Ministry for Primary Industries
Manatū Ahu Matua

Animal Products Notice

Specifications for Products Intended for Human Consumption

An animal products notice issued under the Animal Products Act 1999

New Zealand Government

TITLE

Animal Products Notice: [Specifications for Products Intended for Human Consumption]

COMMENCEMENT

[This Animal Products Notice comes into force on ..]

[REVOCATION

This Animal Products Notice revokes and replaces the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2013 and the Notice of animals to be treated as game estate animals 2003.]

ISSUING AUTHORITY

[This Animal Products Notice is issued pursuant to sections 45, 159 and 167 of the Animal Products Act 1999 and the Animal Products Regulations 2000 having had regard to the matters specified in section 44(7) and having undertaken consultation in accordance with section 163 of the Animal Products Act 1999.]

Dated at Wellington this [...] day of [..... 2014]

Matthew Stone
Director, Animal and Animal Products
Ministry for Primary Industries
(acting under delegated authority of the Director General)
A copy of the instrument of delegation may be inspected at the Director General's office.

Contact for further information
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Introduction

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

Purpose

(1) This notice is issued for the purpose of specifying requirements that must be met in relation to animal products intended for human consumption.

(2) This notice amplifies and gives effect to the general standards for animal products that have been set in the Animal Products Regulations 2000.

Background

(1) [This Notice applies to operators that process animal material or animal product for human consumption under a Risk Management Programme, suppliers of animal material to those operators, depot operators and transport operators.

(2) In 2013 the Ministry for Primary Industries (MPI) consolidated the specifications for human consumption under the Animal Products Act regime.

(3) This new Notice updates and amends many of the clauses in the notice and reformats them in the new MPI requirements template. Key amendments to the notice include the expansion of the requirements for listeria management and increases the scope of application of this Part to all processors of certain ready to eat animal products. The requirements for egg RMP operators have been strengthened and now include requirements for secondary processors which are designed to address a gap in the legislation that had resulted from New Zealand opting out of complying with the requirements in the Australia New Zealand Food Standards Code in relation to eggs. The provisions for bivalve molluscan shellfish have been updated and duplication with other legislation removed.]

Who should read this Animal Products Notice?

(1) [This notice specifies the requirements for animal products intended for human consumption and revokes the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2013 and the Notice of animals to be treated as game estate animals 2003.

(2) The following persons should read this notice:

a) animal product operators;
b) suppliers of animal material to animal product operators (including persons in charge of farmed animals and animal material depot operators);
c) transport operators transporting:

i) animal material during primary processing; or
ii) animal material or product:

1) to animal product operators (but not live animals transported to the primary processor):
2) between animal product operators.

(3) This notice does not apply to the processing of animal material that is principally of dairy origin for human consumption.]

Why is this important?

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

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

Other information

(1) Animal material and animal product for human consumption is also subject to other requirements, including the relevant requirements in the following legislation:

a) Animal Products Act 1999.
b) Animal Products Regulations 2000.
c) Animal Products (Exemptions and Inclusions) Order 2000.
d) Animal Product Fees, Charges and Levies Regulations 2007.
e) Animal Products (Specifications for Products Intended for Human Consumption) Notice 2013.
f) Food Act 1981.
g) Food Act 2014.
h) Health Act 1956.
i) Biosecurity (Ruminant Protein) Regulations 1999.

Part 1: Preliminary Provisions

1.1 Application

(1)

1.2 Incorporation of material by reference

(1) Under section 168 of the Act, the following documents are incorporated into, and form part of, this notice:

a) the current edition of the US Code of Federal Regulations, Title 21, Parts 170-199 (21 CFR 170-199);
b) the current edition of the 'Australian Standard for Plastics Materials for Food Contact Use, Australian Standard AS2070-1999';

1.3 Definitions (3)

(1) In this Notice, unless the context otherwise requires, —

Act means the Animal Products Act 1999

ACVM Act means the Agricultural Compounds and Veterinary Medicines Act 1997

agricultural chemical means an agricultural compound used or intended for use on plants, and includes agricultural compounds that are applied to land, places or water in which plants or animals are managed

agricultural compound has the same meaning as in section 2(1) of the Agricultural Compounds and Veterinary Medicines Act 1997

AHB means Animal Health Board

amenities include toilets, wash rooms, locker rooms, change rooms, lunch~~/smoke~~ rooms and cafeterias

animal status declaration means a declaration relating to farmed ostriches, farmed emus and farmed mammals other than pigs in a form approved by the Director-General

animal status declaration for pigs means a declaration relating to farmed pigs in a form approved by the Director-General

~~animal treatment and exposure status mean the status of the animal in relation to its treatment and exposure to veterinary medicines or other chemical substances that may impact on the MRL and MPL of the animal material or animal products from that animal~~

approved growing area means an area classified as approved under the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006, where harvest for commercial purpose is allowed without the need for relaying, depuration, or post harvest treatment ~~has the same meaning as "approved area" IAIS 005.1, section 1.4 (Definitions)~~

approved maintenance compound means any maintenance compound that is approved by the Director-General or listed in specifications made under the Act

~~**approved veterinary medicines** means those veterinary medicines that are registered under the ACVM Act and those that are exempt from registration under the ACVM Act~~

aseptic processing and packaging means the packaging of commercially sterile low acid product into sterilised containers followed by hermetic sealing with a sterilised closure in a manner which prevents viable microbiological recontamination of the sterile product

bait station means a rigid device or container designed or adapted to physically contain baits in such a way as to —

a) allow unrestricted access by target pests while preventing or minimising spillage of bait and access to off-target species; and
b) protect baits from the elements and extend their usable life

biotoxin means a toxic compound produced by marine or freshwater micro-organisms such as plankton and accumulated by BMS or other animals

BMS means bivalve molluscan shellfish

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

buffalo includes water buffalo, dwarf buffalo, South African buffalo and American buffalo

buffer zone means the 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

candling or candled means the assessment of an avian egg for freshness, fertility, or to detect defects (including hairline cracks, pinholes and where possible internal defects)

~~**candling** means the assessment of avian eggs for freshness, fertility, or defects (including hairline cracks, pinholes and internal defects) by use of light, electronic means, or any other means acceptable to the Director-General~~

canned product means food that —

a) is processed and packed in accordance with good manufacturing practice; and
b) is packed in a clean or sterilised containers that are hermetically sealed; and
c) is processed by heat to ensure preservation, whether before or after being sealed in a container;

— and **canned** has a corresponding meaning

caution period is the period of time following an area of land's, exposure to poison within which hunting is not acceptable

casing means any product derived from the intestines of any slaughtered animal and intended for use as containers of any other product

certified game estate supplier means a person who is certified by the Director-General, or by an agency approved for that purpose by the Director-General, as competent to supply killed game estate mammals and farmed mammals that have gone feral and then been killed to a primary processor; unless the person has surrendered that certification by giving written notice of its surrender to the certifying entity

certified supplier means a ~~hunter~~ person who is certified by the Director-General, or by an agency approved for that purpose by the Director-General, as competent to supply killed wild mammals, farmed mammals that have gone feral and then been killed, or live possums to a primary processor; unless the hunter has surrendered that certification by giving written notice of its surrender to the certifying entity

clean, when used as a verb, means to remove visible contaminants from any surface

clean seawater means seawater that —

a) is free of excessive turbidity, colour, offensive odours, and any contaminants; and
b) for land based premises complies with the requirements of Schedule 2

conditionally approved growing area means an area classified as conditionally approved under the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006, which meets the criteria for the approved classification except where certain conditions exist as described in a management plan for that area ~~has the same meaning as "conditionally approved area" is IAIS 005.1 , section 1.4 (Definitions)~~

conditionally restricted growing areas means an area classified as conditionally restricted under the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006, which meets the criteria for the restricted classification except where certain conditions exist as described in a management plan for that area ~~has the same meaning as "conditionally approved area" is IAIS 005.1 , section 1.4 (Definitions)~~

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

deer velvet depot means a place where deer velvet is collected from more than 1 producer and held prior to transfer to a primary processor

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

direct supervision in relation to any function, operation or activity means supervising any function, operation or activity while in sufficiently close physical proximity to ensure that any relevant specifications are met

dirty egg means an egg with visible foreign matter on the shell surface, which can include yolk, manure or soil

DOC Pesticide Summary means the regularly updated list of animal pest operations using vertebrate toxic agents that occur on lands managed or administered by the Department of Conservation (DOC). These are published on the DOC website (www.doc.govt.nz) or available from DOC offices

egg product means a product primarily made from all or a portion of the content of an egg with or without added ingredients (such as salt or sugar), and includes an egg processed in the shell

electronic supplier statement means all of the information required by a supplier statement, submitted using an electronic system designed for that purpose

equipment includes —

a) the whole or any part of any utensil, machine, fitting, device, instrument, stamp, apparatus, table or article, that is used or available for use in or for the preparing, marking, processing, packing, storing, carrying, or handling of any animal material, animal product, ingredients, additive, or processing aid; and

b) any utensil or machine used or capable of being used in the cleaning of any equipment or facilities

essential services include the provision of process gasses, lighting, ventilation, and water and waste management

facilities includes amenities, storage areas, and processing areas

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

GPS (Global Positioning System) is a system for determining position on the Earth's surface

GPS data in relation to hunting, means electronically generated data that includes —

a) the date of hunting; and
b) the waypoints; and
c) in the case of ground hunting trips – the GPS co-ordinates in NZTM2000 and time at both the commencement and completion of hunting; and
d) in the case of helicopter operations – the GPS co-ordinates in NZTM2000, altitude, and time, taken at a maximum of 10 seconds intervals for the duration of the flight during which the hunting occurred

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

honey super means a unit of a beehive that contains frames of honey to be extracted by the apiarist or beekeeper, and **super** has the same meaning

~~IAIS 005.1 means the current Industry Agreed Implementation Standard series 005.1 issued under regulation 19 of the Fish Export Processing Regulations 1995 (SR 1995/54)~~

ingredient means any substance, including a food additive used in the processing of food

kill location means the location where the animal finally comes to rest immediately after being shot

label includes any wording, tag, brand, symbol, picture, or other descriptive matter written, printed, stencilled, market, embossed, impressed on, appearing on, attached to, or enclosed within any animal material or animal product and **labelled** or **labelling** has a corresponding meaning

LAS laboratory means a laboratory approved as part of a laboratory scheme established by the Director-General

~~**Licensed game packing house** means a premise licensed under section 22 or the Meat Act 1981, used for dressing game~~

lot means a quantity of animal material or animal product that has been produced and handled under uniform conditions and within a limited period of time

lot identification means an identifier that is sufficient to enable the source of a lot to be traced

low acid product means —

a) any animal product, other than an alcoholic beverage, where any component has a pH value greater than 4.6 after heat processing, and a water activity greater than 0.85; but
b) does not include animal product in hermetically sealed containers that is required to be stored under refrigeration

marine biotoxin means any toxic compound produced by marine micro-organisms such as plankton and accumulated by BMS

maximum permissible level (MPL) means the maximum permissible level at which a substance may be present in animal material or animal product as specified in the Animal Products (Contaminant Specifications) Notice 2008, as that notice may be modified or replaced under section 167 of the Act

maximum residue limit (MRL) means, in relation to a residue, the maximum permissible level of that residue as specified in the New Zealand (Maximum Residue Limits of Agricultural Compounds) Food Standard 2013, as that standard may be modified or replaced under the section 11C of the Food Act 1981 (or the equivalent provision of the Food Act 2014 on commencement of that provision)

mob means any number of farmed mammals, farmed ostriches, or farmed emus of the same species and same type presented by the same supplier and slaughtered as a continuous line

mobile animal material depot in relation to the holding of wild mammal material, game estate mammal material or material from farmed mammals that have become feral and then been killed, (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

MPI means the Ministry for Primary Industries

NZTM2000 means New Zealand Transverse Mercator 2000

Operations Manual means a document provided to the primary processor by a certified supplier or certified game estate supplier containing the information required by clause 43A or 49A, whichever is appropriate

operator verification means the application of methods, procedures, tests and other checks by the operator to confirm the ongoing —

a) compliance of the risk management programme to the legislative requirements; and
b) compliance of the operation to the risk management programme as written; and
c) applicability of the risk management programme to the operation;

and forms part of confirmation as described in section17(3)(f) of the Act

packaging —

a) means any material that is intended to protect and that comes into immediate contact with the animal material or animal product; and
b) includes rigid materials such as cartons and containers where animal material or animal product is filled directly into the carton or container; and
c) includes any other material contained with, in, or attached to, the animal material or animal product (such as labels, satay sticks and heat sensors)

person in control means, for the purposes of Part 9A, a person who has control of the animals and the knowledge and authority to complete the supplier statement, including farmers, primary producers, owners, farm managers, or saleyard operators, of farmed mammals, ostriches and emus, but does not include transport operators; and **persons in charge** has the same meaning

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

poison use statement means a statement that describes the poison use status of an area of land signed by a responsible person in respect of that land and which is in the form set out in Schedule 5

potable water means water that —

a) in relation to water supplied by an independent supplier (including a public or private supplier), is of a standard administered by the independent supplier under the Health Act 1956 and any regulations made under that Act; or
b) in relation to water supplied by the operator solely for the use of the operator (such as bore water, rainwater, surface water, or ground water), —
    i) is of a standard equivalent to that referred to in paragraph (a), as determined by the operator based on an analysis of hazards and other risk factors; or
    ii) complies with requirements in Schedule 1; or
c) meets the requirements of the current "Meat Division Circulars 86/3/2 Surveillance of Potable Water in Meat and Game Export Premises" and "86/3/5 Amendment to MDC 86/3/2 86/14/5 on Surveillance of Potable Water in Meat and Game Export Premises" issued by the Ministry

poultry includes chicken, turkey, ducks, pheasants, quail, guinea fowl, geese, partridges, pigeons and other game birds

processing grade egg means an egg that can be used to produce egg product, but does not include an egg containing an embryo

prohibited growing area means an area classified as prohibited under the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006, where the harvest of BMS for any purpose, except depletion or the gathering of spat for aquaculture, is not allowed ~~has the same meaning as "prohibited area" in IAIS 005.1, section 1.4 (Definitions)~~

protective clothing means special garments intended to preclude the contamination of animal material or animal product, that are used as outer wear by persons; and includes head covering and footwear

~~**regional shellfish specialist** means a person employed in the Ministry for Primary Industries Verification Agency, who is designated a regional shellfish specialist~~

registered restricted veterinary medicine means a registered veterinary medicine with conditions of registration that restrict sale, purchase and use, and require an authorisation for purchase and use

registered veterinary medicine means a veterinary medicine registered under the Agricultural Compounds and Veterinary Medicines Act 1997

relaying or **relayed** has the same meaning as "relay~~ing~~" in the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006 ~~in IAIS 005.1 , section 4 (Definitions)~~

remote approved growing area means an area classified as remote approved under the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006, which meet the criteria for the approved classification; and has no human habitation in the growing area catchment; and is not impacted by any actual or potential pollution sources ~~has the same meaning as "remote approved area" in IAIS 005.1 , section 1.4 (Definitions)~~

rendering means the breaking down of animal tissues into constituent fat and protein elements, whether by the application of heat and pressure, or otherwise

repacking means, in relation to bivalve molluscan shellfish, the process of removing shucked bivalve molluscan shellfish from the package and placing them in another package

responsible person means a person with the relevant knowledge of poison use on an area of land and who is a landowner, manager or some other person with the authority to complete and sign a poison use statement in respect of that area of land

restricted growing area means an area classified as restricted under the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006, where the BMS, following harvest, is subjected to a suitable and effective treatment process through relaying or depuration, or post harvest treatment ~~has the same meaning as " restricted area" in IAIS 005.1 , section 1.4 (Definitions)~~

reticulation management plan means a documented programme that contains procedures for the management of the water reticulation system, (including pipework and fittings e.g. backflow prevention devices etc.), within the premises or place to ensure that the water quality is not adversely affected prior to the point of use

risk management programme operator means an operator of a premises or place who operates an animal product business that is subject to a risk management programme

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

ruminant protein

a) means protein derived from the tissue (including blood) of a ruminant; but
b) does not include:
   i) milk, cream, butter, or cheese, or any other product of milk or cream;
   ii) tallow if the maximum level of insoluble impurities does not exceed 0.15% by weight;
   iii) any derivative of the tallow described in subparagraph ii);
   iv) rennet;
   v) dicalcium phosphate if it contains no trace of protein or fat;
   vi) peptides with a molecular weight of less than 10 000 daltons; or
   vii) amino acids

~~c) except dairy products; and for this purpose 'tissue' includes blood and 'dairy produce' has the same meaning as in section2 of the Dairy Industry Act 1952~~

sanitary design —

a) in relation to any premises or place, facility, internal structure, equipment, or conveyance, means designed, constructed, and located so that it —
   i) meets the requirements appropriate to the type of animal material or animal product and process, and which includes consideration of the movement of people, access and process flow; and
   ii) can be readily maintained, cleaned, sanitised, and sterilised where required, to ensure that risk factors from contaminants and pest are minimised; and

b) in relation to any equipment or accessway in any processing area, means that the equipment or accessway is designed, constructed and located so that it —
   i) is easily accessible for maintenance, cleaning, operation, checking and inspection; and
   ii) minimises the contact of contaminants with any animal material (other than live mammals or live birds), or animal product or other equipment; and
   iii) precludes the harbouring or accumulation of any contaminants or pests

sanitise means the application of an approved maintenance compound or physical agent with the intention of reducing microbial contamination to a level that will avoid the creation of a hazard

shellfish harvesting statement has the same meaning as "harvest declaration" as defined in the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 20XX

~~means the Harvest Declaration described in section 5.6.6 or IAIS 005.1~~

shellfish regulated control scheme means the regulated control scheme imposed under the Animal Products (Regulated Control Scheme – Bivalve Molluscan Shellfish) Regulations 2006 ~~means the growing and harvesting requirements for bivalve molluscan shellfish contained in IAIS 005.1 unless a regulated control scheme for shellfish has been made under the Act, in which case this regulated control scheme is to apply~~

shellstock means live bivalve molluscan shellfish in the shell

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

supplier includes a certified supplier and certified game estate supplier and for the purposes of clauses 39, 40, 40A and 70, means the owner or person in charge of the animals other than a person solely engaged in facilitating the transfer of animals such as a transport firm or purchasing agent. A saleyard operator may be a supplier

supplier guarantee programme means a programme documented in a risk management programme, that identifies specified suppliers, and establishes the animal treatment and exposure status of animal material presented for primary processing; and in the case of farmed poultry and farmed fish provides information that would equivalent to the supplier statement for that animal material

supplier statement means a statement set out in Schedule 5, which is signed by a supplier to confirm that certain requirements of these specifications have been met; ~~and includes certified supplier statement, certified game estate supplier statement, animal status declaration, animal status declaration for pigs~~ and includes electronic supplier statements for farmed animals

suspect animal material means an animal or line of animals showing symptoms or suspected of being diseased or contaminated, or having an abnormality, that may affect the suitable for processing or the manner of processing of the animal material; and includes:

a) animals with clinical disease:
b) tuberculosis (Tb) reactors:
c) animals covered by a veterinary certificate of disease or injury:
d) animals from sources named in a surveillance notice under the Act:
e) animal covered by a supplier statement indicating an uncertain animal suitability status

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

temporary holding in relation to the holding of wild mammal material, game estate mammal material or material from farmed mammals that have become feral and then been killed, (other than deer velvet), means holding in an animal material depot after 10 hours has elapsed from the time the mammals is killed, prior to delivery to a primary processor. This excludes holding within 24 hours from the time the mammal is killed where the material is delivered directly to the primary processor

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

transport includes transport by road, rail, sea or air

transport operator means any person or business that engages in the transport of animal material or product between places or premises within New Zealand and includes courier operations and subcontractors who are used intermittently

transportation outer means a package other than a transportation unit, that —

a) encases any packaged animal material or animal product for the purpose of transportation and distribution; and
b) is either removed before the animal product is used or offered for retail sale, or is not taken away by the consumer of the product~~;~~

~~but does not include a transportation unit~~

transportation unit includes road vehicles, aircraft, railway wagons, ships, shipping containers, bulk tanks and trailers used in the transport of animal material or product

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

veterinary authorisation means a written instruction from a veterinarian authorising —

a) the purchase of a restricted veterinary medicine by a person specified in the veterinary authorisation; or
b) the holding by the specified person of a restricted veterinary medicine in anticipation of the use of the restricted veterinary medicine in accordance with the instructions

veterinary medicine has the same meaning as in section 2 of the Agricultural Compounds and Veterinary Medicines Act 1997

water management plan means a documented programme that specifies the water quality standard and criteria, and procedures for the management of the water quality within the premises or place to ensure that the appropriate quality of water is delivered at the point of use

waypoint means the time and GPS co-ordinates or topographical map grid reference points in NZTM2000 of the kill or capture location

waypoint identifier means the identification that is applied to the waypoint and the animal carcass so as to link the waypoint to the carcass

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

whole colony health scheme, in relation to a colony of farmed rabbits means a documented programme of health surveillance and includes, where applicable —

a) disease control or eradication; and
b) the management of agriculture compounds and veterinary medicines according to any general or specific conditions of use

whole fish means fish that have not been subjected to gutting, scaling, shelling, deheading, tailing, or any other form of processing (other than chilling, washing or packing)

whole flock health scheme, in relation to a flock of farmed birds means a programme documented by the operator designed to ensure that any hazard associated with the birds or the eggs (as appropriate) which is likely to affect human health is identified and managed in an appropriate manner and which must include —

a) measures for disease control or eradication;
b) activities to ensure agricultural compounds and veterinary medicines are used according to any general or specific conditions of use; and
c) measures for feed management

~~whole flock health scheme, in relation to a flock of farmed birds means a documented programme of health surveillance and includes, where applicable~~

~~a) disease or eradication ; and~~
~~b) the management of agricultural compounds and veterinary medicines according to any general or specific conditions of use~~

withholding period (for veterinary medicines) means ~~a~~ the minimum period that must elapse between ~~after~~ the last treatment ~~or exposures to~~ with a veterinary medicine ~~or other chemical substance~~ within which the animal material concerned must not be presented for primary processing in order to meet the relevant residue threshold~~; and includes meat with holding period~~

(2) ~~Recognised person includes all persons accredited under section 103 of the Act prior to the commencement of the Animal Products Amendment Act 2005~~.

(3) Unless the context otherwise requires, terms used in this Notice that are defined in the Act or the Animal Products Regulations 2000 (SR 2000/207) have the meaning so defined.

Part 2: Design, construction, and essential services [Part 1]

2.1 Application of this Part [4]

This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

2.2 Design and construction [5]

(1) Any material or exposed internal surface finished used in the building, manufacture, or maintenance of facilities, equipment, or internal structures, that may affect the suitability for processing of animal material (other than live mammals or live birds), or the fitness for intended purpose of animal product, must —

a) be impervious, non-absorbent, and free from depression, pits, cracks, and any crevices that may harbour contaminants; and
b) be easily cleaned and sanitised; and
c) be unaffected by any corrosive substance with which it is likely to come into contact, to the extent necessary to ensure that it will not harbour contaminants and is not a source of contamination; and
d) be durable, resistant to fracture, and capable of withstanding repeated exposure to normal cleaning and sanitising; and
e) in the case of surfaces (other than those used for walking or standing on during operations), be smooth and minimise the accumulation of condensation; and
f) in the case of materials lining the walls, floors, and ceilings, be of a colour that does not disguise contaminants having regard to the lighting arrangements.

(2) The facilities, equipment, and internal structures that may affect the suitability for processing of animal material or the fitness for intended purpose of animal product, must be of sanitary design.

2.3 Facilities and equipment etc [6]

(1) Appropriate animal holding facilities must be provided where animals are held prior to slaughter and must be operated within their design capability and capacity.

(2) Appropriate facilities for checks, including ante-mortem and post-mortem examination of mammals and birds, must be provided where appropriate, and must be operated within their design capability and capacity.

(3) Temperature controlled rooms and equipment must be operated within their design capability and capacity, and must consistently deliver any temperature as required by this Notice or as specified in the risk management programme (as the case may require).

(4) Cleaning and sanitation facilities, and equipment, must be provided to ensure that the hygiene of personnel, equipment and the premises or place can be maintained so that the suitability for processing of animal material and the fitness for intended purpose of the animal product is not adversely affected.

(5) Premises or places subject to full-time supervision must provide adequate amenities and lockable office facilities for official assessors and Animal Product Officers. All other premises and places must provide access to facilities that are sufficient for official assessors and Animal Product Officers to perform their role.

(6) All premises that slaughter and dress farmed cattle, sheep, horses, pigs, deer, goats, ostriches and emus must be provided with facilities for the holding of suspect animals and for the post-mortem examination of animals found to be dead or dying, which may be the same facilities.

2.4 Lighting [7]

Lighting must be of a sufficient intensity and quality to enable satisfactory performance of all operations which might affect the suitability for processing of animal material or the fitness for intended purpose of animal product.

2.5 Water coming into contact with animal material or animal product [8]

(1) Water (including ice and steam) that comes into direct contact or indirect contact with animal material or animal product must be portable water, or clean seawater at the point of use.

(2) Despite subclause (1), the operator may use an alternative water quality standard as determined by the operator provided —

a) the water quality standard is determined by an analysis of hazards and other risk factors; and
b) the suitability for processing of animal material or fitness for intended purpose of animal product is not adversely affected.

(3) Subclauses (1) and (2) do not apply to water used for live animals, or to water used for washing bivalve molluscan shellfish prior to depuration, or for depuration, or for wet storage.

(4) The water used for activities relating to bivalve molluscan shellfish referred to in subclause (3) must comply with the requirements in the shellfish regulated control scheme.

2.6 Water not coming into contact with animal material or animal product [9]

(1) Water that does not come into direct contact or indirect contact with animal material or animal product must meet the requirements of clause 8, or may meet an alternative non-contact water quality standard.

(2) If an alternative non-contact water quality standard is used, the appropriate standard must be determined by the operator —

a) by an analysis of hazards and other risk factors; and
b) taking into consideration the intended use of the water.

2.7 Water on fishing vessels [10]

(1) If clean seawater described in clause 8 is used on fishing vessels it must only been taken from places that are of a distance offshore sufficient to ensure that the water quality is not at risk from pollution sources.

(2) All water treatment equipment, including desalination plants must be installed, maintained and operated in accordance with the manufacturer's instructions.

2.8 Requirement for reticulation management plan [11]

(1) The operator must implement a reticulation management plan for potable water used within a premises or place, (including its use on fishing vessels), where the water is supplied by an independent supplier, or is supplied on fishing vessels by the operator.

(2) The reticulation management plan must include —

a) systems to ensure that the water that is reticulated throughout the premises or place is not adversely affected by the reticulation system so that the intended water quality is delivered at point of use; and
b) systems to ensure that there is no unintentional mixing of water of different standards; and
c) an action plan with appropriate sanitation procedures to be implemented in the event of non-compliance with the reticulation management plan.

2.9 Requirement for water management plan [12]

(1) The operator must implement a water management plan for water described in clause 8, other than water used on a fishing vessel, if —

a) water is supplied by an independent supplier and is subjected to any treatment by the operator; or
b) water is supplied by the operator solely for the operator's use; or
c) an alternative water quality standard as described in clause 8(2) is used; or
d) clean seawater is used in a land based premises or place.

(2) The water management plan must include —

a) Any additional treatments —

i) as required by the operator supplying potable water or using clean seawater in a land based premises or place; or
ii) in the case of an alternative water quality standard, as determined through the analysis of hazards and other risk factors; and

b) the water quality standard (including criteria) as determined though an analysis of hazards and other risk factors; and
c) a water sampling and testing programme; and
d) an action plan in the event of non-compliance with the water management plan; and
e) the requirements of the reticulation management plan described in clause 11(2).

2.10 Water analyses [13]

(1) Water analyses used to demonstrate compliance with clause 12 and conducted on water supplied by an independent supplier or by the operator solely for the operators use, must be performed by or under supervision of a recognised signatory of a LAS laboratory or by a ISO/IEC 17025 accredited laboratory with the required tests in the laboratory's scope of accreditation.

(2) The operator must ensure that the training of water samplers is undertaken by a laboratory referred to in subclause (1).

(3) Subclause (1) does not apply to chlorine, pH or turbidity measurements, which are performed by a suitable skilled person using documented test methodologies (including calibration procedures) and/or calibrated equipment.

2.11 Non-complying water [14]

(1) This clause applies only to water to which clause 8 applies.

(2) If potable water supplied by an independent supplier is used, and the independent supplier advises the operator that the water is not fit for drinking without additional treatment, or the operator has reason to believe that the water is not fit for use, and the operator has no other means described in the risk management programme to ensure the water is potable at the point of use, all operations involving that water must cease.

(3) If water used is supplied by the operator, or is of an alternative water quality standard that has been determined under clause 8 (2), or is clean seawater used in a land based premises or place, and the operator fails to comply with any of the requirements of the water management plan (including corrective actions), and has no other means described in the risk management programme to ensure the water meets the original standard at the point of use, all operations involving that water must cease.

2.12 Process gases [15]

Process gases that come in to direct contact with animal material or animal product must meet ~~1 of the following current standards~~

~~a) Current edition of the Food Chemicals Codex published by Unites States Pharmacopoeia the "Food Chemical Codex" published by the National Academy of Science and the National Research Council of the United States of America in Washing D.C~~
~~b) A "Food and Nutrition Paper' published by the Food and Agriculture Organisation of the United Nations in Rome;~~
~~c) The "Japanese Standards of Food Additive" published by the Federation of Food Additives Association in Japan~~
~~d) The "British Pharmacopoeia or the Pharmaceutical Codex" :~~
e) the current Australia New Zealand Food Standard Code, Part 1.3 "Substances added to Food", Standard 1.3.4 "Identity and Purity".

2.13 Compressed air [16]

(1) When compressed air is generated on site for the purpose of processing and comes in direct contact with animal material or product, the air must be filtered and the source must be clean and external to the building.

(2) The filters for filtering air that is used in contact with animal material or animal product or is used in contact with product contact surfaces, must comply with —

a) the air purity classes for sold particulate, water and total oil as defined in the current International Organisation for Standardisation Standard on "Compressed Air for General Use Part 1, Contaminates and Quality Classes": Ref. No. ISO 8573.1~~, 1991~~; or
b) any other international standard recognised by the Director-General as being equivalent to the international standard specified in paragraph a).

~~2.14 Additives, processing aids, vitamins, minerals, and other nutrients~~ [17]

~~The identity and purity of additives, processing aids, vitamins, minerals, and other added nutrients must comply with the current Australia New Zealand Food Standards Code, Part 1.3 "Substances added to Food", Standard 1.34 "Identity and Purity".~~

Part 3: Premises hygiene and maintenance [Part2]

3.1 Application of this Part [18]

This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operator must comply with the provisions of this Part.

3.2 Management of animal material or animal product not for human consumption [16]

(1) Equipment or storage areas used to store or contain animal material that is not suitable for processing or animal product that is not fit for human consumption, but is suitable or fir for some other purpose, must —

a) be clearly identified; and
b) not be a source of contamination to other animal material or animal product that is intended for human consumption.

(2) Animal material or animal product that is not suitable for processing or not fit for human consumption but is suitable or fit for some other purpose, must be kept under controlled condition until adequately identified in a manner that will ensure that it will not be mistakenly or fraudulently released as suitable for processing or fit for human consumption.

3.3 Waste management [20]

(1) For the purposes of this clause waste include animal material or animal product which has been assessed by a post-mortem examiner who meets the competency requirements of clause 25 (1)(a), and has been adjudged unsuitable or unfit for any purpose, and is awaiting disposal.

(2) Equipment, and storage areas, used to store or contain waste must —

a) be clearly identified and if equipment is permanently installed and in and identified storage area then either the equipment or storage area may be identified; and
b) not be a source of contamination to other animal material or animal product.

(3) Waste must be kept under controlled conditions until adequately identified in a manner that will ensure that it will not be mistakenly or fraudulently released as suitable for processing or fit for human consumption.

(4) Waste must be disposed of by a method that ensures that it will not become a source of contamination to other animal material or animal product.

3.4 Approved maintenance compounds [21]

(1) Only approved maintenance compounds may be used during processing operations or in the maintenance of processing areas, facilities and equipment.

(2) All containers of approved maintenance compounds must be labelled with the name or names of the maintenance compound as so approved, or as they appear in the list of approved maintenance compounds contained in specifications.

Part 4: Health of personnel [Part3]

4.1 Application of this Part [22]

This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

4.2 Health [23]

(1) The operator must take reasonable measures to ensure that a person (including any visitor or contactor) who is —

a) confirmed or suspected, to be suffering from, ~~infected with~~ or to be a carrier of, ~~an infectious~~ a disease ~~in a communicable from~~ as described in Section A, Part 1, of the First Schedule of the Health Act 1956 ~~and~~ that is likely to be transmitted though animal material, product or associated things; or

b) confirmed or suspected, to be suffering from, or to be a carrier of, another disease or condition of public health concern including verocytotoxin producing or shiga-toxin producing *Escherichia coli*, that is likely to be transmitted through animal material, product or associated things; or

~~c) suffering from acute respiratory infection; or~~

d) suffering from boils, sores, infected wounds, or any other condition that cannot be adequately prevented from becoming a source of contamination: —

does not handle animal material or product in, or enter, an area where he or she may adversely affect the suitability for processing of animal material or the fitness for intended purpose of animal product.

(2) A ~~product handler~~ person who handles animal material or product, or any other person who may affect the suitability for processing of animal material or fitness for intended purpose of animal product, after suffering from a~~n illness~~ disease or condition described in —

a) subclause(1)(a), or subclause (1)(b) must follow the exclusion and clearance criteria in Table 2.4, Appendix 2 of the Ministry of Health Communicable Disease Control Manual 2012, or any update to that manual where specified for a particular disease or condition; and

b) subclause (1)(a), where no exclusion and clearance criteria are specified for a disease or condition as described in subclause (2)(a) (being Hepatitis A or Cholera), must not resume work in that role until in the view of the medical practitioner the person is no longer likely to contaminate the animal material or animal product; and

c) subclause (1)(a) where no exclusion and clearance criteria are specified for a disease or condition as described in subclause (2)(a) (being Listeriosis or acute gastroenteritis), be excluded from resuming their food handling duties until 48 hours of being symptom free has passed; and

d) subclause (1)(b), must not return to food handling duties until in the view of a medical practitioner, the person is no longer able to contaminate the animal material or animal product, unless subclause (2)(a) applies.

~~(3) subclause (1)(a) or (b), must provide a certificate from a registered medical practitioner confirming that the person is no longer likely to contaminate the animal material or animal product, prior to resumption of work in that role.~~

(4) A ~~product handler~~ person who handles animal material or product, or any other person who may affect the suitability for processing of animal material or fitness for intended purpose of animal product, who suffers from a condition described in subclause (1)(c) must, before resuming work, be assessed by a suitable skilled person, nominated by the operator to confirm that the condition is no longer likely to

contaminate the animal material or animal product, or that the handler or other person is adequately protected from being a source of contamination.

Part 5: Competency of personnel and associated requirements [Part 4]

5.1 Application of this Part [24]

This Part applies to risk management programme operators who are processing animal material or animal product intended from human consumption, and such operators must comply with the provisions of this Part.

~~For the purposes of regulation 4(2) of the Animal Products (Ancillary and Transitional Provisions) Regulations 2000 (SR 2000/208), the provisions of the clause 25(1)(a) also apply with any necessary modifications, to risk management programme operators that are for the time being subject to requirements made under the Meat Act 1981.~~

5.2 Competency [25]

(1) An operator's risk management programme must make provision, where appropriate, for the following:

a) persons responsible for the ante-mortem and post-mortem examination of mammals must meet the competency specification set out in Schedule 3 for ante-mortem and post-mortem examiners:
b) persons responsible for the supervision of thermal processing operations for the thermal processing of low-acid canned products (including aseptic processing and packaging operations) must meet the competency specification set out in Schedule 3 for supervisors of thermal processing of low-acid canned products:
c) premises processing fish must have on-site during processing a least 1 person or persons who jointly or individually meet the competency specification set out in Schedule 3 for persons involved with fish handling, and hygiene activities. This subclause does not apply to dual operator butchers.

(2) Thermal processes for low-acid canned products (including aseptic processing and packaging operations) must be developed under the supervision of a person who meets the competency specification set out in Schedule 3 for a qualified ~~cannery~~ person (thermal processing). The final process schedule must also be checked and signed off by a qualified ~~cannery~~ person who is independent of the development process.

(3) Processes involving the depuration of bivalve molluscan shellfish must be under the direct supervision of a person who has been assessed as competent in shellfish depuration as part of the attendance at a training course set out in Schedule 3~~approved by the Direct-General~~.

(4) Dual operator butchers must have on-site or readily available during processing operations, at least one person who has —

a) been assessed as competent for NZQA Unit Standard 167 or 168; or
b) been assessed as competent for NZQA Unit Standard 2505; or
c) evidence that the person has received food hygiene training as part of an Apprenticeship; or
d) attended a basic food hygiene workshop approved by the Director-General;
e) an alternative qualification or course approved by the Direct-General.

~~(5) Dual operator butchers processing ready-to-eat products must have on-site during hands-on processing of those products, at least one person who has been trained in a course approved by the Director-General.~~

5.3 Skilled maintenance and supervision [26]

(1) The operator must ensure that the skills of those persons involved in key tasks that could have a significant impact on the suitability for processing of animal material or the fitness for intended purpose of animal product, or who are required to carry out the activities listed in clause 25, are maintained on an ongoing basis.

(2) The operator must keep records demonstrating that skills identification, achievement and maintenance is being carried out effectively.

(3) Trainee ante-mortem and post-mortem examiners may carry out ante-mortem or post-mortem examinations as the case may be provided they are under the direct supervision of a person who meets the competency requirements of clause 25(1)(a) and who is accountable for the decisions that are made.

Part 6: Calibration [Part 5]

6.1 Application of this Part [27]

This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

6.2 Calibration and measuring equipment suitability [28]

(1) Measuring equipment, such as scales, thermometers, pH meters, and flow meters (whether stand alone or forming part of a piece of equipment), that is used to provide critical measurements identified as critical in the operator's risk management programme, must —

a) have the accuracy, precision, and conditions of use appropriate to the task performed; and
b) be calibrated against a reference standard showing traceability of calibration to a national or international standard of measurement (where available), or (if no such reference standard exists) be calibrated on a basis that is documented in, or incorporated by reference into, the risk management programme; and
c) be uniquely identified to enable traceability of the calibrations and to identify calibration status.

(2) Minimum frequencies of calibration must be specified in the risk management programme for each piece of measuring equipment used to provide critical measurements, or used as reference standards, taking into consideration the following (as appropriate) —

a) the stability of the piece of equipment; and
b) the nature of the measurement; and
c) the manufacturer's instructions.

(3) Safeguards must be in place to prevent unauthorised adjustments to the calibration of the measuring equipment, including movement of the equipment where this may invalidate the calibration.

Part 7: Packaging [Part 6]

7.1 Application of this Part [29]

(1) This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part applies to packaging that come into contact with animal material or animal product intended for human consumption, including packaging that is applied to fish that are sold live from the primary processor, but does not apply to packaging applied to bivalve molluscan shellfish where subject to the shellfish regulated control scheme or to any other packaging that is applied to live animals.

7.2 Packaging [30]

(1) The composition and where appropriate, the conditions of use of packaging must –

a) comply with the requirements specified in the current US Code of Federal Regulations, Title 21, Parts 170-199 (21 CFR 170-199), which applies equally to coatings and linings and cartons where these are the direct product contact surface; or
b) comply with the requirements specified in the current "Australian Standard for Plastic Materials for Food Contact Use, Australian Standard AS2070-1999"; or
c) be determined by the operator to be suitable for use, based on an analysis of hazards and other risk factors from the packaging.

(2) The type and composition of the packaging must be appropriate for its intended use.

(3) If compliance with this specification is achieved though meeting the requirements of subclause(1)(a) or (b), the risk management programme must state the full reference to the regulation, part, section or standard with which the packaging complies.

(4) If the packaging is damaged such that suitability for processing of animal material or fitness for intended purpose of animal product may be affected, the animal material or product must be —

a) handled in a manner that minimises contamination and the damage to the packaging rectified; or
b) appropriately disposed of.

(5) Reused and recycled packaging must not be a source of contamination to the animal material or product.

Part 8: Labelling [Part 7]

8.1 Application of this Part [31]

This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

8.2 Labelling of transportation outers [32]

(1) This clause applies to transportation outers, but does not apply to the labelling of bulk transportation units.

(2) This clause applies to animal material or product, that has been ~~once~~ received by the primary processor but does not apply to animal material and product that is transferred within New Zealand between sites of a single company, subsidiaries of a parent company, or between subsidiaries of a parent company and the parent company, prior to the completion of processing, provided the operator has documented systems to ensure that traceability is maintained.

(3) Labelling must be provided on transportation outers and must state —

a) the animal material or animal product name or description; and
b) storage directions, where necessary to maintain the animal material as suitable for processing or animal product as fit for intended purpose; and
c) lot identification (except that this requirement is optional if the application of lot identification to the retail packaging is a mandatory requirement under other legislation and that legislation is complied with); and
d) in the case of fish product, the scientific names of the fish as specified by the Director-General; or
e) in the case of minced fish, surimi, reformed fish, shark livers, or multi-ingredient fish products that have undergone further processing, the scientific name, either on the label of the transportation outer or on the accompanying documentations; or
f) in the case of shucked paua that is intended for canning and is held at temperatures not exceeding 6ºC, that the paua is for canning only in New Zealand.

(4) Mandatory labelling must be clear, legible, indelible, and use terms that that are commonly used in the English language or other language approved by the Director-General.

(5) An approval under subclause (4) may only be given in relation to a specific one-off lot(s) or batch(es) of animal material or animal product.

(6) The label of the transportation outer, or accompanying documentation, of animal material or animal product that is not intended for human consumption but has the appearance of, or could be mistaken for, animal material or animal product that is intended for human consumption, must clearly indicate that the animal material or animal product it contains is not intended for human consumption.

8.3 Identification of animal material or product in bulk transportation units [32A]

Transport units use for the transportation of unpackaged bulk animal material or product that cannot practicably be labelled, must have the information specified in subclause 32(3) provided with the animal material or product or on the accompanying documentation.

8.4 Labelling and accompanying documentation changes [32B]

(1) If the status of an animal material's suitability for processing, or animal product's fitness for intended purpose changes, and the animal material or product has been identified, all affected labelling or the accompanying documentation (where there is no label) must be amended to reflect its new status prior to its release for trade, or the packaging (including labelling) must be replaced.

(2) If animal material or product is downgraded and is no longer intended to be traded for human consumption, any labelling on the transportation outer, accompanying documentation, inspection legends and any other identification of product as being suitable for processing for human consumption or as being fit for human consumption must be removed or defaced at the consigning premises.

(3) Any false or misleading labelling on reused or recycled packaging resulting from previous uses must be removed or defaced at the consigning premises.

Part 9: Documented programmes and record keeping [Part 8]

9.1 Application of this Part [33]

This Part applies to risk management programme operators who are processing animal material or animal product for human consumption, and to other persons, excluding certified suppliers and certified game suppliers, required under this Notice to —

a) implement any documented programmes; and
b) keeps records;

and such operators and persons must comply with the provisions of this Part.

9.2 Documented programmes and record keeping [34]

(1) Operators and other person as required in this Notice must implement the procedures contained in the relevant risk management programme and retain records to demonstrate that the requirements of relevant animal product regulations and this Notice have been met.

(2) Records must be —

a) accessible to the recognised verifier, the recognised verifying agency, animal product officers and the Director-General and any other person authorised by the Director-General; and
b) retained for a period of at least 4 years or other period where provided for in this Notice; and
c) retrievable within 2 working days.

(3) An inventory control programme must be documented for animal material and product and records maintained.

~~Part 10: Identification of farmed mammals treated with Johne's disease vaccine [Part 9]~~

~~10.1 Application of this Part [35]~~

~~This Part to primary producers of farmed mammal intended for human consumption who administer Johne's disease vaccine and such persons must comply with the provisions of this Part~~

~~10.2 Identification [36]~~

~~The primary producer of a farmed mammal to which a Johne's disease vaccine has been administered must identify the farmed mammal with an appropriate ear mark on either ear in a forebit or backbit position in the shape given in Figure1.~~

~~Figure 1: Vaccination Earmark~~

Part 11: Movement of farmed animals [Part 9A]

11.1 Application of this Part [36A]

(1) This Part applies to the movement of farmed animals described in subclause (2) to a new premises, property or to a saleyard, but does not apply to the movement of farmed animals to primary processing premises.

(2) For the purposes of this Part, farmed animals means farmed cattle (including calves), farmed buffalo, farmed deer, farmed sheep, (including lambs), farmed goats, farmed pigs, farmed ostriches and farmed emus.

11.2 Supplier statements for the movement of farmed animals [36B]

(1) Persons in control of farmed animals described in clause 36A (2) must complete an animal status declaration, or an animal status declaration for pigs, if relevant, or electronic supplier statement, if relevant, and supply it to the new person in control when those animals are moved to a new premises, property or saleyard.

(2) In the case of an electronic supplier statement, the requirement for an animal status declaration to be signed may be satisfied by the incorporation of a unique identifier in the electronic system.

(3) No animal status declaration (or animal status declaration for pigs or electronic supplier statement) is required where farmed animals are moved to a new premises, property or saleyard and there is no change to the person in control.

(4) The animal status declaration (or the animal status declaration for pigs or electronic supplier statement) must be completed in accordance with its stated requirements as approved by the Director-General.

(5) The person in control must complete the animal status declaration (or the animal status declaration for pigs or electronic supplier statement) to the best of their knowledge, and using any supplier statements supplied by previous persons in control of the farmed animals.

(6) The person in control may supply the animal status declaration (or the animal status declaration for pigs) to the new person in control by electronic transmission.

(7) Any person who is in control of —

a) farmed pigs, farmed ostriches or farmed emus 63 days or more prior to the movement of those farmed animals; or
b) other farmed animals 91 days or more prior to the movement of those farmed animals;

may consider the withholding periods of any treatments administered by any previous person in control to have expired.

(8) The person in charge who supplied the animals and who completed and signed an animal status declaration (or the animal status declaration for pigs) must keep —

a) a copy of the completed statement; and
b) any records and other information used to complete the statement; and
c) manufacturer's declarations relating to the composition of animal feeds fed to farmed ruminants;

for 1 year after the animal movement is completed and they must be made available for audit.

(9) The person in charge who supplied the animals and who submitted an electronic supplier statement must keep —

a) a record of the information submitted; and

b) any records and other information used to compete the statement; and
c) manufacture's declarations relating to the composition of animal feeds fed to farmed ruminants;

for 1 year after the animal movement is completed and they must be made available for audit.

(10) The person in charge who received the animal must keep the animal status declaration (or the animal status declaration for pigs) or the information they received via an electronic supplier statement for 1 year after the animal movement is completed and it must be made available for audit.

~~a) A copy of the animal status declaration (or the animal status declaration for pigs) must be kept by the supplier and recipient of the farmed animals for a period of 1 year after the animal movement is completed and it must be made available for audit.~~
~~b) The supplier of the farmed animals must keep:~~

~~i) Any records and other information used to complete the animal status declaration (or the animal status declaration for pigs); and~~
~~ii) Manufacturer's declarations relating to the composition of animal feeds fed to farmed ruminants;~~

~~While the animals are under the control of that person and for 1 year after the animal movement is completed and they must be made available for audit.~~

(11) If a person in control ceases to be engaged or employed at a premises, property or saleyard, any animal status declarations (or animal status declarations for pigs) information received by electronic supplier statements, and other records must be kept at the premises, property or saleyard to which the declarations relate.

(12) Where this clause is inconsistent with the Biosecurity (National Bovine Tuberculosis Pest Management Strategy) Order 1998 the requirements of the Order prevail.

Part 12: Supply of animal material [Part 10]

12.1 Application of this Part [37]

This Part applies to suppliers of animal material to primary processors who are processing animal material or animal product intended for human consumption, and such suppliers must comply with the provisions of this Part.

12.2 Supply of animal material that has been used in experiments, trials, or research [38]

(1) This clause applies to suppliers of animal material (including live animals) that have been used in experiments, trials, or research involving the exposure to any substance ~~use of~~ including ~~veterinary medicines~~ agricultural compounds, or genetic modification.

(2) The supplier of animal material described in subclause (1) must obtain approval from the Director-General prior to presentation of the animal material to the primary processor. The approval may be subject to conditions and may be granted on a category or class basis.

(3) The supplier must —

a) notify the operator in writing at least 24 hours before presenting the animal material for primary processing; and

b) on presentation of the animal material, provide the operator with a copy of the Director-General's approval and a statement signed by the supplier to effect that all relevant conditions of the approval have been complied with.

(4) The Director-General may issue an exemption from subclauses (2) and (3) for certain classes or descriptions of animal material, where the Director-General is satisfied that the risk to human health is negligible.

(5) For the purposes of this clause the use of agricultural compounds ~~or veterinary medicines~~ that are ~~approved~~ registered, or exempt from registration under the Agricultural Compounds and Veterinary Medicines Act 1997 does not constitute an experiment, trial, or research, provided any registration conditions ~~provided any condition of registration or exception~~ are complied with.

(6) The use of agricultural compounds that have been granted provisional registration, research approval or are used under an approved operating plan, under the Agricultural Compounds and Veterinary Medicines Act 1997 does constitute an experiment, trial or research.

12.3 Supply of farmed animals and live possums [39]

(1) This clause applies to farmed mammals, farmed birds, and farmed fish (other than bivalve molluscan shellfish) supplied directly to a primary processor.

(2) Suppliers must present farmed mammals and farmed birds live from processing.

(3) Suppliers must not present animal material for processing if it:

a) has been treated with ~~or exposed to~~ a registered ~~agricultural compound~~ veterinary medicine and is within the relevant withholding period stated on the label of the ~~compound~~ product:

b) has been treated with ~~or exposed to~~ a registered veterinary medicine ~~agricultural compound~~ in a manner that differs from its conditions of registration, unless:

i) 91 days has elapsed since the treatment of farmed ruminants (such as cattle, deer, sheep and goats but not farmed camelids):

ii) 63 days have elapsed since the treatment of farmed monogastrics (such as pigs, horses (including race horses), birds and rabbits) and farmed camelids (such as llama and alpaca):
iii) 35 days has elapsed since the treatment of farmed fish:
iv) 28 days has elapsed since the treatment of live possums:
v) in the case of a sustained release veterinary medicine, a withholding period as authorised by a veterinarian has elapsed.

(4) Despite subclause (3), suppliers may present animal material for processing within the specified periods if a veterinarian ~~registered by the Veterinary Council of New Zealand~~ has ~~prescribed~~ authorised a lesser withholding period in respect of the treatment of that animal and that withholding period is complied with.

(5) Suppliers must not present any animal material for processing if it has been treated with ~~or exposed to~~ a registered restricted ~~an approved~~ veterinary medicine in a manner that differs from the conditions on the veterinary ~~prescription~~ authorisation. ~~issued by a veterinarian registered by the Veterinary Council of New Zealand.~~

(6) Suppliers must not present any animal material for processing if it has been treated with an ~~or exposed to an unapproved~~ unregistered veterinary medicine (other than those that are exempt from registration under the ACVM (Exemptions and Prohibited Substances) Regulations 2011) unless: —

a) an approval or exemption has been granted by the Director-General under clause 38; or
b) an approval has been granted by the Director-General and the supplier complies with any conditions imposed by the Director-General in respect of that approval.

(7) Suppliers must not present animal material for processing if it has been treated with a:

a) veterinary medicine that has been compounded by a veterinarian: or
b) veterinary medicine approved under section 8C of the ACVM Act:
c) veterinarian-authorised human medicine:

if it is within the withholding period recommended by the authorising veterinarian.

(8) Suppliers must not present any animal material for processing if the supplier reasonable suspects that the animal has been treated with or exposed to any substance, including agricultural compounds such that any resulting animal material would exceed any MRL or MPL.

12.4 Supplier statements for farmed animals [40]

(1) Suppliers of the following farmed animals must provide a completed and signed supplier statement to the primary processor on presentation of the animal material for primary processing:

a) cattle (excluding bobby calves), deer, sheep, (including lambs), goats, buffalo, alpacas, llamas, horses, ostriches, emus;
b) pigs;
c) poultry, fish (other than bivalve molluscan shellfish).

(2) No supplier statement is required for poultry or fish (other than bivalve molluscan shellfish) that are supplied by a specified supplier within, and in compliance with, the operator's supplier guarantee programme.

(3) The supplier must complete the statement to the best of their knowledge, and using any supplier statements supplied by previous persons in control of the animal material.

(4) The supplier may supply the supplier statement to the processor by electronic transmission.

(5) Suppliers may make an electronic supplier statement in which case the requirement for the statement to be signed may be satisfied by the incorporation of a unique identifier in the electronic system.

(6) Where a supplier has made an electronic supplier statement to a primary processor, the primary processor must ensure this information is retained in an electronic system that:

a) enables the information submitted to be reproduced in the form specified in Schedule 5 on request; and
b) is capable of ensuring that the information submitted can be received and retained in a manner that meets the records requirements of regulation 20 of the Animal Products Regulations 2000.

(7) A copy of the supplier statement must be kept by the supplier for a period of 1 year after the supply of the animals is completed and it must be made available for audit.

(8) The supplier must keep:

a) any records and other information used to complete the supplier statement; and
b) manufacturer's declarations relating to the composition of animal feeds fed to farmed ruminants; and
c) in the case of an electronic supplier statement, a record of the information submitted to the primary processor

while the animals are under the control of that person and for 1 year after the animal movement is completed and they must be made available for audit.

(9) If a supplier ceases to be engaged or employed at a premises, property or saleyard, the supplier statement records must be kept at the premises, property or saleyard to which the statement relates.

12.5 Supply of farmed poultry [41]

Suppliers of farmed poultry must ensure that all poultry intended for primary processing are subject to an effective whole flock health scheme (that includes the control of agricultural compounds, veterinary medicines, feed contaminants and environmental contaminants) to ensure that only birds that are suitable for processing are supplied to the primary processor.

12.6 Supply of farmed rabbits [41A]

(1) Suppliers of farmed rabbits must ensure that all rabbits intended for primary processing are subject to an effective whole colony health scheme (that includes the control of agricultural compounds, veterinary medicines, feed contaminants and environmental contaminants) to ensure that only rabbits that are suitable for processing are supplied to the primary processor.

(2) Farmed rabbits must be supplied by a specified supplier within, and in compliance with the operator's supplier guarantee programme.

12.7 Application of clauses 43 to 47 [42]

(1) Clauses 43 to 47 apply to certified suppliers, responsible persons, and other persons involved in procuring killed wild mammals for primary processing, who must comply with the requirements of those clauses.

(2) Clauses and sublauses 43(2)to (11), 43A, 44(1), (2) and (4), 45, 46, 46A and 47(1), (3), (4), (5) and (6) also apply with any necessary modifications to certified suppliers, responsible persons and other persons involved in the capture of live possums for primary processing, who must comply with the requirements of those clauses.

12.8 Supplier of killed wild mammals and live possums to be certified [43]

(1) All killed wild mammals presented for primary processing must have been hunted, killed, and dressed (as appropriate) by or under the direct supervision of a certified supplier.

(2) All live possums presented for primary processing must have been captured by or under the direct supervision of a certified supplier.

(3) To become a certified supplier a person must —

a) sit and pass the relevant test; and
b) pay the prescribed fee, if any; and
c) be certified as a certified supplier by the Director-General or an agency approved for that purpose by the Director-General.

(4) In order to continue to be a certified supplier, a person must —

a) sit and pass the relevant test every two years, or at any longer interval provided by the Director-General; and
b) pay the prescribed fee, if any; and
c) maintain, and demonstrate if required by the Director-General, knowledge of the current specific requirements for the supply of wild mammal material into the regulated system.

(5) The Director-General may at any time, by notice in writing to a certified supplier, suspend certification if the Director-General has reasonable grounds to believe that the performance of the person is unsatisfactory having regard to the competencies required for the certification or contravention of, or failure by the certified supplier to comply with, the requirements of this Notice.

(6) Where the Director-General suspends certification written notice must be given to the certified supplier, specifying —

a) the reason for the suspension; and
b) the period of the suspension; and
c) the date and time (if applicable) on which it commences; and
d) any conditions or requirements in relation to the suspension; and
e) the opportunity to make a written submission giving reasons why the certification should not be suspended; and
f) the period of time in which a written submission referred to in paragraph (6)(e) must be received by the Director-General.

(7) While the Director-General considers any written submission received pursuant to paragraph (6)(e), the suspension of certification remains.

(8) The Director-General may, at any time, by notice in writing to a certified supplier withdraw the supplier's certification if satisfied that the person has contravened, or failed to comply with, any requirements of this Notice that, in the opinion of the Director-General, casts doubt on the person's fitness or competency to undertake the role.

(9) Where the Director-General withdraws certification, written notice must be given to the certified supplier, specifying —

a) the reason for the withdrawal of certification; and
b) the date and time on which it commences; and
c) the opportunity to make a written submission, giving reasons why the certification should not be withdrawn; and
d) the period of time in which a written submission, referred to in paragraph (9)(c) must be received by the Director-General.

(10) While the Director-General considers any written submissions received pursuant to paragraph (9)(c), the certification is suspended.

(11) A person whose certification has been withdrawn may re-apply to become a certified supplier and may need to satisfy the Director-General of particular requirements in addition to those listed in subclause (3).

12.9 Operations Manual [43A]

(1) The certified supplier and primary processor must have an agreed Operations Manual prior to any wild animal material being presented by that certified supplier to that processor.

(2) The primary processor must ensure the Operations Manual includes —

a) the supplier certification identifier; and
b) the name and contact details of the certified supplier; and
c) identification details of the main vehicles (including aircraft) used in the hunting operation; and
d) the system used to identify carcasses, material or live possums; and
e) the system used to identify the kill or capture location, and 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 system; and
f) procedures for hygienic dressing, handling, storage and transportation of carcasses and material in accordance with clauses 59 and 60; and
g) identification details of any animal material depots to be used; and
h) specified areas of land in accordance with subclause 46A(2), where appropriate.

(3) The certified supplier must ensure that the information contained in the Operation Manual is accurate and current.

(4) The certified supplier must seek the permission of the primary processor to make an amendment to his or her Operations Manual, and whenever possible, this must occur prior to implementing that amendment.

(5) The certified supplier must operate in accordance with his or her Operations Manual.

(6) The certified supplier must keep any records generated for 4 years.

12.10 Wild mammal material not to be procured from certain areas [44]

(1) For the purpose of this clause —

a) the **applicable caution period** means the period in Table 1 that corresponds to the poison used; and
b) the **applicable buffer zone** means a buffer zone of the distance in Table 1 that corresponds to the wild mammal procured and the poison used.

Table1: Poison Groups, Caution Periods and Buffer Zones for Wild Mammals

Poison Group		1	2	3	4
Poison		• Zinc phosphide • Para-aminopropiophenone • Sodium nitrite • Any other poison not covered in groups 2 to 4 (except sodium cyanide, potassium cyanide or cholecalciferol)	• Diphacinone • Pindone	• Coumatetralyl • 1080	• Brodifacoum • Difethialone • Bromadiolone • Flocoumafen • Difenacoum
Caution Period (All species)		1 month	2 months	4 months	3 years
Buffer Zone	**Rabbits**	0 m	200 m	200 m	200 m
	Hares, thar, wallabies, possum	0 m	1 km	1 km	1 km
	Goats, chamois, deer and water buffalo	0 m	2 km	2 km	2 km
	Pigs and other species	0 m	2 km	2 km	5 km

(2) A certified supplier must not present for primary processing any wild mammal material that —

a) the certified supplier has reason to believe would exceed any MRL or MPL; or
b) subject to subclause (3), has been procured from land —

i) on which any poison listed in Table 1 has been used (in this clause, "poisoned land'); or
ii) within the applicable buffer zone of an area of land on which any poison listed in Table 1 has been used (in this clause, "buffer zone land"),

unless the animal was procured from that land after the applicable caution period listed in Table 1 has elapsed.

(3) Despite subclause (2), a certified suppler may present for primary processing wild mammal material procured from poisoned land or buffer zone land if —

a) the animal was not a pig; and
b) the relevant land was not administered by the Department of Conservation; and
c) all poisons used were only poisons in group 1, 2,or 3 of Table 1 and were —

i) used solely in bait stations that were correctly situated and used; or
ii) used solely in buildings that could not be accessed by the applicable animal; or
iii) 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) In addition to the requirements in subclause (2), in the case of possums, the certified supplier must ensure that each possum presented for primary processing was captured live from an area declared vector free from bovine tuberculosis by the Animal Health Board.

12.11 Statements of poison use [45]

(1) The certified supplier must obtain a poison use statement from a responsible person, or obtain DOC Pesticide Summaries, in respect of —

a) the land from which the animals were taken; and
b) each property adjacent to the area of land from which the animals were taken, where the animals are taken within the following distances of that adjacent property —

i) 200 m for rabbits; and
ii) 1 km for hares, possums, wallabies and thar; and
iii) 2 km for goats, chamois, deer and water buffalo; and
iv) 5 km for pigs and any other species of wild mammal.

(2) The certified supplier must provide the primary processor with all poisons used statements and DOC Pesticide Summaries required to be obtained under subclause 45 (1).

(3) A poison use statement must —

a) be in the form set out in Schedule 5; and
b) be completed and signed by a responsible person.

(4) A poison use statement is valid for 3 months from the date of signing by the responsible person.

(5) The responsible person must notify the certified supplier immediately if he or she becomes aware of any information in the poison use statement that requires amendment.

12.12 Certified supplier statement [46]

(1) The certified supplier must provide the primary processor with a certified supplier statement that complies with subclause (2) on presentation of wild animal material for primary processing.

(2) The certified supplier statement must be —

a) in the form set out in Schedule 5; and
b) completed accurately and truthfully and signed by the certified supplier who directly supervised or carried out the hunting, killing, and dressing (as appropriate) of the wild mammals or harvest of wild deer velvet, or the capturing of the live possums.

12.13 Location of kill or capture [46A]

(1) For each mammal submitted for primary processing (other than rabbits, hares, wallabies and live possums) a certified supplier must —

a) use GPS to identify the animal's kill or capture location; and
b) provide the GPS data to the primary processor.

(2) Despite subclause (1), a certified is not required to use GPS or submit GPS data where the certified supplier hunts mammals on the ground or from ground conveyances in specified areas of land only and these areas are documented in the certified supplier's Operations Manual.

(3) Where a certified supplier is not required to use GPS by virtue of subclause (2), the certified supplier must either —

a) comply with subclause (1) as if that subclause did apply; or
b) provide the primary processor with a topographical map with grid reference points marked that identify the kill location for each animal, or groups of animals in accordance with subclause 47(5), submitted for primary processing.

(4) For rabbits, hares, wallabies and live possums, the kill or capture location for each animal or group of animals must be identified using either GPS or by using grid reference points marked on a topographical map.

(5) Despite subclause (1), where there is a technical failure which prevents the identification of the kill location using GPS —

a) the kill location of each animal must be marked on a topographical map using grid reference points; or
b) all affected carcasses must be tested for poison residues by the processor and found to be acceptable.

(6) The cause of any technical failure referred to in subclause (5) must be outside the control of the certified supplier and must not result from poor maintenance or lack of knowledge of the GPS equipment.

12.14 Recovery and presentation of wild mammal material [47]

(1) The certified supplier must confirm that the wild mammal showed no visible signs of being sick or dying immediately prior to being killed or captured.

(2) The certified supplier must confirm that the carcass of the killed wild mammal had no visible signs of disease.

(3) If the certified supplier is unable to confirm the requirements of subclauses (1) and (2) (as appropriate to the killed wild mammals and live possums) the animal material must not be presented for primary processing.

(4) The certified supplier must tag or otherwise identify each live possum or wild animal carcass.

(5) Despite subclause (4), where the certified supplier is permitted to use a topographical map and grid reference points under clause 46A, the certified supplier may tag or otherwise identify groups or live possums or wild hares, rabbits or wallabies where they —

a) are cover by a single poison use statement or DOC Pesticide Summary, as appropriate; and
b) have been taken from areas of land that have the same poisoning status; and
c) have been captured or killed on the same date; and
d) have been captured or killed and dressed by or under the direct supervision of the same certified supplier.

(6) The tags or identification used under subclauses (4) and (5) must —

a) be recorded by the certified supplier on the supplier statement; and
b) be linked on the supplier statement with the waypoint identifier or identifiers that are applicable to the animal or group of animals.

(7) Wild animals must not be killed using poisons or other chemical substances.

12.15 Application of clauses 49 to 54 [48]

(1) Clauses 49 to 54 apply to certified game estate suppliers, responsible persons and other persons involved in procuring game estate animals from primary processing, who must comply with the requirements of those clauses.

(2) Subclause 50(6) also applies to previous owners, managers or other persons in charge of animals covered by that subclause.

12.16 Game estate supplier to be certified [49]

(1) All game estate mammals presented for primary processing must have been hunted, killed and dressed (as appropriate), by or under the direct supervision of a certified game estate supplier.

(2) To become a certified game estate supplier a person must —

a) sit and pass the relevant test; and
b) pay the prescribed fee, if any; and
c) be certified as a certified game estate supplier by the Director-General or an agency approved for that purpose by the Director-General.

(3) In order to continue to be a certified game estate supplier a person must –

a) sit and pass the relevant test every two years, or at any longer interval provided by the Director-General; and
b) pay the prescribed fee, if any; and
c) maintain, and demonstrate if required by the Director-General, knowledge of the current specific requirements for the supply of game estate animal material into the regulated system.

(4) The Director-General may at any time, by notice in writing to a certified game estate supplier, suspend certification if the Director-General has reasonable grounds to believe that the performance of the person is unsatisfactory having regard to the competencies required for certification or contravention of, or failure by the certified supplier to comply with the requirements of this Notice.

(5) Where the Director-General suspends certification, written notice must be given to the certified game estate supplier, specifying —

a) the reason for the suspension; and
b) the period of the suspension; and
c) the date and time (if applicable) on which it commences; and
d) any conditions or requirements in relation to the suspension; and
e) the opportunity to make a written submission giving reasons why the certification should not be suspended; and
f) the period of time in which a written submission referred to in paragraph (5)(e) must be received by the Director-General.

(6) While the Director-General considers any written submission received pursuant to paragraph (5)(e), the suspension of certification remains.

(7) The Director-General may, at any time, by notice in writing to a certified game estate supplier withdraw the supplier's certification if satisfied that the person has contravened, or failed to comply with, any requirements of this Notice that in the opinion of the Director-General casts doubt on the person's fitness or competency to undertake the role.

(8) Where the Director-General withdraws certification, written notice must be given to the game estate supplier, specifying —

a) the reasons for the withdrawal of certification; and
b) the date and time on which it commences; and

c) the opportunity to make a written submission, giving reasons why the certification should not be withdrawn; and
d) the period of time in which a written submission referred to in paragraph (8)(c) must be received by the Director-General.

(9) While the Director-General considers any written submissions received pursuant to paragraph (8)(c) the certification is suspended.

(10) A person whose certification has been withdrawn may re-apply to become a certified game estate supplier and may need to satisfy the Director-General of particular requirements in addition to those listed in subclause (2).

12.17 Operations Manual [49A]

(1) The certified game estate supplier and primary processor must have an agreed Operations Manual prior to any animal material being presented by that certified game estate supplier to that processor.

(2) The primary processor must ensure that the Operations Manual includes —

a) the game estate supplier certification identifier; and
b) the name and contact details of the certified game estate supplier; and
c) the game estates to be hunted; and
d) identification details of the main vehicles (including aircraft) used in the hunting operation; and
e) the system to be used to identify carcasses; and
f) the system to be used to identify kill location; and
g) the procedures for hygienic dressing, handling, storage and transportation of carcasses in accordance with clauses 59 and 60; and
h) identification details of any animal material depots to be used.

(3) The certified game estate supplier must ensure that the information contained in the Operations Manual is accurate and current.

(4) The certified game estate supplier must seek the permission of the primary processor to make an amendment to his or her Operations Manual, and whenever possible, this must occur prior to implementing that amendment.

(5) The certified game estate must operate in accordance with his or her Operations Manual.

(6) The certified game estate supplier must keep any records generated for 4 years.

12.18 Eligibility of game estate animals for presentation [50]

(1) Certified game estate suppliers may only present animal material from a game estate of the following species, kinds or descriptions:

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) Thar:
c) Chamois:
d) Goats:
e) Pigs:
f) Wallabies:
g) Water buffalo. ~~Certified game estate suppliers must not present animal material from a game estate if it is not of a species or type permitted under the notice issued under sections 65B and 167 (1)(la) of the Act called the "Notice of Animals to be Treated as Game Estate Animals" dated 26 May 2003 as may be amended from time to time or any notice made that replaces that notice.~~

(2) A certified game estate supplier may only present game estate deer carcasses for primary processing if they have been procured from a game estate where the deer have been fully confined within the

game estate by secure fencing or impassable geographical features such as the sea, cliffs, or steep ravines.

(3) A certified games estate supplier may only present to a primary processor, game estate pigs and wallabies obtained from another persons in charge if those animal have been on the game estate for more than 63 days

(4) A certified game estate supplier may only present to a primary processor, game estate deer, goats, thar, chamois and water buffalo obtained from another person in charge if those animals have been on the game estate for more the 91 days.

(5) Despite subclauses (3) and (4), where a game estate supplier has game estate animals which have not been on that supplier's game estate for the relevant periods of time stated in subclauses (30 or (4), such animal material may be presented to a primary processor if —

a) the certified game estate supplier 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 animal has passed; and
c) the certified game estate supplier complies with the applicable provisions of this Part.

(6) The previous person in charge of those animals must supply the information requested under subclause (5) fully and truthfully.

(7) If any certified game estate supplier has reason to believe that the animal material would exceed any MRL or MPL, that supplier must not present the animal material for primary processing.

12.19 Game estate animals not to be procured from certain areas [51]

(1) For the purpose of this clause:

a) the **applicable caution period** means the period in Table 2 that correspond to the poisons used; and
b) the **applicable buffer zone** means a buffer zone of the distance in Table 2 that corresponds to the game estate animal procured and the poison used.

Table 2: Poison Groups, Caution Periods and Buffer Zones for Game Estate Animals

Poison Group		**1**	**2**	**3**	**4**
Poison		• Zinc phosphide • Para-aminopropiophenone • Sodium nitrite • Any other poison not covered in groups 2 to 4 (except sodium cyanide, potassium cyanide or cholecalciferol)	• Diphacinone • Pindone	• Coumatetralyl • 1080	• Brodifacoum • Difethialone • Bromadiolone • Flocoumafen • Difenacoum
Caution Period (All species)		1 month	2 months	4 months	3 years
Buffer Zone	**Wallabies, thar**	0 m	1 km	1 km	1 km
	Goats, chamois, deer and	0 m	2 km	2 km	2 km

	water buffalo				
	Pigs	0 m	2 km	2 km	5 km

(2) A certified game estate supplier must not present from primary processing any game estate animal material that —

a) the certified game estate supplier has reason to believe would exceed any MRL or MPL; or
b) subject to subclause (3), has been procured from land —

i) on which any poison listed in Table 2 has been used (in this clause, "poisoned land"); or
ii) within the applicable buffer zone of an area of land on which any poison listed in Table 2 has been used (in this clause, "buffer zone land"),

unless the animal was procured from that land after the applicable caution period listed in Table 2 has elapsed.

(3) Despite subclause (2), a certified game estate supplier may present from primary processing game estate animal material procured from poisoned land or buffer zone land if —

a) the animal was not a pig; and
b) the relevant land was not administered by the Department of Conservation; and
c) all the poisons used were only poisons in group 1, 2 or 3 of Table 2 and were —

i) used solely in bait stations that were correctly situated and used; or
ii) used solely in buildings that could not be accessed by the applicable animal; or
iii) otherwise inaccessible to the animal due to impassable geographical features (such as rivers, sea, cliffs or steep raciness); 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.

12.20 Statements of poison use [52]

(1) If mammal movement is fully confined within the game estate, the certified game estate supplier must provide the primary processor with a poison use statement that describes the poison use status from each area of land from which the mammals are taken.

(2) If mammal movement is not fully confined within the game estate, the certified game estate supplier must provide the primary processor with a poison use statement or DOC Pesticide Summary in respect of —

a) the land from which the mammals were taken; and
b) each property adjacent to the area of land from which the animals were taken, where the animals are taken within the following distances of that adjacent property:

i) 1 km for wallabies and thar: and
ii) 2 km for goats, chamois and water buffalo: and
iii) 5 km for pigs.

(3) The certified game estate supplier must provide the primary processor with all poison use statements and DOC Pesticide Summaries required to be obtained under subclauses 52(1) and (2).

(4) A poison use statement must be —

a) in the form set out in Schedule 5; and
b) completed and signed by a responsible person.

(5) A poison use statement is valid for 3 months from the date of signing by the responsible person.

(6) The responsible person must notify the certified game estate supplier immediately if he or she becomes aware of any information in the poison use statement that requires amendment.

12.21 Certified games estate supplier statement [53]

(1) The certified game estate supplier must provide the primary processor with a certified game estate supplier statement that complies with subclause (2) on presentation of the animal material to the primary processor.

(2) The certified game estate supplier statement must be —

a) in the form set out in Schedule 5; and
b) completed accurately and truthfully and signed by the certified game estate supplier who directly supervised or carried out the hunting, killing, and dressing (as appropriate) of the game estate mammals.

12.22 Location of kill [53A]

The certified game estate supplier must identify the kill location for each animal, or in the case of wallabies groups of animals, submitted or primary professing using topographical maps with the grid reference points marked, or GPS data.

12.23 Recovery and presentation of game estate mammal material [54]

(1) The certified game estate supplier must confirm that the game estate animals showed no visible signs of being sick or dying immediately prior to being killed.

(2) The certified game estate supple must confirm that the carcass of the animal had no visible signs of disease.

(3) If the certified game estate suppler is unable to confirm the requirements of subclauses (1) and (2) the animal material must not be presented from primary processing.

(4) The certified game estate supplier must tag or otherwise identify each carcass.

(5) Despite subclause (4) the certified game estate supplier may tag or otherwise identify groups of carcasses where the animals —

a) are covered by a single poison use statement or DOC Pesticide Summary, as appropriate; and
b) have been taken from areas of land that have the same poisoning status; and
c) have been killed on the same date; and
d) have been hunted, killed and dressed by or under the direct supervision of the same certified game estate supplier.

(6) The tags or other identification used under subclauses (4) and (5) must —

a) be recorded by the certified game estate supplier on the game estate supplier statement; and
b) be linked on the game estate supplier statement with waypoint identifier or identifiers that are applicable to the animal or group of animals.

(7) Game estate animals must not be killed using poisons or other chemical substances.

(8) If the animal material supplied to the primary processor is not dressed to the degree specified in clause 59 the head must be attached to the carcass or be positively identified with the carcass.

12.24 Application of clauses 56 and 57 [55]

Clauses 56 and 57 apply to suppliers of farmed mammals that have become feral and are intended to be killed as if in the wild.

12.25 Supply of farmed mammals that have become feral and then been killed [56]

(1) ~~Killed m~~Mammals showing any signs of having been farmed but that are feral (other than game estate mammals) must not be presented for primary processing unless —

a) they have been killed, and dressed, where appropriate, by or under the direct supervision of a certified supplier or certified game estate supplier; and
b) the supplier has obtained written approval from the Director-General prior to the killing of the mammals.

(2) The supplier must apply for written approval on the form provided by the Director-General.

(3) The General-Director will assess the acceptability of the mammal material for primary processing on a case by case basis, and may grant an approval subject to conditions.

(4) The supplier must not make application for an approval to avoid the requirements associated with presenting mammals as farmed mammals.

(5) The supplier must —

a) notify the operator in writing a least 24 hours before presenting the mammal material for primary processing; and
b) on presentation of the mammal material, provide the operator with a copy of the Director-General's approval and a statement signed by the supplier to the effect that all relevant conditions of the approval have been complied with.

12.26 Recovery and presentation of farmed mammals that have become feral and then been killed [57]

(1) A certified supplier or certified game estate supplier must confirm that the —

a) animals showed no visible signs of being sick or dying immediately prior to being killed; and
b) mammal carcasses had no visible signs of disease;

prior to presenting for processing.

(2) If the certified supplier or certified game estate supplier is unable to confirm the requirements of subclause (1) the mammal material must not be presented from primary processing.

(3) The supplier must tag or otherwise identify each carcass.

(4) Animals must not be killed using poisons or other chemical substances.

(5) If a supplier has reason to believe that the animal material would exceed any MRL or MPL, that supplier must not present the animal material from primary processing.

12.27 Application of clauses 59 and 60 [58]

Clauses 59 and 60 apply to suppliers of killed wild mammals, killed game estate mammals and farmed mammals that have become feral and then been killed.

12.28 Handling and dressing [59]

(1) Mammals described in clause 58 must —

a) be bled as soon as possible after killing; and

b) not be skinned (except in the case of game estate mammals where the skin may be removed from behind the shoulders forward, in which case the carcass must be protected from contamination); and
c) not be washed; and
d) for animals other than goats, have the head attached or positively identified with the carcass until post-mortem examination has been completed; and
e) if eviscerated, be eviscerated hygienically and without unnecessary delay.

(2) The evisceration of mammals described in clause 58, other than rabbits, hares, and wallabies, must be limited to —

a) removal of the oesophagus, paunch/stomach and intestines, including the rectum and anus, and the open cuts must be limited to those necessary for their removal; and
b) removal of the bladder and reproductive organs.

(3) The evisceration or rabbits, hares, and wallabies must be limited to removing the stomach and intestines and the opening cuts must be minimal.

(4) Eviscerated mammals described in clause 58 must be presented with —

a) kidneys, heart, lungs and liver attached to the carcass; and
b) the neck cleared by removing the windpipe; and
c) ears attached to the skin (unless subclause (1)(b) applies in relation to game estate mammals).

(5) Subclauses (4)(b) and (4)(c) do not apply to rabbits, hares and wallabies.

(6) The certified supplier, certified game estate supplier or other persons involved in the recovery of mammal material described in clause 58 must ensure that —

a) the mammal material is handled and transported in such a manner that contamination and deterioration is minimised; and
b) no chemical is applied to the mammal material that could affect its suitability for processing; and
c) only animal material depots that are listed with the MPI ~~NZFSA~~ for that purpose are used for the temporary holding of mammal material prior to transfer to the primary processor; and
d) the mammal material is cooled as quickly and effectively as possible and in accordance with clause 12.29, but is not frozen prior to delivery to the primary processor; and
e) all parts of the mammal material required for post-mortem examination are appropriately presented to the primary processor.

12.29 Cooling and transportation [60]

(1) The carcasses of mammals described in clause 58, other than rabbis, hares, and wallabies, must either —

a) be delivered to the processing premises for examination within 24 house of being killed; or
b) be delivered to an animal material depot within 10 hours of being killed and —

i) be subject to chilling within the animal material depot; and
ii) be arranged in a manner in the animal material depot that will facilitate cooling of the carcasses; and
iii) arrive at the processing premises from examination within 96 hours of being killed.

(2) Transportation units, including mobile animal material depots must —

a) be used for transportation carcasses (other than rabbits, hares, and wallabies) to the primary processing premises; and
b) chill but not freeze the carcasses.

(3) Subclause (2)(b) does not apply to transportation units that are used to deliver carcasses to the primary processing premises within 10 hours of being killed.

(4) The transport operator must ensure that —

a) his or her clothing is not a source of contamination; and
b) he or she refrain from practices that could contaminate the mammal material.

(5) The carcasses of rabbits, hares, and wallabies which fall within the description of mammals in clause 58, must —

a) be placed under refrigeration within 4 hours of being killed (if the ambient temperature is above 10ºC) or within 12 hours of being killed (if the ambient temperature is at all times below 10ºC); and
b) if not eviscerated, be delivered to the processing premises no more than 24 hours after being killed; and
c) If eviscerated, be delivered to the processing premises no more than 48 hours after being killed.

12.30 Supply of deer velvet [61]

(1) Only ~~approved~~ registered veterinary medicines or those exempt from registration may be used in harvesting deer velvet.

(2) The supplier of deer velvet from farmed mammals must —

a) ensure that the deer velvet is tagged in accordance with the velvet ID tagging system implemented by the National Velvetting Standards Body; or
b) provide accurate and complete information to the primary processor in relation to any ~~approved~~ veterinary medicines used in the harvest of the deer velvet.

(3) A supplier of deer velvet from wild mammals for primary processing must identify each stick of velvet submitted for processing.

(4) On presentation of deer velvet from wild mammals for primary processing, the supplier must —

a) provide the primary processor with a legibly completed and signed certified supplier statement as described in clause 46 (2) for the supply of wild mammals for human consumption which relates to the carcass from which the deer velvet has been taken; and
b) provide the primary processor with a completed and signed poison use statement as described in clause 45 or a DOC Pesticide Summary for the area of land which the wild mammals were taken; and
c) ensure that the deer velvet identification referred to in subclause (3) aligns with the information provided in the statement in subclause (4) (a).

(5) Harvested deer velvet must be maintained under storage condition that will minimise contamination and deterioration.

12.31 Supply of fish [62]

(1) Suppliers of fish, other than live fish must ensure it is —

a) subject to chilling or freezing from the time of catching or harvesting to the time of arrival at the processing premises; and
b) handled in a manner such that contamination and deterioration is minimised.

(2) Fish, other than bivalve molluscan shellfish, that is temporarily held prior to transfer to the primary processor, must be held on the vessel by the producer or the harvester of that fish or in an animal material depot that is listed for that purpose by MPI.

Part 13: Animal material depots [Part 11]

13.1 Application of this Part [63]

This Part applies to the operator of an animal material depots that ~~are~~ is used to temporarily hold wild mammal material, game estate mammal material, material from farmed mammals that have become feral and then been killed, fish (other than bivalve molluscan shellfish), or deer velvet. This Part applies prior to transfer to the primary processor, who is processing animal material or animal product for human consumption, and such operators much comply with the provisions of this Part.

13.2 Animal material depots [64]

(1) Animal material depots, other than deer velvet depots, must be listed with MPI.

(2) The Director-General ~~MPI~~ will maintain a list of animal material depots.

(3) Listing of animal material depots may be subject to conditions imposed by the Director-General and operators of these depots must comply with any conditions imposed.

(4) Animal material must not be processed in an animal material depot.

(5) Subclause (4~~3~~) does not prevent the holding, chilling, refrigeration, sedation using a veterinary medicine registered for that purpose under the Agricultural Compounds and Veterinary Medicines Act 1997 or the application of protective coverings to animal material in an animal material depot.

(6) Operators of animal material depots must comply with the records requirements of clause 34(2).

13.3 Application for listing of an animal material depot [64A]

(1) An application for listing must be made in writing to the Director-General, in the form and manner approved by the Director-General.

(2) The application for listing must be accompanied by:

a) an initial verification report prepared by a recognised agency not more than 3 months before the date of the application for listing to verify compliance with the requirements for clause 65 to 67, as appropriate to the type of animal material depot; and
b) the fee prescribed in regulations made under the Act (if any).

13.4 Listing of animal material depots [64B]

(1) On receipt of a properly made application, accompanied by any prescribed fee, the Director-General will list the applicant as an animal material depot.

(2) The Director-General will may decline to list an applicant of he or she considers that:

a) there has in the past, been a serious or repeated failure by the applicant to comply with the requirements specified in this Part; or
b) there are grounds for considering that the applicant is likely in the future to fail to comply with the requirements specified in this Part; or
c) the initial verification report accompanying the application concludes that the depot does not comply with the requirements of clauses 65 or 67.

(3) Listing is valid for a period of one year from the date of listing after which period, an operator must renew his or her listing as set out in clause 64C.

(4) The Director-General must, as soon as practicable after listing an operator, advise the operator, in writing, of the listing and the expiry date of the listing.

(5) Once listed, an animal material depot operator must promptly inform the Director-General in writing in the event of a change to any of his or her listing details.

13.5 Renewal of listing [64C]

(1) An application for renewal of listing of an animal material depot must be made by the operator in writing to the Director-General, in the form and manner approved by the Director-General, and received by the Director-General at least one month before the expiry of the operator's current listing.

(2) The application for listing must be accompanied by the fee (if any) prescribed in regulations made under the Act.

(3) If the Director-General fails to determine the application for renewal before the date the current listing expires, the operator will remain listed under this scheme until the date the Director-General notifies the operator of his or her determination of the application.

(4) Clause 64B(2)-(5) apply, with necessary modifications, to an application for renewal of listing.

13.1 Delisting [64D]

(1) The Director-General may remove an animal material depot operator from the list if:

a) the listed animal material depot operator so requests;
b) the Director-General is satisfied that the criteria referred to in clause 64B(2) applies, or the person no longer operates as an animal material depot operator; or
c) the operator fails to meet any of the conditions of their listing; or
d) there is a failure to pay the listing fee by the due date which has persisted for more than 30 days.

(2) Before delisting an animal material depot operator on any of the grounds referred to in subclause (1)(b)-(d), the Director-General must:

a) notify the animal material depot operator in writing of his or her intention; and
b) give the animal material depot operator a reasonable opportunity, within the time specified in the written notice, to explain why he or she should not be delisted, or pay the unpaid fee.
c) the delisting of an animal material depot under this section does not affect the right of the person to make further application for listing under clause 64[A].

13.2 Animal material depots holding killed mammal material from wild, game estate or farmed mammals that have become feral and then been killed [65]

(1) This clause applies to animal material depots holding material from killed wild mammals, killed game estate mammals and farmed mammals that have become feral and the been killed, but does not apply to depots holding deer velvet.

(2) Animal material depots holding material listed in sublcause (1) must be —

a) located so that the likelihood of contamination from the surrounds or wandering animal is minimised; and
b) designed and constructed to facilitate the hygienic performance of all operations; and
c) constructed to minimise the entrance, harbourage, or accumulations of pests and contaminants; and

d) constructed of materials that are durable, non toxic, free from defects that may affect the suitability for processing of the mammal material and can be readily cleaned and sanitised; and
e) of adequate capacity for the intended maximum throughput, which must be documented; and
f) provided with a refrigeration facility or some other means by which the mammal material can be chilled; and
g) provided with an externally mounted, calibrated temperature gauge to monitor the operating temperature of the facility (at the warmest point), unless it is a mobile animal material depot; and
h) provided with a suitable means for the cleaning and sanitation of the animal material depot, equipment, and personnel; and
i) provided with water of a sufficient quality such that it is not a source of contamination to the animal material depot or the mammal material; and, if potable water is not used, the water must be treated with an appropriate approved maintenance compound when used for cleaning purposes, or whenever it may affect suitability for processing of the mammal material.

(3) In the case of mobile animal material depots, the requirements of paragraphs (2)(h) and (i) must be provided with the facility, or at the physical address of the animal material depot operator, or at the primary processing premises.

(4) Mobile animal material depots must be provided with a calibrated automatic temperature recording device to record the operating temperature of the facility (at the warmest point).

(5) The operator of an animal material depot holding material from animals listed in subclause (1) must —

a) ensure that the hygiene of the animal material depot is sufficient to minimise contamination and deterioration of that material, and ensure that the cleaning and maintenance equipment is not a source of contamination; and
b) ensure that the animal material depot, facilities, equipment, and essential services are maintained; and
c) ensure that only approved maintenance compounds are used within the animal material depot and that those compounds are labelled, stored, and maintained so as not to be a source of contamination; and
d) ensure that the animal material depot is operated within its capability and capacity; and
e) require any person who has access to the animal material depot to ensure that —

i) his or her clothing is not a source of contamination; and
ii) he or she refrain from practices that could contaminate the mammal material; and

f) maintain inventory of all incoming and outgoing material from the depot; and
g) provide a secure means to ensure that the statements and other documentation from each supplier cannot be accessed by other suppliers.

(6) In the case of a mobile animal depot, the depot operator must —

a) provide evidence, from the calibrated automatic temperature recording device of the temperatures within the facility, to the primary processor for each load of mammal material that is transported to the primary processing premises; and
b) not hold, store or transport anything not being associated with the activity of being a mobile animal material depot —

i) when operating as a mobile animal material depot; and
ii) at any time that may be a source of contamination to the mammal material; and

c) clean and sanitise the facility prior to each use as a mobile animal material depot; and
d) have a contingency plan to deal with any failure to maintain the refrigeration temperature during the temporary holding or transport of mammal material including:

i) immediate notification of the person responsible for the mammal material; and
ii) corrective actions to prevent recurrence; and

e) ensure that persons operating a mobile animal material deport are aware of and follow the relevant specifications set out in this Notice and are adequately trained.

13.3 Animal material depots holding deer velvet [66]

(1) Animal material depots holding deer velvet must be —

a) located so that the likelihood of contamination from the surrounds or wandering animal is minimised; and
b) constructed of materials that are durable, non–toxic, free from defects that may affect the suitability for processing of the deer velvet, and can be readily cleaned and sanitised; and
c) designed and constructed to minimise the entrance, harbourage, or accumulation of pests and contaminants, and to facilitate cleaning; and
d) of adequate capacity for the intended maximum throughput, which must be documented.

(2) The operator of an animal material depot holding deer velvet must —

a) ensure that the hygiene of the animal material depot is sufficient to minimise contamination and deterioration of the deer velvet, and ensure that the cleaning and maintenance equipment is not a source of contamination; and
b) ensure that the animal material depot, facilities, equipments and essential services are maintained; and
c) ensure that only approved maintenance compounds are used within the animal material depot and that those compounds are labelled, stored, and maintained so as not to be a source of contamination; and
d) ensure that the animal material depots is operated within its capability and capacity; and
e) require any person who has access to the animal material depot to ensure that —
    i) his or her clothing is not a source of contamination; and
    ii) he or she refrains from behaviour that could contaminate the deer velvet; and
f) ensure that the deer velvet is held in such a manner that deterioration is minimised; and
g) maintain an inventory of all incoming and outgoing deer velvet.

13.4 Animal material depots holding fish (other than bivalve molluscan shellfish) [67]

(1) Animal material depots holding fish must be designed, constructed, and maintained to —

a) permit easy and effective cleaning and, where appropriate, sanitising; and
b) minimise contamination and deterioration of fish.

(2) Animal material depots holding fish must be provided with —

a) a refrigeration facility or some other means by which the fish (other than live fish) can be subjected to temperature control (unless this is provided with the incoming fish); and
b) water of a sufficient quality such that it is not a source of contamination to the animal material depot or the fish.

(3) The operator of an animal material depot holding fish must —

a) ensure that the animal material depots, facilities, equipment, and essential services are cleaned and, where necessary, sanitised; and
b) ensure that only approved maintenance compounds are used within the animal material depot and that those compounds are labelled, stored, and maintained so as not to be a source of contamination; and
c) ensure that the animal material depot is operated within its capability and capacity; and
d) require any person who has access to the animal material depot to ensure that —
    i) his or her clothing is not a source of contamination; and
    ii) he or she refrains from behaviour that could contaminate the fish; and
e) ensure that appropriate steps are taken to exclude pests; and

f) ensure that any salt used within the animal material depots is food grade salt; and
g) maintain an inventory of all incoming and outgoing fish.

Part 14: Control of primary processing operations [Part 12]

14.1 Application and commencement of this Part [68]

This Part applies to risk management programme operators who are processing animal material and animal product for human consumption, and such operators must comply with the provisions of this Part.

14.2 Application of clauses 70 to 76A [69]

Clauses 70 to 76A apply to the processing of farmed mammals and farmed birds. Clauses 71 to 76 apply to the processing of live possums.

14.3 Reception [70]

(1) An operator must not accept any animal material for processing if the supplier statement required by this Notice has not been supplied or is incomplete.

(2) Despite subclause (1) an operator may hold animal material pending the supply of a completed or replacement supplier statement.

(3) If any animal material is submitted for processing accompanied by a poison used statement the operator must confirm that the animal material is suitable for processing before processing that material.

(4) An operator must not accept animal material for processing if the operator reasonably suspects that the information in the accompanying supplier statement is fraudulent, and must inform MPI within one day of forming the reasonable suspicion.

(5) Despite subclause (1), an operator may accept farmed poultry if —

a) the supplier is a specified supplier within the operator's supplier guarantee programme; and
b) the supplier has provided information in accordance with the supplier guarantee programme at least 6 monthly; and
c) the animal material is of the type this is described in the supplier guarantee programme.

(6) Despite subclause (1), an operator may accept farmed rabbits if —

a) the supplier is a specified supplier within the operator's supplier guarantee programme; and
b) the supplier has provided information in accordance with the supplier guarantee programme at least 6 monthly; and
c) the animal material is of the type that is described in the supplier guarantee programme.

(7) The operator must document procedures to deal with situation where the supplier statement does not confirm the status of the animal material as suitable for processing.

(8) An operator must keep a copy of every supplier statement for 4 years.

~~14.4 Ante-mortem examination [71]~~

~~Farmed mammals, farmed birds and live possums must be examined in accordance with any relevant ante-mortem regulations and specifications prior to their slaughter.~~

14.5 Slaughter [72]

(1) Slaughter must be carried out without unnecessary delay and in a way that ~~minimises~~ manages the distribution and proliferation of contaminants.

(2) Slaughter must only be performed at a rate at which bodies of animals can be accepted for dressing.

14.6 Suspect animal material [73]

(1) Where an animal has been deemed suitable for slaughter but designated as a suspect animal by the ante-mortem examiner, the operator must follow:

a) appropriate hygiene requirements; and
b) specific hygiene requirements issued by the ante-mortem examiner.

~~(2) This clause applies to operators involved in the primary processing of suspect animal material that is derived from farmed mammals, farmed birds or live possums.~~

~~(3)~~ When processing suspect animal material, ~~an~~ the operator must ensure —

~~a)~~ the suspect animal material is identified.~~; and~~
~~b) that if the suspect animal material is of a nature that cross-contamination could occur, then —~~

~~i) the animal material is processed in such a way that any potential cross contamination to non-suspect animal material or animal product is minimised; and~~
~~ii) the processing area is cleaned prior to the processing of any other animal material or animal product.~~

~~(4) If cross-contamination occurs, the operator must take adequate corrective actions to ensure that the affected animal material is still suitable for processing or the resulting animal product is fit for intended purpose.~~

~~(5) Suspect animal material or animal product must be held under sufficient control to ensure that it is not released until all relevant tests and examinations have been completed and a decision is made on its disposition.~~

14.7 Handling and processing [74]

~~(1)~~ Traceability between all parts of the animal material, or group of animal material in the case of batch processing, must be maintained until post-mortem examination is completed.~~The operator must ensure that contact of the exposed surfaces of a carcass with the integument, hooves, trotters, or feet of the same or another carcass is prevented.~~

~~(2) Animals must not be dressed on the floor.~~

~~(3) Where scalding forms part of the process, subclause (1) applies for the point where dehairing or defeathering is completed.~~

~~(4)~~ Opening cuts and the process of hide and pelt removal and disposal must be carried out in a manner that manages contamination of the carcass from the hide or pelt. ~~— must be made in a manner that minimises cross-contamination.~~

~~(5) Skin rollback must be minimised.~~

~~(6) In the case of farmed birds and skin or mammals, bleeding must be substantially completed before scalding is commenced.~~

~~(7)~~ Cross contamination between carcasses or within the same carcass must be managed. ~~Contact between carcasses within the primary processing premises, prior to passing the post-mortem~~

~~examination, must be minimised to the extent necessary to ensure that the potential spread of contaminants is minimised.~~

~~(8) Carcasses that have not passed post-mortem examination must not come into contact with carcasses that have passed post-mortem examination.~~

~~(9)~~ Evisceration must be performed in a manner that manages contamination of the carcass and viscera. The technique used must take into account the consistency of the faecal material associated with the type of animal material. ~~Contamination of the carcass by material from the gastrointestinal tract must be minimised.~~

~~(10) Handling and processing procedures must be carried out without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants on and between animal material and animal product.~~

~~(11)~~ Dressing must be carried out hygienically and in a way that manages the actual and potential distribution and proliferation of contaminants. ~~Hygienic techniques must be used during dressing.~~

(12) Subclause~~s (1), (7) and (8)~~ (new 2) does not apply to poultry.

~~14.8 Post-mortem examination [75]~~

~~Only animal material that has been examined in accordance with any relevant post-mortem regulations and specifications may be released from the final primary processor.~~

14.9 Chilling and freezing [76]

(1) Any chilling and freezing must be conducted without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of animal material or animal product.

(2) Animal material and animal product that is preserved primarily by refrigeration must be reduced to the maximum chilled or frozen temperatures, validated at the thermal centre of the animal material or product, as specified in Table 3, prior to release from any primary processing premises.

Table 3: Maximum Critical Preservation (Loadout) Temperatures.

Product Type	Chilling / Freezing temperature
Chilled mammals, ostriches, emus and poultry	7ºC
Frozen mammals, ostriches, emus and poultry	-12ºC

(3) Subclause (2) does not apply if the further processing of transportation of the animal material or animal product is documented in a registered risk management programme or approved food and safety programme under the Food Act 1981 or a food control plan under the Food Act 2014 , so that the relevant risk factor are managed.

(4) If the documentation, as described in subclause (3), forms part of another risk management programme, or a food safety programme, or a food control plan, the consigning operator must ensure that —

a) the operator of the receiving programme is identified in the consigning operator's risk management programme; and
b) there is no gap in the process documentation as the animal material or animal product is transferred between programmes or plans; and
c) all relevant programmes or plans are registered or approved as appropriate prior to the commencement of the operation.

(5) In the case of chilled product, subclause (2) does not apply if the requirements of Schedule 4 are complied with and the animal material or animal product is —

a) received by a premises registered under the Food Hygiene Regulations 1974; or
b) transferred between two premises with a registered risk management programme, provided those programmes contain the requirements for the transfer of chilled products within their scope; or
c) transferred between premises with a registered risk management programme and premises with an approved food safety programme or registered food control plan, provided those programmes or plans contain the requirements for the transfer of chilled products within their scope.

14.10 Application of clause 77A to 83 [77]

(1) Clauses 77A to 83 apply to operators processing killed wild mammals.

(2) Clauses 77A and 78 also apply to operators that process possums that are presented live for processing.

14.11 Operator requirements [77A]

(1) An operator must confirm that certified supplier's Operations Manual is adequate to meet the requirements of this Notice —

a) prior to accepting animal material for processing from a certified supplier for the first time; and
b) whenever a certified supplier has made changes to his or her Operations Manual; and
c) at least every two years from the date of first acceptance of the animal material from a certified supplier.

(2) The operator must —

a) confirm in writing the suitability of the Operations Manual and any amendments that he or she considers to acceptable; and
b) keep a current copy, including amendments, of acceptable Operations Manuals.

(3) Where this Notice requires the kill location or capture location to be specified using GPS data, the operator must be able to use the information from the certified supplied together with the GIS system to determine that the animal material is supplied in accordance with requirements of this Notice.

(4) The GIS system described in sublcause (3) must utilise a topographical map scale that is sufficient to clearly identify the individual waypoint of each animal.

(5) If a mobile animal material depot is used and the means of cleaning and sanitising the facility is provided by the primary processor, this must be documented in the processor's risk management programme.

14.12 Reception [78]

(1) The operator must —

a) confirm that the wild animal material —

i) is covered by a certified supplier statement and that the mammal material identification aligns with that statement; and
ii) was taken from an area of land that is covered by a poison use statement or DOC Pesticide Summary and that the poison use status of the land is such that the wild mammal material is suitable for processing; and

b) confirm that the kill or capture location has been identified using GPS data or topographical map grid reference points (as applicable), and use that information to confirm that —

i) the animals were not taken from land on which any poison listed in Table 1 has been used, or within the applicable buffer zone described in Table 1 and that all other requirements of clause 44 have been met; and
ii) the supplier has met the time constraints of clause 60; and

c) confirms that, if the animal material has passed though an animal material depot, the depot is listed with MPI for that purpose; and
d) confirm that, if the animal material has passed though a mobile animal material depot, the evidence from the calibrated automatic temperature recording device, as required by paragraph 65(6)(a) is provided; and
e) not accept animal material for processing if any required statement or other documentation is absent or incomplete; and
f) not accept animal material for processing if the operator is aware of, or has received, information that would give reasonable grounds to suspect that the information contained within statement or other documentation received from a certified supplier cannot be relied on; and
g) inform MPI within one working day if the situations described in paragraphs (e) or (f) occurs; and
h) keep a copy of all documentation received from a certified supplier for a minimum of 4 years; and
i) where subclause 46A(5) applies —

i) obtain a corrective action report from the certified supplier which details why the failure occurred and the actions to be taken to prevent recurrence; and
ii) test the carcasses for residues at the following frequencies, where the affected carcasses are intended to be processed for consumption:

1) 1 carcass per day where the daily supply is 20 carcasses or less: and
2) 2 carcasses per day where the daily supply is more than 20 carcasses: and
3) any other carcasses that are believed to be at risk of containing residues above the MRLs or MPLs as determined by the operator on the basis of the information such as the hunting location, poison use in the area, history of the certified supplier and residue tests results: and

j) ensure that samples taken to meet the requirements of paragraph (i) are taken by a recognised person, official assessor or Animal Products Officer and that the test results are provided to MPI for entry onto the national chemical residues database; and
k) ensure that where clause 46A applies, the recognised verifier is informed within 5 working days of the certified supplier involved, what has occurred, the corrective action taken or proposed to be taken and the disposition of the product.

(2) Despite paragraphs (1)(d) and (e), the operator may hold the killed animals and —

a) give the certified supplier an opportunity to produce a completed or replacement certified supplier statement or other required document that clarifies the status of the animal material as suitable for processing to the satisfaction of the operator; if
b) the operator first assesses the condition of the animal material as being likely to remain suitable for processing for the time period involved.

(3) The operator must document procedures to deal with situations where the documentation received from a certified supplier does not confirm the status of the wild animal material as suitable for processing, taking into consideration the provisions of subclauses (1) and (2)

(4) An operator must not accept possums for primary processing unless presented alive.

(5) The operator must verify the contents of supplier statements, poison use statements, and GPS data received from a certified supplier.

14.13 Assessment prior primary processing [79]

(1) Prior commencing processing (other than initial storage) of the wild mammal material at the primary processing premises, the wild mammal material must be subject to an assessment to determine

suitability for processing, including whether the requirements of clauses 59 and 60 have been met where appropriate.

(2) The assessment must be carried out by a post-mortem examiner who meets the relevant competency requirements in clause 25 (1)(a).

14.14 Suspect animal material [80]

(1) This clause applies to operators involved in the primary processing of suspect wild mammal material that is derived from a killed wild mammal.

(2) When processing suspect wild mammal material, an operator must ensure —

a) the suspect wild mammal material is identified; and
b) that if the suspect wild mammal material is of a nature that cross-contamination could occur, then —

i) the wild animal material is processed in such a way that any cross-contamination to non-suspect animal material or animal product is minimised; and
ii) the processing area is cleaned prior to the processing of any other animal material or animal product.

(3) If cross-contamination occurs, the operator must take adequate corrective actions to ensure that the affected animal material is still suitable for processing or the resulting animal product is fit for intended purpose.

(4) Suspect animal material or animal product must be held under sufficient control to ensure that it is not released until all relevant tests and examinations have been completed and a decision is made on its disposition.

14.15 Handling and processing [81]

(1) The operator must ensure that contact of the exposed surfaces of a carcass with integument, hooves, trotters, or feet of the same or another carcass is prevented.

(2) Animals must not be dressed on the floor.

(3) Where scalding forms part of the process, subclause (1) applies from the point where dehairing is completed.

(4) Skin rollback must be minimised.

(5) The offal from the thoracic or abdominal cavities of any killed wild mammal must not be used for human consumption.

(6) Contact between carcasses within the primary processing premises, prior to passing the post-mortem examination must be minimised to the extent necessary to ensure that the potential spread of contaminants is minimised.

(7) Carcasses that have not passed post-mortem examination must not come into contact with carcasses that have passed post-mortem examination.

(8) Contamination from the gastrointestinal tract must be minimised.

(9) Handling and processing procedures muist be carried out without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants on and between animal material and animal product.

(10) Hygienic techniques must be used during dressing.

~~14.16 Post-mortem examination [82]~~

~~Only animal material that has been examined in accordance with any relevant post-mortem regulations and specifications may be released from the final primary processor.~~

14.17 Chilling and freezing [83]

(1) Any chilling and freezing must be conducted without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of animal material or animal product.

(2) Animal material and animal product that is preserved primarily by refrigeration must be reduced to the maximum chilled or frozen temperature, validated at the thermal centre of the animal material or product, as specified in Table 4, prior to release from any primary processing premises.

Table 4: Maximum Critical Preservation (Loadout) Temperatures.

Product Type	Chilling / Freezing temperature
Chilled mammals	7ºC
Frozen mammals	-12ºC

(3) Subclause (2) does not apply if the further processing or transportation of the animal material or animal product is documented in a registered risk management programme or approved food safety programme under the Food Act 1981 or a food control plan under the Food Act 2014, so that the relevant risk factors are managed.

(4) If the documentation, as described in subclause (3), forms part of another risk management programme, or a food safety programme, or a food control plan, the consigning operator must ensure that —

a) the operator of the receiving programme is identified in the consigning operator's risk management programme; and
b) there is no gap in the process documentation as the animal material or animal product is transferred between programmes or plans; and
c) all relevant programmes or plans are registered or approved as appropriate prior to the commencement of the operation.

(5) In the case of chilled product, subclause (2) does not apply if the requirements of Schedule 4 are complied with and the animal material or animal product is —

a) received by a premises registered under the Food Hygiene Regulations 1974; or
b) transferred between two premises with a registered risk management programme, provided those programmes contain the requirements for the transfer of chilled products within their scope; or
c) transferred between premises with a registered risk management programme and premises with an approved food safety programme or registered food control plan, provided those programmes or plans contain the requirements for the transfer of chilled products within their scope.

14.18 Application of clauses 84A to 91 to killed game estate animals [84]

Clauses 84A to 91 apply to operators processing killed game estate animals.

14.19 Operator requirements [84A]

(1) An operator must confirm that a certified game estate supplier's Operations Manual is adequate to meet the requirements of this notice —

a) prior to accepting animal material for processing from a certified game estate supplier for the first time; and
b) whenever a certified game estate supplier has made changes to his or her Operations Manual; and
c) at least every two years from the date of first acceptance of the animal material from a certified game estate supplier.

(2) The operator must —

a) confirm in writing the suitability of the Operations Manual and any amendments that he or she considers to be acceptable; and
b) keeps a current copy, including amendments, of acceptable Operations Manuals.

(3) Where the operator agrees to accept GPS data to specify kill location, the operator must be able to use the information from the supplier together with the GIS system to clearly determine that the animal material is supplied in accordance with the requirements of this notice.

(4) The GIS system described in subclause (3) must utilise a topographical map scale that is sufficient to clearly identify the individual waypoint of each animal.

(5) If a mobile animal material depot is used and the means of cleaning and sanitising the facility is provided by primary processor, this must be documented in the processor's risk management programme.

14.20 Reception of game estate animals [85]

(1) The operator must —

a) confirm that the animal material —

i) is of a species, ~~or~~ kind or description listed in subclause 50(1) ~~type of animal that is permitted under the notice issued under sections 65B and 167(1)(la) of the Act called the Notice of Animals to be Treated as Game estate Animals' dated 26 May 2003 as may be amended from time to time or any notice that replaces that notice~~; and

ii) is covered by a certified game estate supplier statement and that the animal material identification aligns with that statement; and

iii) was taken from an area of land that is covered by a poison use statement or DOC Pesticide Summary and the poison use status of the land is such that animal material is suitable for processing; and

iv) is outside of the withholding period for any treatment with veterinary medicine.

b) confirm that the kill location of any game estate animal material received has been identified using either GPS data or topographical map grid reference points; and

c) confirm that, if the game estate animal material has passed through an animal material depot, the depot is listed with MPI for that purpose; and

d) confirm that, if the animal material has passed through a mobile animal material depot, the evidence from the calibrated automatic temperature recording device, as required by paragraph 65(6)(a) is provided; and

e) not accept animal material for processing if any required statement or other document is absent or incomplete; and

f) not accept animal material for processing if the operator is aware of, or has received, information that would give reasonable grounds to suspect that the information contained within a statement or other documentation received from a certified game estate supplier cannot be relied on; and

g) inform MPI within one working day if the situation described in paragraphs (e) or (f) occurs; and

h) keep a copy of all documentation received from a certified game estate supplier for minimum of 4 years.

(2) Despite paragraphs (1)(d) and (e), the operator may hold the killed game estate animals and —

a) give the certified game estate supplier an opportunity to produce a completed or replacement certified game estate supplier statement or other required document that clarifies the status of the animal material as suitable for processing to the satisfaction of the operator; if

b) the operator first assesses the condition of the game estate animal material as being likely to remain suitable for processing for the time period involved.

(3) The operator must document procedures to deal with situations where the documentation received from a certified game estate supplier does not confirm the status of animal material as suitable for processing, taking into consideration the provisions of subclauses (1) and (2).

(4) The operator must verify the contents of supplier statements, poison use statements, and GPS data received from a certified game estate supplier.

14.21 Assessment prior to primary processing [86]

(1) Prior to commencing processing (other than initial storage) of the mammal material at the primary processing premises, the mammal material must be subjected to an assessment to determine suitability for processing, including whether the requirements of clauses 59 and 60 have been met where appropriate.

(2) The assessment must be carried out by a post-mortem examiner who meets the relevant competency requirements in clause 25(1)(a).

14.22 Suspect animal material [87]

(1) This clause applies to operators involved in the primary processing of suspect mammal material that is derived from killed game estate mammals.

(2) When processing suspect mammal material, an operator must ensure —

a) the suspect mammal material is identified; and
b) that if the suspect mammal material is of a nature that cross-contamination could occur, then —

i) the mammal material is processed in such a way that any cross-contamination to non-suspect animal material or animal product is minimised; and
ii) the processing area is cleaned prior to the processing of any other animal material or animal product.

(3) If cross-contamination occurs, the operator must take adequate corrective actions to ensure that the affected animal material is still suitable for processing or the resulting animal product is fit for intended purpose.

(4) Suspect animal material or animal product must be held under sufficient control to ensure that it is not released until all relevant tests and examinations have been completed and a decision is made on its disposition.

14.23 Handling and processing [88]

(1) The operator must ensure that contact of the exposed surfaces of a carcass with the integument, hooves, trotters, or feet of the same or another carcass is prevented.

(2) Animals must not be dressed on the floor.

(3) Where scalding forms part of the process, subclause (1) applies from the point where dehairing is completed.

(4) Skin rollback must be minimised.

(5) The offal from the thoracic or abdominal cavities of any killed game estate mammal must not be used for human consumption.

(6) Contact between carcasses within the primary processing premises, prior to passing the post-mortem examination, must be minimised to the extent necessary to ensure that the potential spread of contaminants is minimised.

(7) Carcasses that have not passed post-mortem examination must not come into contact with carcasses that have passed post-mortem examination.

(8) Contamination from the gastrointestinal tract must be minimised.

(9) Handling and processing procedures must be carried out without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants on and between animal material and animal product.

(10) Hygienic techniques must be used during dressing.

~~14.24 Post-mortem examination [89]~~

~~Only animal material that has been examined in accordance with any relevant post-mortem regulations and specifications may be released from the final primary processor~~.

14.25 Chilling and freezing [90]

(1) Any chilling and freezing must be conducted without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of animal material or animal product.

(2) Animal material and animal product that is preserved primarily by refrigeration must be reduced to the maximum chilled or frozen temperatures, validated at the thermal centre of the animal material or product, a s specified in Table 5, prior to release from any primary processing premises.

Table 5: Maximum Critical Preservation (Loadout) Temperatures.

Product Type	Chilling/ Freezing Temperature
Chilled mammals	7°C
Frozen mammals	-12°C

(3) Subclause (2) does not apply if the further processing or transportation of the animal material or animal product is documented in a registered risk management programme or approved food safety programme under the Food Act 1981 or a food control plan under the Food Act 2014, so that the relevant risk factors are managed.

(4) If the documentation, as described in subclause (3), forms part of another risk management programme or a food safety programme, or a food control plan, the consigning operator must ensure that —

a) the operator of the receiving programme is identified in the consigning operator's risk management programme; and
b) there is no gap in the process documentation as the animal material or animal product is transferred between programmes or plans; and
c) all relevant programmes or plans are registered or approved as appropriate prior to the commencement of the operation.

(5) In the case of chilled product, subclause (2) does not apply if the requirements of Schedule 4 are complied with and the animal material or animal product is —

a) received by a premises registered under the Food Hygiene Regulations 1974; or
b) transferred between two premises with a registered risk management programme, provided those programmes contain the requirements for the transfer of chilled product within their scope; or
c) transferred between premises with a registered risk management programme and premises with an approved food safety programme or registered food control plan, provided those programmes or plans contain the requirements for the transfer of chilled product within their scope.

14.26 Application of clauses 93 to 99 to farmed mammals that have become feral and then been killed [92]

Clauses 93 to 99 apply to operators of processing premises who are processing material from animals that were farmed but have become feral, and have been killed as if in the wild.

14.27 Reception [93]

(1) An operator must not accept for processing any killed mammals showing any signs of having been farmed (other than game estate animals) unless the supplier has obtained written approval from the Director-General prior to the killing of the mammals.

(2) The operator must confirm, on receipt of the mammal material, that—

a) the supplier has provided a copy of the Director- General's approval, and that this approval aligns with the contents of the consignment; and
b) any conditions of the approval have been complied with by the certified supplier or certified game estate supplier or will be complied with by the operator (as appropriate); and
c) the supplier has provided the operator with a statement signed by the supplier to effect that all relevant conditions of the approval have been complied with.

(3) The operator must inform the Director-General within 24 hours if the operator is unable to confirm the matters in subclause (2)(a) or (b).

(4) The operator must keep a copy of every approval and statement for a minimum of 4 years.

14.28 Assessment prior to primary processing [94]

(1) Prior to commencing the processing (other than initial storage) of the mammal material at the primary processing premises, the mammal material must be subjected to an assessment to determine suitability for processing, including whether the requirements of clauses 59 and 60 have been met where appropriate.

(2) The assessment must be carried out by a post-mortem examiner who meets the relevant competency requirements in clause 25(1)(a).

14.29 Suspect animal material [95]

(1) This clause applies to operators involved in the processing of suspect mammal material that is derived from farmed mammals that have become feral and then been killed.

(2) When processing suspect mammal material, an operator must ensure —

a) the suspect mammal material is identified; and
b) that if the suspect mammal material is of a nature that cross-contamination could occur, then —

i) the mammal material is processed in such a way that any cross-contamination to non-suspect animal material or animal product is minimised; and
ii) the processing area is cleaned prior to the processing of any other animal material or animal product.

(3) If cross-contamination occurs, the operator must take adequate corrective actions to ensure that the affected animal material is still suitable for processing or the resulting animal product is fit for intended purpose.

(4) Suspect animal material or animal product must be held under sufficient control to ensure it is not released until all relevant tests and examinations have been completed and a decision is made on its disposition.

14.30 Handling and processing [96]

(1) The operator must ensure that contact of the exposed surfaces of a carcass with the integument, hooves, trotters, or feet of the same or another carcass is prevented.

(2) Animals must not be dressed on the floor.

(3) Where scalding forms part of the process, subclause (1) applies from the point where dehairing is completed.

(4) Skin rollback must be minimised.

(5) The offal from the thoracic or abdominal cavities of farmed mammals that have become feral must not be used for human consumption.

(6) Contact between carcasses within the primary processing premises, prior to passing the post-mortem examination, must be minimised to the extent necessary to ensure that the potential spread of contaminants is minimised.

(7) Carcasses that have not passed post-mortem examination must not come into contact carcasses that have passed post-mortem examination.

(8) Contamination from the gastrointestinal tract must be minimised.

(9) Handling and processing procedures must be carried out without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants on and between animal material and animal product.

(10) Hygienic techniques must be used during dressing.

~~14.31 Post-mortem examination [97]~~

~~Only animal material that has been examined in accordance with any relevant post-mortem regulations and specifications may be released from the final primary processor.~~

14.32 Chilling and freezing [98]

(1) Any chilling and freezing must be conducted without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of animal material or animal product.

(2) Animal material and animal product that is preserved primarily by refrigeration must be reduced to the maximum chilled or frozen temperatures, validated at the thermal centre of the animal material of product, as specified in Table 6, prior to release from any primary processing premises.

Table 6: Maximum Critical Preservation (Loadout) Temperatures.

Product Type	Chilling / Freezing temperature
Chilled mammals	7°C
Frozen Mammals	-12°C

(3) Subclause (2) does not apply if the further processing or transportation of the animal material or animal product is documented in a registered risk management programme or approved food safety programme under the Food Act 1981 or a food control plan under the Food Act 2014, so that the relevant risk factors are managed.

(4) If the documentation, as described in subclause (3), forms part of another risk management programme or a food safety programme, or a food control plan, the consigning operator must ensure that —

a) the operator of the receiving programme is identified in the consigning operator's risk management programme; and
b) there is no gap in the process documentation as the animal material or animal product is transferred between programmes or plans; and
c) all relevant programmes or plans are registered or approved as appropriate prior to the commencement of the operation.

(5) In the case of chilled product, subclause (2) does not apply if the requirements of Schedule 4 are complied with and the animal material or animal product is —

a) received by a premises registered under the Food Hygiene Regulations 1974; or
b) transferred between two premises with a registered risk management programme, provided those programmes contain the requirements for the transfer of chilled product within their scope; or
c) transferred between premises with a registered risk management programme and premises with an approved food safety programme or registered food control plan, provided those programmes or plans contain the requirements for the transfer of chilled product within their scope.

14.33 Reception of deer velvet and deer antler [100]

(1) An operator of a primary processing premises who is processing deer velvet must —

a) only accept deer velvet for processing that has been tagged in accordance with the velvet ID tagging system implemented by the National Velveting Standards Body or make enquires of the supplier to confirm that only ~~approved~~ registered veterinary medicines or those exempt from registration have been used in the harvest of the deer velvet; and
b) make enquires of the supplier to confirm that the deer velvet has been handled, held, transported and maintained so as to minimise deterioration and has been protected from contamination.

(2) In the case of deer velvet from wild deer, the operator must confirm that the deer velvet—

a) is a accompanied by a completed and signed certified supplier statement for the supply of wild mammals for human consumption that covers the carcass from which the deer velvet has been taken; and
b) is accompanied by a completed and signed poison use statement as described in clause 45 or DOC Pesticide Summary for the area of land from which the wild mammals were taken and that this confirms that the animal material is suitable for processing; and
c) has been identified and that this identification aligns with the supplier statement.

(3) An operator of a primary processing premises who is processing deer antler must be able to trace the antler as being of either New Zealand or imported origin.

14.34 Application of clauses 102 to 104 to fish [101]

Clauses 102 to 104 apply to the operators of land-based premises processing fish (including farmed fish) and to those fishing vessels processing fish at sea that require risk management programmes.

14.35 Reception [102]

(1) The operator must carry out an assessment to confirm that, from the time of catching to the time of arrival at the premises —

a) the fish has been subjected to chilling or freezing (unless it is live fish); and
b) the fish has been handled, held and transported so as to minimise deterioration and has been protected from contamination.

(2) If the fish has passed through an animal material depot, the operator must confirm that the depot is listed for that purpose with MPI.

(3) In the case of farmed fish (other than bivalve molluscan shellfish), the operator must not accept the fish for processing (except for initial storage) if —

a) the required supplier statement is absent or incomplete, unless —

i) the operator has a supplier guarantee programme and the supplier is a specified supplier within that programme; and
ii) the supplier has provided to the operator information in accordance with the supplier guarantee programme at least on a 6 monthly basis; and
iii) the animal material is of the type that is described in the supplier guarantee programme; or

b) the operator is aware of or has received information that would give reasonable grounds to suspect that the information in the supplier statement cannot be relied on.

(4) For farmed fish (other than bivalve molluscan shellfish) the operator —

a) must inform the recognised verifier within one working day if a situation described in subclause (3)(b) occurs; and
b) may, despite subclause (3)(a) and (3)(b), hold the fish and give the supplier an opportunity to produce a completed or a replacement supplier statement that clarifies the status of the fish as suitable for processing to the satisfaction of the operator; and
c) must keep a copy of every supplier statement for a minimum of 4 years.

(5) Despite clause 62 and clause 102(1) an operator may process fish that has been seized by the MPI subject to the operator —

a) obtaining written approval from the Director-General prior to the processing of the fish; and
b) complying with any conditions specified by the Director-General in the approval for the processing or labelling of fish.

14.36 Handling and processing [103]

(1) Handling and processing procedures must be carried out without unnecessary delay, and in a manner that minimises contamination and deterioration of the fish.

(2) Paua, kina, crabs, or other species as determined by the Director-General, harvested from water likely to be contaminated with biotoxin, must be processed in such a way as to minimise relevant risk factors.

~~The level of histamine in fish or fish product must not exceed 200mg/kg~~

14.37 Chilling and freezing [104]

(1) Any chilling or freezing must be conducted without unnecessary delay and in a manner that minimises any potential microbial proliferation, and contamination of the fish.

(2) Fish (other than live fish) that is preserved primarily by refrigeration must be reduced to the maximum chilled or frozen temperatures, validated at the thermal centre of the animal material or product, as specified in Table 7, prior to release from any primary processing premises.

Table 7: Maximum Critical Preservation (Loadout) Temperatures.

Product Type	Chilling/Freezing temperature
Shucked paua intended for canning in New Zealand	6°C
Chilled whole fish	-1°C to 1°C
Chilled fish product	-1°C to 4°C
Frozen fish or fish product (including shellfish)	-18°C
Brine frozen fish	~~15~~ -9°C

(3) Subclause (2) does not apply if the further processing or transportation of the animal material or animal product is documented in a registered risk management programme or approved food safety

programme under the Food Act 1981 or a food control plan under the Food Act 2014, so that the relevant risk factors are managed.

(4) If the documentation, as described as subclause (3), forms part of another risk management programme or a food safety programme, or a food control plan, the consigning operator must ensure that —

a) the operator of the receiving programme is identified in the consigning operator's risk management programme; and
b) there is no gap in the process documentation as the animal material or animal product is transferred between programmes or plans; and
c) all relevant programmes or plans are registered or approved as appropriate prior to the commencement of the operation.

(5) A brief temperature fluctuation up to a maximum temperature of -15°C during transportation is permitted for ~~any~~ frozen fish and fish product (including shellfish) but not for brine frozen fish. ~~However~~ The temperature must be reduced to a maximum temperature of -18°C or colder without unnecessary delay.

(6) Shucked paua must not be held at greater than 1°C for more than 3 days.

14.38 Application of clauses 106 and 107C to avian eggs [105]

Clauses 106 to 107C apply to operators of ~~primary~~ processing premises who process avian eggs for human consumption. Clauses 107B and 107C also applies to operators of processing premises processing egg products.

14.39 General requirements for avian eggs [106]

An operator must ensure that —

a) the layer flock is subject to and complies with a whole flock health scheme; and
b) if he or she knows or suspects that a layer flock does not comply with the whole flock health scheme, the eggs from that layer flock must not be traded for human consumption; and
c) to the extent practicable, he or she has records to enable traceability of the date of lay of shell eggs to ensure the accuracy of the best before date.
~~d) The operator must ensure that layer flocks producing eggs intended for human consumption are subject to and comply with a whole flock health scheme designed to ensure that hazards associated with eggs which are likely to affect human health are identified and managed in an appropriate manner.~~

14.40 ~~Shell~~ Table eggs [107]

(1) An operator must ensure that table eggs —

a) are candled and appropriate actions taken if defects are identified;
b) show no evidence of embryo development, putrefaction, or significant blood clots;
c) are not incubated;
d) are handled and stored under conditions that minimise condensation on the surface of the egg;
e) are assessed for cleanliness to the extent practicable and dirty eggs washed, processed in accordance with clause 107B, or downgraded as not fit for human consumption;
f) are not cracked or broken; and
g) are stored out of direct sunlight.

(2) Any processing of table eggs that could compromise~~s~~ the integrity of the shell, must be minimised.

14.41 Cleaning of table eggs or processing grade eggs [107A]

(1) An operator must ensure that if any table egg or processing grade egg is washed:

a) potable water and an approved egg washing chemical must be used, and the wash water must not be a source of contamination; and
b) the wash water temperature must be at least 12°C warmer than the egg temperature; and
c) the wash water temperature must not exceed 45°C; and
d) the egg must not be soaked in the wash water; and
e) the egg must be dried promptly after washing; and
f) the egg must not be cracked prior to washing; and
g) the washing equipment must be cleaned and sanitised at least daily or more frequently if necessary to ensure that it is not source of contamination.

(2) An operator must ensure that if any table egg or processing grade egg is —

a) wet wiped; clean sanitised cloths, potable water, and an approved egg washing chemical is used; or
b) dry buffed; clean sanitised dry cloths, or another material that is not a source of contamination, is used.

14.42 Processing grade eggs [107B]

(1) An operator must ensure that a processing grade egg —

a) is assessed to ensure that it is not defective including not leaking, excessively dirty, rotten or mouldy; and
b) shows no evidence of embryo development, or significant blood clots;
c) is not incubated; and
d) is handled and stored under conditions that minimise condensation on the surface of egg.

(2) The operator must ensure that —

a) if eggs are washed prior to breaking, only dry eggs are broken for processing; and
b) cracked or broken processing grade eggs are not washed and are held at 6°C or less prior to processing.

14.43 Egg product [107C]

(1) Egg product must be 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; but does not need to be so treated if the egg product is to be used in another product and that product is heat treated or otherwise processed so that it meets the microbiological criteria for processed egg product specified in Standard 1.6.1 of Australia New Zealand Food Standards Code.

(2) Egg product that has not been heat treated or otherwise processed to meet the microbiological criteria specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code must not be sold by way of retail.

(3) Egg product must be processed without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants.

(4) Egg product that is preserved by refrigeration must —

a) be chilled or frozen without unnecessary delay in a manner that minimises any potential microbial proliferation and contamination of the egg product; and
b) if chilled, be reduced to a temperature of 5°C or less prior to release from the processing premises.

~~Eggs that are intended to be traded in the shell must comply with Australia new Zealand Food Standards Code, Part 2.2, Standard 2.2.2 Egg and Egg Products:~~

~~Eggs that are intended to be traded in shell must~~

~~c) Be visibly clean; and~~
~~d) Have no evidence of embryo development, or putrefaction, and no significant blood clots; and~~
~~e) Not have been incubated; and~~
~~f) Be handled and stored under conditions that minimizes condensation on the surface of the eggs.~~

~~Any primary processing of eggs that are intended to be traded in the shell and that compromises the integrity of shell, must be minimized:~~

~~Eggs that are not intended to be pasteurized or subject to an equivalent treatment must be candled prior to retail sale.~~

~~Candling areas must be sufficiently darkened to allow an accurate assessment to be made.~~

~~The candling method must ensure that the interior and exterior of each egg is examined.~~

14.44 Application of clause 108 to honey and other bee products

Clause 108 applies to apiarists or beekeepers who harvest honey and other bee products for human consumption.

14.45 Apiarist or beekeeper requirements [108]

An apiarist or beekeeper must ensure that:

a) beehives are constructed of and maintained with materials that are not a source of hazard to the honey or other bee products; and
b) honey supers, both before and after extraction, are stored in a manner that will minimise contamination; and
c) honey supers are protected from contamination during transportation to minimise exposure to dusts, fumes and other contaminants.

Part 15: Specific animal material and animal product requirements [Part 13]

15.1 Application of this Part [109]

This Part applies to risk management programme operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the appropriate provisions of this Part.

15.2 Tallow [110]

(1) Tallow for human consumption must be produced only from animal product that has passed examination as fit for human consumption.

(2) Rancid or decomposed fats must not be used to produce tallow.

(3) Animal product referred to in subclause (1) which is subsequently contaminated must be subjected to a process such as refining, which addresses hazards and other risk factors and ensures the resulting product is fit for intended purpose.

(4) An operator may only accept for processing animal product referred to in subclause (3) that can be treated such that the hazards and other risk factors are controlled and the resulting product is fit for intended purpose.

15.3 Green offal [111]

Green offal from farmed mammals that are saved when inherent contamination is present must be kept separate from any animal material or animal product intended for human consumption during their handling, processing, and transportation until —

a) they have been cleaned so that there are no visible contaminants; and
b) they are acceptably free of parasites, parasitic lesions, and foreign bodies.

15.4 Casings [112]

(1) The potable water used in tanks to condition and clean green offal used for casings must be either —

a) continuously replenished throughout the process; or
b) emptied and replaced between processing batches. ~~Green offal from farmed mammals, used for casings must not be soaked in static water during processing except where processing aids are used to achieve a particular technical effect.~~

~~(2) The flow rate of water used throughout the cleaning of castings must be sufficient to ensure the constant removal of faecal and mucosal content.~~

(3) The separation (pulling) and stripping of intestines must be adequately separated to prevent cross-contamination from other processes, including classing, salting and packing of finished casings.

(4) Casings that are preserved primarily by dry salting must have visible salt present on the product.

(5) Casings that are preserved primarily by salting must have a water activity of no greater than 0.83.

15.5 Blood [112A]

(1) Contamination of the blood must be minimised.

(2) Blood must not come in contact with the outer surface of any slaughtered animal.

(3) Blood collected from a TB reactor to a diagnostic test or animals with TB lesions must not be used for human consumption.

15.6 Mechanically separated animal product [113]

(1) This clause applies to operators separating mammal and bird product from bones using the mechanical separation methods of compression or abrasion.

(2) The temperature of bones, carcasses, or parts of carcasses, that are intended to be processed using mechanical separation methods, must comply with the following criteria —

a) chilled to or maintained below 10°C and mechanically separated within 5 hours of boning; or
b) chilled to 4°C and mechanically separated within 72 hours of boning; or
c) chilled to -2°C and mechanically separated within 120 hours of boning; or
d) immediately placed in a freezer and frozen within 48 hours of boning.

(3) The calcium content of mechanically separated animal product, calculated and stated on a dry matter basis, must not exceed 1.5%.

(4) Mechanically separated animal product 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.

(5) The operator must document an operator defined limit, including actions to be taken if the limit is exceeded, for aerobic plate count and another for *Escherichia coli* for the purpose of microbiological process control for mechanically separated animal product.

15.7 Processing environment for animal material and product [114]

(1) Processing rooms used for the processing of animal material or animal product, derived from mammals, birds and fish, must be operated in such a manner that the proliferation of micro-organisms likely to affect human health is minimised.

(2) Subclause (1) does not apply to rooms used exclusively for reception and holding of live animals.

15.8 Process inputs [115]

All process inputs, including ingredients, additives, processing aids, and packaging, must be stored, handled, and transported so as to minimise any potential contamination or deterioration.

15.9 Process control [116]

If pre-programmed process control parameters are used to operate and control a process that is critical to product safety, unauthorised access to the programmed parameters must be prevented.

15.10 Thermal processing of low-acid canned products [117]

(1) Operators who manufacture, process or pack thermally processed low-acid canned products must do so in accordance with the principles in one of the following codes:

a) the current edition of the Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979): or
b) the current addition of the United States Food and Drug Administration Requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR Part 114, as appropriate.

(2) Operators of aseptic processing and packaging operations must do so in accordance with the principles detailed in the codes in either paragraph (2)(a) or (2)(b):

a) the current edition of the:

i) Code of Hygienic Practice for Low and Acidified Low Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979): and
ii) Code of hygiene Practice for Aseptically Processed and Packaged Low-acid Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 40-1993): or

b) The current edition of the United States Food and Drug Administration Requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR Part 114, as appropriate.

~~c) The operators of processes producing thermally processed low-acid canned product must comply with the requirements of regulation 14 of the Food Safety Regulations 2002 (SR 2002/396) (which relates to good manufacturing practice for low acid canned food), or any regulation that replaces this regulation~~

15.11 Dual operator butches [118]

A notice must be conspicuously displayed in a public part of any dual operator butcher premises, printed in plain letter of not less than 25 mm in face measurement with the following or similar words, as appropriate —

"Notice – meat and /or fish that is not intended for sale is processed on these premises"

15.12 Application of clauses 119A – 139 to bivalve molluscan shellfish[119]

Clauses 119A to 139 apply to operators processing bivalve molluscan shellfish.

15.13 Testing [119A]

All laboratories performing analyses to confirm compliance with clauses 120 to139 must have International Accreditation New Zealand (IANZ) accreditation for the methods prescribed or have written approval from the Director-General.

15.14 Reception [120]

(1) The operator must only accept shellstock if the operator has confirmed the shellstock complies with the specifications or requirements of the shellfish regulated control scheme, and, in particular, must ensure that —

a) the shellfish harvesting statement details are correct and complete (subject to subclause (2)); and
b) the containers are labelled correctly in accordance with the shellfish regulated control scheme; and
c) the containers are of appropriate hygienic status; and
d) the shellstock is alive, and not damaged, and the shells are reasonably free of mud, marine flora, bottom sediments and detritus, and not contaminated by material potentially hazardous to human health; and
e) the temperatures control requirements in Schedule 4 of the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006 have been complied with.

(2) If the statement (referred to in subclause (1)(a)) or labelling (referred to in subclause (1)(b)) is incomplete or missing, the shellstock may only be accepted into the premises if —

a) the shellstock is kept separate from other shellstock; and
b) an animal product officer ~~regional shellfish specialist~~ is notified of the non-compliance within 24 hours of the arrival of the shellstock; and
c) the shellstock is detained under refrigerated storage until the animal product officer ~~regional shellfish specialist~~ has determined the disposition of the shellstock.

(3) If shellstock has not been grown, harvested, handled, and transported according to the requirements of the shellfish regulated control scheme, and the operator prohibits the shellstock from entering the premises, the operator must advise the ~~regional shellfish specialist~~ animal product officer of that within 24 hours after imposing the prohibition.

15.15 Raw harvested bivalve molluscan shellfish [121]

(1) The operator must ensure that bivalve molluscan shellfish, including live bivalve molluscan shellfish, intended for direct human consumption in its raw state meets the microbiological requirements set out in Table 8.

Table 8: Raw Bivalve Molluscan Shellfish Microbiological Requirements

Micro-organism	n	c	m	M
Escherichia coli (*E. coli*) (/g)	5	1	2.3	7
~~Salmonella (/25g)~~	~~5~~	~~0~~	~~0~~	

In this Table —

n= means the number of sample units which must be examined from a lot 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 sampling plan

m=means a microbiological criterion that represents an acceptable level and values above it are marginally acceptable or unacceptable in terms of sampling plan

M= means a microbiological criterion that separates marginally acceptable quality from detective quality. Values above M are unacceptable in the terms of the sampling plan and detection of one or more samples exceeding this level would be cause for rejection of the lot.

(2) The testing methodologies for ~~Salmonella and~~ *Escherichia coli* must be approved for use by the Director-General.

~~(3)~~ The operator must also ensure that bivalve molluscan shellfish comply with the maximum permissible levels for marine biotoxins set out in Table 6B of the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006. ~~Meet the marine biotoxin requirements set out in Table 9.~~

~~Table 9: Bivalve Molluscan Shellfish marine Biotoxin Requirements – Maximum Levels for Marine Biotoxin in Shellfish~~

~~**Toxin**~~	~~**Amount that must not be exceeded in the edible portion:**~~
~~Saxitoxin (STX)~~	~~0.8 mg saxiton equilivant/kg~~
~~Domoic Acid (DA)~~	~~20mg/kg DA~~
~~Brevetoxin (BTX)~~	~~20 Mouse Units (MU) per 100g~~
~~Okadaic Acid (OA) and Pectenotoxin (PTX)~~	~~The maximum level of okadaic acid; dinophysistoxins[1] and pecetenotoxins (PTX1 and PTX2) must be 0.16 mg of okadaic acid equivalents/kg~~
~~Yessotoxin (YTX)~~	~~The maximum level of YTX, 45 OH YT, homo YTX and 45 OH homo YTX must be 1 mg of YTX equivalents/kgAzaspiracid (AZA)~~
~~Azaspiracid (AZA)~~	~~The maximum level of AZA1, AZA2 and AZA3 must be 0.16mg of azaspiracid equivalents/kg~~

~~[1]okadaic acid and dinophysistoxins: an hydrolysis step is required in order to detect the presence of DTX3, diet esters and other okadaic acid metabolites.~~

(4) The operator must have a documented procedure in the risk management programme for sampling and testing bivalve molluscan shellfish product detained or recalled for marine biotoxin reasons.

(5) The testing methodologies for marine biotoxin must be in accordance with the shellfish regulated control scheme.

15.16 Processing bivalve molluscan shellfish [122]

(1) If shellstock or shucked shellfish from different lots are mixed, the risk management programme must contain a mixing management plan. The management plan must address the conditions for mixing and 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) potable water; or
ii) water obtained from an approved growing area or conditionally approved growing area, that is open for harvesting; and

b) inspected ~~Culled to remove~~ and cracked, broken, or dead shellstock removed; and
c) protected from physical or thermal abuses which may reduce the effectiveness of the wet storage/depuration process; and
d) handled and stored in a manner such that their physiological activity is not adversely affected and bacteriological quality does not deteriorate.

15.17 General requirements for wet storage of bivalve molluscan shellfish [123]

(1) The requirements for wet storage must be developed in accordance with clause 135 and documented in the risk management programme.

(2) Shellfish for wet storage must be harvested from approved, remote approved, or conditionally approved growing areas that are open for harvesting.

(3) Bivalve molluscan shellfish must not be mixed in the same tank with species other than bivalve species.

(4) If water is used in a non-bivalve molluscan shellfish species tank prior to being used in a bivalve molluscan shellfish species tank, the water must be effectively disinfected prior to entering the tanks containing bivalve molluscan shellfish.

(5) The operator must identify the wet storage performance indices and other relevant records that must be kept to ensure that the wet storage process controls are effective. This will include establishing critical limits, such as for dissolved oxygen, salinity, pH, temperature, turbidity, and flow rate.

15.18 Wet storage process water supply [124]

(1) Except for well water, the quality of the water prior to treatment must at a minimum meet the bacteriological standards for a restricted growing area, as described in the shellfish regulated control scheme.

(2) Any well water used as a source of water for wet storage must be potable water, or clean seawater that complies with the microbiological quality requirements in Table 1 of Schedule 2.

(3) Other than when the source water is from an approved growing area, a water supply sampling schedule must be documented in the risk management programme.

(4) Processes to manage the risk of marine biotoxins in source water must be documented in the risk management programme.

15.19 Treatment of water for wet storage [125]

(1) Disinfection or other water treatment must not leave residues that may interfere with the depuration process, or the physiology or wholesomeness of the shellstock.

(2) Where ultraviolet light is used as a disinfection method, the maximum turbidity levels of the process water treated by ultraviolet light must not exceed 20 nephelometric turbidity units (NTU).

(3) Disinfected water entering wet storage tanks must have no detectable levels of coliforms.

(4) If a positive result for coliforms occurs in a sample of disinfected water, daily sampling of disinfected water and testing for coliforms must commence immediately and continue until the problem is identified and corrected.

(5) On the first operating day after correction of the problem that caused positive results for coliforms, the effectiveness of the correction must be confirmed by the collection and testing of a set of three samples of disinfected water, and one sample of the source water prior to disinfection. The samples of the disinfected water, and of the source water prior to disinfection, must be collected and tested within 24 hours of restarting operations.

15.20 Continuous flow through wet storage system [126]

(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 Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006 ~~shellfish regulated control scheme~~ are met at all times while the shellstock are in wet storage.

(2) The operator must document procedures in the risk management programme for handling shellstock in the event that the quality of non-disinfected water, taken from areas described in subclause (1)

changes during a wet-storage process so that the bacteriological criteria for an approved growing area status are 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 operator demonstrates through a study that the disinfection system will consistently produce water that tests negative for coliforms under normal operating conditions; and
c) the study —

i) includes 5 sets of 3 samples from each disinfection unit collected for 5 consecutive days at the outlet from the disinfection unit or at the inlet to the wet storage tank; and
ii) includes 1 sample daily for 5 consecutive days from the source water prior to disinfection; and
iii) demonstrates that all sample 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 registered risk management programme, the water system is sampled daily to demonstrate that the disinfected water is negative for coliforms.

15.21 Recirculating water wet storage system [127]

(1) Water used in recirculating wet storage systems must be continuously disinfected as it enters the wet storage tanks.

(2) Prior to use, the operator must conduct a study to demonstrate that the disinfection system for the recirculating system will consistently produce water that tests negative for coliforms under normal operating conditions.

(3) The study must meet the requirements of clause 126(3)(c) above.

(4) If a recirculating water system is in operation as part of the registered risk management programme, the recirculating water must be sampled weekly to demonstrate that the disinfected water is negative for coliforms.

(5) If, within a 24 hour period, make-up water that is more than 10 percent of the water in the recirculating system is added from a restricted growing area, a set of three samples of disinfected water (collected from the spray bar if possible) and one sample of the source water prior to disinfection must be collected, at the time the additional water is added. The samples must be tested to confirm the ability of the disinfection system to produce water free from coliforms.

15.22 Depuration [128]

(1) An operator carrying out depuration must only receive shellfish that—

a) comply with the requirements of clause 120; and
~~b)~~ have been harvested from a restricted or conditionally restricted growing area that is open for harvesting, or from a conditionally approved growing area that is closed for harvesting but which meets the bacteriological criteria for harvest from a restricted growing area as stated Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006 ~~in the shellfish regulated control scheme.~~

(2) The maximum level of *Escherichia coli* (*E. coli*) in shellfish entering a depuration plant must be established by the operator and must not exceed 14,000 *Escherichia coli* /100g of flesh, unless the risk management programme provides that the depuration system can manage higher levels.

(3) Different shellfish species must not be processed in the same unit unless the risk management programme provides that the depuration requirements for each species are compatible.

(4) The depuration time must be established and must be no less than 48 hours unless the risk management programme provides that the depuration plant performance standards set out in Table 10, clause 134 will consistently be met using shorter depuration times, with a minimum depuration time of 36 hours. This is a critical control point.

(5) The procedures to be undertaken when unplanned events occur during depuration must be documented in the registered risk management programme including:

a) if spawning occurs to the extent that the water quality criteria in clause 130(1)(a) or the criteria for turbidity or dissolved oxygen, are not met in the units during depuration, the process must be stopped and —

i) the tanks drained, and the shellfish removed and returned to the sea or otherwise disposed of; or
ii) the process started again at zero hour and, on completion of the process, a minimum of three end-point shellfish samples taken and tested for *Escherichia coli* ~~faecal coliforms~~; and
iii) shellfish from the restarted process must not leave the plant until the sample results demonstrate that the depuration plant performance standards (Table 10, clause 134) are complied with.

b) If spawning is observed in less than 10% of the shellfish, and —

i) required standards of water quality with respect to turbidity and dissolved oxygen continue to be consistently met throughout the tank; and
ii) the requirements clause 130(1)(a) are met;

then the depuration process may continue, but a minimum of three end-point shellfish samples must be taken and tested for *Escherichia coli* ~~faecal coliforms~~. The 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 10, clause 134 have been complied with.

15.23 Depuration process water: seawater supply [129]

The operator must treat process seawater on a continuous basis with an adequate disinfection system, including confirming that the disinfection system produces process seawater with no detectable coliform organisms according to the following —

a) if the source water is from an approved growing area that is open for harvesting, or other source acceptable to the Director-General, the depuration tank influent treated by each disinfection unit must be tested at least once per process batch; and
b) if a closed recirculating system is used or the source water is from a restricted growing area that is open for harvesting, the operator must ensure the requirements of paragraphs 126(3)(b)-(d) are met; and
c) source water must not be taken from a prohibited growing area.

15.24 Depuration process water: water standards [130]

(1) The 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 mg/l of dissolved oxygen in the water must be maintained throughout the depuration system;

c) treated water at the point of entry into the depuration unit must contain no detectable coliform organisms;
d) the salinity and temperature parameters must be established in the risk management programme;
e) maximum turbidity levels of the process water treated by ultraviolet disinfection must not exceed 5 nephelometric turbidity units (NTU);
f) the pH of the water must be in the range 7.0-8.4.
~~g) If the process water is recirculated, the process water must be changed between each depuration batch.~~

(2) The depuration plant must have on site or at a readily accessible designated place calibrated equipment to measure —

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 a minimum of 107 l/min/m^3 of shellfish unless the risk management programme provides a lesser flow rate.

(4) The minimum value of process water in each depuration unit must be, —

a) for cockles and oysters, 6400 l/m^3 of shellfish based on the total tank capacity, unless the risk management programme provides for a lesser volume; and
b) for other shellfish species, as provided for in the risk management programme.

15.25 Shellfish storage [131]

Shellfish that require depuration must not be held in the same storage room as shellfish that have been depurated or which do not require depuration unless the method of storage marking, and labelling is documented in the risk management programme.

15.26 Depuration unit: Loading and unloading [132]

(1) Trays or containers used in the depuration process must be impervious, easily cleaned and designed to allow adequate water flow through the mesh.

(2) Trays or containers used in the depuration process must not be used for purposes other than depuration or wet storage.

(3) When oysters are depurated, there must not be more than three layers of oysters in each tray or container during the depuration process. The maximum depth for other shellfish species must be as documented in the risk management programme.

(4) Shellfish in depuration units must have a minimum cover of 50mm of water, and shellfish must be not less than 25 mm off the base of the unit.

(5) To minimise the risk of contamination of shellstock during the loading and unloading of depuration units:

a) all the trays of shellfish must be placed in the depuration units before filling of the units with water commences; and
b) shellfish must not be moved within or removed from the depuration units all the water has been drained from the depuration units.

15.27 Cleaning and sanitising plan and equipment [133]

All shellfish and seawater contact surfaces in the depuration unit must be cleaned and sanitised after each use or at the following frequencies —

a) process units, trays, containers, and racks must be cleaned, sanitised and rinsed before each depuration operation; and
b) the process unit, including the depuration system piping network, must be cleaned and sanitised at least once a week or once every 3 depuration operations; and
c) the seawater storage tanks must be cleaned and sanitised at least once a week or once every 3 depuration operations or at an alternative frequency specified in the risk management programme; and
d) the washing and culling areas and pre-depurated storage areas must be thoroughly washed and sanitised after each use; and
e) disinfection unit(s) for the water supply must be cleaned and serviced as frequently as necessary to assure effective water treatment.

15.28 Depuration process operator verification [134]

The operator verification must be performed on the depuration process on a continuous basis in accordance with the following:

a) on completion of the depuration, collect and test at least 1 sample from each lot of shellstock depurated in the unit:
b) determine daily, or as results become available, the depuration performance indices defined as the geometric mean and the 90th percentile of *Escherichia coli* ~~faecal coliforms~~ from test data of the most recent 10 consecutive harvest lots for each species depurated:
c) compare daily, or as results become available, the depuration performance indices with the depuration plant performance standards set out in Table 10:

Table 10: Depuration Plant Performance Standards (*Escherichia coli* ~~faecal coliforms~~ per 100 grams)

Species	Geometric Mean	90th Percentile
Hard Clams	20	70
Oysters	20	70
Mussels	20	70

d) if the depuration performances 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 10, the process is considered confirmed for that species from that growing area:
e) 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 10, or if a new growing area that meets the requirements of clause 128(1)(b) ~~or if a new restricted growing area~~ is used as a source of shellfish for depuration, or if a new depuration process has generated less than 10 process batches of data, the process is considered to be not confirmed and the following must be met:

   i) the operator must collect and test at least one zero hour and 3 end-point samples from each depuration lot: and
   ii) the environmental parameters impacting on 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. The condition(s) once identified and quantified, become critical control points (CCPs) for the specific species in the specific plant, and the risk management programme must be amended in accordance with section 25 of the Act:

f) shellstock which are depurated during the process in paragraph (e) must meet the following criteria before they are released to the market, namely, the *Escherichia coli* ~~faecal coliforms~~ geometric mean from 3 samples (hard clams, mussels, or oysters) must not exceed 45 *Escherichia coli* ~~faecal coliforms~~ per 100g, and no single sample is to exceed 100 *Escherichia coli* ~~faecal coliforms~~ per 100g:

g) if the depurated lot fails to meet the release criteria specified in paragraph (f), the operator may choose to subject the shellstock to additional depuration processing and after that the shellstock can be resampled for release criteria or the disposition of the shellfish must be as follows:

  i) in accordance with the requirements of the risk management programme: or
  ii) if the shellfish are to be relayed in accordance with shellfish relay requirements in the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006 ~~shellfish regulated control scheme~~:

h) when depuration units with multiple tanks are used, it must be determined whether the individual tanks are similar. The difference between the physical tank dimensions and process water flow rate, must be less than 10 %:

i) if tanks are not similar, the process requirements described in paragraphs (a) to (g) must be employed for each tank:

j) the operator must ensure that all microbiological tests of performance standard samples of shellstock :

  i) are analysed in accordance with the laboratory requirements stated in the Animal Products (Specifications for Bivalve Molluscan Shellfish) Notice 2006 ~~shellfish regulated control scheme~~: and
  ii) the sample size consist of at least 12 shellfish selected at random from each designated container: and
  iii) samples are collected at locations within the depuration unit are considered to be the most compromised in relation to shellfish activity, based on the sampling plan contained in the risk management programme.

15.29 Minimum requirements of a depuration/wet storage operation [135]

The following requirements must be addressed in the risk management programme—

a) design details of a depuration wet storage unit, including —

  i) a depuration/wet storage tank diagram including tank dimensions, construction details, influent and effluent locations, operating water level and typical container configuration; and
  ii) the process water system describing the types of system (flow through or recirculating), pretreatment and filtration systems, disinfection system, and hydraulic schematic; and
  iii) a list of equipment including washing, culling, and packing equipment, material handling equipment, and cleaning and sanitation equipment; and

b) depuration process/wet storage monitoring, including —

  i) sampling plans, including: frequency, number of samples, sampling locations, methodologies for analysing process water, incoming shellstock, depuration/wet stored shellstock, and source waters; and
  ii) maintenance of monitoring equipment and calibration procedures, and a copy of activity log forms that will be used for data entry; and
  iii) process water monitoring frequency and criteria for physical and chemical parameters; and
  iv) data analysis and evaluation; and

c) laboratory arrangements; and

d) standard operating procedures for-

i) washing, culling, and placement of shellstock in depuration/wet storage tanks; and
ii) the depuration/wet storage unit operation; and
iii) monitoring of the depuration/wet storage unit operation; and
iv) removal of product from tanks after depuration/wet storage; and
v) storage parameters and procedures; and
vi) packing and labelling procedures; and
vii) plant cleaning and sanitation; and
viii) data analysis; and
ix) recall procedures; and
x) ultraviolet water treatment.

15.30 Alternative means [135A]

Despite clause 123 to 135 of this Part, the Director-General may approve alternative means of wet storage and depuration. The approval may be subjected to conditions.

15.31 Shucking, processing, and packing [136]

(1) Shellstock must be inspected by the operator to ensure they are alive, clean, wholesome, and not badly damaged immediately prior to shucking.

(2) Shucked shellfish must be delivered to the packing room within 1 hour of being shucked or prechilled 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. The packing process must be scheduled and conducted so that all meats are chilled to an internal temperature of 7°C or colder within 2 hours of delivery to the packing room.

(5) Shellfish meat which is to be packed into containers larger than 4 litres must be prechilled to 7 °C or colder prior to packing in the container.

(6) Shucked shellfish must be packed only into containers labelled in accordance with clause 139.

(7) The temperature of chilled shucked shellfish must be reduced to 4°C or less prior to leaving the premises and the temperature must be maintained during transport and storage.

(8) The temperature of chilled live shellfish must be reduced to 10°C or less prior to leaving the premises and the temperature must be reduced to 10°C or less prior to leaving the premises and the temperature must be maintained during transport and storage.

(9) Despite subclause (8) chilled live shellfish may leave the premises when the temperature is greater than 10°C, if they are stored at the originating premises for less than 12 hours and are maintained under temperature control at all times while in that premises.

~~(10) Shellfish destined for the domestic market may leave the premises when the temperature is greater than 10°C , if they are stored in the premises for less than 12 hours and are maintained under temperature control at all times while in the premises.~~

(11) Shellfish that are to be frozen must be arranged to ensure rapid freezing and must be frozen at a temperature of -18°C or colder, with shellfish frozen solid within 12 hours from the start of the freezing process. ~~Frozen shellfish must be held at 18°C or colder during storage and transport~~

15.32 Heat shocking [137]

(1) The risk management programme must address the following minimum requirements for heat shock processes:

a) the type and size of shellfish: and
b) the time of exposure to heat: and
c) the internal shellfish temperature: and
d) the process temperature: and
e) the nature of the heat process: and
f) the water to shellfish ratios: and
g) the nature of the heat process equipment: and
h) the measurement devices and their calibration: and
i) the shell removal techniques: and
j) the post-heat shock chilling techniques: and
k) the packaging and storage procedures: and
l) the cleaning and sanitising of heat process equipment.

(2) All shellstock must be washed with pressurised potable water or water that is from an approved growing area that is open for harvesting and culled of badly damaged and dead shellstock prior to heat shocking.

(3) A copy of the minimum requirements of the heat shock process that forms part of the risk management programme must be posted in a conspicuous location near the heat shock process appliance or the risk management programme must contain the names of the suitably skilled persons who are familiar with and have been trained in those requirements.

(4) Heat shocked shellfish must be cooled to 7^{o}C or less within 2 hours of being heat shocked and must be cooled to 4^{o}C or less within 4 hours of being heat shocked.

(5) If a water tank heat shock process is used, the tank must be completely drained and rinsed in such a manner that all the sediment and detritus are removed at 3 hour intervals or at a frequency as specified in the risk management programme. The tank must be drained, washed, and sanitised at the end of each day's operation.

15.33 Repacking [138]

(1) Shellfish for repacking must originate only from premises with a risk management programme. ~~or a packing house licensed under the Meat Act 1981~~

(2) If repacking of shellfish occurs —

a) where the shellfish has 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 repackaging; and
d) only clean, alive, or chilled, or frozen shellfish may be repacked.

(3) If repacking of shucked shellfish occurs, —

a) shucked shellfish must not be repackaged when the temperature of the chilled shellfish exceeds 4^{0}C or the temperature of the frozen shellfish exceeds -18^{0}C at the time of receipt or the packages are not labelled in accordance with clause 139; and
b) only shellfish that has been processed, and have been kept in premises with risk management programmes ~~or packing houses licensed under the Meat act 1981~~ may be repacked; and
c) full records must be kept; and
d) the internal temperature of shucked shellfish must not exceed 4^{o}C during storage or repacking operations; and

e) shucked shellfish from different lots must not be mixed during the repacking operation.

(4) Each package containing repacked product must be labelled in accordance with clause 139 and be labelled with the registration number of the operator responsible for the repacking.

15.34 Bivalve molluscan shellfish labelling [139]

(1) Containers of shellfish leaving the processing premises must be labelled with —

a) the growing area lease, licence, resource consent, or permit number; 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 (1)(b), if adequate traceback to the specific harvest dates and harvest areas is provided in the risk management programme.

(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) the labelling information must not be altered or removed, nor the product mixed with other shellfish, resorted, or repacked; and
c) the name of the operator responsible for shipping must be added to the container.

Part 16: *Listeria* requirements for processors of certain ready to eat products [Part 14]

16.1 Definitions

[note, these definitions have been placed here for consultation purposes only. Once finalised they will be moved to the definitions section]

environmental samples means swabs or other sample types taken from high care areas for the purpose of testing product contact surfaces or materials for the presence of *Listeria*.

exposed ready to eat animal product means ready to eat animal product which has the potential to be contaminated by any *Listeria* present in the high care area before it is packaged

high care area means any area used for processing product after a critical control point for *Listeria monocytogenes* or after the final microbiological hurdle has been applied, before the ready to eat animal product is packaged

indirect product contact surface means surfaces in the high care area which do not directly come into contact with exposed ready to eat product but have the potential to introduce contamination, for example internal surfaces of a slicer which may periodically introduce contamination

listericidal treatment means an agent or process (i.e: heat treatment, antimicrobial agent etc) that is capable of reducing counts of *Listeria monocytogenes* by a defined level, as appropriate to the product

product contact surface means a surface in the high care area that exposed to ready-to-eat product comes in contact with prior to being packaged and includes indirect product contact surfaces

ready to eat animal product means, for the purpose of Part 14, chilled animal product that is ordinarily consumed in the same state in which it is sold or distributed (and does not require further preparation prior to consumption, other than washing, or warming or portioning); and includes —

a) heat shocked bivalve molluscan shellfish sold frozen and raw fish that is intended to be consumed raw, but not live molluscan shellfish;
b) ready to eat animal product that is stored frozen and then thawed for sale, or for use as an ingredient in another ready to eat product that is not subject to a listericidal process; and that is intended to be consumed more than five days after thawing.

stated shelf life means the period of time established under the intended conditions of distribution, storage and use, that the product remains safe and suitable as indicated by the date mark.

16.2 Application of this Part [140]

(1) This Part applies to risk management programme operators who are processing ready to eat animal products for human consumption but this Part does not apply to retail butchers (including dual operator butchers) who sell ready to eat animal product by way of retail only.

(2) This Part does not apply to an operator processing ready to eat animal product, where that product:

a) receives a validated listericidal treatment after being sealed in the final packaging where that packaging ensures prevention of recontamination until opened by the consumer or until the packaging is otherwise compromised:
b) is subject to aseptic processing and packaging:

c) is sold frozen (other than heat shocked mussels).

(3) Clause 141B (Products testing programme) does not apply to an operator processing ready to eat animal product that has:

a) a shelf life of 5 days or less; 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 water activity (a_w) of less than 0.94; or
e) been validated that the level of *Listeria monocytogenes* will not increase by greater than 0.5 log cfu/g over the products stated shelf life; or
f) contains a component that prevents *the growth of Listeria monocytogenes* or ensures rapid inactivation of the pathogen if re-contaminated.

(4) The requirements in this Part apply to any species of *Listeria unless specifically* limited to *Listeria monocytogenes.*

16.3 Procedures for *Listeria* management [141]

(1) An operator processing animal product to which this Part applies must review, document and implement procedures in the risk management programme for the management and control of *Listeria* in the premises.

(2) The documented procedures must include —

a) the name and position of the person with overall responsibility for *Listeria* management within the premises;
b) the name and position of the person(s) responsible for developing and implementing the documented procedures for *Listeria* management;
c) a description of the product covered by the *Listeria* management procedures;
d) a description of the transmission routes for *Listeria* into and within the processing areas;
e) a description of the specific control measures within the good operating practices and the process itself that control *Listeria monocytogenes*;
f) the procedures to ensure the competency of personnel as described in clause 142B
g) an environmental testing programme as described in clause 141A; and
h) product testing programme as described in clause 141B.

(3) The procedures for the environmental testing programme referred to in subclause (2)g) must —

a) include a site plan for each area where ready to eat animal product is processed showing the:

i) position of drains, doorways and other access points, equipment and the process flows for each product;
ii) high care area(s);
iii) environmental (including product contact surface) sampling sites in the high care area that specifically target areas:

1) that are most likely to be contaminated:
2) that are hard to access and clean, for example where waste product may accumulate:
3) where there is a high frequency of people, product or equipment movement within the processing area.

(4) The procedures for the environmental testing programme and product testing programme referred to in subclauses (2)g) and (2)h) must —

a) set out the number of samples to be taken during each sampling period and when each sampling period will occur;
b) provide the name or designation of personnel responsible for carrying out sampling, including a back-up person to ensure coverage is available when needed;

c) set out procedures for sampling, sample handling and sample delivery to the laboratory;
d) set out procedures for communicating with the laboratory, including the key contact at the laboratory, and who the laboratory will immediately notify of a detection of *Listeria* species or *Listeria monocytogenes*;
e) provide for a system for recording and reporting laboratory results in a way that allows for easy review of the results;
f) set out an action plan that will be implemented immediately in the event of a detection of *Listeria monocytogenes* in the environmental samples or product samples, which includes —

i) the name or designation of the person who will be responsible for managing the response to the detection;
ii) procedures for the immediate notification of the recognised verifier if *Listeria monocytogenes* is detected;
iii) the investigations to be undertaken to help identify the source of the detection and to identify any products that maybe affected but the detection;
iv) management of any affected product including product disposition;
v) corrective actions taken and confirmation that the actions were effective;
vi) response review and reporting;
vii) consideration of actions to prevent reoccurrence.

(5) The operator must regularly review the documented procedures —

a) at least annually; and
b) in response to any matter or event that could impact on the effectiveness of the controls for *Listeria monocytogenes*, including but not limited to:

i) a product:
ii) a process:
iii) the premises, facilities or equipment:
iv) the risk management programme: or
v) the person with overall responsibility for *Listeria* management: and
vi) after the detection of *Listeria monocytogenes* in environmental samples or on product.

16.4 Environmental testing programme [141A]

The operator must design a programme for environmental sampling and testing that —

a) proactively looks for *Listeria monocytogenes* to minimise the likelihood of *Listeria monocytogenes* contaminating product; and
b) confirms that any controls for *Listeria monocytogenes* are effective.

16.5 Product testing programme [141B]

The operator must design a product testing programme to confirm that any controls for *Listeria monocytogenes* set out in the risk management programme are effective.

16.6 Testing [142]

An operator must use a laboratory with an International Accreditation New Zealand (IANZ) accreditation for the analysis of *Listeria monocytogenes* in respect of the product type to be tested.

16.7 Competencies [142B]

(1) The person responsible for *Listeria* management within the risk management programme premises, processing RTE products to which this Part applies must —

a) ensure that personnel involved in processing RTE products have sufficient knowledge and skills to carry out their tasks effectively;
b) ensure that sufficient trained personnel are present during the processing of RTE products;
c) have knowledge of —

i) *Listeria monocytogenes*; what it is, its sources, transmission routes and harbourage sites, and resistance to various environment conditions and the illness it causes;
ii) the legislation and penalties for trading in animal products that is not fit for its intended purpose;
iii) the guidance material issued by MPI for *Listeria* management;
iv) the specific *Listeria* control measures for the products processed, to reduce the risk from *Listeria monocytogenes* during processing, distribution, marketing, storage and use;
v) how to develop and implement an environmental and product testing programme;
vi) how to analyse the test results and review the results;
vii) how to manage a response following a detection of *Listeria* or *Listeria monocytogenes* in the environmental or product samples.

(2) Training records must be kept.

(3) Personnel responsible for carrying out *Listeria* sampling must be competent in —

a) the identification of sampling sites;
b) interpreting the requirements of the sampling plans (when, where and what to sample);
c) the correct techniques for taking samples;
d) the correct method for labelling samples and completing the sample submission form;
e) the correct method for the storage and dispatch of samples to the laboratory;
f) the significance of following correct procedures; and
g) how and when samples may be composited.

(4) The person responsible for *Listeria* management within the premises must ensure that personnel involved in processing animal products or entering areas used to process animal products to which this Part applies, including process workers, cleaners and engineers and maintenance staff must have an understanding, that is appropriate to their role, of —

a) the risks to the operation and consumers from *Listeria* contamination;
b) basic information about *Listeria monocytogenes*; what it is, sources, how it may be carried into the premises, the illness it causes;
c) the specific task instructions for each control measure they are responsible for.

16.8 Implementation [142C]

(1) This Part comes into effect 6 months after the notice comes into force for all operators other than retail butchers. Until that time, Part 14 of the HC Spec 2013 will continue to apply.

(2) For retail butchers —

a) Clauses 141 and 142B comes into effect 6 months after notice comes into force
b) Clauses 141A, 141B, 142 comes into effect 12 months after the notice comes into force.

Part 17: Listeria monitoring programme for fish

17.1 Application of this Part

(1) This Part applies to operators processing cooked ready This Part applies to operators processing cooked ready to eat or ready to eat fish that is chilled, frozen, or vacuum packed, and such operators must comply with the provisions of this Part.

(2) Fish products covered by this Part include-

a) Smoked fish products(including eel, salmon, and shellfish);
b) Heat shocked mussels;
c) Cooked, then chilled, shellfish, crabs, or rock lobster;
d) Manufactured fish products (such as crabsticks and seafood salad pieces);
e) Vacuum packaged cooked fish or shellfish

(3) This Part does not apply to-

a) Canned fish;
b) Dried shellfish stable fish, or fish produced with a water activity of less than 0.9;
c) Fish products that have a pH of less than 46;
d) Uncooked fish and uncooked shellfish

17.2 Written programme required

(1) The operator processing fish that this Part applies to must have a programme documented in the risk management programme for the monitoring of *Listeria monocytogenes*

(2) The programme must include all of the following elements

a) The name and designation of personnel responsible for that programme, and for carrying out the sampling; and
b) A description of zones, sample sites, and their identification and sampling frequency; and
c) A description of the products covered and identification of the *Listeria* control steps; and
d) Records showing each site sampled, details of the samples, and record of the results; and
e) A laboratory notification procedure; and
f) Competency of samplers; and
g) An action plan which contains the following aspects and the name or destination of the person responsible

i) Action taken if positive results are found and
ii) Action taken whereby there is non-compliance with the documented programme.

17.3 Testing

All laboratories performing analysis *for Listeria monocytogenes* must have International Accreditation New Zealand (IANZ) accreditation for the analysis of *Listeria monocytogenes* in food in accordance with one of the test methods identified in a laboratory scheme established by the Director General.

Part 18: Transportation [Part 15]

18.1 Application and commencement of this Part [143]

This Part applies to transport operators who are transporting animal material during primary processing or animal product between premises or places operating under risk management programmes but does not apply to transport operators transporting live animals to the primary processor.

~~a) Premises or places operating under risk management programmes and premises operating under the Meat Act~~

18.2 Design and construction [144]

(1) Transportation units and loading equipment must be designed, constructed, equipped and operated to maintain the status of animal material as suitable for processing or the animal product as fit for intended purpose and to minimise hazards and other risk factors.

(2) Transportation units must be constructed from materials that will maintain animal material as suitable for processing or animal product as fit for intended purpose.

(3) If the transportation unit provides the means by which animal material or product is refrigerated, the unit must be designed, constructed and equipped to ensure that the specified temperatures are achieved and maintained throughout transportation.

(4) Temperature measuring devices used to measure critical temperatures must be calibrated and located to measure the internal temperature of the transportation unit at the warmest point.

18.3 Hygiene and maintenance [145]

(1) The hygiene and maintenance of the transportation unit and loading equipment must be such that contamination and deterioration of animal material and product is minimised.

(2) Hygiene and behaviour of persons involved in transportation of animal material for product must be such that contamination and deterioration of animal material and product from this source is minimised.

(3) The transport operator must take reasonable measures to ensure that exposed animal material or product is not handled by any person who is —

a) confirmed or suspected, to be suffering from, ~~infected with,~~ or to be a carrier of a, ~~an infectious~~ disease ~~in a communicable form~~ as described in Section A, Part 1, of the First Schedule of the Health Act 1956, that is likely to be transmitted through animal material, animal product or associated things; or

b) confirmed or suspected, to be suffering from, or to be a carrier of, another disease or condition of public health concern including verocytotoxin producing or shiga-toxin producing *Escherichia coli*, that is likely to be transmitted through animal material, product or associated things; or

~~c) suffering from acute respiratory infection; or~~

d) suffering from boils, sores, infected wounds, or any other condition that cannot be adequately prevented from becoming a source of contamination.

18.4 Operation [146]

(1) Animal material or product that is conveyed together with any other animal material or product or any other thing that may be a source of contamination must be adequately separated from the source of contamination unless adequately protected in a manner that prevents cross-contamination.

(2) Evidence of the maintenance of the preservation temperature, (if required) during transportation, must be available for verification to ensure that suitability for processing of the animal material or fitness for intended purpose of the product is maintained.

(3) Determination of animal material or product temperature and the taking of any samples must be carried out in such a manner that contamination of that animal material or product is minimised.

(4) Refrigerated animal material or product must not be accepted from the primary processor for transportation until the preservation temperature has been met, as specified in either —

a) the Act, the Food Act 1981, or the Food Act 2014; or
b) the registered risk management programme ~~or the programme operating under the Meat Act~~.

(5) The transport operator must have a documented contingency plan to deal with any failure to maintain preservation temperature during transportation that may affect suitability for processing of the animal material or fitness for intended purpose of the animal product, including —

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

(6) The transport operator must ensure that persons transporting animal material or product are aware of the relevant specifications and are adequately trained.

18.5 Records [147]

The transport operator must comply with the records requirements of clause 34(2).

Part 19: Revocations [Part 16]

19.1 Revocations [148]

(1) The following instruments are revoked:

~~a) The Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004 issued on the 24th day of April 2004.~~
~~b) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2004 issued on the 10th day of November 2004.~~
~~c) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2004 issued on the 13th day of December 2004.~~
~~d) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2005 issued on the 7th day of September 2005~~
~~e) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2005 issued on the 30th day of November 2005~~
~~f) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2005 issued on the 22nd day of December 2005~~
~~g) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2006 issued on the 25th day of January 2006~~
~~h) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2007 issued on the 12th day of October 2007.~~
~~i) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2009 issued on the 22nd day of January 2009~~
~~j) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2013 issued on the 30th day of July 2013.~~

a) The Animal Products (Specifications for Products Intended for Human Consumption) Notice 2013 issued on the 20th day of December 2013:
b) The Notice of animals to be treated as game estate animals issued on the 26th day of May 2003.

(2) The revocation in subclause (1) does not affect —

a) the validity, invalidity, effect, or consequences of anything done or suffered;
b) an existing right, interest, title, immunity, or duty;
c) an existing status or capacity;
d) the previous operation of the notice revoked or anything done or suffered under it.

(3) The revocation of subclause (1) does not revive —

a) a notice that has been revoked;
b) any other thing that is not in force or existing at the time the revocation takes effect.

(4) The revocation in subclause (1) does not affect a liability to a penalty for an offence or for a breach of the notice revoked, committed before the revocation.

(5) The revoked notice continues to have effect as if it had not been revoked for the purpose of —

a) investigating the offence or breach;
b) commencing or completing proceedings for the offence or breach;
c) imposing a penalty for the offence or breach.

Schedule 1

Specification for potable water supplied by operator

Part 1

1 Application

This schedule applies to each potable water source that is supplied by an operator solely for the use of that operator at animal material or animal product processing facilities. This schedule does not apply to operators using an independent water supply such as a town supply.

2 Definitions

In this schedule:

secure means the water has been assessed as secure using the Water Supply Assessment Checklist

not secure means the water has been assessed as not secure using the Water Supply Assessment Checklist

3 Initial assessment of Water Supply

(1) Operators must complete one Water Supply Assessment Checklist for each applicable water source used to supply water to the processing operation.

(2) If the water source is found to be not satisfactory, the operator must apply corrective actions, including treatment where necessary. The operator may choose to conduct the required water testing at any stage during the completion of the Water Assessment Checklist. However, the operator must have evidence that the water source meets the criteria from Table 1 at the completion of the assessment process, i.e. if initial tests indicate that the water is not satisfactory and corrective action is taken to ensure compliance, further testing would be required.

(3) If the Water Supply Assessment Checklist indicates that there may be a particular chemical hazard associated with a water supply, the operator must also arrange for chemical analyses to confirm that the water meets the relevant Maximum Acceptable Value (MAV) in the current edition of the Drinking Water Standards for New Zealand (DWSNZ) issued by the Ministry of Health. If MAVs are exceeded, the operator must treat the water so that the DWSNZ are complied with.

(4) The operator must keep the completed Water Supply Assessment Checklist and any associated records as part of the risk management programme.

4 Reassessment of Water Supply

Each applicable potable water source supplied by the operator must be reassessed by completing the Water Supply Assessment checklist:

a) at least once every 3 years; and
b) prior to using a new operator source of potable water (that is, the source changes or a new source is added); and
c) within 1 month of any changes to the environment in or around the water source that may affect the potable water quality.

5 Ongoing Water Testing

Each applicable potable water source supplied by the operator must be subject to ongoing monitoring according to the following requirements:

a) potable water must meet the criteria at the point of use set out in Table 1 according to the testing frequency set out in Table 2:
b) microbiological testing must be performed by or under the supervision of a recognised signatory of a LAS laboratory, or a ISO/IEC 17025 accredited laboratory with the required tests in the laboratory's scope of accreditation:
c) the operator must ensure that the training of water samplers is undertaken by a laboratory referred to in paragraph (b):
d) If chemical hazards are identified, the operator must arrange for relevant chemical analyses of the water and test for compliance against the relevant MAV in the DWSNZ.

6 Expected Corrective Actions

If the operator identifies that there is a problem with the potable water source then the following actions must be taken:

a) where possible remove the source of contamination: and
b) if necessary, set up controls to prevent recontamination: and
c) treat water, if the above controls do not completely fix the problem: and
d) confirm that the corrective action is effective through relevant microbiological and chemical testing.

Table1: Quality of Portable Water

Measurement	Criteria
Escherichia coli or faecal coliforms	Must not be detectable in any 100 ml sample
Turbidity	Should not routinely exceed 1 NTU, must not exceed 5 NTU
pH (when chlorinated)	6.5 to 8
Chlorine (when chlorinated)	Not less than 0.2 mg/l (ppm) free available chlorine with a minimum of 20 minutes contact time.

Table 2: Frequency of Ongoing Testing

Operators with a secure water source are not required to test their water after the initial testing has been completed which confirms compliance with Table 1. All other water sources are subject to ongoing testing according to the frequency given in this table.

		Frequency of testing			
Type of Operation[1]		Microbiology (*Escherichia coli* or faecal coliforms)	Turbidity[2]	pH[3]	Chlorine[3]
Dual Operator Butchers		1 per year	1 per year	1 per year	Daily
Egg Producers		1 per year	1 per year	1 per year	Daily
Honey extractors, packers and processors	Operating for up to 6 months during the honey flow	1 per year before the start of the season[4]	1 per year before the start of the season[4]	1 per year before the start of the season[4]	Daily
	Operating for 6 months or more	1 per 6 months	1 per 6 months	1 per 6 months	Daily
Others[1]	Using <100 m^3/day and product packaged at all times	1 per 6 months	1 per 6 months	1 per 6 months	Daily
	Using 100-1000 m^3/day and product packaged at all times	1 per 3 months	1 per 3 months	1 per 3 months	Daily
	Using <2000 m^3/day	1 every month	1 every month	1 every month	Daily
	Using 2000-10,000 m^3/day	1 every 2 weeks	1 every 2 weeks	1 every 2 weeks	Daily
	Using >10,000 m^3/day	1 every week	1 every week	1 every week	Daily

1. Average daily water use (while processing).
2. The frequency of turbidity testing will depend on the degree of protection of the water source and whether the operator elects to filter the water. Alternative frequencies may be used where validated in RMP.
3. Chlorine and pH testing applies if the water is chlorinated.
4. Water testing must be undertaken and acceptable results obtained before pre-season cleaning of the premises, facilities and equipment.

Part 2

Water Supply Assessment Checklist

Complete one checklist for each water source being assessed.

A: SUPPLIER DETAILS

RMP No.	
Person who completed checklist	

B: WATER SOURCE

Tick the box representing your water source and then go to the appropriate part of the checklist as indicated.

☐ **Deep bore water** (i.e. bore greater than 10m deep) **- Go to B1**
☐ **Surface water** (e.g. bore less than 10m deep, spring, well, river, stream, dam, lake, reservoir) **– Go to B2**
☐ **Roof water- Go to B3**

B1: DEEP BORE WATER (i.e. bore > 10m deep)

Tick the appropriate boxes in the table below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Yes		No	Question
			Is the bore less than 10m deep?
			Is the soil/rock types such that contaminants could flow into the groundwater?
			Is surface water able to drain into the bore, due to the bore-head being inadequately sealed?
			Is the bore-head in an area prone to ponding and flooding?
			Do farmed animals have access to the bore-head?
			Is there any specific tank/long drop toilet outlet within 100 metres from the bore-head?
			Do any of the following water characteristics change after rain? (you will need records of this to confirm these statements)
			• Colour
			• Colour
			• Temperature
			• Turbidity
			• pH
			• *Escherichia coli* or faecal coliform count

If all responses are No, the water is secure, go to C, Water Storage

If any responses are YES, the water is not secure. Record details of problem(s) in row B1 of Table D. If the problems can be eliminated from the water supply permanently, eliminate the problem and then go to C, Water storage. If problems cannot be eliminated permanently, go to B2 and complete the questions for surface water.

If all responses are YES, the water is not secure- go to B2 and complete the questions for surface water.

B2: SURFACE WATER

e.g. shallow bore (less than 10m), deep bore - not secure, spring, dam, lake, reservoir, stream.

Tick the appropriate boxes in the table below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Describe the water source (including name where appropriate)

□ Shallow bore…….....□ Dam…….....

□ Deep bore - not secure…..…… □ Lake…….....

□ Spring…….....□ Reservoir……

□ Stream…….....□ River……

□ Other (specify).....

Yes	No	Question
		Are any of the following within 50 metres of the water source?
		Offal pit / soak hole
		Animal effluent to pasture
		Sumps, stock yards or feed pads not connected to an approved effluent system
		Fuel tanks
		Timber treatment facility
		Abandoned or decommissioned wells
		Septic tank/ long-drop toilet
		Land disposal site/refuse pit
		Silage stack
		Chemical preparation/ storage
		Pesticide residues
Do you have any of the following water problems? You will need records of this to confirm these statements		
		Bacterial contamination
		Turbidity
		Sediment
		Colour
		Smell
		Taste
Do any of the following factors present risks to the water?		
		Spray drift
		Nearby factories
		Mining operations
		Material from effluent ponds or surface impoundments (waste ponds or lagoons) - either treated discharge or leakage
		Contaminants washed into source during irrigation
		Geothermal contaminants (e.g. arsenic, boron, lithium etc)
		Saline water
		Possible flooding (consider council land information/LIM reports)
		Other factors (Specify here);

If all responses are No, continue with B2

If any responses are YES, record details of problem(s) in row B2 of Table D then continue with B2

B2: SURFACE WATER (Continued)

Tick the appropriate boxes in the tables below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Describe the surface water type
☐ **Flowing water** (e.g. unsecure bores, rivers, streams, springs) - **Go to B2(i)**
☐ **Confined water** (e.g. dams, lakes, reservoirs) - **Go to B2(ii)**

B2(1): FLOWING SURFACE WATER

Yes	No	Question
		Is effluent discharged less than 2 km upstream of the water intake and if yes, is effluent discharged less than 4 hours before water is taken from that source? If Yes to both statements, state water source……
		Do farmed animals have access to within 10m of the water intake?
		Is industrial or urban storm water discharged to the source water upstream of the intake?

If all responses are No, go to C, Water Storage

If any response is Yes, record details of problem(s) in row B2(i) of Table D and then go to C, Water Storage

B1(ii): CONFINED SURFACE WATER

Yes	No	Question
		Is the water accessible to farmed animals?
		Is effluent discharged into the dam/lake/reservoir?
		Is industrial or urban storm water discharged into the dam/ lake/ reservoir?

If all responses are No, go to C, Water Storage

If any response is Yes, record details of problem(s) in row B2(ii) of Table D and then go to C, Water Storage

B3: ROOF WATER

Tick the appropriate boxes in the Table below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Yes	No	Question
		Roofing Materials: Are any of the following materials used on the water collection surfaces?
		Galvanised iron?
		Lead materials (lead nails, flashings, paint)?
		Asbestos materials?
		Paint or other surface treatment in poor condition?
		Roof environment
		Is the roof overhung by trees?
		Are there any other factors that could encourage birds or other pests to move about or settle on the roof?
		Atmospheric fall out
		Are there industrial (including agricultural chemicals) or natural sources of atmospheric fall out?
		Is there any ash/soot deposit on the roof?
		Roof maintenance
		Are the guttering left more than a month before cleaning them out?

If all responses are NO, go to C, Water Storage

If any responses are YES, record details of problem(s) in row B3 of Table D and then go to C, Water Storage

C: Water Storage

Describe Water Storage Facilities
☐ **Do not have holding tanks - Go to Table D if problems have been identified in the previous parts, or E if no problems have been identified in the previous parts.**
☐ **Have holding tanks - Go to C1**

C1: HOLDING TANKS

If there is more than one storage facility, copy and fill out this section for each storage facility.

Yes	No	Question
		Is the outlet of the holding tank below or level with the base of the tank, allowing any debris that has settled to be sucked out with the water?
		Is the water in holding tanks prone to stagnation that results in deterioration of water quality?
		Are holding tanks inspected and maintained less than once per year?
		Are holding tanks dirty and not cleaned when necessary?
		Are holding tanks uncovered allowing access by animals, or other debris or other contaminants into the tanks?

If all responses are No, the water STORAGE is satisfactory. Go to Table D and check that any other problems identified in the checklist are followed up.

If any response is Yes, the water STORAGE is not satisfactory. Record details of problem in row C1 of Table D then fill out the rest of Table D.

Table D:CORRECTIVE ACTION

Wherever there was a "YES" answer in the part of the checklist referred to, write the details of the problem identified into the correct row of this table. Fill out the rest of the table to show whether or not the problem is a source of contamination; and where possible what you have done to eliminate the problem and permanently prevent the contamination from occurring (e.g. preventing animal access, no longer using chemicals in the vicinity of the collection area, resurfacing roof etc)

				Problem	
Ref	**Problems identified**	**Biological hazard, chemical hazard or turbidity issue caused by the problem(s)**	**Action taken to address problem(s)**	**Eliminated (✓)**	**Still Remains (✓)**
B1 Deep bore water					
B2 Surface Water					
B2(i) Flowing surface water					
B2(ii) Confined surface water					
B3 Roof water					
C1 Holding tanks					
E Initial water testing					

If problems have been permanently eliminated, a water management plan is not needed. Go to E

If some problems still exist, record the problem in the first row of D1 and then fill out the rest of D1 with how this problem will be managed on an ongoing basis.

D1: WATER MANAGEMENT PLAN

A water management plan is required where there are any problems that are not managed with your water supply.

This water management plan covers the routine, ongoing water treatment undertaken or actions to ensure that the water is potable, or it may include routine testing conducted to demonstrate that the problem (that cannot be permanently eliminated) is being controlled on an ongoing basis such that treatment is not needed.

A separate D1 should be completed for each problem that needs to be managed from Table D

Document and implement a water management plan
Remaining problem from Table D:
Method to manage the identified problem ☐ Filtration ☐ Chlorination ☐ Ultraviolet light ☐ Ozone ☐ Routine ongoing testing to demonstrate control ☐ Other (Specify)……..
The treatment is done in accordance with the procedures: ☐ Provided by the manufacturer / supplier of the water treatment system *(attach)*; or ☐ Given below: *(enter details where relevant, e.g. equipment type, equipment maintenance (frequency, activity and method e.g. for replacement or cleaning filters or replacement of UV lights), other control measures, (e.g. addition of chorine or ozone, frequency, method, any limits (e.g. concentration of chlorine, monitoring frequency)), what is checked (e.g. chlorine level, turbidity) and method, corrective action to be taken when limits exceeded or not met):* **Or** ☐ Details of the routine testing to demonstrate that the problem is being controlled on an ongoing basis (test, frequency).
Other ongoing control measures (either frequency, activity and method, e.g. for routine cleaning of roof or tanks):

Once table is completed, go to E

E: INITIAL WATER TESTING

Yes	No	Question
		Has a microbiological test for *E. coli* or faecal coliforms been done on this source within the last month?
		If a particular chemical hazard was identified as likely to occur during completion of this checklist, has a relevant chemical test been done on this within last month?

If any response if NO, get the relevant tests done, then

If all response is YES

Name the laboratory which did each test

Yes	No	Question
		Does the water satisfy the microbiological criteria in Table 1: Quality of Potable Water?
		For any additional chemical tests done, does the water satisfy the requirements of the current DWSNZ?

If any response is No, Go to Table D and review/improve the corrective actions taken. Repeat the testing and corrective action process until the water is satisfactory

If all responses are yes

The water is satisfactory. No further action is needed until reassessment of the water supply is required (see clause 4, reassessment of water supply) or further water testing is required in accordance with the requirements of Table 2, Frequency of Ongoing Testing.

Schedule 2

Clean seawater specification

1 Clean seawater supply criteria for land-based premises

Tables 1 and 2 set out the criteria for the supply of clean seawater to land-based premises.

Table1: Microbiological Quality of Clean Seawater

Organism	Criterion
Escherichia coli	Must not be detectable in any 100 ml sample
Total coliforms (in treated water)	Must not be detectable in any 100 ml sample

Table 2: Frequency of Microbiological Testing

Average daily use (m3/day)	Sampling frequency
<2000	1 test per month
2000-10 000	1 test every 2 weeks
>10 000	1 test per week

2 Point of use compliance criteria

(1) If the clean seawater is chlorinated, a minimum of 0.2 mg/l (ppm) free available chlorine (FAC) must be maintained at all times during processing.

(2) If the pH of the water is in the range of 6.5-8.0, the chlorine must have a minimum contact time of 20 minutes.

(3) The turbidity must not exceed 5 NTU but should not routinely exceed 1 NUT except as allowed for in the current New Zealand Drinking Water Standards.

3 Corrective actions

If there is non-compliance with the clean seawater supply for —

a) *Escherichia coli* (Table 1);
b) total coliforms (Table 1)
c) chlorine;

then the water supply must be resampled, the cause of the transgression investigated and appropriate corrective action taken.

Schedule 3

Competency specifications

1 Ante-mortem and post-mortem examiners of mammals

(1) Ante-mortem and post-mortem examiners must hold one of the qualifications listed below. The qualifications held may be species specific. Also, it is not necessary for post-mortem examiners to hold qualifications for ante-mortem examination:

a) National Certificate in Meat Inspection Services, Registered by the New Zealand Qualifications Authority (NZQA);
b) Certificate of Meat Inspection, issued by the Director, Meat Division, MAF;
c) Certificate of Competency for meat inspection issued by MAF Quality Management;
d) Qualification in Meat Inspection issued by the Australian Quarantine and Inspection Services (AQIS);
e) Registration as a veterinarian under the Veterinarians Act 1994;
f) an alternative qualification accepted by the Director-General.

(2) For the National Certificate in Meat Inspection Services described in clause (1)(a), an ante-mortem examiner must hold the Optional Advanced Meat Inspection Service Strand of that Certificate for the same species as the post-mortem qualification.

(3) Any person performing ante-mortem or post-mortem examinations must have knowledge of the relevant specifications.

(4) If the post-mortem examiner is only conducting detain rail activities as defined on the Animal Products (Export Requirements: Company Ante-Mortem and Post-Mortem Inspection) Notice 2013 —

i) subclause (1) does not apply; and
ii) the post-mortem examiner must instead meet the competencies specified in subclauses 5(8) and 5(9) of that notice.

2 Fish handling and hygiene

(1) The NZQA qualifications for persons involved with fish handling or hygiene activities are –

a) either —

i) 5331: Handle fish products; or
ii) 15344: Handle shellfish products; and

b) 5332: Maintain personal hygiene and use hygienic work practices working with seafood; and
c) 6212: Clean and sanitise, plant and equipment in a seafood processing plant.

(2) A person may also meet the requirements of subclause (1) if the risk management programme provides for equivalent competency to the qualifications specified in that subclause.

3 Supervisors of thermal processing of low-acid canned products

(1) The competency specifications referred to in clause 25(1)(b) includes any of the following qualifications:

a) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University:
b) Retort Supervisors Course, DWC Pty Ltd, Australia:
c) NZ Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia.

(2) The Director-General may recognise alternative qualifications.

4 Qualified ~~cannery~~ person (thermal processing)

(1) The competency specification referred to in clause 25(2) includes any of the following qualifications:

a) Qualified Cannery Persons (Thermal Processing) Course, University of Western Sydney (Hawkesbury) Australia:
b) Approved Persons Course for the Thermal Processing of Low-Acid Foods, Food Science Australia, Werribee, Australia:
c) Approved Persons Course for the Aseptic Processing and Packaging of Low-Acid Foods, DWC FoodTech Pty. Ltd, Australia:
d) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand.

(2) The Director-General may recognise alternative qualifications.

5 Depuration of bivalve molluscan shellfish

(1) The training courses referred to in clause 25(3) include any of the following courses:

a) SIS Training and Consulting Limited Depuration course, Solutions in Seafood Ltd, New Zealand: or
b) Aquabio Consultants Depuration Training course, AquaBio Consultants Ltd, New Zealand.

(2) The Director-General may recognise alternative qualifications.

Schedule 4

Specification for the transfer of product that has not reached its preservation temperature

(1) The temperature and the time parameters must comply with Tables 1 or 2, 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, in accordance with regulation 44 of the Food Hygiene regulations 1974.

Table1: 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	1
20	1.5
18	2
15	3
12	6
10	10

Schedule 5

Supplier statements and forms

This Schedule sets out the following forms that must be used for the purposes of this Notice. ~~The particulars required in these forms are prescribed as the particulars required under this Notice.~~ The forms in this Schedule may be located and printed on the website administered by MPI.

Animal Status Declarations

a) Animal Status Declaration
b) Animal Status Declaration for pigs

Supplier statements

c) Certified supplier Statement for the Supply of Wild Mammal Material for Human Consumption.
d) Certified Supplier Statement for the Supply of Live Possums for Human Consumption.
e) Certified Game Estate Supplier Statement for the supply of Game Estate Mammals for Human Consumption.
f) Supplier Statement for the Supply of Poultry for Slaughter for Human Consumption.
g) Supplier Statement for the Supply of Farmed Fish for Human Consumption (other than Bivalve Molluscan Shellfish).

Poison Use Statement

h) Poison Use Statement.

Forms (c) to (h) required under the Animal Products (Specifications for the Products Intended for Human Consumption) Notice 2013 may continue to be used for a period of 4 months following the commencement of this Notice, in place of the equivalent forms in this Schedule.

Issued under the authority of the Animal Products Act 1999

Date of notification in Gazette:

This Notice is administered in the Ministry for Primary Industries]