for animal consumption:
c) post-mortem examination of hunted wild ungulates for animal consumption.

(2) The competencies are that the person:

a) has and can demonstrate knowledge of all relevant regulatory requirements; and

b) has at least one of the following relevant qualifications:

i) a qualification or micro-credential in meat examination at NZQA level 3 or above:
ii) National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination and Post-Mortem examination:
iii) National Certificate in Meat Processing – Petfood (Safety), registered by the NZQA.

Subpart 6: Special processes

F3.34 – Tallow for human consumption

(1) Tallow for human consumption must:

a) be produced only from animal product that has passed examination as fit for human consumption; and
b) not be produced from rancid or decomposed fats.

(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.

F3.35 – Green offal

(1) Green offal from farmed red meat animals must be kept separate from any other animal material or animal product intended for human consumption during its handling, processing and transportation until:

a) it has been cleaned so that there are no visible contaminants; and
b) it 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.

(3) In this clause, **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.

F3.36 – 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.

(5) In this clause, **casings** means any product derived from cleaned intestines of any slaughtered animals and intended for use as containers of any other product.

F3.37 – 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 is 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) must not be used for human consumption; and
b) if used for animal consumption, is medium risk material.

Subpart 7: Wild possums

F3.38 – Processing wild possums for human consumption

(1) A processor must not accept wild possums for human consumption unless they are presented:

a) by a listed hunter; and
b) live; and
c) from a TB vector free area; and
d) accompanied by the same documentation that a listed hunter is required to provide with any other hunted animal material (see clause F2.5).

(2) Processors must slaughter the live possums.

(3) The rest of this Part applies to slaughtered wild possums in the same way as it applies to other hunted animal material supplied for human consumption by a listed hunter.

F3.39 – Processing wild possums for animal consumption

(1) A processor must not accept alive or killed wild possums for animal consumption unless they are accompanied by the same documentation that a processor-approved hunter is required to provide with any other hunted animal material.

(2) Processors must slaughter any live possums supplied.

(3) The rest of this Part applies to killed or slaughtered wild possums supplied by a processor-approved hunter in the same way as it applies to any other hunted animal material supplied by a processor-approved hunter; except that, if a wild possum was procured from a Tb vector risk area, the animal material must be classified as medium risk material unless assessed in accordance with clause F3.27, by a post-mortem examiner with the competencies in clause F3.32, as not being medium risk material.

CHAPTER FA: CHICKEN PRODUCTION

FA.1 – Application of Chapter FA

(1) This Chapter applies to:

a) animal product businesses who operate under an RMP and are chicken producers of breeder chickens, fertile eggs, day-old chickens (hatcheries), rearer laying chickens, layer chickens and broiler (meat) chickens; and
b) recognised laboratories that test samples provided by chicken producers under this Chapter.

FA.2 – Definitions

(1) In this Chapter:

negative SE result means a test result for *Salmonella* Enteritidis reported by a recognised laboratory as either "Not detected" or "Not detected for *Salmonella* Enteritidis" (see clause FA4.4)

positive SE result means a test result report by a recognised laboratory as "Confirmed *Salmonella* Enteritidis" (see clause FA4.4)

SE means *Salmonella* Enteritidis

SE negative chickens or eggs means chickens or eggs that are not SE positive chickens or eggs or suspect chickens or eggs or transitional chickens or eggs

SE negative production area means a production area that is not an SE positive production area, a suspect production area, or a transitional production area

SE positive chickens or eggs means:

a) chickens or eggs that are in an SE positive production area; or
b) chickens or eggs that have been taken from, or put into, an SE positive production area

SE positive production area means a production area:

a) from which a positive SE result from environmental testing has been obtained; or
b) that contains chickens from which a positive SE result from intensive testing has been obtained

suspect chickens or eggs means chickens or eggs that are linked though the supply chain to SE positive chickens or eggs

suspect production area means a production area that contains suspect chickens or eggs

transitional chickens or eggs means SE negative chickens or eggs placed into a transitional production area

transitional production area means a production area that has been an SE positive production area but which has been depopulated, cleaned and sanitised and is now subject to post-sanitising sampling requirements in clause FA3.5

FA.3 – Farm identification

(1) A chicken producer who produces fertile eggs or day-old chicks and operates under a multi-business or multi-site RMP must have a unique location identifier for each site at which fertile eggs or day-old chicks are produced (see Regulation 5(d)).

(2) A chicken producer who produces breeder chickens, broiler (meat) chickens, layer chickens or rearer laying chickens and operates under a multi-business or multi-site RMP, must assign each business or site a unique chicken farm identifier and:

a) list this in their RMP; or
b) describe in the RMP the location (electronic or otherwise) where the list may be found; and
c) for multi-site RMPs, list the physical address of that site.

Part FA1 Good operating practices, key tasks, competencies and operator verification

Subpart 1: Good operating practices

FA1.1 – Application

(1) This subpart applies in addition to the requirements of the Regulations and Chapter C of this Notice.

FA1.2 – Premises and equipment

(1) All chicken producers must ensure that the requirements of this clause are met.

(2) Signs to the effect: "This is a high biosecurity area – no unauthorised entry permitted" must be clearly visible:

a) at all entrances to the site; or
b) at all entrances to each production area.

FA1.3 – Cleaning and maintenance

(3) All chicken producers must ensure that the requirements of this clause are met.

(4) For the purposes of Regulation 71D, equipment must be cleaned and sanitised in a manner that minimises contamination of other production areas, equipment or animal material:

a) before it is taken into a production area; and
b) in any other situation where it may be a source of contamination if not cleaned and sanitised before use.

FA1.4 – Pest control and exclusion of animals

(1) All chicken producers must ensure that the requirements of this clause are met.

(2) Chicken producers must ensure that:

a) feed, litter materials, packaging (such as egg trays), and equipment are stored in a way that minimises contamination from pests; and
b) used litter materials and other waste is managed in a way that prevents pest access; and
c) feed spills are cleaned up as soon as practicable; and
d) dead chickens are kept in a pest-proof container until collection or disposal.

(3) Chicken producers must ensure that livestock and pets are excluded from all production areas, wherever possible.

(4) Production areas and surrounding areas must be kept in good condition, tidy and free of debris that may harbour pests.

FA1.5 – Personnel, contractors, and visitors

(1) All chicken producers must ensure that the requirements of this clause are met.

Personal hygiene

(2) Chicken producers must prevent cross contamination between production areas by personnel, contractors and visitors by ensuring:

a) for each production area, appropriate dedicated footwear, single use footwear covers or adequate cleaning facilities for cleaning and sanitising footwear are available; and
b) all personnel, contractors, and visitors wash or sanitise their hands when entering or leaving any production area; and
c) all contractors and visitors who intend to enter a production area report on arrival at the premises and sign-in in a manner determined by the producer.

Vehicles

(3) All vehicles entering the place other than those required for the provision of essential services, must be kept away from production areas, as far as reasonably practicable.

FA1.6 – Feed management

(1) All chicken producers must ensure that the requirements of this clause are met.

(2) In this clause, **contaminated feed** means feed for which a positive SE result has been obtained.

(3) For the purpose of complying with Regulation 71B, if a chicken producer is notified of or becomes aware that there has been a positive SE result from the feed, the producer must:

a) dispose of any remaining contaminated feed as soon as practicable; and
b) clean and sanitise all affected feed containers before using them for non-contaminated feed.

(4) Despite subclause (3), contaminated feed ceases to be contaminated feed if it is subjected to a treatment that is validated as inactivating any SE in the feed.

FA1.7 – Additional requirements for producers of breeder chickens

(1) This clause applies only to chicken producers who produce breeder chickens and fertile eggs, and those producers must ensure that the requirements of this clause are met.

Personnel and visitors

(2) Production areas and areas associated with production areas must be adequately protected from entry by unauthorised persons.

(3) In order to prevent the contamination of chickens and fertile eggs:

a) clean protective clothing (such as overalls or disposable coveralls) must be provided for use by personnel, contractors and visitors; and
b) all personnel, contractors and visitors must change into clean protective clothing before entering a production area.

(4) Disposable coveralls must be disposed of as waste after use in a way that ensures they are not a source of contamination, and reusable overalls must be laundered between uses.

(5) Unless additional cleaning and sanitation measures are undertaken, all personnel, contractors and visitors must move:

a) within and between production areas from the youngest flocks to the oldest; and
b) from negative production areas to transitioning areas to positive production areas.

(6) All vehicles that enter the physical boundaries of the site must have their wheels and guards disinfected on, or immediately before, entry.

Flock movement

(7) An all-in and all-out cycle of birds must be used for individual production areas wherever possible, meaning that birds, usually of one age, must be kept in the same production area throughout their lifetime without the addition of new birds (other than spiking males).

(8) In addition to Regulation 71D, after a flock is removed from a production area, a new flock must not be introduced to the production area until litter and manure is removed.

FA1.8 – Additional requirements for producers of day-old chicks (Hatchery)

(1) This clause applies only to chicken producers who produce day-old chicks, and those producers must ensure that the requirements of this clause are met.

Personnel and visitors

(2) In order to prevent contamination of eggs and day-old chicks:

a) clean protective clothing (such as overalls or disposable coveralls) must be provided for use by personnel, contractors and visitors; and
b) all personnel, contractors and visitors must change into clean protective clothing before entering a production area.

(3) Disposable coveralls must be disposed of as waste after use in a way that ensures they are not a source of contamination, and reusable overalls must be laundered between uses.

Flock movement

(4) The chicken producer must operate one of the following systems:

a) a separate entry and exit must be provided for fertile eggs entering a production area and day-old chicks leaving it:
b) if separate entries and exits for fertile eggs and day-old chicks are not provided, after fertile eggs and day-old chicks are removed the area where they exited must be cleaned and sanitised.

Subpart 2: Key Tasks and Competencies

FA1.9 – Taking of samples

(1) The taking of samples under this Chapter is a key task for the purposes of Regulations 19 to 21.

(2) Every chicken producer must ensure that persons taking samples for the purpose of SE detection under this Chapter are competent.

(3) The persons taking samples must have knowledge of all of the following:

a) how to identify sampling sites that target areas most likely to be contaminated:
b) what, when and how samples may be collected:
c) how to prevent cross-contamination during sampling:
d) the hygienic route to be followed if moving between production areas:
e) the good operating practices required to be followed in production areas:
f) how to identify a sample for traceability back to the flock or production area:
g) what the packaging, storage and time-frame requirements are for delivering samples to the recognised: laboratory in order to maintain the integrity of samples.

FA1.10 – Managing SE requirements

(1) The management of the SE requirements under this Chapter is a key task for the purposes of Regulations 19 to 21.

(2) The person responsible for SE management must have knowledge of all of the following:

a) the illnesses caused by SE, sources of SE contamination, harbourage sites and transmission routes of SE:
b) the specific control measures that eliminate, prevent, or reduce the likelihood of SE contamination (as appropriate to the operation in which the person is working):
c) how to review test results:
d) the actions to be taken in the event of a positive SE result.

Subpart 3: Operator verification

FA1.11 – Operator verification of chicken producers

(1) In addition to clause B1.1, the procedures for operator verification to be included in an RMP (referred to in Regulation 22) must include procedures for all of the following:

a) regularly checking that all businesses or sites under the RMP are operating in accordance with the requirements of this Notice and the RMP:
b) observation of routine sampling:

c) regularly checking that personnel responsible for key tasks are competent:
d) reviewing records at each site:
e) how the operator verification visits of each businesses or site under the RMP are to be conducted:
f) follow-up and escalation of operator verification findings:
g) ensuring that corrective action is taken in the event of non-compliance.

Part FA2 Environmental sampling and routine sampling for SE

Subpart 1: General sampling requirements

FA2.1 – Requirements for sampling

(1) Sampling must be completed as a single sampling event and be undertaken over as short a period as is reasonably practicable.

(2) All samples must be:

a) taken from areas representative of the production area that are likely to be contaminated, in accordance with the SE sampling plan; and
b) kept chilled; and
c) identified so that test results are traceable to individual flocks or production areas; and
d) delivered to a recognised laboratory as soon as possible, but no later than 3 days after taking the sample (except tissue samples, see clause FA3.4 (4).

(3) If an error occurs at any stage and a test result cannot be obtained from the sample, the chicken producer must re-submit samples as soon as reasonably practicable, usually within 48 hours of being advised of the error by the laboratory.

(4) The RMP must include the following:

a) a SE sampling plan that demonstrates how the sampling requirements of this Part will be met:
b) the type of production systems (e.g., colony caged, barn) that are subject to the SE sampling plan:
c) the name or position of the persons taking samples under the SE sampling plan (see clause FA1.9):
d) procedures for how samples required under the sampling plan are provided to the recognised laboratory:
e) the actions to be taken in the event of a positive SE result.

(5) This clause applies to all forms of environmental sampling (i.e., routine environmental sampling, enhanced environmental sampling, post-sanitising sampling and intensive sampling).

FA2.2 – Swabs

(1) All swabs used for environmental sampling must be appropriate to the test to be carried out and validated for the sampling of poultry environments against ISO 16140-2: 2016 *Microbiology of the food chain — Method validation — Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* by:

a) the chicken producer's recognised laboratory; or
b) the chicken producer in discussion with the recognised laboratory.

(2) Manure belt swabs may be used instead of boot swabs if:

a) an automatic manure removal system is used; or
b) it is inappropriate to take boot swabs.

(3) If manure belt swabs are used instead of boot swabs, one swab may be used to sample 2 manure belts in a row.

(4) The following samples may be combined to make a single sample for testing when carrying out routine environmental sampling (if it meets the requirements of the recognised laboratory):

a) a maximum of 4 boot swabs and 2 dust swabs (noting that a reference to a boot swab is a reference to one individual swab); and
b) a maximum of 8 manure belt swabs and 2 dust swabs.

(5) Dust swabs must be taken with a focus on drinkers, feeders, ventilation ducting, beams and ledges.

(6) This clause applies to swabs used for any form of environmental sampling (i.e., routine environmental sampling, enhanced environmental sampling, post-sanitising sampling, and intensive sampling).

Subpart 2: Routine environmental sampling

FA2.3 – Requirement to conduct routine environmental sampling

(1) Every chicken producer must undertake routine environmental sampling of all SE negative production areas in accordance with this subpart.

(2) The sampling must comply with Subpart 1 and the relevant requirements of clauses FA2.4 to FA2.8.

(3) If the chicken producer has any reason to suspect that an unpopulated production area might be contaminated with SE, the chicken producer must sample the production area prior to repopulation in accordance with subclauses (1)(c) of FA2.4 to FA2.8 as relevant to the chicken producer's operations.

FA2.4 – Breeder chickens and fertile eggs: routine environmental sampling

(1) Routine environmental sampling of production areas used for breeding chickens or producing fertile eggs requires the following:

a) where: all populated production areas:
b) when: every 5 weeks while populated:
c) how: as per Subpart 1 and:

i) 4 boot swabs and 2 dust swabs; or
ii) 8 manure belt swabs and 2 dust swabs.

FA2.5 – Day-old chicks: routine environmental sampling (Hatchery)

(1) Routine environmental sampling of production areas used for day-old chicks requires the following:

a) where:

i) all hatchers; and
ii) all production areas:

b) when:

i) for hatchers, on each hatcher day; and
ii) for production areas every week while in use:

c) how: as per Subpart 1 and:

i) in a manner that allows traceback to the parent flocks; and
ii) for hatchers, samples of hatcher paper, hatcher tray swabs, or fluff (where applicable), which may be combined and tested as a single sample; and
iii) for production areas, a total of 5 samples of the kind, or taken from any of the places or things, listed in subclause (2), including at least one sample from either (2)(a) or (b).
iv) Samples must be taken after wet sanitising agents on surfaces have dried unless achieving a dry surface is not practical due to the location of the sampling sites (such as drains).

(2) Production area samples must be selected from the following:

a) macerator swabs:
b) meconium swabs:
c) drain swabs:
d) egg loading room swabs:
e) transfer room swabs:
f) pull belt swabs:
g) dead chicks (if in hatcher tray or belt):
h) air handling units (dust swabs):
i) air transfer machine (dust swabs):
j) chick take-off and carousels swabs (where more than one source of chicks are being mixed together):
k) wastewater samples.

FA2.6 – Rearer laying chickens: routine environmental sampling

(1) Routine environmental sampling of production areas used for rearer laying chickens requires the following:

a) where: all populated production areas:
b) when:

i) when chickens are 2 – 5 weeks of age; and
ii) when chickens are 12 – 18 weeks of age, and at a time that, where possible, ensures the results are received before the flock enters a laying production area:

c) how: as per Subpart 1 and:

i) 4 boot swabs and 2 dust swabs; or
ii) 8 manure belt swabs and 2 dust swabs.

FA2.7 – Layer chickens: routine environmental sampling

(1) Routine environmental sampling of production areas used for layer chickens requires the following:

a) where: all populated production areas:
b) when:

i) for production areas containing single age flocks, at approximately the mid-lay point of the flock; and
ii) for production areas containing multi-age flocks, every 20 weeks:

c) how: as per Subpart 1 and:

i) 4 boot swabs and 2 dust swabs; or
ii) 8 manure belt swabs and 2 dust swabs.

FA2.8 – Broiler chickens: routine environmental sampling

(1) Routine environmental sampling of production areas used for broiler chickens requires the following:

a) where: all populated production areas:
b) when:

i) for production areas that have not been associated with an SE positive result (either by notification from the laboratory or linked through the supply chain) within the last 6 months, every second flock at any time after the production area has been in use for between 15 and 21 days, but at a time that ensures the results are received before the first cut of chickens are sent for processing; and
ii) for production areas that have been associated with an SE positive result (either by notification from the laboratory or linked through the supply chain) within the last 6 months, every flock at any time after the production area has been in use for between 15 and 21 days, but at a time that ensures the results are received before the first cut of chickens are sent for processing;

c) how: as per Subpart 1 and:

i) 4 boot swabs and 2 dust swabs; or
ii) 8 manure belt swabs and 2 dust swabs.

Part FA3 When SE is detected

Subpart 1: Positive SE result from testing

FA3.1 – What to do following positive SE result from testing

(1) This clause applies to a chicken producer who receives a positive SE result from any form of SE testing.

(2) As soon as practicable and within 24 hours of receiving a positive SE result from routine environmental sampling the chicken producer must do all the following:

a) identify all affected production areas, and categorise them as SE positive production areas:
b) identify all chickens and eggs that are in SE positive production areas and categorise them as SE positive chickens or eggs:
c) notify the verifier of the positive SE result:
d) notify every chicken producer or processor immediately before and after the producer in the supply chain of the positive SE result (i.e., every person from whom they may have received potentially contaminated chickens or eggs, or to whom they have supplied potentially contaminated chickens or eggs).

(3) The chicken producer must commence or continue (as relevant):

a) to isolate and manage the SE positive production areas and SE positive chickens and eggs in order to minimise the possible spread of SE; and
b) to isolate and manage all potentially contaminated equipment to ensure it does not contaminate chickens and eggs, production areas, or the environment; and
c) to manage all waste from SE positive chickens and eggs and SE positive production areas in a manner that ensures the waste:

i) to the extent practicable, does not contaminate other chickens, eggs, production areas, or the environment; and
ii) cannot get into the human or animal food chain.

(4) Within 48 hours of receiving a positive SE test from routine environmental sampling the chicken producer must provide a written report to the Director-General and their verifier that sets out the following:

a) a site diagram showing where each sample that gave an SE positive result was taken:
b) the SE status of each production area (including unpopulated production areas) within the physical boundaries of the site:
c) an inventory of all chickens and eggs produced since the sample was taken, and their current whereabouts (including movements on or off site):
d) details of any investigation or findings, or root cause analysis, completed since the positive SE result was received:
e) a summary of any enhanced controls or corrective actions implemented since the positive SE result was received.

(5) The person responsible for the management of the SE requirements (see clause FA1.10) must develop and implement a SE sampling plan that demonstrates how the sampling requirements of this Part will be met.

FA3.2 – Disposing of or trading SE positive chickens or eggs

(1) A chicken producer who disposes of SE positive chickens or eggs, other than by trade, must ensure that they are disposed of in a manner that ensures they:

a) do not contaminate other animal material, animal product, production areas, or the environment; and
b) cannot enter the human or animal food chain.

(2) A chicken producer who trades in SE positive chickens or eggs must advise the receiving producer or processor, that the chickens or eggs are SE positive chickens or eggs.

Subpart 2: Dealing with SE positive result (other than producers of day-old chicks)

FA3.3 – Changing SE positive production areas to SE negative production areas

(1) To change each SE positive production area to an SE negative production area, the chicken producer (except those who produce day-old chicks, see clause FA3.11) must either:

a) conduct intensive sampling (see clause FA3.4) and if all results are SE negative, recategorise the production area as a SE negative production area and the chickens and eggs as SE negative chickens and eggs; or
b) implement the following requirements:

i) depopulate the SE positive production areas:
ii) clean and sanitise the SE positive production areas:
iii) conduct post-sanitising sampling of the production areas (see clause FA3.5):
iv) if post-sanitising sampling results are all SE negative, recategorise the production area as a transitional production area:
v) repopulate the transitional production area with SE negative chickens or fertile eggs (and the chickens or fertile eggs become transitional chickens or eggs):
vi) conduct enhanced environmental sampling of the transitional production area in accordance with Part FA2 Subpart 1 and the requirements of clauses FA3.7 to FA3.10, as relevant to the chicken producer's operations:
vii) If enhanced environmental sampling results are all SE negative, recategorise the production area as a SE negative production area and the chickens or eggs as SE negative chickens or eggs.

(2) If any sampling produces a positive SE result, the production area remains or returns to being an SE positive production area.

FA3.4 – Requirements for Intensive sampling

(1) Intensive sampling requires both:

a) animal material sampling (i.e., cloacal swabs and whole tissue samples); and
b) one round of enhanced environmental sampling of the SE positive production area in accordance with the SE sampling plan and subclauses (1)(c) of clauses FA3.7 to FA3.10, as relevant to the chicken producer's operations.

(2) The following samples must be collected from 100 euthanised chickens:

a) cloacal swabs:
b) whole tissue samples from the caecum (including caecal tonsils):
c) in the case of hens, whole tissue samples from periovarian tissue (ovaries and oviduct).

(3) If cloacal swabs and whole tissue samples from the same flock are combined, they must meet the requirements of the recognised laboratory for combining samples.

(4) Whole tissue samples must be delivered to a recognised laboratory:

a) as soon as practicable, but within 2 days after they are taken; and
b) so that they arrive at the recognised laboratory at no more than 10 degrees C.

FA3.5 – Requirements for post-sanitising sampling

(1) Post-sanitising sampling of production areas (except for production areas for day-old chicks – see clause FA3.11) requires at least 8 swabs to be taken, and a maximum of 4 swabs may be combined to make a single sample for testing.

(2) Post-sanitising sampling must be done as follows:

a) swabs must be pre-moistened and not allowed to dry out before packaging for transport:

b) swabs must be taken from areas representative of the production area in accordance with the SE sampling plan, with a focus on wall and floor surfaces, drinkers, feeders, nest boxes, partitions, moveable equipment, ventilation ducting, beams and ledges, and control panels:
c) a single swab must be used on only one type of area (e.g., walls, or feeders, or ventilation ducts):
d) multiple swabs may be used on the same area, and samples from the same area may be combined for testing:
e) If a production area is sampled after wet sanitisers have been applied, the sanitiser must be left to dry before samples are taken.

FA3.6 – Disposing of, trading, or moving transitional chickens or eggs

(1) A chicken producer may trade or dispose of transitional chickens or eggs as if they were SE negative chickens or eggs.

(2) If a chicken producer moves transitional chickens or eggs from a transitional production area to an SE negative production area, that production area must be recategorized as a transitional production area and the chicken producer must undertake enhanced environmental sampling in accordance with clauses FA3.7 to FA3.10, as relevant to the chicken producer's operations.

FA3.7 – Breeder chickens and fertile eggs: enhanced environmental sampling

(1) Enhanced environmental sampling of production areas used for breeder chickens or producing fertile eggs requires the following:

a) where: populated production areas:
b) when: complete 3 sampling rounds starting 1 week after repopulation, with at least 5 days in between each sampling round:
c) how: as per Part FA2 Subpart 1 and:

i) 8 boot swabs and 2 dust swabs: or
ii) 16 manure belt swabs and 2 dust swabs:
iii) swabs may be combined to provide a minimum of 2 samples containing 4 boot swabs or 8 manure belt swabs and 1 dust swab.

FA3.8 – Rearer layer chickens: enhanced environmental sampling

(1) Enhanced environmental sampling of production areas for rearer layer chickens requires the following:

a) where: all populated production areas:
b) when:

i) when birds are between 2 and 5 weeks of age; and
ii) when the flock is between 12 to 18 weeks, and at a time that, if possible, ensures the results are received before the flock enters a layer production area:

c) how as per Part FA2 Subpart 1 and:

i) 8 boot swabs and 2 dust swabs: or
ii) 16 manure belt swabs and 2 dust swabs:
iii) swabs may be combined to provide a minimum of 2 samples containing 4 boot swabs or 8 manure belt swabs and 1 dust swab.

FA3.9 – Layer chickens: enhanced environmental sampling

(1) Enhanced environmental sampling of production areas for layer chickens requires the following:

a) where: populated production areas:
b) when:

i) for production areas containing single age flocks, complete 2 sampling rounds starting at 2 weeks after repopulation, with at least 10 days between each sampling round; and
ii) for production areas containing multi-age flocks, complete the following:

1) complete 2 sampling rounds starting at 2 weeks after repopulation, with at least 10 days in between each sampling round: and
2) when new birds are introduced, one additional sampling round at least 10 days after the birds were added:

c) how: as per Part FA2 Subpart 1 and:

i) 4 boot swabs and 2 dust swabs; or
ii) 8 manure belt swabs and 2 dust swabs.

FA3.10 – Broiler chickens: enhanced environmental sampling

(1) Enhanced environmental sampling of production areas for broiler chickens requires the following:

a) where: populated production areas:
b) when: at any time after the production area has been in use for at least 15-21 days (but at a time that ensures the results are received before the broiler chickens are sent for processing):
c) how: as per Part FA2 Subpart 1 and:

i) 4 boot swabs and 2 dust swabs; or
ii) 8 manure belt swabs and 2 dust swabs.

Subpart 3: Dealing with SE positive result for producers of day-old chicks (Hatchery)

FA3.11 – Changing SE positive production areas to SE negative production areas for producers of day-old chicks

(1) In addition to clause FA2.1 (4), a chicken producer who producers day-old chicks must have procedures that cover all of the following:

a) actions to be taken to help identify the source of the SE positive result and any affected breeder flocks, day-old chicks or fertile eggs
b) any cleaning and sanitisation done as a result of a SE positive result
c) managing any SE positive fertile eggs and day-old chicks, including their disposition
d) the consideration of any actions to prevent recurrence.

(2) In order to change an SE positive production area to an SE negative production area, the chicken producer must conduct enhanced environmental sampling in accordance with subclause (3).

(3) Enhanced environmental sampling of production areas for day-old chicks requires the following:

a) where:

i) hatchers; and
ii) production areas:

b) when: every hatch day until 3 consecutive negative SE results are obtained:
c) how: as per Part FA2 Subpart 1 and:

i) for hatchers, samples of hatcher paper, hatcher tray swabs, or fluff, which may be combined and tested as two samples; and
ii) for production areas:

1) in a manner that allows traceback to the parent flock; and
2) a total of 30 samples of the kind, or taken from any of the places or things, listed in subclause (4), including at least one sample from either (4)(a) or (4)(b).

(4) Samples must be selected from the following:

a) macerator swabs:
b) meconium:
c) drains:

d) egg loading room swabs:
e) transfer room swabs:
f) pull belt swabs:
g) dead chicks (if in hatcher tray or belt):
h) air handling units (dust swabs or dust samples):
i) air transfer machine (dust swabs or dust samples):
j) chick take-off and carousels (swabs, where more than one source of chicks are being mixed together):
k) wastewater samples.

Subpart 4: Notification of suspect chickens or eggs

FA3.12 – What to do when notified you might have supplied or received suspect chickens or eggs

(1) This clause applies to any chicken producer who is notified by another chicken producer or processor who is before or after them in their supply chain that they received a positive SE result.

(2) The chicken producer must do all the following as soon as practicable and within 24 hours of receipt of notification in subclause (1):

a) identify all potentially SE affected chickens and fertile eggs (i.e., produced since the last negative result from environmental sampling set out in this Chapter), and categorise them as suspect chickens or eggs:
b) identify all production areas since the last negative result from environmental sampling set out in this Chapter, containing, or that have contained, suspect chickens or eggs and categorise them as suspect production areas:
c) notify their verifier that they have received notification of a positive SE result in the supply chain.

(3) The chicken producer must:

a) manage the suspect production areas and suspect chickens and eggs in order to minimise the possible spread of SE; and
b) manage all potentially contaminated equipment to ensure it does not contaminate other chickens and eggs, production areas, or the environment; and
c) manage all waste from suspect chickens and eggs and suspect production areas in a manner that ensures the waste:

i) does not contaminate other chickens, eggs, production areas, or the environment; and
ii) cannot get into the human or animal food chain.

(4) Within 48 hours of receiving notification of supplying or receiving suspect chickens or eggs from a producer or processor in their supply chain, the chicken producer must provide a written report to their verifier that sets out the following:

a) a site diagram showing where suspect chickens and eggs are located since reception, or were located prior to being supplied and the SE status of these production areas:
b) an inventory of suspect chickens and eggs and their current whereabouts (on the premises or in the wider supply chain):
c) details of any investigation or findings since notification of the positive SE result was received:
d) a summary of any enhanced controls or corrective actions implemented since notification that suspect chickens or eggs have been supplied or received (if any).

FA3.13 – Changing suspect production areas to SE negative production areas

(1) For the avoidance of doubt, if a negative result is obtained between supplying or receiving chickens or eggs and being notified of suspect chickens or eggs from clause FA3.12 (1), the chicken producer may do any of the following:

a) categorise the production area as a SE negative production area:
b) categorise the chickens or eggs as SE negative chickens or eggs.

(2) If a negative test result is not available as outlined in subclause (1), to change a suspect production area to a SE negative production area, the chicken producer must conduct one round of enhanced environmental

sampling of each suspect production area in accordance with subclauses (1)c) of clauses FA3.7 to FA3.10 and clause FA3.11 (3)(c), as relevant to the chicken producer's operations.

(3) If all samples from the single round of enhanced environmental sampling required by subclause (2) give a negative SE result, the suspect production area can be recatergorised as a SE negative production area and the suspect chickens or eggs as SE negative chickens or eggs.

FA3.14 – Disposing of, trading or moving suspect chickens or eggs

(1) A chicken producer may trade or dispose of suspect chickens or eggs as if they were SE negative chickens or eggs.

(2) If a chicken producer moves suspect chickens or eggs from a suspect production area to an SE negative production area, that production area must be recategorized as a suspect production area and clause FA3.13 applies.

Part FA4 Laboratory testing

FA4.1 – Application

(1) This Part applies to recognised laboratories that undertake environmental or animal material testing of SE samples provided by a chicken producer under this Chapter.

FA4.2 – Accepting samples

(1) A laboratory may accept an environmental sample or cloacal sample only if it is received:

a) chilled; and
b) within 3 days after it was taken; and
c) in a condition that makes it suitable for an analysis to be performed.

(2) However, a laboratory may choose to analyse an environmental sample that is unsuitable for analysis to be performed if:

a) the environment cannot be resampled; and
b) the laboratory reports the test result as "Sample received and tested outside of specification".

(3) A laboratory may analyse a whole tissue sample only if it is received:

a) at a temperature of no more than 10 degrees C; and
b) within 2 days after it was taken; and
c) in a condition that makes it suitable for an analysis to be performed.

(4) If a laboratory does not accept a sample because it does not meet the requirements of subclause (1) or (3) it must notify the producer in writing within 24 hours after the sample was received.

FA4.3 – Laboratory testing and sampling material

(1) Tests required by this Chapter must be done by a recognised laboratory with the relevant tests within its scope of recognition.

(2) If a laboratory supplies sampling material, the sampling material must be validated against ISO 16140-2: 2016 Microbiology of the food chain — Method validation — Part 2: Protocol for the validation of alternative (proprietary*) methods against a reference method*.

FA4.4 – Test results

Positive SE results

(1) The following results must be reported as confirmed SE:

a) a sample with an isolate serotyped as *Salmonella* Group D (O:9, H:g,m):
b) a sample positive by PCR screen for SE.

Negative SE results

(2) The following results must be reported as negative SE:

a) a sample that returns a "not detected" result by PCR screen for *Salmonella* spp. or SE:
b) a sample without colonies on selective agar plates morphologically typical of *Salmonella* spp:
c) a sample with isolates negative by serotyping for *Salmonella* Group D.

FA4.5 – Reporting test results

(1) Laboratories must provide all test reports to the relevant chicken producer as soon as practicable, except the laboratory must report all positive SE results to the chicken producer within 24 hours of obtaining the result.

(2) Laboratories must report all positive SE results to the Director-General within 24 hours of obtaining the test result (which may be in the form of the sample submission form with all positive results).

(3) Laboratory test reports provided to the Director-General may be made on the sample submission form provided by the Director-General but, if not, must contain all the information required by that form.

CHAPTER G: POULTRY

G.1 – Application of Chapter G

(1) This Chapter applies to animal product business operators involved with the production, supply and primary processing of farmed poultry, whether for human or animal consumption.

Part G1 Poultry supply

G1.1 – Application of Part G1

(1) This Part applies only to the supply of farmed poultry for primary processing, whether for human or animal consumption.

G1.2 – Supply of farmed poultry

(1) Farmed poultry must be presented for primary processing:

a) generally healthy (as defined in Regulation 113(2)); and
b) in compliance with the whole flock health procedures required by clause G1.6.

G1.3 – Documents required for supply

(1) Suppliers of farmed poultry must present them to a primary processor either:

a) with a properly completed supplier declaration (see clause G1.4); or
b) in accordance with a periodic declaration (see clause G1.5).

(2) Poultry may be supplied under a periodic declaration only if the producer is named in the processor's RMP.

(3) If a producer who has supplied poultry for primary processing under a periodic declaration becomes aware that any of the poultry did not comply with the periodic declaration, the producer must immediately notify the processor.

G1.4 – Supplier declarations for farmed poultry

(1) A supplier declaration for farmed poultry is properly completed only if it:

a) contains all the information required by subclause (2); and
b) includes a statement confirming that the information in the declaration is true and accurate; 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 poultry it relates to.

(2) Every supplier declaration for farmed poultry 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 declaration:
b) the name of primary processor and date of arrival for the consignment:
c) the approximate number of poultry in the consignment covered by the declaration:
d) confirmation that the poultry have been produced in accordance with the whole flock health procedures required by clause G1.6:
e) whether any of the birds remain within a withholding period (see clause E1.5) for any veterinary medicine with which they have been treated and, if so:

i) the physical address of where the birds were treated; and
ii) the product name; and
iii) the final date or period of administration; and
iv) the dose rate; and
v) the withholding period of the veterinary medicine; and

f) whether any animal material from the poultry would exceed any MRL or MPL:
g) whether any manufacturer's poultry feed withdrawal period has been complied with:
h) confirmation that the birds are free from signs of illness or disease when supplied.

(3) The 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 declaration provided to the primary processor; and
b) any records and other information used to complete the supplier declaration (such as a batch book).

(4) If a supplier declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

G1.5 – Periodic declarations

(1) Every periodic declaration relating poultry must set out or include at least the following:

a) the full name or trading name, physical address and contact details of the producer:
b) the name of the primary processor they are being supplied to:
c) a description of the poultry to be supplied:
d) confirmation by the producer that, unless the producer notifies the processor otherwise:
    i) all poultry supplied will be managed under whole flock health procedures that comply with clause G1.6; and
    ii) the poultry supplied will not be within the withholding period (see clause E1.5) of any veterinary medicines with which they have been treated; and
    iii) animal material from the poultry will not exceed any MRL or MPL; and
    iv) any manufacturer's poultry feed withdrawal period will be complied with; and
    v) the birds will be free from signs of illness or disease when supplied:
e) the period to which the declaration applies, which must be no more than 6 months:
f) a statement confirming that the declaration is true and accurate:
g) the signature of a person who:
    i) has sufficient knowledge to accurately complete the declaration; and
    ii) has authority to sign it.

(2) If a periodic declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

G1.6 – Requirements for whole flock health procedures

(1) A producer who supplies poultry to a primary processor must comply with documented procedures, covering the whole flock, for managing the health of poultry supplied.

(2) The whole flock health procedures must address at least the following:

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

(3) A producer must:

a) provide each processor to whom they supply with poultry with a copy of their whole flock health procedures; and
b) retain any information necessary to confirm compliance with the procedures for at least 18 months after each supply of poultry.

Part G2 Poultry processing

G2.1 – Application of Part G2

(1) This Part applies to the primary processing under an RMP of farmed poultry for human or animal consumption.

G2.2 – Definitions

(1) In this Part:

direct supervisor means a person employed or engaged by a processor under clause G2.18

nominated person means a person employed or engaged by a processor under clause G2.19.

Subpart 1: Slaughtering premises

G2.3 – Facilities required

(1) In addition to complying with the requirements of the Regulations and Part C1 Premises, equipment and services of this Notice, premises used for the slaughter of poultry must have:

a) appropriate holding facilities for the poultry to be held before slaughter, which must be operated within their design capabilities and capacity; and
b) appropriate facilities for monitoring, and the ante-mortem and post-mortem examination of poultry, and these must be operated within their design capabilities and capacity.

Subpart 2: Acceptance and slaughter

G2.4 – Reception of poultry

(1) A processor must not accept poultry for processing unless:

a) the processor is satisfied that the supplier has and complies with the whole flock health procedures required by clause G1.6; and
b) the poultry is covered by either:

i) a properly completed supplier declaration (see clause G1.4); or
ii) a periodic declaration (see clause G1.5); and

c) the poultry supplied aligns with the poultry described in the supplier declaration or periodic declaration.

(2) A processor may accept poultry under a periodic declaration only if:

a) the supplier is named in the processor's RMP; and
b) the processor's RMP sets out requirements that the supplier must meet in terms of identifying illness and disease, animal treatments and feeds, and the exposure status of animals, and the processor is satisfied that the supplier's whole flock health procedures meet those requirements.

(3) A processor may hold live poultry without a properly completed supplier declaration pending provision of a replacement declaration.

(4) The processor must check, as appropriate:

a) the content of every supplier declaration, to confirm that the poultry is suitable for processing; and
b) whether a supplier who is supplying under a periodic declaration has given notice that any poultry supplied under it do not fully comply with the declaration.

(5) If a supplier declaration or periodic declaration 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.

(6) Processors must have procedures for what to do if a supplier declaration or periodic declaration does not confirm the status of the poultry as fit for processing.

G2.5 – Ante-mortem examination of poultry

(1) Processors must ensure that all poultry is subject to an ante-mortem examination conducted:

a) by a suitably skilled ante-mortem examiner under the supervision of a direct supervisor with ante-mortem responsibilities; and
b) in accordance with the processor's ante-mortem examination procedures.

(2) Processors must have fully-documented ante-mortem examination procedures that provide for all the following:

a) detecting and managing disease or defects found in poultry prior to primary processing:
b) defining operator-defined limits for reporting the number 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:

c) recording the numbers and disposition of birds referred to in paragraph (b):
d) any corrective actions taken.

(3) Processors must ensure that ante-mortem examiners:

a) report to the relevant direct supervisor the number of birds referred to in subclause (2)(b) that exceed operator-defined limits; and
b) only pass a bird as suitable for processing as minimal risk material for animal consumption if the bird is assessed as generally healthy.

(4) Processors must ensure that, following ante-mortem examination:

a) any poultry that are dead on arrival or dead before the start of processing are not processed; and
b) any poultry that are moribund, unhealthy or unsuitable for processing for other reasons are humanely killed as soon as possible and not processed; and
c) the poultry carcasses from birds referred to in paragraph (a) or (b) are either:

i) rendered; or
ii) disposed of in a way that prevents their use for human or animal consumption, the spread of disease, or contamination of air, groundwater, soil, or other material.

(5) If an ante-mortem examination indicates that a flock is at increased risk of disease or defect, the processor must ensure that carcasses from that flock 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.

(6) Processors must ensure that records are kept 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 of those birds; and
c) any corrective actions taken.

G2.6 – Slaughter of 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: Processing poultry

G2.7 – Handling carcasses before post-mortem examination

(1) Processors must have procedures for ensuring the following:

a) the 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:
b) handling and processing of carcasses 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:

c) evisceration and opening cuts are done in a way that manages the contamination of carcasses from viscera:
d) carcasses and animal products that have not passed ante-mortem examination are kept separate from animal products that have 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.

G2.8 – Handling medium risk material and animal material that may be non-conforming

(1) During processing, any medium risk material or animal material that may be non-conforming must be identified and, if it is of a nature that cross-contamination could occur, the processor must ensure that:

a) any specific directions of an ante-mortem or post-mortem examiner regarding its management and disposition are followed; and
b) the material is not released from control of the processor until all relevant tests and examinations have been completed and a decision on its disposition has been made.

(2) If cross-contaminations occurs, corrective actions must be taken to ensure that any animal material or animal product affected by the cross-contamination remains suitable for processing or fit for its intended purpose.

(3) During the processing of medium risk material or animal material that may be non-conforming, if the material is of a nature that cross-contamination could occur:

a) the animal material must be handled and processed in such a way that any cross-contamination to any other animal material or animal product is minimised; and
b) the processing area must be cleaned before processing any other animal material or animal product; and
c) any specific hygiene requirements issued by an ante-mortem examiner must be followed.

G2.8A – Handling chickens positive for *Salmonella* Enteritidis

(1) If a processor is advised that any poultry accepted for processing includes SE positive chickens (as defined in clause FA.2) the processor must ensure that either:

a) before the SE positive chicken is supplied by the processor for human or animal consumption it is subject to a treatment that:

i) has been validated to show that SE contamination of the chicken is reduced to an appropriate level; and
ii) is done in a manner that, as far as practicable, does not contaminate any other chicken, or any equipment or the processing environment; or

b) the SE positive chickens are disposed of in a manner that ensures that the chickens:

i) do not contaminate other chickens, places, equipment, or the processing environment; and
ii) cannot enter the human or animal food chain.

G2.9 – Processor procedures for post-mortem examination

(1) Processors must have post-mortem examination procedures that provide for at least the following:

a) the identification and management of defects or diseases in poultry:

b) the post-mortem examination of poultry material at relevant points during primary processing:
c) the post-mortem examination of poultry product:
d) the sampling of poultry carcasses or parts after final post-mortem examination to verify that post-mortem examination requirements have been met:
e) appropriate handling and disposition procedures of affected carcasses or parts:
f) how the requirements of clause G2.7 are to be met:
g) how the requirements of clauses G2.4(5) and G2.5(5) are to be met:
h) the circumstances in which, if animal material is determined not to be suitable for processing, this is raised with the supplier:
i) the retention of carcasses and their parts pending results of testing or other examination before disposition.

G2.10 – 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 under the supervision of a direct supervisor with post-mortem examination responsibilities; and
b) in accordance with the processor's post-mortem examination procedures.

(3) If procedures for batch post-mortem examination are to be used on animal products derived from a common source and included in a single supplier declaration, the procedure must be fully documented.

(4) Any carcass or animal material for animal consumption found not fit for purpose as a minimal risk material by the post-mortem examiner must:

a) be immediately identified as such and separated to ensure that is not mistaken as minimal risk material; and
b) be categorised as a medium risk material.

(5) The disposal of all poultry and poultry animal product must be done in accordance with the instructions of the post-mortem examiner.

G2.11 – Assessment of fitness and disposition

(1) Processors 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: *Disposition tables for poultry for human or animal consumption.*

(2) However, if a post-mortem examiner is unable to make a decision, the direct supervisor must make the decision.

G2.12 – Identifying animal material and product not suitable for human consumption

(1) Animal material and animal product that is not for human consumption must at all times:

a) be clearly identified as not fit for human consumption; and
b) be 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 maintain traceability.

G2.13 – Identifying animal material and product not suitable for human or animal consumption

(1) Processors must have procedures for ensuring that animal material and animal product that is not for human consumption or animal consumption is:

a) at all times clearly identified as not fit for human consumption or animal consumption; and
b) is either:

i) classified as medium risk material for animal consumption; or
ii) disposed of in a manner that it is not a source of contamination.

G2.14 – Record keeping about post-mortem examinations

(1) Processors who accept poultry for primary processing must keep the following records (in addition to the records required under clause G2.5(6)):

a) an approximate number of diseased birds and approximate number of defects detected during processing:
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:
c) the method of disposition of diseased or defective carcasses, which must be in accordance with Schedule 2: *Disposition tables for poultry for human or animal consumption*:
d) any corrective actions taken.

G2.15 – Chilling and freezing poultry product

(1) The chilling and freezing of poultry material or product must be done without unnecessary delay.

(2) Poultry product intended for human consumption and preserved primarily by refrigeration must, before release from primary processing premises, be reduced to at least the chilled or frozen temperature, validated at the thermal centre (slowest cooling point) 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:

i) 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
ii) from premises operating under an RMP to 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

b) the consigning processor:

i) identifies in their RMP who the poultry animal 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 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.

G2.16 – Facilitating compliance with this Notice

(1) The processor must give ante-mortem and post-mortem examiners, direct supervisors, and nominated persons the necessary access and authority to carry out their responsibilities under by this Notice.

Subpart 4: Personnel

G2.17 – Ante-mortem and post-mortem examiners

(1) Processors must ensure that persons engaged to conduct ante-mortem examinations or post-mortem examinations of poultry:

a) report to a direct supervisor; and

b) conduct ante-mortem and post-mortem examinations in accordance with the procedures in the processor's RMP.

G2.18 – Direct supervisors

(1) Processors must employ or engage competent direct supervisors to:

a) effectively supervise the ante-mortem and post-mortem examination of poultry at the premises (which requires that direct supervisors must remain sufficiently close to where the examinations take place to see what is happening); and
b) ensure that appropriate corrective actions (such as deciding on dispositions when necessary and preventing recurrence of problems) are taken as required; and
c) maintain the records of ante-mortem and post-mortem examinations as required by this Part.

(2) In order to be competent, direct supervisors must:

a) be a registered veterinarian under the Veterinarians Act 2005; or
b) hold the New Zealand Certificate in Meat Processing: Animal Product Examination (Level 3, poultry strands); or
c) have evidence of competency to the NZQA standards listed in subclause (3).

(3) The NZQA standards required for the purpose of subclause (2)(c) are:

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, all the qualifications in (a) and (b).

(4) Processors must ensure that direct supervisors:

a) maintain the competencies referred to in subclause (2), for instance through refresher training; and
b) update their competencies whenever a new species of poultry, or a change to processing that has an impact on ante-mortem or post-mortem examination, occurs.

(5) Direct supervision under this clause is a key task for the purposes of Regulations 19 to 21.

G2.19 – Nominated persons

(1) Processors must employ or engage a competent person (or 2 or more competent persons who between them have the competencies specified in subclause (2)) to:

a) ensure the processor's procedures for ante-mortem and post-mortem examination of farmed poultry meet the requirements of this Notice; and
b) carry out operator verification activities to ensure that ante-mortem and post-mortem procedures are effectively implemented in accordance with the Notice and the processor's procedures; and
c) ensure records are kept as required by this Notice and the processor's procedures; and
d) ensure the appropriateness of any corrective actions taken, including the restoration of control, checking of disposition of poultry and poultry material, and prevention of recurrence.

(2) In order to be competent, a nominated person must be able to demonstrate an understanding of the requirements of the requirements of the Act, Regulations and this Notice, and:

a) be a registered veterinarian under the Veterinarians Act 2005; or

b) have the competencies of a direct supervisor that are identified in clause G2.18(2)(b) or (c), and also the following NZQA unit standards:

i) 22050 – Demonstrate knowledge of, and apply monitoring, corrective action and verification of poultry meat examination:
ii) 22047 – Demonstrate knowledge of the poultry industry as it applies to poultry meat examination.

(3) Processors must ensure that nominated persons:

a) maintain the competencies referred to in subclause (2), for instance through refresher training; and
b) update those competencies whenever a new species of poultry, or a major change to the processing, occurs.

(4) Acting as a nominated person under this clause is a key task for the purposes of Regulations 19 to 21.

G2.20 – Records of direct supervisors and nominated persons

(1) Processors must document the name and contact details of every direct supervisor and nominated person they employ or engage, and identify their areas of responsibility.

CHAPTER H: FISH

H.1 – Application of Chapter H

(1) This Chapter applies to animal product business operators involved with the production, supply and processing of farmed and wild fish, including BMS, whether for human or animal consumption.

(2) Note that the production and supply of BMS for human consumption is regulated under the BMS RCS.

Part H1 Fish supply (other than BMS for human consumption)

H1.1 – Application of Part H1

(1) This Part applies to:

a) the supply of farmed or wild fish (other than BMS for human consumption), whether for human or animal consumption; and
b) the operation of fish animal material depots.

H1.2 – Documents required for supply

(1) Suppliers of farmed fish must present farmed fish to a primary processor either:

a) with a properly completed supplier declaration (see clause H1.3), 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 periodic supplier declaration (see clause H1.4).

(2) Suppliers of farmed fish must ensure that fish consignments are identified to enable traceability to the supplier and the supplier declaration or periodic declaration.

(3) Farmed fish may be supplied under a periodic declaration only if the supplier is named in the processor's RMP.

(4) If a supplier who has supplied fish for primary processing under a periodic declaration becomes aware that any of the fish did not comply with the periodic declaration, the supplier must immediately notify the processor.

H1.3 – Supplier declarations for farmed fish

(1) A supplier declaration for farmed fish is properly completed only if it:

a) contains all the information required by subclause (2); and
b) includes a statement confirming that the information in the declaration is true and accurate; 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 of the fish it relates to.

(2) Every supplier declaration 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 declaration:
b) the name of the primary processor and date of arrival for the consignment:
c) the fish species and weight of the consignment covered by the declaration:
d) confirmation that none of the fish remain within a withholding period (see clause E1.5) for any treatment with a veterinary medicine:
e) confirmation that none 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:
f) confirmation that the fish (other than live fish) have been subjected to chilling or freezing between harvest and dispatch to the processing premises:
g) confirmation that feed given to farmed fish is not a source of contamination:
h) confirmation that the live fish and carcasses were, at the time of harvest, free from signs of illness or disease:
i) confirmation that the fish were not harvested under environmental conditions that would lead to unacceptable contamination of the fish.

(3) A person who provides a supplier declaration must retain a copy of the declaration and any information used to complete it (such as information about animal feeds) for a minimum of 1 year after providing it.

(4) If a supplier declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

H1.4 – Periodic declarations for farmed fish

(1) Every periodic declaration relating fish must set out or include at least the following:

a) the full name or trading name, physical address and contact details of the producer:
b) the name of the primary processor they are being supplied to:
c) the fish species to be supplied:
d) confirmation that, unless the producer notifies the processor otherwise, at the time of harvest:

i) the fish will not be within the withholding period (see clause E1.5) of any veterinary medicines with which they have been treated; and
ii) the fish will not be exposed to a substance (including an agricultural compound) that might result in any fish animal material exceeding any MRL or MPL; and
iii) the feed of the farmed fish will not be a source of contamination; and
iv) the fish or fish carcasses will be free from signs of illness or disease; and
v) the fish will not be harvested under environmental conditions that would lead to unacceptable contamination of the fish; and

e) confirmation that the fish (other than live fish) will be subject to chilling or freezing between harvest and dispatch to the processing premises:
f) the period to which the declaration applies, which may be no more than 6 months:
g) a statement confirming that the declaration is true and accurate:
h) the signature of a person who:

i) has sufficient knowledge to accurately complete the declaration; and
ii) has authority to sign it.

(2) A person who provides a periodic declaration must retain a copy of the declaration and any information used to complete it (such as information about animal feeds) for a minimum of 1 year after the end of the period the declaration relates to.

(3) If a periodic declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

H1.5 – Handling fish

(1) Suppliers of fish must ensure that the fish are:

a) handled in a manner that minimises contamination and deterioration; and
b) in the case of fish (other than live 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.

H1.6 – Fish animal material depots

(1) Part C4 (Storage) of this Notice does not apply to fish animal material depots (because they do not operate under an RMP).

(2) For the purpose of Regulation 128, processes incidental to the storage of fish include:

a) chilling or refrigerating fish; and
b) sedating live fish (such as lobsters) using veterinary medicines registered for that purpose under the ACVM Act; and
c) applying protective coverings to fish.

(3) In addition to the requirements of Part 7 Subpart 1 of the Regulations, the operator of a fish animal material depot must ensure that any salt used within the depot is food grade salt.

(4) Note that, under Regulation 82, operators of fish animal material depots are subject to verification requirements.

Part H2 Fish processing (other than BMS for human consumption)

H2.1 – Application of Part H2

(1) This Part applies to the processing of fish under an RMP (including live fish, farmed fish, and wild fish), whether for human or animal consumption, other than the processing of BMS for human consumption (which is covered by Part H3 BMS processing instead).

H2.2 – Design and construction

(1) Fishing vessels that catch and process fish for human consumption must have landing areas designed and constructed to enable water to drain readily and enable effective cleaning and, where necessary, sanitisation.

(2) Fishing vessels must have facilities for storing fish under iced, chilled, or frozen conditions, except where all fish on board are live fish.

(3) If fish or fish products on board are held under ice, the holds or containers must be constructed so that meltwater can be drained.

(4) In this clause, **landing area** means an area on board a fishing vessel that is used for taking fish on board, including the fish catching equipment and landing deck.

H2.3 – Reception of fish

(1) Processors must not accept farmed fish for processing (other than initial storage) unless the fish are covered by:

a) a properly completed supplier declaration (see clause H1.3); or
b) a periodic declaration (see clause H1.4); or
c) a shellfish harvest declaration (as required by the BMS RCS) if the fish is BMS for animal consumption.

(2) A processor may accept fish under a periodic declaration only if:

a) the supplier is named in the processor's RMP; and
b) the processor's RMP sets out requirements that the supplier must meet in terms of identifying illness and disease, animal treatments and feeds, and the exposure status of the fish, and the processor is satisfied that the supplier has procedures to meet those requirements.

(3) Before accepting farmed fish for processing, processors must check:

a) the content of the relevant supplier or harvest declaration to confirm that the fish are suitable for processing; and
b) whether any fish supplied under a periodic declaration have been identified by the supplier as not meeting all of the requirements of the declaration.

(4) A processor may accept farmed fish for processing without a properly completed supplier or harvest declaration if the fish is held pending provision of a replacement declaration that clarifies the status of the fish as suitable for processing.

(5) When fish arrives at the processing premises the processor must confirm:

a) that the fish does not show signs of unacceptable contamination or deterioration given its intended purpose; and
b) for fish for human consumption (other than live fish), that the fish is chilled or frozen.

(6) If fish for human consumption has passed through an animal material depot, the processor must confirm that the depot is listed under Part 10 of the Regulations.

(7) Despite subclause (1), a processor may process fish that has been seized under section 207 of the Fisheries Act 1996 if the processor:

a) has the written approval from the Director-General under Regulation 120 before processing the fish; and
b) complies with any conditions of that approval.

(8) 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 unsuitable fish.

H2.4 – Handling and processing 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) If the following are harvested from water that is likely to be contaminated (such as with biotoxin), they must be managed in a way that minimises relevant risk factors:

a) pāua, kina, crabs, rock lobsters and eels; and
b) BMS processed for animal consumption.

H2.5 – Chilling and freezing fish for human consumption

(1) Any chilling or freezing of fish for human consumption must be conducted without unnecessary delay.

(2) Before fish (other than live fish) 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 (slowest cooling point), as follows:

a) for shucked pāua intended for canning in New Zealand, no warmer than 6°C; and
b) for chilled whole fish, between -1 and 1°C; and
c) for chilled fish product, between -1 and 4°C; and
d) for frozen fish or fish product (including shellfish), no warmer than -18°C; and
e) for brine-frozen fish, no warmer than -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:

i) between premises that both operate under RMPs that contain requirements for the transfer of material or products prior to reaching the specified temperatures, so that the relevant risk factors are managed; or
ii) from premises operating under an RMP to 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 material or products prior to reaching the specified temperatures, so that the relevant risk factors are managed; and

b) the consigning processor:

i) identifies 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 transfer.

(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°C is 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.

H2.6 – 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 evidence of completing at least one qualification or training (such as in-house training) in a competency, from each of the following Tables 11, 12, and 13.

Table 11: Handling competencies

Unit/training	Level	Credit	Unit title/training content
5331	2	7	Handle seafood product
15344	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
29090	3	5	Demonstrate knowledge of product safety practices and processes in a primary products food processing operation
training	N/A	N/A	Handling methods to maintain food safety, wholesomeness, and control of food safety risk factors

Table 12: Hygiene competencies

Unit/training	Level	Credit	Unit title/training content
5332	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
training	N/A	N/A	Personal hygiene and hygienic work practices to prevent foodborne diseases in seafood products

Table 13: General competencies

Unit/training	Level	Credit	Unit title/training content
6212	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
28633	3	5	Demonstrate knowledge of cleaning and sanitation in a primary products food processing operation
training	N/A	N/A	Contamination in a seafood processing premises, and cleaning and sanitising of facilities and equipment

(2) Fish handling and hygiene activities during processing are key tasks for the purposes of Regulations 19 to 21.

(3) Subclause (1) does not apply to dual-operator butchers.

Part H3 BMS processing for human consumption

H3.1 – Application of Part H3

(1) This Part applies to the processing under an RMP (including wet storage) of BMS for human consumption.

H3.2 – Definitions

(1) In this Part:

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

shucked shellfish means BMS out of the shell

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.

(2) Terms used in this Part that are defined in the BMS RCS have the meanings given in the BMS RCS.

Subpart 1: General processing

H3.3 – Laboratory testing

(1) The following tests required by this Part must be done by a recognised laboratory with the relevant tests within its scope of recognition:

a) seawater, for *E. coli* or total coliforms:
b) BMS flesh, for *E. coli*:
c) BMS flesh, for heavy metals:
d) BMS flesh, for biotoxins listed in Table 3: *Maximum permissible levels for marine biotoxins in BMS of the BMS RCS*.

(2) All other tests required by this Part may be done by any suitably skilled person using documented test methodologies (including calibration procedures), calibrated equipment, or both.

H3.4 – Reception of shellfish

(1) A processor may accept shellstock only if:

a) the containers are of appropriate hygienic status; and
b) the shellstock is alive, not damaged and not contaminated by material potentially hazardous to human health; and
c) the shells are reasonably free of mud, marine flora, bottom sediments and detritus; and
d) the temperature control requirements in Schedule 4 of the BMS RCS have been complied with.

(2) Shellstock must not be accepted 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), a 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) 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) Processors 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.

(6) Processors must ensure that, if they wash BMS containers for shellfish harvesters operating under the BMS RCS, the containers are sanitised.

H3.5 – Raw harvested BMS microbiological requirements

(1) Testing methodologies used by a recognised laboratory must be in accordance with clause 4.3 of the Animal Products Notice: Recognised Laboratories.

(2) BMS, including live BMS, intended for direct human consumption in their raw state must meet the microbiological requirements set out in Table 14.

Table 14: Microbiological limits for raw BMS for human consumption

Microorganism	n	c	m	M
E. 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.

(3) BMS must 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) Processors must have procedures for sampling and testing BMS product retained or recalled for marine biotoxin reasons.

H3.6 – Processing BMS

(1) Processors 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) Prior to wet storage, depuration, or processing, shellstock must be:

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 or conditionally approved growing area that is open for harvesting; and

b) inspected, and any cracked, broken or dead shellstock 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.

H3.7 – Shucking, processing and packing BMS

(1) Shellstock must be 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) Shucked shellfish must be 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, shellfish must be examined for naturally occurring material such as shell pieces and non-edible components, and such material must be removed.

(4) Shucked shellfish must be thoroughly drained, cleaned as necessary and packed promptly after delivery to the packing room.

(5) The packing process for shucked shellfish 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.

(6) Shellfish meat that is to be packed into containers larger than 4 litres must be pre-chilled to 7°C or colder prior to packing in the containers.

(7) Shucked shellfish are packed only into containers labelled in accordance with clause H3.10.

H3.8 – Heat shocking

(1) Processors must ensure that their RMP addresses at least the following in relation to heat shock processes:

a) type and size of shellfish:
b) time of exposure to heat:
c) internal shellfish temperature:
d) process temperature:
e) nature of the heat process:
f) water to shellfish ratios:
g) nature of the heat process equipment:
h) measurement devices and their calibration:
i) shell removal techniques:
j) post-heat-shock chilling techniques:
k) packing and storage procedures:
l) cleaning and sanitising of heat process equipment.

(2) Processors must ensure that:

a) a copy of the requirements of the heat shock process that form part of the RMP is 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.

(3) All shellstock must be washed with pressurised town-supply or own-supply water that is fit for intended purpose, or with seawater from an approved growing area that is open for harvesting and any badly damaged or dead shellstock must be culled before heat shocking.

(4) Heat-shocked shellfish must be cooled to 7°C or less within 2 hours after being heat shocked and be cooled to 4°C or less within 4 hours after being heat shocked.

(5) If a water tank heat-shock process is used:

a) the tank must be 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 must be drained, washed and sanitised at the end of each day's operation.

H3.8A – Chilling and freezing BMS

(1) Any chilling or freezing of shellfish must be conducted without unnecessary delay.

(2) Before shellfish that is preserved primarily by refrigeration is released from a primary processing premises, its temperature must be reduced as follows, validated at its thermal centre (slowest cooling point):

a) for chilled live shellfish, at or below 10°C; and
b) for chilled shucked shellfish, at or below 4°C
c) for other chilled shellfish, between -1 and 4°C; and
d) for frozen shellfish, at or below -18°C.

(3) Despite subclause (2) a), chilled live shellfish may leave the premises at a temperature 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.

(4) Subclause (2) does not apply to shellfish that is further processed or transported if:

a) it is transferred:

i) between premises that both operate under RMPs that contain requirements for the transfer of material or products prior to reaching the specified temperatures, so that the relevant risk factors are managed; or
ii) from premises operating under an RMP to 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 material or products prior to reaching the specified temperatures, so that the relevant risk factors are managed; and

b) the consigning processor:

i) identifies in their RMP who the shellfish 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 shellfish is transferred between programmes or plans; and
iii) ensures all relevant programmes or plans are registered before transfer.

(5) Shellfish that are to be frozen must be:

a) arranged to ensure rapid freezing; and
b) frozen at a temperature of -18°C or colder; and
c) frozen solid within 12 hours from the start of the freezing process.

H3.9 – Repacking requirements

(1) Shellfish for repacking may originate only from premises operating under an RMP.

(2) When shellfish are repacked:

a) if 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) In relation to repacking shucked shellfish (i.e., removing shucked shellfish from a package and placing them in another package):

a) chilled or frozen shucked shellfish must not be repacked if:

i) the temperature of chilled shellfish exceeds 4°C at the time of receipt; or
ii) the temperature of frozen shellfish exceeds -18°C at the time of receipt; or
iii) the packages are not labelled in accordance with clause H3.10; and

b) only shellfish that have been processed and kept in premises with an RMP may be repacked; and
c) full records must be kept by the processor; and

d) the internal temperature of the shucked shellfish must not exceed 4°C during storage or repacking operations; and
e) shucked shellfish from different lots must not be mixed during repacking.

(4) Each package containing repacked product must be labelled in accordance with clause H3.10 and with the registration number of the processor responsible for the repacking.

(5) Note that this clause applies in addition to the requirements of clause C3.6 (about repacking).

H3.10 – Labelling

(1) Containers of shellfish for human consumption must, before leaving the processing premises, be labelled with:

a) the growing area authority identifier as defined in the BMS RCS; and
b) the date of harvest; and
c) the type and quantity (number or weight) of shellfish.

(2) However, a lot number labelling system may be used to replace the requirements of subclause (1)(a) and (b) if adequate traceback to the specific harvest dates and harvest areas is provided in the RMP.

(3) If reshipping (the purchase and resale of shellfish without repacking) occurs:

a) the original labels on shucked shellfish and shellstock must be maintained on the product containers; and
b) labelling information must not be altered or removed, nor the product mixed with other shellfish, resorted or repackaged; and
c) the name of the processor responsible for reshipping must be added to the container.

(4) Note that this clause applies in addition to the requirements of clause C3.2.

Subpart 2: Wet storage

H3.11 – General requirements for wet storage

(1) Processors must have procedures for wet storage that are developed in accordance with clause H3.20.

(2) Shellfish for wet storage must be harvested only from approved, remote approved or conditionally approved growing areas that are open for harvesting.

(3) BMS must not be mixed in the same tank with species other than bivalve species, and if water is used in a non-bivalve species tank before being used in a bivalve species tank, the water must be effectively disinfected prior to entering any tank containing BMS.

(4) Processors must identify the wet storage performance indices and other relevant records that must be kept in order to ensure that the wet storage process controls are effective, including establishing critical limits (such as dissolved oxygen, salinity, pH, temperature, turbidity, flow rate, etc).

H3.12 – Water used for wet storage

(1) Processors must have the following procedures relating to the water used for wet storage:

a) procedures to ensure that the source water at least meets the criteria for water in a restricted growing area (as described in the BMS RCS):
b) procedures to ensure that water entering the wet storage unit meets the following criteria:

i) for *E*. coli: not detectable in any 100 ml sample:
ii) for total coliforms: not detectable in any 100 ml sample:

c) a sampling schedule for the water entering the wet storage unit, unless the water is from an approved growing area (as described in the BMS RCS):
d) procedures for managing the risk of marine biotoxins in water.

H3.13 – Treatment of water for wet storage

(1) Processors 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.

(2) Disinfected water entering wet storage tanks must have no detectable levels of coliforms.

(3) If a positive result for total coliforms occurs in a sample of disinfected water, daily sampling of the disinfected water and testing for coliforms must immediately commence and must continue until the cause of the problem is identified and corrected.

(4) Within 24 hours after restarting operations following correction of the problem, a set of 3 samples of disinfected water and 1 sample of the source water prior to disinfection must be taken and tested to confirm the effectiveness of the correction.

H3.14 – Continuous flow through wet storage system

(1) Water from an approved growing area or a conditionally approved growing area in the open status may be used 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 if 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 in which coliforms are not detected under normal operating conditions; and
c) that 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

d) once in operation as part of the RMP, the water system is sampled daily to demonstrate that the disinfected water is negative for coliforms.

H3.15 – Recirculating water wet storage system

(1) Water used in recirculating wet storage systems must be continuously disinfected as it enters the wet storage tank.

(2) Before use, a study that meets the requirements of clause H3.14(3)(c) must be conducted to demonstrate that the disinfection system for the recirculating system will consistently produce water in which coliforms are not detected under normal operating conditions.

(3) Recirculating water in a recirculating water system must be sampled no less than monthly, and at a frequency sufficient to detect whether coliforms are present in the disinfected water when the recirculating water system is operating.

(4) If, within a 24-hour period, make-up water that is more than 10 percent of the water in a recirculating system is added from a restricted growing area, 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 must be collected at the time the additional water is added.

(5) The samples collected under subclause (4) must be tested to confirm the ability of the disinfection system to produce water in which coliforms are not detected in normal operating conditions.

Subpart 3: Depuration of BMS

H3.16 – Depuration processing of BMS

(1) A processor carrying out depuration must only receive shellfish that:

a) comply with the requirements of clause H3.4; and
b) have been harvested from:

i) a restricted or conditionally restricted growing area that is open for harvesting; or
ii) 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) Maximum levels of *E. coli* in shellfish entering a depuration plant must be identified in the RMP, but the level must not exceed 14 000 *E. coli* per 100 grams of flesh unless the RMP provides that the depuration system can manage higher levels.

(3) Different shellfish species must not be processed in the same unit, unless the RMP provides that the depuration requirements for each species are compatible.

(4) The depuration time must be identified in the RMP and must be no less than 48 hours, unless the RMP provides that the depuration plant performance standards set out in Table 15 in clause H3.22 will be consistently met using shorter depuration times, with a minimum depuration time of 36 hours. This is a critical control point.

(5) The processor must have procedures for what to do when unplanned events occur during depuration.

(6) The procedures for unplanned events must include procedures for when spawning occurs, which must require that:

a) if spawning occurs to the extent that the water quality criteria in subclause H3.18(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 must be drained and the shellfish removed and returned to the sea or otherwise disposed of; or
ii) the process must be started again at zero hour and, on completion of the process, a minimum of 3 end-point shellfish samples must be taken and tested for *E. coli* and shellfish from the restarted process must not leave the plant until the sample results demonstrate that the depuration plant performance standards in Table 15 in clause H3.22 are complied with; and

b) if spawning is observed in less than 10 percent of the shellfish then the depuration process may continue provided:

i) the minimum of 3 end-point shellfish samples are taken and tested for *E. coli*, and:
ii) required standards of water quality with respect to turbidity and dissolved oxygen continue to be consistently met throughout the tank; and
iii) the requirements of clause H3.18(1)(a) are met.

(7) Despite subclause (6)(b), shellfish must not leave the plant until the sample results are available and the results demonstrate that the depuration plant performance standards set out in Table 15 in clause H3.22 have been complied with.

H3.17 – Depuration process water: seawater supply

(1) Seawater must be treated on a continuous basis with an adequate disinfection system.

(2) The disinfection system must produce process seawater with no detectable coliform, in accordance with the following:

a) if the source water is from an approved growing area that is open for harvesting, 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 requirements of clause H3.14(3)(b) to (d) must be met; and
c) source water must not be taken from a prohibited zone or an unclassified growing area.

H3.18 – Depuration process water: water standards

(1) Process water used in the depuration process must meet the following:

a) physical, chemical and microbiological parameters required for the health and normal physiological activity of the shellfish:
b) a minimum of 5.0 milligrams per litre of dissolved oxygen in the water is maintained throughout the depuration system:
c) treated water at the point of entry to the depuration unit contains no detectable coliform:
d) the salinity and temperature parameters are established in the RMP:
e) the maximum turbidity levels of the process water treated by ultraviolet disinfection do not exceed 5 NTUs:
f) the pH of the water is in the range 7.0 to 8.4.

(2) Every depuration plant must have on site, or at a readily accessible designated place, calibrated equipment to measure all the following:

a) dissolved oxygen:
b) pH:
c) temperature:
d) turbidity:
e) salinity:
f) flow rate.

(3) The flow rate of process water in each tank must be at a minimum rate of 107 litres per minute per cubic metre of shellfish, unless the RMP provides a lesser flow rate.

(4) The minimum volume of process water in each depuration unit must be:

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.

H3.19 – Shellfish storage

(1) Shellfish that require depuration must not be 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.

H3.20 – Depuration unit: loading and unloading

(1) Trays and containers used in the depuration process must be:

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) When oysters are depurated, there must not be 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 set out in the RMP.

(4) Shellfish in depuration units must have a minimum cover of 50 millimetres of water, and shellfish must not be less than 25 millimetres off the base of the unit.

(5) The risk of contaminating shellstock during the loading and unloading of depuration units must be minimised 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.

H3.21 – Cleaning and sanitising plant and equipment

(1) Shellfish and seawater contact surfaces in the depuration unit must be cleaned and sanitised after each use, or at the following frequencies:

a) for process units, trays, containers, and racks: cleaned, sanitised, and rinsed before each depuration operation:
b) for the process unit, including the depuration system piping network: cleaned and sanitised at least once a week or once every 3 depuration operations:
c) for seawater storage tanks: cleaned and sanitised at least once a week or once every 3 depuration operations, or at an alternative frequency set out in procedures:
d) for washing and culling areas and pre-depuration storage areas: thoroughly washed and sanitised after each use.

(2) The disinfection units for the water supply must be cleaned and serviced as necessary to assure effective water treatment.

H3.22 – Depuration process operator verification

(1) Operator verification must be 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 *E. 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 15.

Table 15: Depuration plant performance standards (*E. 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 15, 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 15, 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) at least 1 zero-hour and 3 end-point samples must be collected and tested 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) are critical control points for the specific species in the specific plant.

(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 *E. coli* geometric mean from 3 samples (hard clams, oysters, or mussels) must not exceed 45 *E. coli* per 100 grams; and
b) no single sample is to exceed 100 *E. coli* per 100 grams.

(6) If the depurated lot fails to meet the release criteria specified in subclause (5), the shellstock may be subject 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) microbiological tests of performance standard samples of shellstock:

i) must be 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.

H3.23 – 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 or wet storage unit:
b) depuration process or wet storage monitoring:
c) laboratory arrangements:
d) procedures for the following:

i) washing, culling and placement of shellstock in depuration or wet storage tanks:
ii) the depuration or wet storage unit operation:
iii) monitoring the depuration or wet storage unit operation:
iv) the removal of product from tanks after depuration or wet storage:
v) storage parameters and procedures:
vi) packing and labelling procedures:
vii) plant cleaning and sanitation:
viii) data analysis:
ix) recall procedures:
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.

H3.24 – 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:
b) Aquabio Consultants Depuration Training Course, Aquabio Consultants Ltd, NZ:
c) Manage a Depuration System in a Seafood Operation, MPG Food Tech Ltd, NZ.

(2) Supervision of processes involving depuration of BMS is a key task for the purposes of Regulations 19 to 21.

(3) During processing of shellfish, at least one person (or 2 or more people between them) on site who is involved with handling and hygiene activities must have evidence of completing at least on qualification or training (such as in-house training) in a competency described in clause H2.6.

CHAPTER I: DEER VELVET

I.1 – Application of Part I

(1) This Chapter applies to suppliers of deer velvet harvested on farm from farmed deer, and to operators of deer velvet depots.

(2) Note that the processing of all deer velvet is covered by Part F3 Red meat processing, because deer velvet is red meat animal material.

Part I1 Supply of deer velvet from farmed deer

I1.1 – Application of Part I1

(1) This Part applies only to the supply of deer velvet harvested on farm from live farmed deer.

I1.2 – Harvesting deer velvet on farm

(1) Deer velvet harvested on farm 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) The deer velvet must be identified either by:

a) individual sticks; or
b) by groups of sticks, but only if the sticks:

i) come from the same farm; and
ii) were harvested at the same time; and
iii) are covered by the same periodic declaration.

(3) Deer velvet held at a deer velvet animal material depot must be maintained under storage conditions that minimise deterioration and contamination.

I1.3 – Documents required for supply

(1) A person who supplies deer velvet harvested on farm from live farmed deer to a primary processor must provide it with a properly completed periodic declaration.

(2) A producer or person in charge (other than a transporter) of deer velvet harvested on farm from live farmed deer must provide a properly completed periodic declaration to the next person to whom control of the deer velvet is passed.

I1.4 – Periodic declarations for deer velvet

(1) A periodic declaration for deer velvet harvested on farm from live farmed deer is properly completed only if it:

a) contains all the information required by subclause (2); and
b) includes a statement confirming that the information in the declaration is true and accurate; 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 deer velvet it relates to.

(2) Every periodic declaration for deer velvet must include at least the following information:

a) the full name or trade name, physical address and contact details of the supplier:
b) the name of the primary processor that the velvet is being supplied to:
c) details of the deer velvet covered by the declaration:
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:
e) a statement that the animal is not within the withholding period for any health treatments:
f) the period to which the declaration applies, which may be no more than 6 months from the date of signing:
g) a statement confirming that the declaration is true and accurate:
h) the signature of a person who:

i) has sufficient knowledge to accurately complete the declaration; and

ii) has authority to sign it.

(3) A person who provides a periodic declaration must retain a copy of the declaration, and any information used to complete it, while the deer velvet is under their control and for a minimum of 1 year after.

(4) If a periodic declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

Part I2 Deer velvet processing

I2.1 – Application of Part I2

(1) This Part applies to the processing under an RMP of deer velvet harvested on farm from live farmed deer.

(2) The requirements of this Part apply in addition to the requirements of Part F3 Red meat processing, so far as they can apply to deer velvet; but in case of conflict, the requirements of this Part prevail.

I2.2 – Acceptance for processing

(1) A processor must not accept deer velvet harvested on farm from live farmed deer unless it is accompanied by a properly completed supplier declaration that meets the requirements of clause I1.4

(2) However, a processor may hold the deer velvet for processing without a properly completed supplier declaration if the animal is held pending provision of a replacement declaration.

(3) The processor must check the content of the supplier declaration 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) 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.

I2.3 – Records to be kept by processor

(1) Every processor must keep a copy of every supplier declaration for deer velvet harvested on farm from farmed deer provided.

I2.4 – Processor operations

(1) Processors must ensure that:

a) hygienic techniques are used during processing; and
b) handling and processing is carried out without unnecessary delay and in a manner that minimises the transfer, proliferation and redistribution of contaminants on and between deer velvet and deer velvet and other animal material; and
c) chilling and freezing of deer velvet is carried out without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of the deer velvet.

CHAPTER J: EGGS

J.1 – Application of Chapter J

(1) This Chapter applies to only to animal product business operators operating under an RMP who are involved in the processing of eggs, whether for human or animal consumption.

Part J1 Egg processing

J1.1 – Definitions

(1) In this Part:

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

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

cracked means an egg that has a damaged shell but intact membrane

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

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

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

J1.2 – Requirements for eggs

(1) Eggs must come from a layer flock that is managed under whole flock health procedures referred to in clause J1.3.

(2) If an egg processor knows or suspects that the relevant whole flock health procedures have not been complied with, the processor must not trade or process the eggs.

(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 and shelf life.

J1.2A – Handling eggs positive for *Salmonella* Enteritidis

(1) If a processor is advised that any eggs received for processing are SE positive eggs (as defined in clause FA.2) the processor must ensure that either:

a) before the SE positive eggs are supplied by the processor for human or animal consumption the eggs are subject to a treatment that:

i) has been validated to show that SE contamination of the eggs is reduced to an appropriate level; and
ii) is done in a manner that, as far as practicable, does not contaminate other eggs, or any egg product, equipment, or the processing environment; or

b) the SE positive eggs are disposed of in a manner that ensures that they:

i) do not contaminate other eggs, egg product, places, equipment, or the processing environment; and
ii) cannot enter the human or animal food chain.

J1.3 – Requirements for whole flock health procedures

(1) A processor must have procedures to ensure that eggs supplied are from layer flocks managed under documented procedures for managing the health of the whole flock.

(2) The whole flock health procedures must address at least the following:

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

(3) The processor must retain any information necessary to confirm compliance with whole flock health procedures for at least 18 months after eggs were last provided from the layer flock.

J1.4 – Table eggs for human consumption

(1) Egg processors must ensure that table eggs for human consumption:

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 for human consumption:

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) The egg processors must ensure that any dirty eggs (i.e. that have visible matter such as yolk, soil, or manure on the shell surface) for human consumption are:

a) cleaned or processed in accordance with clause J1.6; or
b) downgraded as not fit for human consumption.

(4) Egg processors must ensure that any processing of table eggs for human consumption that could compromise the integrity of the shell is minimised.

J1.5 – Processing-grade eggs

(1) Egg processors must ensure that processing-grade eggs for human consumption:

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 the eggs.

(2) Egg processors must ensure that any cracked or broken processing-grade eggs (whether for human or animal consumption) are transported and held:

a) at 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.

J1.6 – Cleaning eggs for human consumption

(1) Egg processors must ensure that if any table egg or processing grade egg for human consumption is cleaned:

a) only water that is fit for intended purpose (see Subpart 4 of Part C1 Premises) is used; and
b) only approved maintenance compounds that are approved for egg-washing 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 for the purpose of this clause, 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 for the purpose of this clause, only clean and sanitised dry cloths, or other material that is not a source of contamination, are used.

J1.7 – Egg product processing for human consumption

(1) Egg processors must ensure that any egg product for human consumption, and any product for human consumption 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 for human consumption 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 proliferation and contamination.

CHAPTER K: HONEY AND OTHER BEE PRODUCTS

K.1 – Application of Chapter K

(1) This Chapter applies to processors who process honey or other bee products for human consumption under an RMP.

Part K1 Honey and other bee products processing

K1.1 – General requirements for processing bee products

(1) A bee product processor must ensure that:

a) bee products are 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 are free from visible contamination (such as dead bees); and
c) bee products that are not stable at ambient temperature and are therefore preserved by refrigeration (e.g., royal jelly) are chilled or frozen without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of the bee product.

K1.2 – Processing comb honey

(1) A bee product processor must ensure that comb honey:

a) is not:

i) infested (for example, with wax moth); or
ii) contaminated with faecal matter; and

b) does not contain brood or fermented honey; and
c) is inspected, using a light source or similar device, to detect any foreign matter and appropriate actions taken if foreign matter is identified; and
d) is handled and stored under conditions that minimise contamination.

K1.3 – 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 given its intended packaging and storage conditions.

K1.4 - Competency requirements for persons responsible for operator verification

(1) A person undertaking operator verification for an animal product business processing honey or bee products for export with an official assurance, other than an animal product business that only stores honey, must have evidence of completing or having at least one qualification, training or knowledge in a competency, from each of the following Tables 16, 17, 18 and 19:

Table 16: AP E-cert system competencies

Qualification/training/ knowledge	Unit title/knowledge content
Qualification	Animal Product Electronic Certification System (AP E-cert) course – provided by AsureQuality
Training and/or knowledge	Use of the AP E-cert system and completing transfer documents for bee products

Table 17: Food Safety in honey and bee products competencies

Qualification/training/ knowledge	Unit title/knowledge content
Qualification	Honey Food Safety & RMP Awareness – provided by AsureQuality
Training and/or knowledge	Food safety under the RMP, Food Standard: Tutin in honey and Labelling requirements, and awareness of regulatory requirements

Table 18: HACCP competencies

Qualification/training/ knowledge	Unit title/knowledge content
Qualification	Introductory HACCP – provided by AsureQuality
Qualification	NZQA unit standard 28263 – Describe requirements and responsibilities for monitoring food safety using HACCP in a food processing operation
Training and/or knowledge	The requirements of HACCP in relation to food safety in a food processing operation

Table 19: Auditing competencies

Qualification/training/ knowledge	Unit title/knowledge content
Qualification	Advanced Auditing Skills – provided by AsureQuality
Qualification	NZQA unit standard 8086 – Demonstrate knowledge required for quality auditing
Training and/or knowledge	Steps of a quality auditing process, fundamentals of quality management

CHAPTER L: NON-DAIRY SECONDARY PROCESSING

L.1 – Application of Chapter L

(1) This Chapter applies to animal product business operators operating under an RMP, other than dairy processors, who undertake certain kinds of secondary processing of animal product.

Part L1 Thermal processing of low-acid commercially sterilised product

L1.1 – Application of Part L1

(1) This Part applies to the thermal processing of low-acid commercially sterilised products for human or animal consumption, other than dairy products.

L1.2 – Principles for canning and aseptic processing and packaging

Canning

(1) Processors of low-acid canned product must ensure that the canning operations 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.

Aseptic processing and packaging operations

(2) Processors of low-acid aseptically processed and packaged product must ensure that the operations comply with the principles in one of the following:

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.

L1.3 – Competencies of supervisors

(1) Processors engaged in the thermal processing of low-acid commercially sterilised products must ensure that the processing is supervised by a person who has at least one of the following qualifications:

a) for canning:

i) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand;
ii) Retort supervisors certification course, DWC Food Tech Pty Ltd, Australia:
iii) New Zealand Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia; and

b) for aseptic processing and packaging operations, Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand.

(2) The supervision of thermal processing of low-acid commercial sterilisation is a key task, for the purposes of Regulations 19 to 21.

L1.4 – Development and signing-off

(1) Processors engaged in the thermal processing of low-acid commercially sterilised products must ensure that the processes:

a) are developed and validated 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 and validation 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:

a) for canning:

i) Qualified Cannery Persons (Thermal Processing) Course, Western Sydney University (Hawkesbury), Australia:
ii) Approved Persons Course for thermally processed low-acid foods, DWC Food Tech Pty Ltd and CSIRO, Australia:
iii) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand:
iv) Thermal processing of acid, acidified and low acid canned foods, Food Processing Specialists Pty Ltd, Australia; and

b) for aseptic processing and packaging operations, Approved Persons Course for UHT Processing and Aseptic Packaging, DWC Food Tech Pty Ltd, Australia.

Part L2 Other secondary processes and activities

L2.1 – Application of Part L2

(1) This Part applies to specific kinds of secondary processing of animal product derived from red meat, poultry, or fish animal material.

L2.2 – Rendering

(1) The operator of an animal product business that renders of animal material or animal product for animal consumption must ensure the rendering and drying processes are validated by 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 biological hazards (such as vegetative bacteria, viruses, protozoa) or 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 as critical to achieving subclause (2); and
b) the prevention of recontamination and deterioration of processed meal products after the rendering and drying process; and
c) operator verification of the effectiveness of the processes and procedures, including microbiological surveillance; and
d) corrective actions to be taken when things go wrong.

L2.3 – Mechanical separation

(1) This clause applies to processors who separate red meat or poultry 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 calcium content of any mechanically separated animal product intended for human consumption, must not exceed 1.5 percent of the dry matter.

(5) Mechanically separated animal product for human consumption must be:

a) used as an ingredient directly after the separation process; or
b) immediately cooled to a maximum temperature of 4°C and used for further processing within 48 hours; or
c) immediately frozen.

(6) The processor must establish operator-defined limits, including actions to be taken if the limit is exceeded, for aerobic plate count and *E. coli* for the purpose of microbiological process control for mechanically separated animal product.

L2.4 – 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.

Part L3 Listeria requirements for processors of certain ready-to-eat animal products

L3.1 – Application of Part L3

(1) This Part applies to the processing under an RMP only of ready-to-eat animal products that:

a) are intended for human consumption; and
b) are chilled; and
c) are ordinarily consumed in the same state as that in which it is sold or distributed; and
d) are not:

i) dairy products; or
ii) raw animal products; or
iii) live shellfish; and

e) will not be subject to a listericidal process before consumption; and
f) do not receive 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; and
g) have not been subject to commercial sterilisation; and
h) do not contain a listericidal component that ensures the rapid inactivation of *L. monocytogenes* if re-contaminated.

(2) However, nothing in this Part applies to the operation of butchers (including dual operation butchers) who operate under an RMP but sell ready-to-eat animal product only by retail.

L3.2 – Definitions

(1) In this Part:

high-care area means any area used for processing ready-to-eat animal product after a listericidal process but while there is still potential for it to be contaminated by *L. monocytogenes*, whether after a critical control point for *L. monocytogenes* or after the final microbiological hurdle has been applied

L. monocytogenes means *Listeria monocytogenes*

listericidal process means a process (e.g., heat treatment or high-pressure processing) that reduces counts of *L. monocytogenes* to a safe level

product contact surface means a surface in a high-care area that ready-to-eat animal product comes in contact with before it is packaged

ready-to-eat animal product means only the kind of ready-to-eat animal product to which this Part applies (i.e., as identified in clause L3.1(1))

vulnerable population means a population comprising children under 5 years of age, people over 65 years of age, pregnant women, or people with compromised immune systems.

L3.3 – *Listeria* management procedures

(1) A processor of ready-to-eat animal product must have procedures for the management and control of *L. monocytogenes* in the premises covered by the RMP.

(2) The procedures must include:

a) the name or position of each person responsible for developing and implementing the procedures for *L. monocytogenes* management; and
b) a description of the product covered by the *L. monocytogenes* management procedures; and
c) a description of the transmission routes for *L. 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 *L. monocytogenes;* and

e) an environmental testing procedure that:

i) proactively looks for *L. monocytogenes* to minimise the likelihood of *L. monocytogenes* contaminating product; and
ii) confirms that any controls for *L. monocytogenes* are effective; and

f) a product testing procedure to confirm that any controls for *L. monocytogenes* set out in the RMP are effective.

(3) Despite subclause (2)(f), a product testing procedure is not required in relation to ready-to-eat animal products that have:

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 *L. monocytogenes* will not increase by more than 0.5 log colony forming units per gram over the product's stated shelf life.

(4) Despite subclause (2)(e) and (f), a retail butcher (including a dual operator butcher) who sells ready-to-eat animal products by wholesale need not have procedures for environmental testing or product testing (as described in clause L3.4), unless they wholesale those products specifically to or for vulnerable populations.

L3.4 – Environmental testing and product testing procedures

(1) Environmental testing procedures referred to in clause L3.3(2) 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.

(2) Both the environmental testing procedure and product testing procedure referred to in clause L3.3(2) must include:

a) the number of samples to be taken during each sampling period and when each sampling period will occur; and
b) the names or designations 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 *L. monocytogenes*; and

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 *L. monocytogenes* in environmental samples or product samples.

(3) An action plan referred to in subclause (2)(f) must include:

a) the name or designation of the person who will be responsible for managing the actions to be taken; and
b) procedures for:

i) immediately notifying the verifier if *L. monocytogenes* is detected in product or on product contact surfaces; and
ii) actions to be taken to help identify the source of the detection and any affected product; and
iii) managing any affected product, including product disposition; and
iv) taking corrective actions and confirming that the actions were effective; and
v) review and reporting on the actions taken; and
vi) the consideration of actions to prevent recurrence.

(4) The processor must regularly review the procedures, and do so:

a) at least annually; and
b) in response to any matter or event that could affect the effectiveness of the controls for *L. 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 *L. monocytogenes* management; or
vi) after the detection of *L. monocytogenes* on product contact surface samples or in product.

L3.5 – Laboratory testing

(1) A recognised laboratory with the required tests in the laboratory's scope of recognition must be used for all tests done for the purpose of this Part.

L3.6 – Competencies of personnel

(1) The processor must ensure that:

a) the person responsible for designing and implementing the requirements for *L. monocytogenes* management within the premises, has knowledge of:

i) *L. 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 *L. 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 *L. 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 *L. monocytogenes*; and
ii) *L. 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.

(2) Designing and implementing the requirements for *L. monocytogenes* management within the premises is a key task, for the purposes of Regulations 19 to 21.

Part L4 Dual operator butchers

L4.1 – 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) NZQA Unit Standard 167 or 168; or
b) NZQA Unit Standard 2505; or
c) attended a basic food hygiene course; or
d) evidence that the person has received appropriate food hygiene training.

(3) The handling of meat or fish processed on the premises is a key task, for the purposes of Regulations 19 to 21.

CHAPTER M: VERIFICATION

M.1 – Application of Chapter M

(1) This Chapter applies to all animal product business that are subject to verification requirements under Regulation 82.

Part M1 Verification frequencies

M1.1 – Application of Part M1

(1) This Part applies to the verification of all animal product businesses that are subject to verification requirements, and to the verification of multi-business and multi-site RMPs covering those animal product businesses, whether in relation to:

a) animal material or animal product for export with an official assurance (**official assurance export businesses**); or
b) animal material or animal product for the domestic market or for export without an official assurance.

(2) 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 made under section 60 prevail.

M1.2 – Verifiers or verifying agencies to determine dates of verification

(1) The verifier or verifying agency must identify the date for each scheduled verification by applying the verification step that applies to the animal product business in accordance with this Part, and agreeing the date with the operator of the business.

(2) A verifier or verifying agency may change the scheduled date of a verification if:

a) the verification cannot, or cannot practicably, be done on that date, in which case the verifier or verifying agency and the operator of the business 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 or verifying agency must reschedule the verification as soon as reasonably practicable after the original date; or
c) clause M1.7 or M1.8 applies.

(3) Nothing in this clause restricts the obligation of a verifier or verifying agency to carry out an unscheduled verification if required to do so by the Director-General under Regulation 89.

(4) The verification steps equate to the frequencies shown in Table 20.

Table 20: Verification frequencies as steps

Verification step	Verification frequency
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

M1.3 – Verification steps applying to official assurance export businesses

(1) This clause applies to all official assurance export businesses, other than:

a) businesses operating under a multi-business or multi-site RMP (see clause M1.6);
b) official assurance export businesses that are fishing vessels (see clause M1.9); and

c) businesses required to have full-time verifier present during operating hours (see clause M1.10).

Initial verification

(2) An initial verification must be carried out in accordance with the relevant initial step given in Table 21 if the official assurance export business is:

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 that has been operating under a risk-based measure under the Food Act 2014 and changes to operate under an RMP.

Subsequent verification

(3) Subsequent verifications must be carried out as determined by clause M1.5, up to the ceiling step given in Table 21.

Transitional

(4) The verification step that applies to an official assurance export business that has been operating under either 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 specifies 5-yearly verification), the business is on Step 10 of this Notice (which also specifies 5-yearly verification).

(5) The verification steps that apply to businesses covered by this clause are as set out in Table 21.

Table 21: Steps for official assurance export businesses

	Type of animal product business	Initial verification step	Ceiling step
1	Businesses that do primary processing of red meat animal material or poultry for human consumption	Step 2	Step 5
2	Businesses that do secondary processing of red meat animal product or poultry for human consumption	Step 2	Step 5
3	Businesses (other than fishing vessels covered by clause M1.9) that do primary or secondary processing of fish for human or animal consumption	Step 2	Step 6
4	Businesses that do primary processing of red meat animal material or poultry for animal consumption	Step 2	Step 5
5	Listed game estates	Step 7	Step 7
6	Animal material depots that store killed hunted animals	Step 4	Step 6
7	Fish animal material depots (other than for BMS)	Step 5	Step 10
8	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)
9	Farm dairies	Step 5	Step 7
10	Dairy manufacturers	Step 2	Step 5
11	Stores used for animal product (other than bee products and stores used for raw milk under 11A) for export with an official assurance	Step 2	Step 6

	Type of animal product business	Initial verification step	Ceiling step
11A	Stores for raw milk intended for further processing with heat treatment	Step 5	Step 6
12	Stores used for bee products for export with an official assurance	Step 6	Step 7
13	Transporters of unpackaged dairy material or dairy product	Step 5	Step 7
14	Transporters (including those with export loading facilities or transport depots) who operate under an RMP or regulated control scheme and whose depots have refrigerated compartments	Step 5	Step 6
15	Transporters (including those with export loading facilities or transport depots) who operate under an RMP or regulated control scheme and who either do not have a depot, or who have a depot without refrigerated compartments	Step 6	Step 7
16	All other processors of animal product for human consumption	Step 2	Step 5
17	Businesses that process animal product (other than primary processors of red meat animal material or poultry) for animal consumption	Step 2	Step 6
18	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
19	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
20	Germplasm businesses	Step 6	Step 7
21	Chicken producers who produce fertile eggs or day-old chicks	Step 5	Step 6
21A	Primary processors who process only deer velvet	Step 2	Step 6
22	All other businesses that operate under an RMP but are not listed above	Step 2	Step 5

M1.4 – Verification steps applying to most other animal product businesses

(1) This clause applies to all animal product businesses other than:

a) official assurance export businesses (see clause M1.3);
b) businesses operating under a multi-business or multi-site RMP (see clause M1.6);
c) official assurance export businesses that are fishing vessels (see clause M1.9); and
d) businesses required to have full-time verifier present during operating hours (see clause M1.10).

Initial verification

(2) The initial verification of an animal product business that has not previously been verified under the Act must be carried out in accordance with the relevant initial verification step identified in Table 22.

(3) The initial verification of an animal product business that has been, but is no longer, an official assurance export business must be carried out at the initial verification step in Table 22 that most closely equates to the frequency of verification that applied when it was an official assurance export business.

Second verification

(4) If the outcome of the initial verification is acceptable, the next step applying to the animal product business is the relevant second verification step identified in Table 22.

(4A) If the outcome of the initial verification is unacceptable, the second verification must be carried out as determined by clause M1.5.

Subsequent verification

(5) Subsequent verifications (after the second verification) must be carried out as determined by clause M1.5, up to the ceiling step given in Table 22.

Transitional

(6) If an animal product business 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).

(7) The verification steps that apply to businesses covered by this clause are as set out in Table 22.

Table 22: Steps for animal product businesses covered by clause M1.4

	Type of animal product business	Initial verification step	Second verification step	Ceiling step
1	Businesses that do primary processing of red meat animal material or poultry for human consumption	Step 5	Step 7	Step 7
2	Businesses that do secondary processing of red meat animal product or poultry 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 red meat animal material or poultry for animal consumption	Step 5	Step 7	Step 7
5	Businesses that do secondary processing of hunted an animal material or poultry for animal consumption	Step 5	Step 7	Step 8
6	Animal material depots that store killed hunted animals	Step 5	Step 7	Step 8
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 (other than those covered by row 11)	Step 5	Step 6	Step 8
11	Dairy manufacturers of dairy based infant formula products and formulated supplementary foods for young children	Step 2	Step 4	Step 5
12	Stores	Step 5	Step 6	Step 7

	Type of animal product business	Initial verification step	Second verification step	Ceiling step
13	Dairy transporters of dairy material that is not packaged or is not shelf stable	Step 5	Step 6	Step 9
14	Transporters (other than dairy transporters of dairy material that is not packaged or shelf stable)	Step 5	None	None
15	Further petfood processors (other than further petfood processors who sell by retail and whose only processing is size reduction or packing)	Step 5	Step 7	Step 8
16	Chicken producers who produce breeder chickens	Step 5	Step 6	Step 7
17	Chicken producers who produce fertile eggs	Step 5	Step 6	Step 7
18	Chicken producers who produce day-old chicks	Step 5	Step 6	Step 7
19	Chicken producers who produce rearer laying chickens	Step 5	Step 7	Step 8
20	Chicken producers who produce layer chickens	Step 5	Step 7	Step 8
21	Chicken producers who produce broiler chickens	Step 5	Step 7	Step 8
22	All other animal product businesses that operate under an RMP but are not listed above	Step 5	Step 7	Step 8

M1.5 – 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 M1.3, after the initial verification; and
b) in the case of an animal product business referred to in clause M1.4, after the second verification; and
c) in the case of a multi-business or multi-site RMP referred to in clause M1.6, after the verification as appropriate to the kind of animal product business as per M1.5(1)a) and b).

(2) If the outcome of the verification is acceptable, the verifier or verifying agency must determine the next verification step as follows:

a) an animal product business on step 1 or 2 may move up a step only after at least 3 consecutive acceptable outcomes:
b) an animal product business on step 3 or above may move up a step only after at least 2 consecutive acceptable outcomes.

(3) In every case, the verifier or verifying agency may move an animal product business to a higher step only after considering:

a) the risks and issues identified from the outcome of the most recent verification; and
b) the animal product business's compliance history (for instance, with its RMP, regulated control scheme, or relevant export-related requirements); and
c) that, where the outcomes of verifications have consistently been acceptable, a higher step should be determined unless there is good reason not to.

(4) If the outcome of the verification is unacceptable, the verifier or verifying agency must determine the next verification step as follows:

a) if the animal product business is on step 1, the verifier must advise the Director-General for purposes of Regulation 87; or
b) if the animal product business is on step 2 or above, the verifier must apply a lower step.

M1.6 – Multi-business and multi-site RMPs

(6) A multi-business RMP and a multi-site RMP must be verified at the frequencies appropriate to the kind of animal product business operating under the RMP, as specified in clauses M1.3 and M1.4.

Initial verification

(7) The initial verification of a new multi-business or multi-site RMP registered after this Notice comes into force must include verification of the following proportion of the businesses or sites covered by the RMP:

a) In relation to farm dairies:

i) where the RMP covers one to 55 farm dairies, the square root of the number of farm dairies:
ii) when the RMP covers 56 to 450 farm dairies, eight farm dairies:
iii) when the RMP covers more than 450 farm dairies, the cube root of the number of farm dairies:

b) In relation to the following chicken producers who produce broiler chickens, the cube root plus one (rounded up) of the number of businesses or sites:
c) in all other cases, 100% of the businesses or sites.

Subsequent verification

(8) Subsequent verifications of a multi-business or multi-site RMP must include the verification of the following proportion of businesses or sites covered by the RMP:

a) in relation to farm dairies:

i) when the RMP covers one to four farm dairies, one farm dairy:
ii) when the RMP covers five to eight farm dairies, two farm dairies:
iii) when the RMP covers nine to 30 farm dairies, three farm dairies:
iv) when the RMP covers 31 to 300 farm dairies, four farm dairies:
v) when the RMP covers 301 to 550 farm dairies, five farm dairies:
vi) when the RMP covers 551 to 1,000 farm dairies, 1% of farm dairies:
vii) the cube root of the number of farm dairies when the RMP covers more than 1,000 farm dairies:

b) for dairy manufacturers and dairy stores, 100% of the businesses or sites:
c) for chicken producers:

i) that produce breeder chickens not for export, 100% of businesses or sites on the second verification and 50% (rounded up) of the businesses or sites for all subsequent verifications:
ii) that produce day-old chicks, 100% of the businesses or sites on every verification:
iii) that produce breeder chickens or fertile eggs for export (including incubation), 15% (rounded up) of the businesses or sites:
iv) that produce broiler chickens, the cube root (rounded up) of the number of sites or businesses:

d) in all other cases, 50% (rounded up) of the businesses or sites.

(9) In relation to chicken producers who produce breeder chickens or fertile eggs for export, the choice of businesses or sites to verify must ensure that every business or site covered by the RMP is visited at least once every 3 years.

M1.7 – Temporarily ceasing processing activities

(1) This clause applies during any period when 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 must be reduced to cover only those activities that continue; and
b) the verifier or verifying agency may apply the ceiling step for any continuing activities.

(3) If no processing activities are being carried out:

a) the scope of verification must be sufficient to give the verifier or verifying agency 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 verification steps are as follows:

i) for a business whose normal ceiling step is Step 6 or below, step 6 (i.e., 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 or verifying agency before processing activities resume.

M1.8 – Seasonal processing

(1) For a business that operates only seasonally, so that no processing (including storage) occurs during the off-season, if an initial or subsequent verification falls in the off-season, the verifier or verifying agency must change the date of the verification that would occur in the off-season (clause M1.2) to ensure that verification can be done while processing activities are being carried out.

M1.9 – Fishing vessels that are official assurance export businesses

(1) This clause applies only to an animal product business that:

a) operates a fishing vessel; and
b) is an official assurance export business; and
c) does not operate under a multi-business or multi-site RMP.

(2) Clause M1.5(1) and (2) do not apply to businesses covered by this clause.

(3) The verification steps, and the basis for moving between steps, for businesses covered by this clause are set out in Table 23.

Table 23: Verification of fishing vessels that are official assurance export businesses

Verification step	Verification frequency
Step 1	Every port visit
Step 2	Every second port visit
Step 3	Every 6 months
Number of consecutive acceptable outcomes required to move to a higher step	2
Number of unacceptable outcomes to move to a lower step	1

M1.10 – Businesses required to have full-time verifier present during operating hours (applies only until 30 June 2025)

(1A) This clause applies up to and including 30 June 2025, after which businesses covered by this clause will need to meet the requirements set out in clause M1.10A.

(1) The verification frequency for a business required to have a full-time verifier present during operating hours is one month, for both initial and subsequent verifications.

(2) The following clauses do not apply to a business required to have a full-time verifier present during operating hours:

a) clauses M1.6 and M1.8:
b) clauses M2.2, M2.4(2) and M2.5.

M1.10A – Businesses required to have full-time verifier present during operating hours

(1) This clause applies from 1 July 2025 to businesses that are required to have a full-time verifier present during operating hours. The initial frequency is based on the outcome of verification completed in June 2025.

Initial verification

(2) An initial verification must be carried out if the business has not previously been verified under the Act.

(3) The initial verification starts at step 2.

Subsequent verification

(4) Subsequent verifications (after the initial verification) must be carried out as determined by subclauses M1.10(6) and (7).

(5) The verification frequencies are shown in Table 23A.

Table 23A: Verification frequencies as steps for businesses required to have full-time verifiers during operating hours

Verification step	Verification frequency
Step 1	1 monthly
Step 2	1 monthly
Step 3	1 monthly
Step 4	1 monthly
Step 5	2 monthly
Step 6	3 monthly

(5) The verifier or verifying agency may collect evidence to support the verification outcome over the verification period and must identify the date that the next verification outcome is due by applying the appropriate verifications step that applies to businesses covered by this clause.

Moving up or down verification steps

(6) If the outcome of the verification is acceptable, the verifier or verifying agency must determine the next verification step and may move the businesses up a step. This sub-clause applies in addition to sub-clause M1.5(3).

(7) If the outcome of the verification is unacceptable, the verifier or verifying agency must determine the next verification step as per clause M1.5(4).

(8) The following clauses do not apply to a business that is required to have a full-time verifier present during operating hours:

a) clause M1.2(1) and (4):
b) clause M1.3 and 1.4:
c) clauses M1.5(1) and (2):
d) clause M1.6:
e) clause M1.7 (3)b):
f) clause M1.8:
g) clauses M2.2, M2.4(2) and M2.5.

Part M2 Verifier and verifying agency obligations

M2.1 – Application of Part M2

(1) This Part applies to the verification of all animal product businesses subject to verification requirements under the Regulations, including to relevant animal product businesses that are verified as part of the verification of a multi-business or multi-site RMP.

M2.2 – Notice of intended verification

(1) A verifier or verifying agency must give the operator of an animal product business at least 5 working days' notice of an intention to carry out a verification, except in circumstances where the Act, the Regulations, or this Notice require or permit an unscheduled verification.

(2) Despite subclause (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.

M2.3 – Scope of verification

(1) As part of verification, a verifier or verifying agency must:

a) do an on-site visit, except in the circumstances in subclauses (2) and (3), or in clause M1.6 (2) and (3); and
b) consider the following when deciding on the scope of verification, and ensure that each of them is done over the course of a reasonable number of verifications:

i) verifying any minor amendments to the RMP;
ii) verifying that any significant amendments to the RMP have been effectively implemented;
iii) for animal product businesses operating under an RMP, verifying that the application of the HACCP principles is up-to-date and effectively implemented;
iv) verifying compliance by the animal product business with any conditions in its RMP;
v) verifying the operator verification activities described in the RMP.

(2) A verifier or verifying agency may complete a verification without doing an on-site visit if an emergency occurs that means an on-site visit is impossible or impracticable.

(3) A verifier or verifying agency 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 or verifying agency is satisfied that an on-site visit is not necessary in light of the compliance history of the business.

(4) If a transporter operates under a regulated control scheme, the verifier must visit all export loading facilities operated by the transporter each time the transporter is verified.

M2.4 – Conducting verifications

(1) Before carrying out an initial verification of an animal product business, the verifier must discuss the following with the relevant operator of the animal product business and provide the information in a form that makes it available for future reference:

a) the responsibilities of the verifier or verifying agency; and
b) the duties of the verifier and verifying agency; and
c) the rights of the verifier or verifying agency and the powers of animal product officers, and (where relevant) official assessors; and
d) the operator'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 96.

(2) Before starting any verification, the verifier or verifying agency must advise the operator of the animal product business of the minimum scope of the verification.

M2.5 – Verification of fishing vessels

(1) The operator of a fishing vessel that is subject to verification requirements must advise the verifier or verifying agency 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 or verifying agency 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 or verifying agency authorises the unloading.

M2.6 – Verbal feedback

(1) Every verifier must give verbal feedback to the operator of the animal product business (or, in the case of a multi-business RMP, the RMP operator) after completing a verification of the animal product business.

(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 animal product business; and
d) indicate when the next verification is likely to take place.

M2.7 – Written verification report

(1) The written report required by Regulation 92(1)(b) to be provided to an animal product business must be provided as soon as practicable.

(2) The report must:

a) give the name or identifier of the verifier; and
a) give the RMP or RCS registration number or other unique identifier; and
b) identify the premises (by physical address or, if available, unique location identifier); and
c) state whether the verification was scheduled or unscheduled; and
d) state the date or dates of the verification; and
e) 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 regulated control scheme 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 any 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.

(4) In the case of a report on a fishing vessel, the report must record the date that the fishing vessel was cleared to recommence fishing.

M2.8 – 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 or verifying agency 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.

M2.9 – Application for reconsideration

(1) The operator of an animal product business who wishes to apply for reconsideration of a verification decision (as provided by Regulation 96) 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 registration number of the animal product business; 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 N: RECOGNISED AGENCIES AND PERSONS

N.1 – Application of Chapter N

(1) This Chapter applies to:

a) recognised agencies, other than recognised laboratories (see Animal Products Notice: Recognised Laboratories); and
b) recognised persons.

Part N1 Recognised agencies

N1.1 – Application of Part N1

(1) This Part applies to the recognition and maintenance of recognition of recognised agencies (other than recognised laboratories) that are:

a) recognised to perform evaluation, verification, or farm dairy assessment functions under the Act (see Subpart 1); or
b) recognised to employ official assessors (see Subpart 2).

Subpart 1: Most recognised agencies

N1.2 – Requirements for recognition

(1) A recognised agency that performs evaluation, verification, or farm dairy assessment functions and activities under the Act must have:

a) an accreditation with IANZ or JAS-ANZ to NZS ISO/IEC 17020: 2013 *Conformity assessment - Requirements for the operation of various types of bodies performing inspection*, as a Type A or Type C inspection body and with the scope appropriate to their functions (see Regulation 190(1)(b)); and
b) the documented procedures in clause N1.3 and (for recognised agencies operating under the KTP model) N1.4(2).

(2) Note that the procedures in clause N1.3 and N1.4 are in addition to the documented procedures and systems set out in Regulation 221 and (for recognised agencies that employ, engage, or manage recognised persons) Regulation 192(3).

N1.3 – Procedures of recognised agency

(1) The additional documented procedures for an agency recognised in accordance with clause N1.2 are as follows:

Personnel

a) how the agency confirms the initial and ongoing competency of managed recognised persons and other key staff (for example, by peer review by other recognised persons):
b) how training and assessment of competency is provided:
c) how the agency performs or directs internal reviews of the technical competency and performance of managed recognised persons:
d) how the agency ensures that managed recognised persons comply with all regulatory requirements and the procedures of the agency:
e) 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 performing those functions and activities:
f) how the agency ensures the competency, training, experience and independence of any technical experts from whom supporting reports are obtained:
g) how the agency ensures that only persons who are recognised to perform certain functions and activities do those functions and activities:
h) how separation is maintained between any evaluation, verification and assessment functions and any consulting activities:
i) how the agency and managed recognised persons participate in relevant internally or externally-provided standardisation or calibration exercises:
j) if the agency is required to verify the collection of samples, how it oversees the collection of samples:

Relationships with clients

k) how oversight of client non-compliance is managed:
l) the dispute and review mechanisms available to clients:

Internal management

m) how internal non-compliance with regulatory requirements and the agency's accreditation is managed:
n) how the agency's procedures and systems are reviewed (which must be at least annually):

Relationship with the Director-General

o) how information that is required to be notified or reported to the Director-General is managed:
p) how the agency reports to the Director-General.

N1.4 – Agencies operating under KTP model

(1) If a person that wishes to be recognised under this Subpart proposes to operate under the KTP model the agency must discuss the proposal with the Director-General before applying for accreditation.

(2) A recognised agency operating under the KTP model must have procedures (in addition to any others required under the Regulations or this Part) for the following:

a) managing lines of accountability and reporting for managed recognised persons:
b) the maintenance of competency and consistency of performance by key technical persons:
c) supervision or oversight of managed recognised persons, which must include:

i) access to relevant key technical persons; 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:

d) the documentation and reports that the agency submits to the Director-General for applications for new persons to be recognised, and for amendments to and renewals of existing recognitions.

(3) A recognised agency must not operate under the KTP model unless their recognition includes a condition that requires all key technical persons employed or engaged by the agency to be either:

c) recognised for the functions and activities for which they are operating as a key technical person; or
d) assisted by a person who is recognised for the functions and activities for which they are assisting the key technical person.

(4) A recognised agency must ensure that its accreditation body periodically assess the performance of each of its key technical persons.

N1.5 – Reporting to Director-General

(1) In addition to the reporting requirements under Regulation 196, an agency recognised under this Subpart 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:
b) whether the agency has any problems with capacity or the ability to deliver agreed services:
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.

N1.6 – Regular reporting to Director-General

(1) An agency recognised under this Subpart must report to the Director-General every 3 months.

(2) The reports must include at least the following:

a) any proposed changes to the recognised agency's operations that may affect continuity of service to animal product businesses:
b) any relevant disputes with clients that have resulted, or will result, in the agency seeking assistance from the Director-General concerning:

i) client non-compliance; or

ii) animal material or animal product non-compliance; or
iii) an intention to withdraw services from a client:

c) any other information that would give the Director-General a more complete picture of the agency's performance.

(3) Reports prepared by a recognised agency that provides verification must also contain the following:

a) a list of every scheduled verification that was not done by its scheduled due date or within any applicable leeway period (see clause M1.2):
b) any concerns about clients not taking corrective actions and where:

i) Director-General support may be required to ensure compliance within agreed timeframes; or
ii) food safety or market access may be jeopardised:

c) a list of any clients who, at any time during the reporting period, have been on verification step 1 or step 2, or about whom the Director-General has been advised under clause M1.5(4), and a report on their compliance with any corrective action plan agreed under Regulation 94:
d) any other information that would give the Director-General a more complete picture of the clients' compliance.

Subpart 2: Recognised agencies that employ official assessors

N1.7 – Agencies recognised under Regulation 190(1)(a)

(1) A recognised agency that employs official assessors and is recognised in accordance with Regulation 190(1)(a) must have the following documented procedures in addition to those specified in Regulation 220:

Personnel

a) how the agency confirms the initial and ongoing competency of official assessors:
b) how training and assessment is provided to official assessors:
c) how the agency performs or directs internal reviews of the technical competency and performance of official assessors:
d) how the agency ensures that official assessors comply with all regulatory requirements and the procedures of the agency:

Internal management

e) how internal non-compliance with regulatory requirements is managed:
f) how the agency's procedures and systems are reviewed:

Relationship with Director-General

g) how information that is required to be notified or reported to the Director-General is managed:
h) how the agency reports to the Director-General.

(2) The recognised agency must report in writing to the Director-General, as soon as practicable, any change in the person responsible for its day-to-day management.

Part N2 Recognised persons

N2.1 – Application of Part N2

(1) This Part applies to the recognition and maintenance of recognition of managed recognised persons and independent recognised persons.

N2.2 – Competencies of managed recognised persons

(1) In addition to the relevant competencies required by Regulations 208 to 210, every managed recognised person must have the specific competencies relevant to their functions and activities as set out in Part N3 Specific requirments

N2.3 – Applying for and renewing recognition of managed recognised person

(1) A natural person applying for recognition to perform any of the following functions or activities 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.

(2) A person applying for recognition through a recognised agency must have been assessed for the functions and activities for which the person seeks recognition, before the agency applies for recognition of the person.

(3) The application by the agency for recognition must confirm that the assessment required by subclause (2) was completed, no more than 12 months before the application date, and was done by:

a) an accreditation body; or
b) in the case of an application for a farm dairy assessor:
   i) a farm dairy verifier; or
   ii) until 30 June 2025, a farm dairy assessor who has been individually assessed by the accreditation body; or
c) in the case of an agency whose recognition allows them to operate under the KTP model:
   i) the accreditation body; or
   ii) a key technical person who is recognised to perform the relevant functions and activities; or
   iii) a key technical person assisted by a recognised person who is recognised to perform the relevant functions and activities; or
d) if the recognised agency can demonstrate that it is not possible for the person to be assessed by a person referred to in paragraph (a) or (b), an independent person acceptable to the Director-General.

(4) The following may be recommended by a recognised agency without complying with subclause (2):

a) a verifier verifying RMPs in respect of dairy Grade A product:
b) a responsible verifier verifying under the Raw Milk RCS:
c) a farm dairy assessor assessing under the Raw Milk RCS.

(5) When an agency applies to renew the recognition of a managed recognised person:

a) the agency must provide evidence that the person has been assessed during the previous recognition period; and
b) the assessment must confirm that the person continues to be suitable for recognition.

N2.4 – Quality management system for independent recognised persons

(1) A person who applies for recognition under Regulation 216(1)(a) to be an independent recognised person must have and comply with a quality management system that includes the procedures for the following (to the extent that that are not already required by Regulation 220):

Conflicts of interest

a) maintaining independence and managing conflicts of interest, including ensuring the clear separation between any evaluation or verification services provided and any consultancy services provided:
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:

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:
d) protecting the proprietary rights of clients:

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:
f) completing continuing professional development:
g) procedures for assessing the competencies, training, experience, and independence of any technical experts from whom supporting reports are obtained:

Records

h) keeping all records of the matters referred to in (g) above concerning technical experts who provide supporting information:
i) keeping client records, and in particular keeping all evaluation reports and supporting information as required by Regulation 220:
j) keeping records of correspondence with the Director-General, operators, technical experts and other businesses associated with those functions and activities:

Internal management

k) systems for internal review and ways to rectify own non-compliances:
l) the review of the quality management system, which must be at least annually:

Relationship with the Director-General

m) how information that is required to be notified or reported to the Director-General is managed:
n) how the person reports to the Director-General.

Part N3 Specific requirements for evaluators, verifiers, farm dairy assessors and poultry veterinarians

Subpart 1: Evaluators

N3.1 – Competencies of all evaluators

(1) In addition to the requirements of Regulations 208 and 210, an evaluator must:

a) have:

i) successfully completed an NZQA registered course in HACCP; or
ii) an NZQA unit standard in HACCP; and

b) have:

i) an NZQA unit standard in quality management system auditing at level 6 or above; or
ii) an internationally-accepted lead auditor qualification; and

c) if the audit qualification was completed more than 3 years ago, have evidence of meaningful involvement in performing evaluation in the intervening years; and

d) demonstrate 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 regulated control schemes and Notices; and
ii) the relationship between RMPs and risk-based measures under the Food Act 2014; and
iii) the contents of, and requirements for, RMPs including the matters specified in section 17 of the Act; and

e) demonstrate an understanding of risk factors to be considered when evaluating a risk management programme that contains a food control plan as a component of the programme, or the components of any national programme under the Food Act 2014; and

f) hold a qualification to at least NZQA level 4 in a relevant topic (such as animal science, animal health, public health, food science, food process engineering, food technology, food safety and quality, or dairy technology).

(2) A person who does not have a qualification referred to in subclause (1)(a) or (b) may nonetheless be recognised to perform evaluation if:

a) for a managed recognised person, the recognised agency recommending the person confirms that the person is likely to obtain a required qualification within the next 6 months; or
b) for an independent recognised person, the person provides evidence that they are likely to obtain the required qualification within the next 6 months.

N3.2 – Additional competencies for dairy evaluators

(1) In addition to meeting the requirements of Regulations 208, 210, and clause N3.1 for recognition as an evaluator, a dairy evaluator must:

a) be recognised to perform at least one of the activities in Table 24, and
b) have successfully completed at least one evaluation for the relevant activity under the supervision of an evaluator who is recognised to perform that activity.

(2) Only an evaluator recognised to perform the appropriate activity may evaluate a dairy RMP or significant amendment covering the aspects of an RMP or RMP amendment given in Table 24.

(3) A person may be recognised to perform an activity listed in Table 24 only if they have the relevant additional competencies (if any) given in the table.

Table 24 – Dairy evaluator activities and competencies

	Activity	What can be evaluated	Additional competencies required
1	Farm dairies	All aspects of farm dairy RMPs	Familiarity with milking practices, milking machine function, and relevant requirements under the ACVM Act and the Tb eradication scheme
2	General dairy manufacture	All aspects of general dairy manufacture, dairy stores, and dairy transport, except those in rows 3, 4, 6, and 7	
3	Manufacture of dairy-based infant formula products and formulated supplementary foods for young children	All aspects of the manufacture of infant formula products, except those in rows 6 and 7	(a) Recognised to evaluate general dairy manufacture (b) familiarity with the wet and dry manufacture of infant formula products
4	Raw milk products manufacture	All aspects of the manufacture of raw milk products, except those in row 7	(a) Recognised to evaluated general dairy manufacture (b) familiarity with the manufacture of raw milk products
5	Dairy stores and dairy transport	All aspects of dairy stores and dairy transport	
6	Premises and equipment	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 manufacturing premises, dairy stores, and dairy transport
7	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.

N3.3 – Additional competencies for certain non-dairy evaluators

(1) A person may be recognised to perform an activity in Table 25 only if they have the relevant competencies and knowledge specified in that table.

(2) Only an evaluator recognised to perform an activity in Table 25 may evaluate an RMP or significant amendment covering those activities, unless (as required by Regulation 77(3)) they obtain supporting reports or assistance from:

a) a technical expert with the required competencies in Table 25; or
b) another recognised evaluator who is recognised to perform the relevant activity.

Table 25: Non-dairy evaluator activities and competencies

	Activity to which evaluation relates	Aspects of 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 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: i) Approved Persons Course for UHT Processing and Aseptic Packaging, DWC Food Tech Pty Ltd, Australia; or ii) recognition to evaluate dairy heat treatment; and (b) successful completion of the Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand; and (c) a good understanding of the principles in the current editions of either of the following: i) both 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

	Activity to which evaluation relates	Aspects of RMP or amendment that can be evaluated	Additional competencies required
			Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 40-1993); or 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.

N3.4 – Content of evaluation reports

(1) In addition to meeting the requirements of Regulation 75(2), every evaluation report on an RMP or significant amendment must include the following information:

Evaluation

a) the name and recognition identifier of the responsible evaluator:
b) the name and recognition identifier of any other evaluator involved, along with:
    i) a description of the aspect of the evaluation done by each evaluator involved with the evaluation; and
    ii) any supporting reports provided by evaluators other than the responsible evaluator:
c) the 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
d) if an on-site visit was done, the date and a brief description of the on-site visit:
e) if an on-site visit was not done, the reasons why:
f) the date the evaluation was complete:

RMP

g) the name and, if applicable, the trading name of the business:
h) the RMP identifier, if assigned:
i) the date or version identification of the RMP, or the version of the amendment, that was evaluated:
j) a list of all documents that make up the RMP or amendment that were assessed during the evaluation, giving the documents' version, date, or other unique identifier, and any validation information that was assessed as part of the evaluation:
k) a reference to any food control plan or component of a national programme under the Food Act 2014 that is included in the RMP (as required by Regulation 263):

Business place and activity

l) in relation to the premises covered by the RMP:

i) the physical address, unless the premises is a farm dairy under a multi-business RMP: and
ii) in the case of dairy premises other than farm dairies, the unique location identifier assigned to it; and
iii) in the case of farm dairies under a multi-business RMP, the number of farm dairies covered by the RMP at the time of evaluation; and
iv) in the case of mobile premises, any vehicle registration number and the location where principally based; and
v) 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:

m) a description of the processing activities covered by the RMP or RMP amendment:
n) the types of animal material or animal product the RMP or amendment relates to:

Any other information

o) any other information necessary to enable the reader to understand the determination of validity given by the evaluator and any conditions recommended in the report.

(2) If an evaluation report for an RMP or amendment to an RMP under Regulation 75 records that implementation of a validation protocol is required to complete the assessment of the validity of the RMP or amendment, the report must state whether the protocol, and the proposed disposition of the animal material or animal product processed under the protocol, are acceptable.

(3) After a validation protocol is completed by the operator the evaluator must assess the validation information and prepare a supplementary report.

(4) The supplementary report of the evaluator must include:

a) their assessment of the validation information; and
b) how any animal material or animal product processed under the protocol was disposed of; and
c) any changes to the RMP as a result of the validation.

(5) In the case of an evaluation report for a multi-business RMP or an amendment to a multi-business RMP, the details in this clause that are relevant to each business involved in the evaluation must be included in the report.

N3.5 – Signing-off evaluation reports

Evaluation where no validation protocol required

(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.

Evaluation where completion of validation protocol required

(2) An evaluation report of an RMP or amendment that requires the implementation of a validation protocol 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 including any requirements for the disposition of any animal material or animal product produced during the validation.

Supplementary report on completion of validation protocol

(3) 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.

Subpart 2: Verifiers

N3.6 – Competencies of verifiers

(1) When a person is recognised to perform verification functions, the recognition must specify which of the following the person is recognised to verify:

a) RMPs:
b) RCSs:
c) compliance with official assurances.

(2) The competencies required for verifiers of RMPs and RCSs are, in addition to those in Regulations 208 and 209, all of the following:

a) either of the following:

i) an NZQA unit standard in HACCP; or
ii) successful completion of an NZQA registered course in HACCP:

b) either of the following:

i) an NZQA unit standard in quality management system auditing at level 6 or above; or
ii) an internationally-accepted lead auditor qualification:

c) if the audit qualification was completed more than 3 years ago, demonstration of meaningful involvement in performing verification in the intervening years:
d) demonstrated understanding of the Act, including the object of the Act and the relationship between RMPs and other provisions for managing risks under the Act, including under any regulated control schemes, Notices and export requirements; and
e) a qualification to at least NZQA level 4 in a relevant topic (such as animal science, animal health, public health, food science, food process engineering, food technology, food safety and quality or dairy technology):
f) for recognition to perform an activity listed in Table 26A or 26B, or Table 27A, the relevant competencies identified in the tables.

(3) A person who does not have a qualification referred to in subclause (2)(a) or (b) may nonetheless be recognised to perform verification if the recognised agency recommending the person provides evidence to confirm that:

a) the person has a good level of knowledge relating to HACCP or audit; and
b) the person is likely to obtain a required qualification within the next 6 months; and
c) until the person obtains a required qualification, they will be subject to oversight by a person who does.

(4) The additional competencies required for verifiers of RMPs are a demonstrated understanding of:

a) the contents of, and requirements for, RMPs including the matters specified in section 17 of the Act; and
b) the relationship between RMPs and risk-based measures under the Food Act 2014; and

c) the risk factors to be considered when verifying a risk management programme that contains a food control plan as a component of the programme, or the components of any national programme under the Food Act 2014.

N3.7 – Additional competencies for dairy verifiers

(1) Verifiers recognised to verify dairy RMPs may verify dairy RMPs covering the activities in Table 26A only if they have the relevant competencies identified in that table.

Table 26A: Verifiers of dairy RMPs

	Activity to which RMP relates	Specific competencies required
1	Farm dairies	(a) Familiarity with farm dairy activities and farm dairy assessment procedures.
2	Dairy manufacture without heat treatment (other than manufacture of dairy-based infant formula products and formulated supplementary foods for young children)	(a) Familiarity with the manufacture and storage of dairy material and dairy product.
3	Manufacture with heat treatment (other than manufacture of dairy-based infant formula products and formulated supplementary foods for young children)	(a) Familiarity with the manufacture and storage of dairy material and dairy product; and (b) successful completion of Dairy Heat Treatment Verification training provided by: i) AsureQuality Ltd, New Zealand; or ii) Eurofins Food Analytics NZ Limited (prior to 1 July 2023): or iii) Dairy & Food Engineering Compliance Limited.
4	Manufacture of dairy-based infant formula products and formulated supplementary foods for young children	(a) Recognition to verify dairy manufacture (with or without heat treatment, as relevant); and (a) familiarity with wet and dry infant formula manufacture.
5	Dairy stores and dairy transport	(a) Familiarity with relevant processes.
6	Grade A product	(a) Recognition to verify dairy manufacture (with or without heat treatment, as relevant); and (b) familiarity with the relevant US OMARs (assessment by accreditation body not required).

(2) Verifiers recognised to verify RCSs may verify dairy RCSs covering the dairy activities in Table 26B only if they have the relevant competencies identified in that table.

Table 26B: Verifiers of dairy RCSs

	Activity to which RC relates	Specific competencies required
1	Raw milk RCS farm dairies	(a) The competencies required to verify the RMPs of farm dairies (i.e., Row 1 in Table 26A); and (b) familiarity with the Raw Milk RCS (assessment by accreditation body not required).
2	Raw milk depots	(a) The competencies required to verify the RMPs of farm dairies, dairy manufacture, or dairy stores (i.e., any activity in Table 26A); and (b) familiarity with the Raw Milk RCS (assessment by accreditation body not required).
3	Dairy stores or dairy transport (other than Raw milk RCS depots, and the	(a) Familiarity with the relevant processes and the RCS (assessment by accreditation body not required for verifiers recognised for any activity in Table 26A).

	Activity to which RC relates	Specific competencies required
	transport of packaged dairy material and dairy product)	

(3) Verifiers recognised to verify compliance with requirements for official assurances relating to dairy activities may do so only if they have the competencies identified in Table 26C.

Table 26C: Verifiers of compliance with dairy official assurances

	Activity to which official assurance relates	Specific competencies required
1	Any dairy activity for which an official assurance is required (other than the relevant RMP or RCS activities identified in Tables 26A and 26B)	(a) Familiarity with relevant processes; and (b) familiarity with the export and certification of dairy products; and (c) demonstrated understanding of the relationship between New Zealand requirements under the Act, general export requirements, and market specific requirements

N3.8 – Additional competencies for non-dairy verifiers

(1) Verifiers of non-dairy RMPs must have the following competencies:

a) familiarity with the relevant sector:
b) familiarity with the relevant processes:
c) in relation to any activity in Table 27A, the additional competencies identified in that table.

(2) Verifiers recognised to verify non-dairy RMPs may verify RMPs covering the activities in Table 27A only if they have the relevant competencies identified in that table.

Table 27A: Verifiers of non-dairy RMPs

	Activity to which RMP relates	Specific competencies required
1	Ante-mortem and post-mortem examination by ante-mortem and post-mortem examiners	Evidence of familiarity with all the tasks associated with ante-mortem and post-mortem examination of species to which the verification relates.
2	BMS depuration	Successful completion of one of the following: (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 Seafood Operation, MPG Food Tech Ltd., NZ.*
3	Thermal processing of low-acid canned products	Successful completion of one of the following: (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.*
4	Aseptic processing and packaging	Successful completion of *Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand*.
5	Production by chicken producers of fertile eggs or day-old chicks for export.	Registration as a veterinarian under the Veterinarians Act 2005.

(3) Verifiers of non-dairy RCSs must have the following competencies:

a) familiarity with the relevant RCS:
b) familiarity with the relevant sector:
c) familiarity with the relevant processes.

(4) Verifiers recognised to verify compliance with requirements for official assurances relating to the sectors in Table 27B must have the following competencies:

a) familiarity with the export and certification of the relevant non-dairy products:
b) demonstrated understanding of the relationship between New Zealand requirements under the Act, general export requirements and market specific requirements:
c) the additional competencies identified in Table 27B.

Table 27B: Verifiers of compliance with non-dairy official assurances

	Activity to which official assurance relates	Specific competencies required
1	Live animals 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; and (c) either of the following (and clause 3.6(3) applies): i) an NZQA unit standard in quality management system auditing at level 6 or above; or ii) an internationally-accepted lead auditor qualification.
2	Bee products	(a) All the competencies of a verifier of RMPs and RCSs as set out in clause N3.6(2)(a) to (e).

N3.9 – Dairy verifiers not requiring assessment

(1) Despite anything in this Chapter, the following managed recognised persons are not required to be assessed by the managing agency's accreditation body, but must have the competencies specified:

a) verifiers of US Grade A product under the US OMAR must:

i) be recognised to verify dairy manufacture; and
ii) be familiar with the US OMAR:

b) verifiers of farm dairies operating under the Raw Milk RCS must:

i) be recognised to verify farm dairies; and
ii) be familiar with the Raw Milk RCS.

c) verifiers of depots operating under the Raw Milk RCS must:

i) be recognised to verify at least one of the activities listed in Table 26A; and
ii) be familiar with the Raw Milk RCS.

Subpart 3: Farm dairy assessors

N3.10 – Farm dairy assessors

(1) A person may be recognised to perform farm dairy assessments, and may maintain that recognition, only if they:

a) have an NZQA unit standard in auditing at level 4 or above; and
b) have successfully completed an NZQA registered course in food or dairy hygiene, or milk harvesting practice; and
c) have relevant industry experience; and
d) can demonstrate an understanding of milking machine function and cleaning; and
e) have knowledge of the farm dairy elements of RMPs and farm dairy assessment systems; and

f) have successfully completed a minimum of two farm dairy assessments under the supervision of a recognised farm dairy assessor or a recognised farm dairy verifier.

(2) A farm dairy assessor seeking recognition to perform farm dairy assessment of farm dairies operating under the Raw Milk RCS must, in addition to having the competencies in subclause (1), be able to demonstrate an understanding of the Raw Milk RCS.

(3) For a farm dairy assessor seeking recognition in relation to US Grade A farm dairies:

a) the person must, in addition to the competencies in subclause (1), be able to demonstrate an understanding of the relevant US OMAR; but
b) no assessment by an accreditation body is required.

Subpart 4: Poultry veterinarians

N3.11 – Poultry veterinarians

(1) A person may be recognised to perform the functions of a poultry veterinarian in relation to day-old chicks and fertile eggs, and may maintain that recognition, only if they:

a) have a current annual practising certificate issued by the Veterinary Council of New Zealand; and
b) have undertaken training with the RMP operator who employs or engages them so they have adequate knowledge of:

i) the operations of the premises; and
ii) applicable export requirements and industry standards for day-old chickens and fertile eggs; and

c) are a resident in New Zealand (within the meaning of section YD1 of the Income Tax Act 2007).

Schedule 1 – Post-mortem examination procedure and disposition of farmed red meat animals for animal consumption

1 – Examination requirements

(1) The following minimum examination requirements must be completed as indicated in Table 1:

a) **View** – view structures as part of normal dressing/tissue removal, note and judge abnormality:
b) **Palpate** – feel by pressure, note and judge abnormality:
c) **Incise** – incise with a knife, note and judge abnormality.

(2) Any additional combination of the requirements in subclause (1) may be used to aid final judgement where evidence suggests further investigation is required.

Table 1: Examination procedures

	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 Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Head and Neck											
Head	View		View		View	View	View	View	View		
Neck	View		View		View	View	View	View	View		Palpate
Throat	View		View		View	View	View	View	View		
Head lymph nodes	View and incise		View and incise		~~View exposed~~	Palpate	View exposed				
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		
Diaphragm - muscular wall	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 Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
separating abdomen from chest											
Pleura - chest cavity lining	View		View		View	View	View	View	View		
Trachea - wind pipe	View		View		View	View	View	View	View		
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											

	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 Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
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	
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		

	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 Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
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		
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	View and incise		View and palpate	View and incise			View and palpate	View and palpate	View and palpate	View and incise	

	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 Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
/ scrotal sac lymph node											
Other internal and external surfaces											
Internal and external surfaces (including abdominal, thoracic and rectal/pelvic cavities, neck, limb joints and neural canal/spinal cord if the carcass has been split)	View		View		View	View	View	View	View		
Superficial cervical lymph node (see note 1)	Palpate	Palpate & incise	Palpate & incise					View (if on the carcass, see note 2)	View (if on carcass, see note 2)	View and incise	View and incise
Sub iliac (hind leg fold lymph node) (see note 3)	Palpate	Palpate & incise	Incise and view	Palpate & incise	View all exposed lymph nodes			View (if on the carcass, see note 2)	View (if on carcass, see note 2)	View and incise	
Popliteal - knee joint lymph node		Incise		Incise				Palpate	Palpate	Palpate	
Lumber chain lymph node	View and incise		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 Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Udders / mammary glands	View		View			View	View		View		

[1] Superficial cervical lymph node used to be called the prescapular lymph node.

[2] Incidental removal of subiliac, superficial inguinal, supramammary or superficial cervical lymph nodes is acceptable and should not be treated as carcasses with missing parts.

[3] Subiliac lymph node used to be called precrural lymph node.

2 – Disposition requirements

(1) The following dispositions must be applied for diseases or conditions identified in rows 1 to 77 of Table 2: Disposition:

a) if a localised defect or condition is identified the defect or condition must be removed hygienically, and the abnormal tissues disposed of as further described in the table; and

b) if a 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, and 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.

(2) Where a defect or condition is identified as noted in rows 78 to 87 of Table 2: Disposition, all tissues are to be disposed of as medium risk material.

(3) The terms listed below indicate the following:

a) **Wholesomeness** – an abnormality that does not represent a significant hazard. However, the final disposition made on the raw material must take into account the operator's individual RMP requirements for wholesomeness:

b) **RMP Hazard** – an identified hazard in the source raw material that must be further analysed and managed where possible by the operators RMP:

c) **Petfood / minimal risk** – an abnormality that does not significantly impact on the raw material's suitability for petfood and where no further restrictions applies:

d) **Medium risk** – Material must be disposed of in accordance with the requirements notified for medium risk materials.

(4) In addition to the terms listed in subclause (3), the following livestock codes are used in Table 2:

a) **B** – Bobby calves:

b) **C** – Cattle:

c) **D** – Deer:

d) **H** – Horses:

e) **P** – Pigs:

f) **S** – Sheep (lambs and adult sheep):

g) **G** – Goats.

Table 2: Disposition

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
1	Cuts / Scrapes	Abrasions	Affected tissues	All	Condemn / medium risk	Affected parts	
2	Boil	Abscess	Affected tissues	All	Condemn / medium risk	Affected parts	
3	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
4	Signet ring carcinoma	Adenocarcinoma	Of the small intestine	SG		Refer cancer / neoplasms / neoplasia	
5		Arthritis	Acute, localised / polyarthritis	CDGHPS	Condemn / medium risk	Affected joints or parts, and surrounding tissue together with associated lymph nodes if affected	
6		Arthritis	Chronic localised or chronic polyarthritis	CPSG	Condemn / medium risk	Removal of joints and surrounding tissue and any affected lymph nodes	
7		Bites	Affected tissues	All	Condemn / medium risk	Affected parts	
8	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
9	General cancers	Neoplasm	Localised or with evidence of spread	All	Condemn / medium risk	Cancer and affected surrounding tissue	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
10		Bruises	Affected tissues	All	Wholesomeness	Affected parts	Availability for collection dependent on the RMP
11	Cheesy gland	CLA	Lesions grossly identifiable as CLA	SG	Wholesomeness	Affected parts	Availability for collection dependent on the RMP
12	Pink eye	Contagious ophthalmia	Regardless of the extent of the localised lesion	CDGS	Condemn / medium risk	Affected parts	Note also cancer eye
13	Faecal and ingesta	Contamination	Gross contamination	All	Condemn / medium risk	Affected parts	RMP Hazard - each individual RMP must consider
14	Scabby mouth	Contagious ecthyma	Scabs and lesions on mouth / other skin areas	SG	Condemn / medium risk	Affected Parts	
15	Very thin animal	Emaciation	Simple uncomplicated wasting	All	Petfood / minimal risk	No evidence of other significant disease	
16		Erysipelas	If lesions are chronic, e.g. vegetative endocarditis chronic "diamond" skin lesions, arthritis	P	Condemn / medium risk	Affected tissue	
17		Facial eczema	Heads with photosensitivity lesions	CSGD	Condemn / medium risk	Affected Parts	Parts exhibiting gross signs of disease (refer also icterus)
18		Facial eczema	Udders with photosensitivity lesions	CSGD	Condemn / medium risk	Affected Parts	Parts exhibiting gross signs of disease (refer also icterus)
19		Facial eczema	Carcass and viscera showing marked icterus	CSGD	Wholesomeness	Carcass and viscera	Availability for collection dependent on the RMP
20		Facial eczema	Liver with extensive cirrhosis	CSGD	Condemn / medium risk	Liver	See Icterus
21		Facial eczema	Slightly affected liver	CSGD	Petfood / minimal risk	Liver	
22	Foot rot	Foot rot	Localised infection of foot	All	Condemn / medium risk	Affected tissue	
23		Grass seeds	A few isolated surface seeds	SG	Condemn / medium risk	Affected tissue	
24	Water kidney	Hydronephrosis	Chronic	SG	Condemn / medium risk	Kidney	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
25	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, and serous membranes	CSGD	Wholesomeness	Carcass and viscera	Availability for collection dependent on the RMP
26		Johne's disease	Thickened intestines	SGCD	Petfood / minimal risk	Intestines	
27	Lepto / red water	Leptospirosis	Signs suggestive of Leptospirosis	CP	Condemn / medium risk	Kidneys / bladder	
28		Liver disease	Scar tissue, or localised cirrhosis, blood vessel enlargement	C	Petfood / minimal risk	Affected areas	
29	Flat worm	Liver fluke	Small to severely affected liver	CSGHD	Wholesomeness	Liver	Availability for collection dependent on the RMP
30		Lungs	Inflammation, cancers, abscesses or lymph node pathology, or purulent discharge in the trachea or bronchi	All	Condemn / medium risk	Affected parts	
31		Lungworm	There is a severe associated pneumonia	SG	Condemn / medium risk	Lungs	
32		Lungworm	There are numerous shot-like, pus lesions	SG	Condemn / medium risk	Lungs	
33		Malformations	No associated disease process	All	Pass for petfood	Affected parts	
34	Inflammation of the udder	Mastitis	Acute / chronic	All	Condemn / medium risk	Udder and lymph node	
35	Inflammation of the womb	Metritis	Acute / chronic	All	Condemn / medium risk	Reproductive system	
36		Muscle degeneration	Affected tissues	SG	Pass for petfood	Affected muscles	
37		Muscle disease	Non-infectious	C	Pass for petfood	Affected parts	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
38	Kidney inflammation	Nephritis	Acute / chronic Note bobby calf judgement	All	Condemn / medium risk	Kidney	
39	Smell	Odour	Abnormal	All	Pass for petfood	Unless suspect chemical in nature	
40		Odour	Boars with very pronounced male odour	P	Pass for petfood	All tissues	
41	Watery tissue	Oedema	Localised	All	Wholesomeness	Affected tissue	Availability for collection dependent on the RMP
42		Oedema	Generalised	All	Wholesomeness	All tissues	Availability for collection dependent on the RMP
Parasites							
43		*Ascaris lumbricoides*	Minor liver blemishes (milk spots)	P	Pass for petfood	Affected parts	
44		*Ascaris lumbricoides*	Extensive liver blemishes	P	Condemn / medium risk	Liver	
45	True Hydatids	*Hydatids*	Cyst in offal	SGCP	Condemn / medium risk	Affected organs	Note NZ is essentially considered free of true Hydatids
46	Flat worm	Liver fluke	Small to severely affected liver	CSGHD	Wholesomeness	Liver	Availability for collection dependent on the RMP
47		Lungworm	There is a severe associated pneumonia	SG	Condemn / medium risk	Lungs	
48		Lungworm	There are numerous shot-like, pus lesions	SG	Condemn / medium risk	Lungs	
49		Pentastomes	Mesenteric lymph nodes	C	Petfood / minimal risk	Affected lymph nodes	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
50		Pimply gut	Oesophagostome larvae in small intestine, caecum and colon. Numerous lesions	C	Petfood / minimal risk	Intestines	
51		Pimply gut	*Oesophagostomum*	SG	Petfood / minimal risk	Intestines	
52	Sarco	Sarcocysts	Obviously visible and generalised	All	Petfood / minimal risk	All tissues	RMP Hazard - general and widespread in the population
53	Kidney worm	*Stephanurus dentatus*	Kidney worm minor liver blemishes (milk spots)	P	Petfood / minimal risk	Affected parts	
54		*Stephanurus dentatus*	Cysts in surrounding kidney fat, muscles	P	Condemn / medium risk	Affected tissue	
55	False Hydatids	*Taenia hydatigena*	Grossly affected livers (larval tracts)	SGCPD	Condemn / medium risk	Liver	RMP Hazard
56		*Taenia hydatigena*	Gross cyst lesions in abdominal cavity	SGCPD	Condemn / medium risk	Affected tissue / lesions	RMP Hazard
57	Sheep measles	*Taenia ovis*	Gross lesions in muscles	SG	Petfood / minimal risk	All tissues	RMP Hazard - general and widespread in the population
58		*Taenia saginata*	Cysts identified in musculature e.g. tongue, heart, masseter muscles	C	Condemn / medium risk	Affected tissues / rest thermally process or freeze	(All remaining tissues to be thermally processed or frozen)
59	Toxo	Toxoplasmosis	Not grossly identifiable	All	Petfood / minimal risk		RMP Hazard
60	Trichinosis	Trichinella	Not grossly identifiable	PH	Petfood / minimal risk		RMP Hazard
61	Heart sac inflammation	Pericarditis	Acute or chronic	All	Condemn / medium risk	Heart and surrounding tissue	
62	Abdominal inflammation	Peritonitis	Acute or chronic	All	Condemn / medium risk	Affected parts	
63		Peritonitis	Chronic affecting organs or viscera	All	Condemn / medium risk	Affected parts	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
64	Abnormal tissue pigment	Pigmentation	Xanthosis and melanosis	All	Wholesomeness	All tissues	Availability for collection dependent on the RMP
65	Penis rot	Pizzle	Active inflammatory condition, cancers, trauma, erosions scars, bruises, clots	All	Condemn / medium risk	Affected parts	
66	Chest lining inflammation	Pleurisy	Acute or chronic	All	Condemn / medium risk	Affected parts	
67	Inflammation of kidneys and associated tissues	Pyelonephritis	Acute or chronic	C	Condemn / medium risk	Kidney / bladder	
68	Kidney water cysts	Retention cysts	Birth defect	C	Condemn / medium risk	Affected parts	Availability for collection dependent on the RMP
69		Testicle	Active inflammatory condition, including inflammation of associated parts neoplasms, haematoma	All	Condemn / medium risk	Affected organ	
70	Wind pipe	Trachea	See lungs, save if lungs acceptable	All	Condemn / medium risk	Trachea	
71	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
72	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
73		Wounds		All	Condemn / medium risk	Affected parts	
Additional bobby calf							
74		Immaturity	Includes musculature, which is loose and flabby, generalised underdevelopment of the musculature, minimal fat deposits	B	Wholesomeness		Availability for collection dependent on the RMP

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
			which appear brownish-red, gelatinous, and oedematous				
75	Umbilicus - tummy button	Navel ill	Enlargement / inflammation of the navel	B	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
76	Infection of navel vessels	Omphalophlebitis	Infection of one or more of the umbilical vessels. Acute inflammation and/or active infection	B	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
77		Miscellaneous	Non-infectious rare conditions affecting part of the carcass, such as melanosis, umbilical hernias, and localised white muscle disease	B	Condemn / medium risk	Affected parts	
78		Systemically ill	Signs of general widespread systemic illness	All	Condemn / medium risk	All tissues	
79		Bruises	Extensive or gangrenous	All	Condemn / medium risk	All tissues	
80	Diarrhoea	Enteritis	Bloody or gangrenous	All	Condemn / medium risk	All tissues	
81		Gangrene	Wet gangrene with systemic involvement	All	Condemn / medium risk	All tissues	
82	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
83		*Teania solium*	Cysts in musculature	P	Condemn / medium risk	All tissues	Not currently in New Zealand
84	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
85	Bacteria / toxins in blood	Septicaemia		All	Condemn / medium risk	All tissues	
86		Oedema	Accompanied by significant other disease	All	Condemn / medium risk	All tissues	
Additional bobby calves							
87	Kidney infection	Nephritis	Acute, includes conditions with red haloes around white spots on cortex	B	Condemn / medium risk	All tissues	

Schedule 2 – Disposition tables for poultry for human or animal consumption

1 – Disposition of poultry carcasses and material

(1) The handling and disposition of poultry carcasses and material following post-mortem examination must ensure that the product is fit for intended purpose.

(2) The poultry disposition table specifies the dispositions that must be applied.

(3) The extent to which the disposition applies to the poultry product must be clear to the examiner.

(4) Multiple dispositions may apply to different parts of a carcass.

(5) 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.

(6) If these parts have been mixed with parts from other carcasses, it may be necessary to apply the disposition to all associated carcasses.

(7) The following is the poultry 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

Disease/Defect	Details	Action required	Dispositions required		
			Human consumption	Animal consumption	Render or safe disposal
Abscess – Localised	No systemic involvement	Trim affected area	Unaffected part	Unaffected part	Affected part
Abscess – Extensive	Systemic involvement/ Multiple		No	No	Yes
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 – Meat-marking stains

1 – Condemned material stains

(1) Stains for denaturing condemned 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) By way of explanation, animal material and animal product denatured using condemned material stains are medium risk material for animal consumption.

2 – Petfood stains

(1) Stains for denaturing animal material or animal product for petfood must be prepared from the following:

a) a black dye, colour index number (CI) 28440, variously named Food Black, Brilliant Black; or Permical Black or Hexacol Black PN; or
b) charcoal; or
c) any of the solvents and diluents listed in clause (3).

(2) By way of explanation, animal material and animal product that has been denatured using stains listed in subclause (1) are minimal risk material for animal consumption.

2A – Branding and grading inks

(1) Branding and grading inks may contain only the following dyes:

a) Allura Red, colour index number (CI) 16035:
b) Brilliant Blue FCF, colour index number (CI) 42090:
c) a chocolate brown dye, colour index number (CI) 20285, variously named as Brown HT, Chocolate Brown HT, Food Brown 3:
d) Ponceau 4R, colour index number (CI) 16255.

3 – Permitted solvents and diluents

(1) Meat-marking stains 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.

4 – Labelling of meat-marking stains

(2) The labelling of meat marking stains must contain a list of all constituents.

Schedule 4 – Transfer of red meat product not at required preservation temperature

(1) The temperature and the time parameters must comply with Table 1: Vehicles with Active Refrigeration or Table 2: Vehicles without Refrigeration or Refrigeration that is Inactive, as appropriate.

(2) 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.

(3) 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.

(4) 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 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 names of fish

Key:

Symbol	Meaning
=	The same species
+	Similar species
( )	older scientific name still encountered, still acceptable but may be phased out over time

Table 1: List of scientific names of fish

Common names	Māori names	Scientific names
Albacore tuna Albacore Longfinned albacore		*Thunnus alalunga*
Alfonsino		*Beryx splendens*
Anchovy	Kokowhāwhā, Korowhāwhā	*Engraulis australis*
Antarctic starry skate		*Amblyraja georgiana*
Antarctic toothfish Antarctic cod		*Dissostichus mawsoni*
Atlantic salmon		*Salmo salar*
Banded Wrasse		*Notolabrus fucicola*
Barracouta Couta Snoek	Mangā, Makā	*Thyrsites atun*
Bass groper Bass	Moeone, Toti, Hāpuku	*Polyprion americanus*
Baxters lantern dogfish Baxter's dogfish		*Etmopterus baxteri*
Bigeye Cardinalfish		*Epigonus lenimen*
Bigeye tuna Bigeye		*Thunnus obesus*
Black cod		*Paranotothenia magellanica (Paranotothenia angustata)*
Black flounder Freshwater flounder River flounder	Pātiki 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	Māori names	Scientific names
Black shark Deepwater dogfish Catshark		*Apristurus* spp. *Centrophorus squamosus* + *Centroscymnus crepidater* + *Centroscymnus owstonii* + *Centroscymnus plunketi*[1] + *Etmopterus* spp. + *Centroscymnus* spp.
Black stingray Black ray Longtail sting ray Short-tailed black ray Whiptail ray	Oru, Pākaurua, Roha, Whai repo	*Dasyatis thetidis* + *Dasyatis brevicaudatus*
Blue cod Sandperch	Rāwaru, Pākirikiri, Pātutuki	*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	Mātiri	*Hyperoglyphe antarctica*
Blue shark Blue whaler Blue pointer	Mangō pounamu, Poutini	*Prionace glauca*
Blue warehou Common warehou	Wārehou	*Seriolella brama*
Brill	Pātikinui	*Colistium guntheri*
Broadbill swordfish Swordfish Broadbill	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*

Common names	Māori names	Scientific names
Bronzewhaler shark Bronze whaler	Tōiki, Matawhā, Mau ngengero, Tuatini	*Carcharhinus brachyurus*
Butterfish Greenbone	Kōeaea, Mārari, Tarao	*Odax pullus*
Butterfly perch	Oia	*Caesioperca lepidoptera*
Butterfly tuna Scaled tuna		*Gasterochisma melampus*
Cardinal fish Black cardinal fish Cardinal Akiwa New Zealand Mutsu		*Epigonus telescopus*
Conger eel Southern conger	Kōiro, Ngōio, Ngōiro	*Conger verreauxi* *Conger* spp.
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, Pāra, Taharangi	*Lepidopus caudatus*
Garfish Piper Half-beak	Ihe, Takeke	*Hyporhamphus ihi*
Gemfish Silver kingfish Southern kingfish	Tīkati	*Rexea* spp. *Rexea solandri*
Dark Ghost shark Pearl fillets Ghost Shark		*Hydrolagus novaezealandiae* *Hydrolagus* spp.
Pale Ghost shark Pearl fillets Ghost Shark		*Hydrolagus bemisi* *Hydrolagus* spp.
Giant boarfish Sowfish		*Paristiopterus labiosus*
Gilthead sea bream	Tāmure	*Sparus aurata*[1] *(Sparus auratus)*
Greenback flounder	Pātiki	*Rhombosolea tapirina*
Grenadier Rattail		*Coelorinchus* spp. + *Ventrifossa* spp. + *Mesobius* spp. + *Trachyrincus* spp. + *Macrourus* spp. + Macrouridae

Common names	Māori names	Scientific names
Grey mullet Striped mullet Sea mullet Mullet	Kanae, Hopuhopu	*Mugil cephalus*
Grey spiny dogfish Northern spiny dogfish Brown spiny dogfish Griffins dogfish	Koinga, Oke, Okeoke, Pioke	*Squalus griffini* *(Squalus mitsukurii, Squalus blainvillei)*
Hagfish		*Eptatretus cirrhatus*
Hake Whiting	Kehe	*Merluccius australis*
Hammerhead shark	Mangō-pare	*Sphyrna zygaena*
Hapuku Groper	Hāpuku, Kapua, Whāpuku	*Polyprion oxygeneios* *+Polyprion* spp.
Hoki Whiptail Blue grenadier Blue hake	Hoki	*Macruronus novaezelandiae*
Inanga Whitebait	Īnanga	*Galaxias maculatus* *Galaxias* spp.
Jack mackerel Horse mackerel	Hāture, Hauture	*Trachurus novaezelandiae* + *Trachurus declivis* + *Trachurus murphyi* + Trachurus spp.
Javelin fish		*Lepidorhynchus denticulatus*
John dory	Kuparu	*Zeus faber*
Johnson's cod Slender cod		*Halargyreus johnsonii*
Kahawai	Kahawai	*Arripis trutta* *Arripis xylabion*
Kelpfish	Hiwihiwi, Ngākoikoi	*Chironemus marmoratus*
King tarakihi		*Nemadactylus* spp.
Koheru Scad	Kōheru, Hature	*Decapterus koheru*
Lamprey	Korokoro, Pihapiharau, Piharau, Pipiharau	*Geotria australis*
Leatherjacket Creamfish Smooth Leatherjacket	Hiriri, Kōkiri	*Meuschenia scaber*
Lemon sole		*Pelotretis flavilatus*
Ling Kingklip Northern Ling	Hoka, Hokarari	*Genypterus blacodes*

Common names	Māori names	Scientific names
Longfin eel Yellow eel Silver eel Long finned freshwater eel	Kūwharuwharu, Reherehe	*Anguilla dieffenbachii*
Longfinned beryx		*Beryx decadactylus*
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*
Marblefish Granite trout	Keke (*Kehe)*	*Aplodactylus arctidens*
Mirror dory Silver dory		*Zenopsis nebulosa*
Monkfish Stargazer Giant stargazer Bulldog		*Kathetostoma giganteum* + *Kathetostoma* spp.
Moonfish		*Lampris guttatus*
Northern bastard cod		*Pseudophycis breviuscula*
Northern bluefin tuna Bluefin Tunny		*Thunnus thynnus*
New Zealand rough skate **Rough skate** Skate	Uku	*Zearaja nasuta* *(Dipturus nasutus)*
New Zealand smooth skate **Smooth skate** Skate	Uku	*Dipturus innominatus*
New Zealand sole	Pātiki rori	*Peltorhamphus novaezeelandiae*
Oilfish		*Ruvettus pretiosus*
Opah		*Lampris immaculatus*
Orange perch		*Lepidoperca aurantia*
Orange roughy		*Hoplostethus atlanticus*
Pacific bluefin tuna		*Thunnus orientalis*
Parore Blackfish Mangrove fish	Parore	*Girella tricuspidata*

Common names	Māori names	Scientific names
Patagonian toothfish Chilean sea bass		*Dissostichus eleginoides*
Pigfish Southern pigfish Marbled pigfish	Purumorua	*Congiopodus leucopaecilus*
Pilchard Sardine	Mohimohi	*Sardinops sagax*
Pink maomao Pinkfish Longfin	Mātā	*Caprodon longimanus*
Porae	Pōrae	*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 red cod New Zealand cod	Hoka	*Pseudophycis bachus*
Red gurnard Gurnard	Kumu, Kumukumu	*Chelidonichthys kumu*
Red moki	Nanua	*Cheilodactylus spectabilis*
Red mullet Goatfish	Āhuruhuru	*Upeneichthys lineatus*
Red pigfish	Pākurakura	*Bodianus vulpinus*
Red snapper	Kaorea *(Koarea)*	*Centroberyx affinis*

Common names	Māori names	Scientific names
Ribaldo Deepsea cod Googly-eyed cod White cod Mora		*Mora moro*
Rig Spotted dogfish Smoothhound Spotted smoothhound Gummy shark Lemonfish	Pioke, Mangā, Mangō	*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	Pātiki, Karche	*Rhombosolea plebeia*
Saury Needlefish Ocean piper	Moeanu	*Scomberesox saurus*
Scarlet Wrasse		*Pseudolabrus miles*
Scarpee Sea perch Jock Stewart New Zealand kasago	Pōhuiakaroa	*Helicolenus percoides* *Helicolenus* spp.
School shark Grey shark Greyboy Tope Flake	Kapetā, Mangō, Mangā, Tupere	*Galeorhinus galeus*
Scorpionfish Red rock cod Red scorpion fish Cobbler	Matua whāpukui *(Matua whāpuku),* Pahaiwhakarua, Rai	*Scorpaena cardinalis* *+ Scorpaena papillosa*
Sea horse	Kiore-waitai *(Kiore moana),* 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*

Common names	Māori names	Scientific names
Shortjawed kokopu	Kōkopu	*Galaxias postvectis*
Shovelnose spiny dogfish Shovelnose dogfish Flatnosed dogfish Deepwater dogfish Snow fillets		*Deania calcea*
Silver dory Pink-finned dory		*Cyttus novaezealandiae*
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*
Slickhead		*Alepocephalus* spp. *Roulenia* spp. *Xenodermicthys* spp.
Smallscaled cod		*Paranotothenia microlepidota* *= (Notothenia microlepidota)*
Smelt Common smelt	Ngaiore, Paraki, Tikiheme, (*Tikihemi)*	*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	Karatī, Tāmure	*Pagrus auratus* *= (Chrysophrys auratus)*
Sockeye salmon Sockeye Salmon		*Oncorhynchus nerka*
Sole New Zealand sole Common sole	Pātiki rore	*Peltorhamphus novaezeelandiae*
Southern bastard cod		*Pseudophycis barbata*

Common names	Māori names	Scientific names
Southern bluefin tuna Southern bluefin Bluefin		*Thunnus maccoyii*
Southern blue whiting Southern poutassou		*Micromesistius australis*
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	Kāraerae, Koinga, Mangō hapū, Mako huarau, Mangō tara, Okeoke	*Squalus acanthias*
Spiny seadragon Spiny pipefish		*Solegnathus spinosissimus*
Splendid perch Northern 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	Kupae	*Sprattus antipodum* *+ Sprattus muelleri*
Striped marlin Marlin	Takaketonga	*Tetrapturus audax*
Sunfish		*Mola mola*
Tarakihi Ocean bream	Tarakihi	*Nemadactylus macropterus*
Toadfish		*Neophrynichthys* spp.
Trevally Jackfish	Araara	*Pseudocaranx dentex*
Trumpeter Striped trumpeter	Kōhikōhi	*Latris lineata*
Turbot	Pātiki	*Colistium nudipinnis*
Velvet dogfish		*Zameus squamulosus*
Wahoo		*Acanthocybium solandri*
Warty oreo Warty oreo dory		*Allocyttus verrucosus*

Common names	Māori names	Scientific names
Whitebait		*Galaxias postvectis* *Galaxias* spp.
Whitebait (giant) Giant whitebait Giant kokopu		*Galaxias argenteus* *Galaxias* spp.
White Cardinalfish		*Epigonus denticulatus*
White warehou Deepsea warehou		*Seriolella caerulea*
Witch Megrim	Mahue	*Arnoglossus scapha*
Yellowbelly flounder Flounder Yellow flounder	Pātiki-tōtara	*Rhombosolea leporina*
Yelloweye mullet	Aua, Awa, Matakawhiti (*Makawhiti)*	*Aldrichetta forsteri*
Yellowfin tuna Yellowfin		*Thunnus albacares*
Yellowtail kingfish Yellowtail Kingfish	Hāku	*Seriola lalandi*

CRUSTACEAN NAMES		
Common names	**Maori names**	**Scientific names**
Cancer crab Crab		*Cancer novaezelandiae*
Freshwater crayfish Koura Northern Koura Crawlies	Kōura, Kōura wai, Kēkēwai, Kēwai	*Paranephrops planifrons* *+ Paranephrops zealandicus*
Giant spider crab Southern spider crab Auckland Islands crab		*Jacquinotia edwardsii*
Golden prawn		*Plesionika martia*
Jack-knife prawn		*Haliporoides sibogae*
King crab Southern stone crab		*Lithodes murrayi* *Neolithodes brodiei* *Lithodes aotearoa*
Lobster krill Munida		*Munida gregaria*
Packhorse rock lobster Packhorse (Crayfish) Green rock lobster	Koura papatia	*Sagmariasus verreauxi* *(Jasus verreauxi)*

CRUSTACEAN NAMES		
Common names	**Maori names**	**Scientific names**
Paddle crab Swimming crab South Pacific crab New Zealand sea crab		*Ovalipes catharus*
Prawn killer		*Ibacus alticrenatus*
Prickly king crab		*Paralomis zealandica*
Red rock crab		*Guinusia chabru* *(Plagusia chabrus)*
Red swimming crab Paddle crabs Smooth red swimming crab South Pacific crabs		*Nectocarcinus antarcticus* *Nectocarcinus bennetti*
Royal red prawn		*Aristaeomorpha foliacea*
Sabre prawn		*Campylonotus rathbunae*
Scampi New Zealand scampi		*Metanephrops challengeri*
Southern spider crab Giant masking crab		*Leptomithrax australis*
Spiny rock lobster Red rock lobster (Crayfish) Rock lobster	Pawharu	*Jasus edwardsii*

CEPHALOPOD NAMES		
Common names	**Maori names**	**Scientific names**
Arrow squid Shortfinned squid Calamari Squid		*Nototodarus gouldi* *+ Nototodarus sloanii*
Broad squid Broadmantle squid Broadfinned squid Southern reef squid Calamari Squid	Ngū	*Sepioteuthis australis*
Octopus Maori octopus	Wheke	*Pinnoctopus cordiformis* *+Macroctopus maorum* *(Octopus maorum)*
Warty squid		*Onykia* spp.

MOLLUSC NAMES		
Common names	**Maori names**	**Scientific names**
Blue mussel Rock mussel	Kūtai, Toretore, Pōrohe, Torewai	*Mytilus galloprovincialis* *(Mytilus edulis aoteanus)*
Cockle Clam Venus-shells NZ littleneck clam	Tuangi, Hūai, Tanetane, Hinangi, Tungangi	*Austrovenus stutchburyi*
Deepwater clam New Zealand geoduck New Zealand king clam		*Panopea zelandica*
Dog cockle	Kuhakuha	*Tucetona laticostata*
Dredge oyster Foveaux Strait oyster Bluff oyster Nelson oyster Flat oyster Oyster	Tio para	*Ostrea chilensis*
Fan shell Horse mussel	Kūpā, Hururoa	*Atrina zelandica*
Knobbed whelk		*Austrofusus glans*
Limpet		*Cellana denticulata*
New Zealand greenshell mussel Greenshell ™ mussel Perna Farmed mussel Cultivated mussel New Zealand green mussel New Zealand greenlipped mussel	Kuku, Kūtai	*Perna canaliculus*
New Zealand queen scallop Southern queen Queen scallop New Zealand gem scallop New Zealand gem shellfish		*Zygochlamys delicatula*
Otter clam		*Zenatia acinaces*
Pacific oyster Oyster New Zealand oyster		*Magallana gigas* *=(Crassostrea gigas)*
Paua Blackfoot paua Abalone	Pāua	*Haliotis iris*
Pipi Clam	Pipi, Kōkota, Taiawa	*Paphies australis*
Ribbed Mussel	Pūkanikani	*Aulacomya maoriana*
Rock oyster Auckland rock oyster	Tio, Tio-repe	*Saccostrea cucullata* *(Saccostrea glomerata)*
Scallop	Pure, Tipa, Tupa	*Pecten novaezelandiae*

MOLLUSC NAMES		
Common names	**Maori names**	**Scientific names**
Surf Clam Triangle shell		*Crassula aequilatera* *(Spisula aequilatera)*
Surf Clam Large trough shell		*Spisula murchisoni* *(Mactra murchisoni)*
Surf Clam Trough shell		*Mactra discors*
Surf Clam Southern Tuatua		*Paphies donacina*
Surf Clam Ringed dosinia		*Dosinia anus*
Surf Clam Silky dosinia		*Dosinia subrosea*
Surf Clam Frilled venus shell		*Bassina yatei*
Toheroa	Toheroa	*Paphies ventricosa*
Tuatua Surf clam	Tuatua	*Paphies subtriangulata*
Yellowfoot paua Queen paua Abalone	Hihiwa, Hauwai, Karariwha	*Haliotis australis*

ECHINODERM NAMES		
Common names	**Maori names**	**Scientific names**
Sea cucumber Beche-de-mer Sea slug		*Australostichopus mollis* *(Stichopus mollis)*
Sea cucumber (other than *Stichopus mollis*)		Holothuroidea (Class)
Sea urchin Sea egg Kina	Kina, Kina ariki	*Evechinus chloroticus*