



# Revoked

## Animal Products (Specifications for Products Intended for Human Consumption) Notice 2013

Pursuant to sections 45, 60B and 167 of the Animal Products Act 1999 and the Animal Products Regulations 2000 I, Matthew Stone, Director Animal and Animal Products, issue the following notice for the purpose of amending the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004.

Signed at Wellington this day of December 2013

Matthew Stone  
Director Animal and Animal Products,  
Ministry for Primary Industries  
(Acting under delegated authority)

Certified in order for signature  
Solicitor

xx day of December 2013

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## Notice

### 1 Title

This notice is the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2013.

### 2 Commencement

This notice comes into force on xx December 2013.

### 2A Application

This Notice does not apply to dairy processing

### 3 Interpretation

- (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 compound** has the same meaning as in section 2 of the Agricultural Compounds and Veterinary Medicines Act 1997

**AHB** means Animal Health Board

**amenities** includes 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** means 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 or MPL of the animal material or animal product from that animal

**approved growing area** has the same meaning as "approved area" in 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

**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

**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** 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 packaged in accordance with good manufacturing practice; and
- (b) is packed in clean 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

**casings** 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 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** has the same meaning as "conditionally approved area" in IAIS 005.1, section 1.4 (Definitions)

**conditionally restricted growing area** has the same meaning as "conditionally restricted area" in IAIS 005.1, section 1.4 (Definitions)

**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

**DOC Pesticide Summary** means the regularly updated lists 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](http://www.doc.govt.nz)) or available from DOC offices

**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, ingredient, 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** includes the provision of process gases, 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 coordinates 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 second 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, stenciled, marked, embossed, impressed on, appearing on, attached to, or enclosed within any animal material or animal product

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

**licensed game packing house** means a premises licensed under section 22 of 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

**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 Standards 2013, as that standard may be modified or replaced under section 11C of the Food Act 1981

**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 section 17(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 person 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 the 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, turkeys, ducks, pheasants, quail, guinea fowl, geese, partridges, pigeons and other game birds

**prohibited growing area** 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 coverings 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 veterinary medicine** means a veterinary medicine registered under the Agricultural Compounds and Veterinary Medicines Act 1997

**relaying** or **relayed** has the same meaning as “relaying” in IAIS 005.1, section 1.4 (Definitions)

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

**ruminant protein** means protein derived from the tissue of a ruminant, except dairy produce; and for this purpose 'tissue' includes blood and 'dairy produce' has the same meaning as in section 2 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 pests 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** means the Harvest Declaration described in section 5.6.6 of IAIS 005.1

**shellfish regulated control scheme** 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 be 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

**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 suitability 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) animals covered by a supplier statement indicating an uncertain animal suitability status

**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 mammal 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 that —

- (a) encases any packaged or unpackaged 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

**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 purposes 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 agricultural 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 documented programme of health surveillance and includes, where applicable —

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

**withholding period** means a period after treatment or exposure to a veterinary medicine or other chemical substance within which the animal material concerned must not be presented for primary processing; and includes **meat withholding period**.

- (1A) Recognised person includes all persons accredited under section 103 of the Act prior to the commencement of the Animal Products Amendment Act 2005.
- (2) 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 meanings so defined.

## **Part 1**

### **Design, construction, and essential services**

#### **4 Application of this Part**

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.

#### *Design, construction, and facilities etc.*

#### **5 Design and construction**

- (1) Any material or exposed internal surface finish 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 depressions, pits, cracks, and 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.

## **6 Facilities and equipment etc**

- (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.

## **7 Lighting**

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.

### *Water*

## **8 Water coming into contact with animal material or animal product**

- (1) Water (including ice and steam) that comes into direct contact or indirect contact with animal material or animal product must be potable 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.

**9 Water not coming into contact with animal material or animal product**

- (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.

**10 Water on fishing vessels**

- (1) If clean seawater described in clause 8 is used on fishing vessels it must only be 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.

**11 Requirement for reticulation management plan**

- (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.

**12 Requirement for water management plan**

- (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 through 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).

### **13 Water analyses**

- (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 operator's 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 suitably skilled person using documented test methodologies (including calibration procedures) and/or calibrated equipment.

### **14 Non-complying water**

- (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.

### *Gases and additives etc*

### **15 Process gases**

Process gases that come into direct contact with animal material or animal product must meet 1 of the following current standards —

- (a) the "Food Chemicals Codex" published by the National Academy of Sciences and the National Research Council of the United States of America in Washington, 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 Additives" 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 Standards Code, Part 1.3 "Substances added to Food", Standard 1.3.4 "Identity and Purity".

**16 Compressed air**

- (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, must comply with —
  - (a) the current International Organisation for Standardisation Standard on "Compressed Air for General Use Part 1, Contaminants and Quality Classes": Ref. No. ISO 8573.1, 1991; or
  - (b) any other international standard recognised by the Director-General.

**17 Additives, processing aids, vitamins, minerals, and other nutrients**

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 1.3.4 "Identity and Purity".

**Part 2**

**Premises hygiene and maintenance**

**18 Application of this Part**

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.

**19 Management of animal material or animal product not for human consumption**

- (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 fit 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 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.

**20 Waste management**

- (1) For the purposes of this clause waste includes animal material and 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 an 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.

## **21 Approved maintenance compounds**

- (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 3**

### **Health of personnel**

## **22 Application of this Part**

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.

## **23 Health**

- (1) The operator must take reasonable measures to ensure that a person (including any visitor or contractor) who is —
  - (a) infected with, or a carrier of, an infectious disease in a communicable form as described in Section A, Part 1, of the First Schedule of the Health Act 1956, and that is likely to be transmitted through animal material, product or associated things; or
  - (b) suffering from acute respiratory infection; or
  - (c) suffering from boils, sores, infected wounds, or any other condition that cannot be adequately prevented from becoming a source of contamination; —  
does not work as a product handler 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, 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 an illness described in 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.
- (3) A product handler, 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 suitably 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 4**

### **Competency of personnel and associated requirements**

#### **24 Application of this Part**

- (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) For the purposes of regulation 4(2) of the Animal Products (Ancillary and Transitional Provisions) Regulations 2000 (SR 2000/208), the provisions of 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.

#### **25 Competency**

- (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 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 at least 1 person or persons who jointly or individually meet the competency specifications 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 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 approved by the Director-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; or
  - (e) an alternative qualification or course approved by the Director-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.

**26 Skills maintenance and supervision**

- (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 5**

**Calibration**

**27 Application of this Part**

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.

**28 Calibration and measuring equipment suitability**

- (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, 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 6**

### **Packaging**

#### **29 Application of this Part**

- (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 comes 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 while subject to the shellfish regulated control scheme or to any other packaging that is applied to live animals.

#### **30 Packaging**

- (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 of containers and cartons where these are the direct product contact surface; or
  - (b) comply with the requirements specified in the current "Australian Standard for Plastics 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) If compliance with this specification is achieved through 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.
- (3) 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.
- (4) Reused and recycled packaging must not be a source of contamination to the animal material or product.

## **Part 7**

### **Labelling**

#### **31 Application of this Part**

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.



### **32 Labelling of transportation outers**

- (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, 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 name of the fish as specified by the Director-General; or
  - (e) in the case of minced fish, surimi, reformed fish, 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 documentation.
  - (f) in the case of shucked paua that is intended for canning and is held at temperatures not exceeding 6°C, that the paua is for canning only in New Zealand.
- (4) Mandatory labelling must be clear, legible, indelible, and use terms that are commonly used in the English language or other language approved by the Director-General.
- (5) 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.

### **32A Identification of animal material or product in bulk transportation units**

Transportation units used 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.

### **32B Labelling and accompanying documentation changes**

- (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 8**

### **Documented programmes and record keeping**

#### **33 Application of this Part**

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 estate suppliers, required to —

- (a) implement any documented programmes; and
- (b) keep records;

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

#### **34 Documented programmes and record keeping**

- (1) Operators and other persons as required in this Notice must implement the procedures contained in the 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 9**

### **Identification of farmed mammals treated with Johne's disease vaccine**

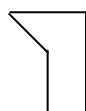
#### **35 Application of this Part**

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

#### **36 Identification**

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 Figure 1.

**Figure 1: Vaccination Earmark**



## Part 9A

### Movement of Farmed Animals

#### 36A Application of this Part

- (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, farmed deer, farmed sheep, farmed goats, farmed pigs, farmed ostriches and farmed emus.

#### 36B Supplier statements for the movement of farmed animals

- (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, and supply it to the new person in control when those animals are moved to a new premises, property or saleyard.
- (2) No animal status declaration (or animal status declaration for pigs) is required where farmed animals are moved to a new premises, property or saleyard and there is no change to the person in control.
- (3) The animal status declaration (or the animal status declaration for pigs) must be completed in accordance with its stated requirements as approved by the Director-General.
- (4) The person in control must complete the animal status declaration (or the animal status declaration for pigs) to the best of their knowledge, and using any supplier statements supplied by previous persons in control of the farmed animals.
- (5) 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.
- (6) 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.

- (7)
  - (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.

- (8) 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)

and records must be kept at the premises, property or saleyard to which the declarations relate.

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

## **Part 10**

### **Supply of animal material**

#### **37 Application of this Part**

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.

#### *Supply of experimental, trial or research animals*

#### **38 Supply of animal material that has been used in experiments, trials, or research**

- (1) This clause applies to suppliers of animal material (including live animals) that have been used in experiments, trials, or research involving the use of 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 the 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 under the Agricultural Compounds and Veterinary Medicines Act 1997 does not constitute an experiment, trial, or research, provided any conditions of registration or exemption are complied with.

#### *Supply of farmed animals and live possums*

#### **39 Supply of farmed animals and live possums**

- (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 for processing.
- (3) Suppliers must not present animal material for processing if it:
  - (a) has been treated with or exposed to a registered agricultural compound and is within the relevant withholding period stated on the label of the compound:

- (b) has been treated with or exposed to a registered 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, 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.
- (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 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 an approved veterinary medicine in a manner that differs from the conditions on the prescription 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 or exposed to an unapproved veterinary medicine 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 any animal material for processing if the supplier reasonably suspects that any resulting animal material would exceed any MRL or MPL.

#### **40 Supplier statements for farmed animals**

- (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, 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) 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.
- (6) 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;

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.

- (7) 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.

### *Supply of farmed poultry*

#### **41 Supply of farmed poultry**

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.

### *Supply of farmed rabbits*

#### **41A Supply of farmed rabbits**

- (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.

### *Supply of killed wild mammals and live possums*

#### **42 Application of clauses 43 to 47**

- (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 subclauses 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.

#### **43 Supplier to be certified**

- (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.

- (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 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 requirement 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 submission 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).

#### **43A Operations Manual**

- (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 Operations 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.

**44 Wild mammal material not to be procured from certain areas**

- (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.



**Table 1: Poison Groups, Caution Periods and Buffer Zones for Wild Mammals**

Poison Group		1	2	3	4
<b>Poison</b>		<ul style="list-style-type: none"> <li>• Zinc phosphide</li> <li>• Para-aminopropiophenone</li> <li>• Sodium nitrite</li> <li>• Any other poison not covered in groups 2 to 4 (except sodium cyanide, potassium cyanide or cholecalciferol)</li> </ul>	<ul style="list-style-type: none"> <li>• Diphacinone</li> <li>• Pindone</li> </ul>	<ul style="list-style-type: none"> <li>• Coumatetralyl</li> <li>• 1080</li> </ul>	<ul style="list-style-type: none"> <li>• Brodifacoum</li> <li>• Difethialone</li> <li>• Bromadiolone</li> <li>• Flocoumafen</li> <li>• Difenacoum</li> </ul>
<b>Caution Period (All species)</b>		1 month	2 months	4 months	3 years
<b>Buffer Zone</b>	<b>Rabbits</b>	0 m	200 m	200 m	200 m
	<b>Hares, thar, wallabies, possum</b>	0 m	1 km	1 km	1 km
	<b>Goats, chamois, deer and water buffalo</b>	0 m	2 km	2 km	2 km
	<b>Pigs and other species</b>	0 m	2 km	2 km	5 km

- (2) A certified supplier must not present for primary processing any wild mammal material that –
- the certified supplier has reason to believe would exceed any MRL or MPL; or
  - subject to subclause (3), has been procured from land –
    - on which any poison listed in Table 1 has been used (in this clause, “poisoned land”); or
    - 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 supplier may present for primary processing wild mammal material procured from poisoned land or buffer zone land if –
- the animal was not a pig; and
  - the relevant land was not administered by the Department of Conservation; and
  - all poisons used were only poisons in group 1, 2 or 3 of Table 1 and were:
    - used solely in bait stations that were correctly situated and used; or
    - used solely in buildings that could not be accessed by the applicable animal; or
    - 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.

#### **45 Statements of poison use**

- (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 poison use 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.

#### **46 Certified supplier statement**

- (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.

#### **46A Location of kill or capture**

- (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 supplier 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 groups 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.

#### **47 Recovery and presentation of wild mammal material**

- (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 has 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 of live possums or wild hares, rabbits or wallabies where they —
  - (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 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.

*Supply of killed game estate mammals*

**48 Application of clauses 49 to 54**

- (1) Clauses 49 to 54 apply to certified game estate suppliers, responsible persons and other persons involved procuring game estate animals for 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.

**49 Game estate supplier to be certified**

- (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.
- (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 requirement 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 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 (8)(c) must be received by the Director-General.
- (9) While the Director-General considers any written submission 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).

#### **49A Operations Manual**

- (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) 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 supplier must operate in accordance with his or her Operations Manual.
- (6) The certified game estate supplier must keep any records generated for 4 years.

#### **50 Eligibility of game estate animals for presentation**

- (1) 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 game estate supplier may only present to a primary processor, game estate pigs and wallabies obtained from another person in charge if those animals 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 than 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 (3) 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.

**51 Game estate animals not to be procured from certain areas**

- (1) For the purpose of this clause:
  - (a) the **applicable caution period** means the period in Table 2 that corresponds to the poison 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
<b>Poison</b>		<ul style="list-style-type: none"> <li>• Zinc phosphide</li> <li>• Para-aminopropionone</li> <li>• Sodium nitrite</li> <li>• Any other poison not covered in groups 2 to 4 (except sodium cyanide or potassium cyanide or cholecalciferol)</li> </ul>	<ul style="list-style-type: none"> <li>• Diphacinone</li> <li>• Pindone</li> </ul>	<ul style="list-style-type: none"> <li>• Coumatetralyl</li> <li>• 1080</li> </ul>	<ul style="list-style-type: none"> <li>• Brodifacoum</li> <li>• Difethialone</li> <li>• Bromadiolone</li> <li>• Flocoumafen</li> <li>• Difenacoum</li> </ul>
<b>Caution Period (All species)</b>		1 month	2 months	4 months	3 years
<b>Buffer Zone</b>	<b>Wallabies, thar</b>	0 m	1 km	1 km	1 km
	<b>Goats, chamois, deer and water buffalo</b>	0 m	2 km	2 km	2 km
	<b>Pigs</b>	0 m	2 km	2 km	5 km

- (2) A certified game estate supplier must not present for primary processing any game estate animal material that –
- the certified game estate supplier has reason to believe would exceed any MRL or MPL; or
  - subject to subclause (3), has been procured from land –
    - on which any poison listed in Table 2 has been used (in this clause, “poisoned land”); or
    - 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 for primary processing game estate animal material procured from poisoned land or buffer zone land if –
- the animal was not a pig; and
  - the relevant land was not administered by the Department of Conservation; and
  - all poisons used were only poisons in group 1, 2 or 3 of Table 2 and were:
    - used solely in bait stations that were correctly situated and used; or
    - used solely in buildings that could not be accessed by the applicable animal; or
    - 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.

## **52 Statements of poison use**

- (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 for 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 —
  - (a) be in the form set out in Schedule 5; and
  - (b) be 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.

## **53 Certified game estate supplier statement**

- (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.

### **53A Location of kill**

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

## **54 Recovery and presentation of game estate mammal material**

- (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 supplier must confirm that the carcass of the animal had no visible signs of disease.
- (3) If the certified game estate supplier is unable to confirm the requirements of subclauses (1) and (2) the animal material must not be presented for 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 the 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.

*Supply of farmed mammals that have become feral and then been killed*

**55 Application of clauses 56 and 57**

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.

**56 Supply of farmed mammals that have become feral and then been killed**

- (1) Killed mammals showing any signs of having been farmed (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 Director-General 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 at 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.

**57 Recovery and presentation of farmed mammals that have become feral and then been killed**

- (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 for 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 for primary processing.

*Preparation of killed wild mammals and game estate mammals, and farmed mammals that have become feral and then been killed*

**58 Application of clauses 59 and 60**

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.

**59 Handling and dressing**

- (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 opening cuts must be limited to those necessary for their removal; and
  - (b) removal of the bladder and reproductive organs.
- (3) The evisceration of 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 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 60, 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.

## **60 Cooling and transportation**

- (1) The carcasses of mammals described in clause 58, other than rabbits, hares, and wallabies, must either—
- (a) be delivered to the processing premises for examination within 24 hours 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 for examination within 96 hours of being killed.
- (2) Transportation units, including mobile animal material depots must —
- (a) be used for transporting 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 10°C) or within 12 hours of being killed (if the ambient temperature is at all times below 10°C); 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.

### *Supply of deer velvet*

#### **61 Supply of deer velvet**

- (1) Only approved veterinary medicines 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 Velveting 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 from 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 conditions that will minimise contamination and deterioration.

### *Supply of fish*

#### **62 Supply of fish**

- (1) Suppliers of fish, other than live fish must ensure it is —
  - (a) subjected 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 11**

### **Animal material depots**

#### **63 Application of this Part**

This Part applies to the operators of animal material depots that are 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 must comply with the provisions of this Part.

#### **64 Animal material depots**

- (1) Animal material depots, other than deer velvet depots, must be listed with MPI.
- (2) MPI will maintain a list of animal material depots. 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.
- (3) Animal material must not be processed in an animal material depot.
- (4) Subclause (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.
- (5) Operators of animal material depots must comply with the records requirements of clause 34(2).

*Material from killed wild mammals, game estate mammals and  
farmed mammals that have become feral*

#### **65 Animal material depots holding killed mammal material**

- (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 then been killed, but does not apply to depots holding deer velvet.
- (2) Animal material depots holding material listed in subclause (1) must be—
  - (a) located so that the likelihood of contamination from the surrounds or wandering animals is minimised; and
  - (b) designed and constructed to facilitate the hygienic performance of all operations; and
  - (c) constructed to minimise the entrance, harbourage, or accumulation 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); and
- (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 an 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 material 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.
  - (e) ensure that persons operating a mobile animal material depot are aware of and follow the relevant specifications set out in this Notice and are adequately trained.

*Deer velvet*

**66 Animal material depots holding deer velvet**

- (1) Animal material depots holding deer velvet must be —
  - (a) located so that the likelihood of contamination from the surrounds or wandering animals 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, 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 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.

*Fish*

**67 Animal material depots holding fish (other than bivalve molluscan shellfish)**

- (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 depot, 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 depot is food grade salt; and
- (g) maintain an inventory of all incoming and outgoing fish.

## **Part 12**

### **Control of primary processing operations**

#### **68 Application and commencement of this Part**

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.

*Farmed mammals, farmed birds and live possums*

#### **69 Application of clauses 70 to 76A**

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.

#### **70 Reception**

- (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 use 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 that is described in the supplier guarantee programme.

(5A) 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.

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

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

#### **71 Ante-mortem examination**

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

#### **72 Slaughter**

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

#### **73 Suspect animal material**

- (1) 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.
- (2) When processing suspect animal material, an 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.
- (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.

#### **74 Handling and processing**

- (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 or defeathering is completed.
- (4) Opening cuts 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-on mammals, bleeding must be substantially completed before scalding is commenced.
- (7) 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) 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) Hygienic techniques must be used during dressing.
- (12) Subclauses (1), (7), and (8) do not apply to poultry.

## **75 Post-mortem examination**

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.

## **76 Chilling and freezing**

- (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	7°C
Frozen mammals, ostriches, emus and poultry	-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, so that the relevant risk factors are managed.
- (4) If the documentation forms part of another risk management programme or a food safety programme, as described in subclause (3), 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; and
  - (c) all relevant programmes are registered or approved 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, provided those programmes contain the requirements for the transfer of chilled product within their scope.

*Killed wild mammals and live possums*

**77 Application of clauses 77A to 83**

- (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.

**77A Operator requirements**

- (1) An operator must confirm that a 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 be 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 supplier together with the GIS system to 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 the primary processor, this must be documented in the processor's risk management programme.

**78 Reception**

- (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) confirm that, if the 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 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 a 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:
    - (A) 1 carcass per day where the daily supply is 20 carcasses or less; and
    - (B) 2 carcasses per day where the daily supply is more than 20 carcasses; and
    - (C) 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 information such as the hunting location, poison use in the area, history of the certified supplier and residue test 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.

#### **79 Assessment prior to primary processing**

- (1) Prior to commencing processing (other than initial storage) of the wild mammal material at the primary processing premises, the wild 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).

#### **80 Suspect animal material**

- (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 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.

#### **81 Handling and processing**

- (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 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 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.

## 82 Post-mortem examination

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.

## 83 Chilling and freezing

- (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 4, prior to release from any primary processing premises.

**Table 4: 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, 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, 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; and
  - (c) all relevant programmes 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, provided those programmes contain the requirements for the transfer of chilled product within their scope.

*Killed game estate mammals*

**84 Application of clauses 84A to 91**

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

**84A Operator requirements**

- (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) keep 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 the primary processor, this must be documented in the processor's risk management programme.

**85 Reception**

- (1) The operator must —
  - (a) confirm that the animal material —
    - (i) is of a species or 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 the 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 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 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 a 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 the 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.

## **86 Assessment prior to primary processing**

- (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).



**87 Suspect animal material**

- (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.

**88 Handling and processing**

- (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.

**89 Post-mortem examination**

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.

**90 Chilling and freezing**

- (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 5, prior to release from any primary processing.

**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, 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 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; and
  - (c) all relevant programmes are registered or approved 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, provided those programmes contain the requirements for the transfer of chilled product within their scope.

## 91 Revoked

*Farmed mammals that have become feral and then been killed*

## 92 Application of clauses 93 to 99

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.

## 93 Reception

- (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 the 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.

#### **94 Assessment prior to primary processing**

- (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).

#### **95 Suspect animal material**

- (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 that it is not released until all relevant tests and examinations have been completed and a decision is made on its disposition.

#### **96 Handling and processing**

- (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.

#### 97 Post-mortem examination

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.

#### 98 Chilling and freezing

- (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, 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, 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; and
  - (c) all relevant programmes are registered or approved 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, provided those programmes contain the requirements for the transfer of chilled product within their scope.

**99 Revoked**

*Deer velvet*

**100 Reception**

- (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 Velvetting Standards Body or make enquiries of the supplier to confirm that only approved veterinary medicines have been used in the harvest of the deer velvet; and
  - (b) make enquiries 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 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.

*Fish*

**101 Application of clauses 102 to 104**

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.

**102 Reception**

- (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 Ministry for Primary Industries 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 the fish.

### 103 Handling and processing

- (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) The level of histamine in fish or fish product must not exceed 200mg/kg.

### 104 Chilling and freezing

- (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°C
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- (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, 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, 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; and
  - (c) all relevant programmes are registered or approved 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. However, the temperature must be reduced to -18°C or colder without unnecessary delay.
- (6) Shucked paua must not be held at greater than 1°C for more than 3 days.

### *Avian eggs*

#### **105 Application of clauses 106 and 107**

Clauses 106 and 107 apply to operators of primary processing premises who process avian eggs for human consumption.

#### **106 General requirements**

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.

#### **107 Shell eggs**

- (1) Eggs that are intended to be traded in the shell must comply with the current Australia New Zealand Food Standards Code, Part 2.2, Standard 2.2.2 Egg and Egg Products.
- (2) Eggs that are intended to be traded in shell must —
  - (a) be visibly clean; and
  - (b) have no evidence of embryo development, or putrefaction, and no significant blood clots; and
  - (c) not have been incubated; and
  - (d) be handled and stored under conditions that minimize condensation on the surface of the eggs.
- (3) Any primary processing of eggs that are intended to be traded in the shell and that compromises the integrity of the shell, must be minimised.
- (4) Eggs that are not intended to be pasteurised or subject to an equivalent treatment must be candled prior to retail sale.
- (5) Candling areas must be sufficiently darkened to allow an accurate assessment to be made.

- (6) The candling method must ensure that the interior and exterior of each egg is examined.

### *Honey and other bee products*

#### **108 Apiarist or beekeeper requirements**

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 13**

### **Specific animal material and animal product requirements**

#### **109 Application of this Part**

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.

#### **110 Tallow**

- (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.

#### **111 Green offal**

Green offal from farmed mammals that are saved when inherent contamination is present must be kept separate from any other 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.

#### **112 Casings**

- (1) 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 casings 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.

#### **112A Blood**

- (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.

#### **113 Mechanically separated animal product**

- (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) in the case of hot or warm boning, bones must be mechanically separated immediately after deboning; or
  - (b) bones must be —
    - (i) chilled to or maintained below 10°C and mechanically separated within 5 hours of boning; or
    - (ii) chilled to 4°C and mechanically separated within 72 hours of boning; or
    - (iii) chilled to –2°C and mechanically separated within 120 hours of boning; or
    - (iv) 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.

#### *Miscellaneous provisions*

#### **114 Processing environment for animal material and product**

- (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.

#### **115 Process inputs**

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.

**116 Process control**

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.

**117 Thermal processing of low-acid canned products**

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.

**118 Dual operator butchers**

A notice must be conspicuously displayed in a public part of any dual operator butcher premises, printed in plain letters 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”

*Bivalve molluscan shellfish*

**119 Application of clauses 119A - 139**

Clauses 119A - 139 apply to operators processing bivalve molluscan shellfish.

**119A Testing**

All laboratories performing analyses to confirm compliance with clauses 120-139 must have International Accreditation New Zealand (IANZ) accreditation for the methods prescribed or have written approval from the Director-General.

**120 Reception**

- (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 an 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) temperature control requirements 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) a 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 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 of that within 24 hours after imposing the prohibition.

## 121 Raw harvested bivalve molluscan shellfish

- (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 the sampling plan

**m** = means a microbiological criterion that represents an acceptable level and values above it are marginally acceptable or unacceptable in the terms of the sampling plan

**M** = means a microbiological criterion that separates marginally acceptable quality from defective quality. Values above M are unacceptable in the terms of the sampling plan and 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 meet the marine biotoxin requirements set out in Table 9.

**Table 9: Bivalve Molluscan Shellfish Marine Biotoxin Requirements - Maximum Levels for Marine Biotoxins in Shellfish**

Toxin	Amount that must not be exceeded in the edible portion:
Saxitoxin (STX))	0.8 mg saxitoxin equivalent/kg
Domoic Acid (DA)	20 mg/kg DA
Brevetoxin (BTX)	20 Mouse Units (MU) per 100g
Okadaic Acid (OA) and Pectenotoxin (PTX)	The maximum level of okadaic acid, dinophysistoxins <sup>1</sup> and pectenotoxins (PTX1 and PTX2) must be 0.16 mg of okadaic acid equivalents/kg.
Yessotoxin (YTX)	The maximum level of YTX, 45 OH YTX, homo YTX and 45 OH-homo YTX must be 1 mg of YTX equivalents/kg
Azaspiracid (AZA)	The maximum level of AZA1, AZA2 and AZA3 must be 0.16 mg of azaspiracid equivalents/kg.

<sup>1</sup> okadaic acid and dinophysistoxins: an hydrolysis step is required in order to detect the presence of DTX3, diol 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 biotoxins must be in accordance with the shellfish regulated control scheme.

## **122 Processing bivalve molluscan shellfish**

- (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 a conditionally approved growing area, that is open for harvesting; and
  - (b) culled to remove cracked, broken, or dead shellstock; 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.

### *Wet storage of bivalve molluscan shellfish*

## **123 General requirements**

- (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.

## **124 Wet storage process water supply**

- (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.

#### **125 Treatment of water for wet storage**

- (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 disinfected water, and of the source water prior to disinfection, must be collected and tested within 24 hours of restarting operations.

#### **126 Continuous flow through wet storage system**

- (1) Water from an approved growing area or a conditionally approved growing area in the open status may be used without disinfection, if the bacteriological criteria for an approved growing area, as set out in the 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 “approved” 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 samples of disinfected water are negative for coliforms; and
    - (iv) is repeated in full if any sample of disinfected water during the study is positive for coliforms; and
  - (d) once in operation as part of the registered risk management programme, the water system is sampled daily to demonstrate that the disinfected water is negative for coliforms.

#### **127 Recirculating water wet storage system**

- (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.

### *Depuration of bivalve molluscan shellfish*

#### **128 Depuration**

- (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 in the shellfish regulated control scheme.
- (2) The maximum level of faecal coliforms in shellfish entering a depuration plant must be established by the operator and must not exceed 3000 faecal coliforms/100 g 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 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 of 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 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.

#### **129 Depuration process water: seawater supply**

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.

#### **130 Depuration process water: water standards**

- (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 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<sup>3</sup> of shellfish unless the risk management programme provides a lesser flow rate.
- (4) The minimum volume of process water in each depuration unit must be, —
  - (a) for cockles and oysters, 6400 l/m<sup>3</sup> 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.

### **131 Shellfish storage**

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.

### **132 Depuration unit: Loading and unloading**

- (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.
- (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 50 mm of water, and the 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 until all the water has been drained from the depuration units.

### **133 Cleaning and sanitising plan and equipment**

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-depuration 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.



# 134 Depuration process operator verification

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 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 (faecal coliforms per 100 gms)**

Species	Geometric Mean	90th Percentile
Hard Clams	20	70
Oysters	20	70
Mussels	20	70

- (d) if the depuration performance indices for a specific species from a specific growing area are less than or equal to the depuration plant performance standards set out in Table 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 standard set out in Table 10, 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 faecal coliforms geometric mean from 3 samples (hard clams, mussels, or oysters) must not exceed 45 faecal coliforms per 100g, and no single sample is to exceed 100 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 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 shellfish regulated control scheme: and
  - (ii) the sample size consists of at least 12 shellfish selected at random from each designated container: and
  - (iii) samples are collected at locations within the depuration unit that are considered to be the most compromised in relation to shellfish activity, based on the sampling plan contained in the risk management programme.

*Depuration and wet storage of bivalve molluscan shellfish*

**135 Minimum requirements of depuration/wet storage operation**

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 type 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, depurated/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.

### **135A Alternative means**

Despite clauses 123 to 135 of this Part, the Director-General may approve alternative means of wet storage and depuration. The approval may be subject to conditions.

#### *Processing of bivalve molluscan shellfish*

### **136 Shucking, processing, and packing**

- (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 maintained during transport and storage.
- (9) 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.
- (10) 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.

### **137 Heat shocking**

- (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 packing 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°C or less within 2 hours of being heat shocked and must be cooled to 4°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.

### **138 Repacking**

- (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 repacking; 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 repacked when the temperature of the chilled shellfish exceeds 4°C or the temperature of the frozen shellfish exceeds -18°C at the time of receipt or the packages are not labelled in accordance with clause 139; and
  - (b) only shellfish that have 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°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.

**139 Bivalve molluscan shellfish labelling**

- (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 repackaged; and
  - (c) the name of the operator responsible for reshipping must be added to the container.

**Part 14**

**Listeria monitoring programme for fish**

**140 Application of this Part**

- (1) 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 shelf stable fish, or fish produced with a water activity of less than 0.9;
  - (c) fish products that have a pH of less than 4.6;
  - (d) uncooked fish and uncooked shellfish.

**141 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 designation of the person responsible —
  - (i) action taken if positive results are found; and
  - (ii) action taken when there is non-compliance with the documented programme.

#### **142 Testing**

All laboratories performing analyses 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 15**

#### **Transportation**

#### **143 Application and commencement of this Part**

- (1) This Part applies to transport operators who are transporting animal material during primary processing or animal product between —
  - (a) premises or places operating under risk management programmes; or
  - (b) premises or places operating under risk management programmes and premises operating under the Meat Act —

but does not apply to transport operators transporting live animals to the primary processor.

#### **144 Design and construction**

- (1) Transportation units and loading equipment must be designed, constructed, equipped and operated to maintain the status of the 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.

#### **145 Hygiene and maintenance**

- (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.

Hygiene and behaviour of persons involved in transportation of animal material or product must be such that contamination and deterioration of animal material and product from this source is minimised.

- (2) The transport operator must take reasonable measures to ensure that exposed animal material or product is not handled by any person who is —
  - (a) infected with, or a carrier of, 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) suffering from acute respiratory infection; or
  - (c) suffering from boils, sores, infected wounds, or any other condition that cannot be adequately prevented from becoming a source of contamination.

#### **146 Operation**

- (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 or the Food Act 1981; 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.

#### **147 Records**

The transport operator must comply with the records requirements of clause 34(2).

### **Part 16**

#### **Revocations**

#### **148 Revocation**

- (1) The following instruments are revoked:

- (a) The Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004 issued on the 24<sup>th</sup> day of April 2004.
  - (b) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2004 issued on the 10<sup>th</sup> day of November 2004.
  - (c) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2004 issued on the 13<sup>th</sup> day of December 2004.
  - (d) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2005 issued on the 7<sup>th</sup> day of September 2005.
  - (e) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2005 issued on the 30<sup>th</sup> day of November 2005.
  - (f) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2005 issued on the 22<sup>nd</sup> day of December 2005.
  - (g) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2006 issued on the 25<sup>th</sup> day of January 2006.
  - (h) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2007 issued on the 12<sup>th</sup> day of October 2007.
  - (i) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2009 issued on the 22<sup>nd</sup> day of January 2009.
  - (j) The Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2013 issued on the 30<sup>th</sup> day of July 2013.
- (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.

**Table 1: Quality of Potable Water**

Measurement	Criteria
<i>E. coli</i> 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 0.2mg/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.

Type of Operation <sup>1</sup>		Frequency of testing			
		Microbiology ( <i>E. coli</i> or faecal coliforms)	Turbidity <sup>2</sup>	pH <sup>3</sup>	Chlorine <sup>3</sup>
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 <sup>4</sup>	1 per year before the start of the season <sup>4</sup>	1 per year before the start of the season <sup>4</sup>	Daily
	Operating for 6 months or more	1 per 6 months	1 per 6 months	1 per 6 months	Daily
Others <sup>1</sup>	Using < 100m <sup>3</sup> /day and product packaged at all times	1 per 6 months	1 per 6 months	1 per 6 months	Daily
	Using 100 -1000 m <sup>3</sup> /day and product packaged at all times	1 per 3 months	1 per 3 months	1 per 3 months	Daily
	Using <2000m <sup>3</sup> /day	1 every month	1 every month	1 every month	Daily
	Using 2000 – 10,000 m <sup>3</sup> /day	1 every 2 weeks	1 every 2 weeks	1 every 2 weeks	Daily
	Using >10,000 m <sup>3</sup> /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 the 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.

<input type="checkbox"/>	<b>Deep bore water</b> (i.e. bore greater than 10m deep) – <b>Go to B1</b>
<input type="checkbox"/>	<b>Surface water</b> (e.g. bore less than 10m deep, spring, well, river, stream, dam, lake, reservoir) – <b>Go to B2</b>
<input type="checkbox"/>	<b>Roof Water</b> – <b>Go to B3</b>

#### 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 septic 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
		• Temperature
		• Turbidity
		• pH
		• <i>E. coli</i> 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)		
<input type="checkbox"/>	Shallow bore.....	<input type="checkbox"/> Dam.....
<input type="checkbox"/>	Deep bore - not secure.....	<input type="checkbox"/> Lake.....
<input type="checkbox"/>	Spring.....	<input type="checkbox"/> Reservoir.....
<input type="checkbox"/>	Stream.....	<input type="checkbox"/> River.....
<input type="checkbox"/>	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
<b>Do you have any of the following water problems?</b>		
You will need records of this to confirm these statements		
		Bacterial contamination
		Turbidity
		Sediment
		Colour
		Smell
		Taste
<b>Do any of the following factors present risks to the water?</b>		
		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	
<input type="checkbox"/>	<b>Flowing water</b> (e.g. unsecure bores, rivers, streams, springs) – <b>Go to B2(i)</b>
<input type="checkbox"/>	<b>Confined water</b> (e.g. dams, lakes, reservoirs) – <b>Go to B2(ii)</b>

### B2(i): 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 stormwater 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

### B2(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 stormwater 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 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
		<b>Roofing Materials:</b>
		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?
		<b>Roof environment</b>
		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?
		<b>Atmospheric fall out</b>
		Are there industrial (including agricultural chemicals) or natural sources of atmospheric fall out?
		Is there any ash/soot deposit on the roof?
		<b>Roof maintenance</b>
		Are the gutterings left for more than a month before cleaning them out?



If all responses are NO, go to C, Water Storage

If any response is YES, record details of problem 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 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)

Ref	Problems identified	Biological hazard, chemical hazard or turbidity issue caused by the problem(s)	Action taken to address problem(s)	Problem	
				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.*

<b>Document and implement a water management plan.</b>	
Remaining problem from Table D:	
Method to manage the identified problem	
<input type="checkbox"/>	Filtration
<input type="checkbox"/>	Chlorination
<input type="checkbox"/>	Ultraviolet light
<input type="checkbox"/>	Ozone
<input type="checkbox"/>	Routine ongoing testing to demonstrate control
<input type="checkbox"/>	Other (Specify).....
<input type="checkbox"/>	The treatment is done in accordance with the procedures: provided by the manufacturer / supplier of the water treatment system ( <i>attach</i> ); or given below: ( <i>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 chlorine 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</i> ):
<input type="checkbox"/>	<b>OR</b> 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 this table is completed, go to E**

### E: INITIAL WATER TESTING

Yes	No	Question
		Has a microbiological test for <i>E.coli</i> 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 source within the last month?



If any response is NO, get the relevant tests done, then

If all responses are 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 the 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.

**Table 1: Microbiological Quality of Clean Seawater**

Organism	Criterion
<i>Eschericia coli</i>	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/per 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 0.2mg/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 NTU 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) *E. 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, MPI;
  - (c) Certificate of Competency for meat inspection issued by MPI Quality Management;
  - (d) Qualification in Meat Inspection issued by the Australian Quarantine and Inspection Service (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.

##### **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 specification 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.
- (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; or
  - (b) Approved Persons Course for the Thermal Processing of Low-Acid Foods, Food Science Australia, Werribee, Australia; or
  - (c) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand.
- (2) The Director-General may recognise alternative qualifications.
- 

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## Schedule 4

### Specification for transfer of product that has not reached its preservation temperature

- (a) The temperature and time parameters must comply with Tables 1 or 2, as appropriate;
- (b) 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;
- (c) 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;
- (d) 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.

**Table 1: Vehicles with Active Refrigeration**

Deep Meat Temperature (°C)	Maximum Duration of Transport (hours)
25	1
22	2
20	3
18	4
15	6
12	12
10	24

**Table 2: Vehicles without Refrigeration or Refrigeration that is Inactive**

Deep Meat Temperature (°C)	Maximum Duration of Transport (hours)
22	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 a 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.

The forms required under this Notice prior to the commencement of the Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice 2013, may, for a period of 4 months following the commencement of that amendment notice, be used for the purposes of this Notice instead of the forms in this Schedule.

# Animal Status Declaration

Ministry for Primary Industries  
Manatū Ahu Matua



**Declaration: I am the person in charge of these animals and I declare that I have read and understand the requirements for this ASD and that the information that follows is true and accurate.**

**Signature** (person in charge)

**Address animals moved from** (Rapid Number, Road and Town/District)

**Name** (person in charge)

**Owner/Trade name** (if different from person in charge)

**Owner's postal address** (if different from above)

**AHB herd no. or LIC MINDA code**  
(cattle and deer only)

**NAIT no.**

**Phone**

**Fax**

**Email**

**Date**      /      /

Stock type	Steer	Heifer	Cow	Bull	Lamb	Sheep	Deer	Other
Tallies								

**Description** (e.g. breed, age, ID, etc)

**Destination** (e.g. name and location of processor, saleyard or farm destination)

## 1.0 Withholding periods – all animals (see note 1 of the requirements)

1.1 Are any of these animals within the withholding period of any treatment?

yes

no

1.2 If Yes, state the product name, method of treatment and dates applied

(NB: these animals are NOT eligible for slaughter for human consumption until outside the withholding periods)

Product name	Method of treatment	Date used
		/ /
		/ /

## 2.0 Animal history – all animals (see note 2 of the requirements)

2.1 Were all of these animals born on your property?

yes

no

2.2 Were any of these animals imported into New Zealand?

yes

no

2.3 Are any of these animals from either a MPI surveillance listed property or under MPI movement control for residues or any purpose other than TB?

yes

no

## 3.0 Animal feeding – cattle, sheep, lambs, goats, deer, alpacas, llamas (see note 3 of the requirements)

3.1 Have any of these animals been fed ruminant protein in their lifetime?

yes

no

3.2 Have any of these animals been fed ANYTHING OTHER than milk or pasture (see description of 'Pasture fed') in their lifetime?

yes

no

## 4.0 Johne's Disease vaccination – where applicable (see note 4 of the requirements)

4.1 Have any of these animals been vaccinated against Johne's disease in their lifetime?

yes

no

## 5.0 HGP treatment – cattle (see note 5 of the requirements)

5.1 Have any of these cattle been treated with a hormonal growth promotant in their lifetime?

yes

no

5.2 If Yes, how many of these cattle have been treated with a hormonal growth promotant in their lifetime?

**Number**

## 6.0 TB Declaration – cattle, deer (see note 6 of the requirements)

6.1 What is the TB status of these animals? Enter status and index number

Status	Number	
	yes	no
Date / /	yes	no
Date / /	yes	no
	yes	no
	yes	no
	yes	no

6.2 Have any of these animals been tested while under your management?

6.3 What is the **date** of the last TB test for **these animals** and was TB detected?

6.4 What is the **date** of the last TB test for the **whole herd** and was TB detected?

6.5 Is the herd under TB movement control? (If Yes, a permit is required unless going direct to slaughter)

6.6 Are these animals being moved from a property within a Movement Control Area?

6.7 If Yes, have these animals been tested within 60 days prior to this movement?

(The 60 day test is not required if the animals are going direct to slaughter)

6.8 Does the herd from which these animals are being moved include cattle or deer which have been introduced from a herd of lower TB status within the last three years?

yes

no

**I understand the obligations under the Animal Welfare Act of persons in charge of animals to ensure that their physical, health and behavioural needs are met in accordance with the minimum standards defined in Codes of Welfare under the Act**

**7.0 Additional information** (see note 7 of the requirements)

**HAVE YOU SIGNED THIS FORM AT THE TOP LEFT?**



# You must supply an ASD when animals are moved from your property and get one for all animals you receive.

Ministry for Primary Industries  
Manatū Ahu Matua



## Requirements for the Animal Status Declaration

### Purpose of the Animal Status Declaration

Practices on the farm impact on the suitability of animals for processing and on animal products' eligibility for trade. The purpose of the Animal Status Declaration (ASD) is to transfer key information about an animal, or group of animals, to the next person in charge, or the processor. For the processor, the information on the ASD is vital for guiding ante-mortem and post-mortem examination, and for determining export eligibility and certification. The ASD also incorporates the TB questions required by the Animal Health Board under the Biosecurity National Bovine Tuberculosis Pest Management Strategy Order 1998.

### Privacy Act Statement

The Privacy Act 1993 provides rights of access to, and correction of, personal information held in readily retrievable form. The information is held by the receiver of the ASD.

### Who is to complete and sign the Animal Status Declaration?

The ASD is to be completed by a person in charge of the animals who has the knowledge and authority to answer all the applicable questions. The person in charge of the animals could be the owner, farm manager or saleyard operator, but does NOT include transport operators. However, transport operators are required to transfer the ASD accompanying the animals being moved.

### Guidelines for completing the Animal Status Declaration

The ASD MUST be completed for all consignments of cattle (except bobby calves going to slaughter), buffalo, deer, sheep, lambs, goats, alpacas, llamas, horses, ostriches, and emus sent for processing.

In addition, the ASD MUST be completed for all:-

- movements of sheep, lambs, goats, ostriches and emus sent from one property or saleyard to another property or saleyard where there is a different person in charge of the animals; and
- movements of cattle (including calves) and deer

Saleyard operators are to complete a new ASD or, where there is no change to the status of animals, the saleyard operator may use a clear photocopy of the ASD received with the animals. Where photocopies are used, the tallies must be altered to match the departing mobs and the ASD MUST be countersigned by the saleyard operator as being true and accurate and tally changes initialled. Alternatively, it is acceptable for the sales docket which accurately states the number of animals purchased to be attached to a copy of the incoming ASD. Where there is change to the status of animals at the saleyard, a new ASD must be completed.

### Notes

The ASD is a mandated form under the Animal Products Act 1999. No additional commercial information is to be added to the form.

**"NAIT no."** is the unique number which identifies the Person In Charge of Animals (PICA) with respect to their registered NAIT location. You will obtain a NAIT number when you register with NAIT on [www.nait.co.nz](http://www.nait.co.nz). It is compulsory for all PICA of NAIT animals to have a NAIT number. The inclusion of your NAIT number on this form is recommended.

**"AHB herd no. or LIC MINDA code (cattle and deer only)** is the Animal Health Board herd number or MINDA participant code or CRV Ambreed code of the herd from which the cattle or deer are being moved.

The box **"Address animals moved from"** is the physical address of the property from which the animals are being moved. Please include the name of the road and if available, the Rapid Number.

Where the animals' description will not fit in the space provided, the additional information box (question 7.0) may be used. Then, if necessary, an additional piece of paper that is signed by the person in charge and attached to the ASD could be used.

The box **"Destination"** is to be completed to the best of your knowledge; for example provide the processor's company name and plant location, or the saleyard name and location, or address of the destination farm.

### 1. Withholding periods – all animals

You need only detail any treatments which remain within the withholding period.

**If you do not know** the withholding period, the following defaults apply –

- 91 days (3 months) for cattle, deer, sheep, goats, alpacas, and llamas;
- 63 days for horses, ostriches and emus.

**Calves for rearing:** If the dam was within a meat withholding period at the time of birth of the calf, or if the calf has been fed milk from a dam within a milk withholding period of any animal treatment, or the calf itself has been treated, then enter details of the treatment in this section when the calf is within a withholding period.

**Animals grazing in vineyards:** There is a recommendation to withhold from slaughter or sale all animals used for leaf-plucking for at least 6 months from either the time of the last known spray or from when the animals were removed from the vines, whichever is earlier.

### 2. Animal history – all animals

**Movement Control:** the ASD question 2.3 must be ticked 'Yes' when animals are under any movement control imposed by MPI.

### 3. Animal feeding

Under the Biosecurity (Ruminant Protein) Regulations 1999 it is an offence to feed ruminant protein in any form, composition or admixture to ruminants. Ruminant protein means protein derived from ruminant tissue including blood but excluding dairy product. Ruminant refers to cattle (including buffalo), calves, deer, sheep, lambs, goats, alpacas and llamas.

**Pasture fed** means that the animals have been raised under normal New Zealand farming conditions with year round access to grass (e.g. hay, silage, lucerne, feed crops or other grazed or conserved forages) and other supplementary feeds (including manufacturing feeds, provided that you have a statement from the manufacturer that the feed does not contain animal protein or animal fat, other than dairy). You must keep the manufacturers' declaration. Where animals have been fed on a feed pad or feedlot other than for short term periods (e.g. only as supplementary feed immediately prior to slaughter) then they would not be 'pasture fed' because of not having year-round access to grass.

**If you do not know** if an animal has been only 'pasture fed' you must tick the 'Yes' box.

### 4. John's Disease vaccination

The ASD must be ticked 'Yes' when any of the animals have been vaccinated with John's disease vaccination or you believe a previous owner may have vaccinated them.

### 5. Hormonal Growth Promotants (HGP)

HGPs may only be used under veterinary supervision. **If you do not know** whether the cattle have been treated with HGPs you must tick the 'Yes' box, and put 'Unknown' in the number box.

### 6. Bovine Tuberculosis (TB) Declaration

The TB status to be declared is the TB status currently assigned to the herd by the Animal Health Board, the agency responsible for implementing the TBfree New Zealand Programme.

Special movement conditions apply to herds with an Infected (I) status and to some herds with a Suspended (S) status. If you have received a legal notice restricting the movement of your herd, refer to the conditions contained within that notice prior to moving your stock.

If you move stock without a completed ASD or without the correct pre-movement test, you may be prosecuted and the stock may be redirected back to your property.

If you are uncertain how to complete this declaration or you do not know your herd's TB status or whether the herd is located within a Movement Control Area (risk area) contact **0800 482 4636** prior to moving stock.

### 7. Any further information

This box enables other important information to be given by the person completing the ASD, for example identifying that the animals are experimental animals.

### Animal welfare

The Animal Welfare Act creates obligations to alleviate pain or distress of ill or injured animals. A veterinary declaration of fitness to transport is required for any ill or injured animals. Further information and Codes of Welfare are available at the MAF website ([www.maf.govt.nz](http://www.maf.govt.nz)) by searching "Animal Welfare".

### Records

The person in charge who completed and signed the ASD must keep a copy of the completed ASD for 1 year.

The person in charge who received the animals must keep the ASD received for the period that the animals are kept and then for an additional year.

Processing companies must keep the signed ASD (and any faxed changes) for 4 years from receipt.

### Use of the ASD

- When it is provided, the signed ASD form must accompany the animals sent from the property. In the case of electronic transfer – the ASD must be present at the receiving property when the animals arrive.
- If animals arrive at a property without an accompanying ASD or the receipt of an electronic ASD, then the animals must be separated from all other stock and held until a completed and signed ASD is received OR the animals must be returned to the supplier.
- Scanned (and emailed), or faxed copies of any changes to the ASD are acceptable.

### Warning

It is an offence under the Animal Products Act 1999 to falsify, alter or misrepresent any declaration required by this Act, with the intent to deceive or for the purposes of obtaining any material benefit or avoiding any material detriment.

It is an offence under the Biosecurity Act 1993 to: 1) Move cattle or deer aged 30 days or more unless accompanied by a completed TB declaration; 2) Move cattle or deer aged 90 days or more from a risk area to a place outside that risk area or within any risk area from its herd of origin or the place of establishment at which the animal is being kept to a place other than the place occupied by the owner or person in charge of the cattle beast or deer, unless it has undergone within 60 days prior to the date of movement, a negative test for bovine tuberculosis; 3) Make a declaration that is false or misleading.

It is an offence under the Biosecurity (Ruminant Protein) Regulations 1999 to allow ruminants to be fed ruminant protein.

It is an offence under the Biosecurity (Animal Identification Systems) Regulations 1999 to move cattle and deer over 30 days of age from the herd of origin or place where the animals are kept unless identified in accordance with these regulations.



Must be used from 01 December 2012

## ANIMAL STATUS DECLARATION FOR PIGS

Farm Name & Physical Location:

Hook No/Agent: \_\_\_\_\_

Pen No: \_\_\_\_\_

FarmsOnLine No: \_\_\_\_\_

AgriBase No: \_\_\_\_\_

### Pigs for Slaughter

	Number	Tattoo/Brand/Ear Tag
Suckling / spit pig		
Pork		
Bacon or trim pork		
Choppers		
Other (specify)		

RMP No. or Slaughterhouse (Name and Physical Address):

### Other Movements of Pigs

	Number	Tattoo/Brand/Ear Tag
Weaners/stores		
Gilts		
Sows		
Boars		
Other (specify)		

Supplied to (Name and Physical Address) :

### 1.0 Withholding periods – all pigs (See note 1 of the requirements)

1.1 Are any of these pigs within the withholding period of any treatment?

yes no

1.2 If **Yes**, state the product name, method of treatment, last date used and withholding period

(Note these pigs are NOT eligible for slaughter for human consumption until outside the withholding periods)

Product Name	Method of Treatment	Last Date Used	Withholding Period

### 2.0 Animal history – all pigs (See note 2 of the requirements)

2.1 Were all of these pigs born on your property?

yes no

2.2 Are any of these pigs under MPI movement control?

yes no

2.3 Are any of these pigs subject to a current surveillance notice for residues?

yes no

### 3.0 Have any of these pigs ever been treated with PST in their lifetime? (See note 3)

yes no

### 4.0 Meat and products containing meat

4.1 Have any of these pigs ever been fed **meat or food waste** in their lifetime? (See note 4, incl. 4.1 and 4.2)

yes no

4.2 If Yes, was that feed correctly treated? (See note 4, including 4.2)

yes no

### 5.0 Have any of these pigs been fed any porcine material in their lifetime? (See note 5)

yes no

### 6.0 Have these pigs been managed in accordance with a leptospirosis control programme?(As defined in note 6)

yes no

6.1 If No, has the breeding herd been vaccinated for leptospirosis in the last 6 months? (See note 6.1) \_\_\_\_\_

yes no

### 7.0 Have these pigs been managed on a PigCare™ accredited farm? (See note 7)

yes no

### 8.0 Have these pigs been managed in accordance with any other quality assurance programme that has been independently audited? (See note 8) \_\_\_\_\_

yes no

*Declaration: I am the person in charge of these pigs and I declare that I have read and understand the requirements of this ASD for Pigs and the information is true and accurate.*

Signature: \_\_\_\_\_

Contact Phone: (0 ) \_\_\_\_\_

Printed Name: \_\_\_\_\_

Contact Fax: (0 ) \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Name of Transport Company: \_\_\_\_\_

Vehicle Registration No: \_\_\_\_\_

Driver's Name: \_\_\_\_\_

Trailer Registration No: \_\_\_\_\_

Driver's Signature: \_\_\_\_\_

Time Loaded: \_\_\_\_\_

AM / PM

Comments

You must supply an ASD for Pigs when pigs leave your property and get one with all pigs you receive

## REQUIREMENTS FOR THE ANIMAL STATUS DECLARATION (ASD) FOR PIGS

### Purpose of the Animal Status Declaration (ASD) for Pigs

Practices on the farm impact on the suitability of animals for processing and on animal products' eligibility for trade. The purpose of the ASD for Pigs is to transfer key information about a pig, or group of pigs, to the next person in charge, or the processor. Information sought on the white sections of the declaration form is required to administer the Animal Products Act 1999. Information sought in the shaded sections of the declaration form is requested in accordance with support for an industry agreed declaration that was ratified by delegates at the New Zealand Pork Industry Board (NZPork) Annual General Meeting in July 2002. Provision of this information is voluntary for the New Zealand market but may be required for market access requirements either within NZ or overseas.

This form replaces the ASD for Pigs used from 1 March 2006.

### Privacy Act Statement

The Privacy Act 1993 provides rights of access to, and correction of, personal information held in readily retrievable form. The information is held by the receiver of the ASD for Pigs.

### Who is to complete and sign the ASD for Pigs?

The ASD for Pigs is to be completed by a person in charge of the pigs who has the knowledge and authority to answer all the applicable questions. The person in charge of the pigs could be the owner, farm manager or saleyard operator; but does NOT include transport operators.

Transport operators are not to prepare ASD for Pigs themselves, but are required to transfer the ASD for Pigs when provided with the animals being moved.

### Guidelines for Completing the ASD for Pigs

Under the Animal Products Act, the ASD for Pigs MUST be completed for all consignments of pigs sent for processing. In addition the ASD for Pigs MUST be completed for all movements of pigs sent from one property or saleyard to another property or saleyard where there is a different person in charge of the pigs.

Saleyard operators must also complete a new ASD for Pigs, or where there is no change to the status of pigs, the saleyard operator may use a clear photocopy of the ASD for Pigs received with the pigs. Where photocopies are used the tallies must be altered to match the departing mobs and the ASD for Pigs MUST be countersigned by the saleyard operator as being true and correct and tally changes initialled. Where use of a photocopy is not suitable a new ASD for Pigs must be completed by the saleyard operator. Where there is change to the status of pigs at the saleyard, a new ASD for Pigs must be completed.

The same requirements apply to the industry agreed component.

### NOTES

Where the pigs' description will not fit in the space provided (e.g. the tattoo/brand/ear tag of pigs), if necessary, an additional piece of paper that is signed by the person in charge and attached to the ASD for Pigs could be used.

### Compulsory Requirements

#### 1 Treatments – all pigs

You need only detail any treatment which remains within the withholding period. If you do not know the withholding period, **a 63 day withholding period must be applied.**

#### 2 Animal history – all pigs

Movement control: Question 2.2 must be ticked 'yes' when pigs are under any movement control imposed by MPI.

### Industry Agreed Requirements

Questions 3 to 8 refer to industry agreed voluntary declaration questions, but may be required for specific purposes. E.g. specific responses to Qs 4 and 8 are required for market access to Singapore. Questions 3 to 6 refer to the whole lifetime of the pigs and so if the pigs have not all been born on your property, you will need to refer to the ASD for Pigs provided by the previous person in charge.

3 PST (Porcine Somatotropin) is a veterinary medicine and must meet the prescribed meat-withholding period, which is 24 hours. Nevertheless, a declaration of use over the pigs' lifetime is sought in order to provide traceability. To answer 'no' to question 3, you must be sure that these pigs have never been treated with PST in their lifetime. All pigs, whether or not treated with PST, are eligible for slaughter.

#### 4 Meat and products containing meat

Under the Biosecurity (Meat and Food Waste for Pigs) Regulations 2005, it is an offence to feed, or allow, cause or permit pigs to be fed, untreated meat or untreated food waste. 'Treated' means heated to 100° Celsius and maintained at that temperature for not less than one hour; or another standard approved by the Director-General of MPI and notified in the Gazette. Untreated meat means meat that has not been 'treated' as defined above. Untreated food waste means any feed that is or contains untreated meat, or may have come into contact with untreated meat. Meat does not include eggs, milk, or rendered material.

4.1 To answer 'no' to question 4.1, you must be sure that these pigs have never been fed any meat or food waste (as defined in note 4) in their lifetime. You are strongly advised to ask the supplier of any feed for a declaration of content.

4.2 To answer 'yes' to question 4.2, you must be able to demonstrate that meat or food waste fed to the pigs any time during their lifetime has been treated as required by the regulations. Unless you have treated the feed yourself you must obtain evidence of treatment from any supplier of any meat and/or food waste.

If you cannot declare that the pigs comply with the Biosecurity (Meat and Food Waste for Pigs) Regulations 2005, based on your answers to Q4.1 and 4.2, these pigs will not be accepted for marketing under the 100% New Zealand Pork label.

5 NZPork strongly recommends that pigs are not fed porcine material to enhance consumer perceptions of New Zealand grown pork. To answer 'no' you must be sure that no porcine material (other than through suckling) has been included in the feed of this consignment of pigs at any time.

#### 6 Leptospirosis

A leptospirosis control programme requires vaccination of the breeding herd if present at least every 6 months, and certification of the grower herd as "free of leptospirosis" at least once every 12 months. Grower herd certification is based on the results of serological testing of a minimum of 10 grower pigs either within two weeks of slaughter or at slaughter using the MAT (Micro Agglutination Test) for *Leptospira pomona*. A registered veterinarian must interpret the results to determine the status of the grower herd. Equivalence to the above programme documented by a registered veterinarian is accepted.

6.1 If the pigs HAVE NOT been managed in a leptospirosis control programme, as defined above, has the breeding herd, if present, been vaccinated within the last 6 months? If you do not have a breeding herd, write in N/A (not applicable).

#### 7 PigCare™ accredited farm

This question is included to enable supply requirements of commercial groups to be met. To answer "yes" the pigs must have been farmed on a PigCare™ accredited farm. For more information refer to NZPork.

8 This question is included to enable additional supply requirements, if any, of commercial groups to be met. Farms registered as eligible to export pork meat to e.g. Singapore, **must** write in **New Zealand PIB Export Assurance Programme.**

### Records

Under the Animal Products Act, the person in charge who completed and signed the ASD for Pigs must keep a copy of the completed ASD for Pigs for 1 year. The person in charge who received the animals must keep the ASD for Pigs received for the period that the pigs are kept and then for an additional year. In order to prove compliance with the Fair Trading Act, it is recommended that copies of the completed ASD for Pigs be retained for 3 years and 9 months from the date that the pigs are supplied. Processing companies must keep the signed ASD for Pigs (and any faxed changes) for 4 years from receipt.

### Use of the ASD for Pigs

When it is provided, the signed ASD for Pigs form must accompany the pigs sent from the property or be sent electronically, in which case, it must be at the receiving property when the pigs arrive. If pigs arrive at a property without an accompanying ASD for Pigs or the receipt of an electronic ASD for Pigs, then the pigs must be separated from all other pigs and held until a completed and signed ASD for Pigs is received; OR the pigs must be returned to the supplier. Faxed copies of any changed ASD for Pigs are acceptable.

### Warnings

It is an offence under the Animal Products Act 1999 to falsify, alter or misrepresent any declaration required by this Act, (i.e. the white sections of this form) with the intent to deceive or for the purposes of obtaining any material benefit or avoiding any material detriment.

It is an offence under the Biosecurity Act 1993 to feed untreated meat or untreated food waste (see 4. above).

Giving a false or misleading declaration on both (white and shaded) sections of the declaration form could give rise to liability under the Fair Trading Act, including criminal liability, which can carry a fine of up to \$30,000 for individuals and up to \$100,000 for corporations.

### Obtaining the ASD for Pigs forms

Forms can be ordered from NZPork by ringing 0800 697 675 (NZ PORK). Forms are provided free of charge to pork producers registered with NZPork. Other persons will be charged \$25 per book of 25 forms. Forms can be downloaded free of charge from MPI's website [www.foodsafety.govt.nz](http://www.foodsafety.govt.nz) or NZPork's website.

# CERTIFIED SUPPLIER STATEMENT for the Supply of Wild Mammal Material for Human Consumption

Effective from 1 November 2013

Ministry for Primary Industries  
Manatū Ahu Matua



This statement is made for the purposes of clauses 46 and 61 of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004.

Certified supplier name and identification number:	Names of all other hunters involved in this consignment:
Animal material depot or primary processor identifier:	Date of arrival at animal material depot or primary processor:
Number and species of wild mammals/sticks of velvet, in the consignment covered by this statement:	Registration number of any helicopter used for this consignment:

## Consignment Details and Poison Use (see note 1):

Unique identifier for each carcass/group of carcasses/deer velvet stick (see note 2)	Waypoint or topographical map identifier(s)	Date and time killed	Date and time subject to refrigeration at animal material depot or primary processor	Covered by poison use statement or DOC Pesticide Summary? Tick if yes (✓)

## Additional Information:

	Yes	No
a. Were these animals procured in accordance with your Operations Manual?	<input type="checkbox"/>	<input type="checkbox"/>
b. To the best of your knowledge, are these carcasses below the maximum residue limit (MRL) and maximum permissible level (MPL) as defined in note 3?	<input type="checkbox"/>	<input type="checkbox"/>
c. Can you confirm, to the best of your knowledge, that none of the animals accessed poisons, as described in note 4?	<input type="checkbox"/>	<input type="checkbox"/>
d. Were the live animals and carcasses free from visible signs of illness or disease?	<input type="checkbox"/>	<input type="checkbox"/>
e. Can you confirm, to the best of your knowledge, that these animals had not ingested agricultural chemicals and are outside the withholding period for any veterinary medicines (see note 5)? If no, these animals are not eligible for processing.	<input type="checkbox"/>	<input type="checkbox"/>
f. While under your control, were the carcasses maintained under conditions that minimise contamination and deterioration, and not frozen?	<input type="checkbox"/>	<input type="checkbox"/>

## Signature:

I confirm that:

- I am the certified supplier who directly supervised or carried out the hunting, killing, and dressing (as appropriate) of the wild mammals or harvest of deer velvet; and
- all statements made in this document are true and correct.

I am aware that this statement will be received and retained by the primary processor and may be provided to the Ministry for Primary Industries for the general administration of its functions. I consent to that happening.

Certified supplier signature: \_\_\_\_\_ Date: \_\_\_\_\_

It is an offence under section 127 of the Animal Products Act 1999 to provide false or misleading information in this statement. Under the Privacy Act 1993 you have certain rights of access to and correction of personal information held about you.

## Notes:

### 1. Consignment Details

Use additional signed and dated pages if more space is needed to list the carcasses or velvet sticks in the consignment covered by this statement.

### 2. Grouping of hares, rabbits or wallabies for identification purposes

You may tag or otherwise identify *groups* of hare, rabbit or wallaby carcasses where they:

- (i) are covered by a single poison use statement or DOC Pesticide Summary, as appropriate; and
- (ii) have been taken from areas of land that have the same poisoning status; and
- (iii) have been killed on the same date; and
- (iv) have been killed and dressed by or under the direct supervision of the same certified supplier.

The carcasses of all other animals, and all velvet sticks, must be individually tagged or identified.

### 3. MRL and MPL

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 Standards 2013, as that standard may be modified or replaced under section 11C of the Food Act 1981.

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 Animal Products Act.

### 4. Poison Use

Animals must not be presented for processing if the animals were procured from land on which any of the following poisons were laid, or within the applicable buffer zones of that land, unless the applicable caution period for that poison has passed between the time the poison was laid and the time the animal was procured. The applicable buffer zones and caution periods for each poison are set out in the following table.

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	0 m	1 km	1 km	1 km
	Goats, chamois, deer, water buffalo	0 m	2 km	2 km	2 km
	Pigs and other species	0 m	2 km	2 km	5 km

Regardless of the above table, a certified supplier may present for processing animals (except pigs) procured from any land (except land administered by the Department of Conservation) if:

- (a) the poison was used solely in bait stations that were correctly situated and used; or
- (b) the poison was used solely in buildings that could not be accessed by the applicable animal; or
- (c) the poisons used were inaccessible to the animal due to impassable geographical features (such as rivers, sea, cliffs or steep ravines).

To avoid doubt, the above exceptions do not apply to:

- (a) pigs; and
- (b) poisons in group 4; and
- (c) land administered by DOC.

### 5. Veterinary Medicines

If you have killed animals and believe they are within a withholding period for a veterinary medicine they must not be presented for processing.

If you do not know the withholding period for a veterinary medicine, the following default periods apply and is the time which must pass before the animals can be killed for processing:—

- 91 days for ruminants such as deer, goats, thar, chamois and water buffalo;
- 63 days for monogastrics and camelids such as pigs and wallabies.

**6. Electronic Submission.** This statement may be provided electronically, but only with the consent of the recipient.



# CERTIFIED SUPPLIER STATEMENT for the Supply of Live Possums for Human Consumption

Effective from 1 November 2013

Ministry for Primary Industries  
Manatū Ahu Matua



This statement is made for the purposes of clause 46 of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004.

Certified supplier name and identification number:	Names of all other hunters involved in this consignment:
Primary processor identifier:	Date of arrival at primary processor:
Number of possums in the consignment covered by this statement:	

## Consignment Details and Poison Use (see note 1):

Unique identifier for each possum/group of possums (see note 2)	Waypoint or topographical map identifier for where the possum(s) were captured	Date and time captured	Date and time delivered to primary processor	Covered by poison use statement or DOC Pesticide Summary? Tick if yes (✓)

## Additional Information:

- |  | Yes                      | No                       |
|--|--------------------------|--------------------------|
| a. Were the possums procured in accordance with your Operations Manual?  | <input type="checkbox"/> | <input type="checkbox"/> |
| b. To the best of your knowledge, are these animals within the maximum residue limit (MRL) and maximum permissible level (MPL) as specified in note 3? | <input type="checkbox"/> | <input type="checkbox"/> |
| c. To the best of your knowledge, can you confirm that none of the animals accessed poisons, as described in note 4?                                   | <input type="checkbox"/> | <input type="checkbox"/> |
| d. Were the possums captured in an area declared vector free of bovine tuberculosis by the Animal Health Board (see note 5)?                           | <input type="checkbox"/> | <input type="checkbox"/> |

## Certified Supplier Affirmation:

*I confirm that:*

- I am the certified supplier who directly supervised or carried out the capturing of the live possums; and*
- all statements made in this document are true and correct.*

*I am aware that this statement will be received and retained by the primary processor and may be provided to the Ministry for Primary Industries for the general administration of its functions. I consent to that happening.*

Certified supplier signature: \_\_\_\_\_ Date: \_\_\_\_\_

It is an offence under section 127 of the Animal Products Act 1999 to provide false or misleading information in this statement. Under the Privacy Act 1993 you have certain rights of access to and correction of personal information held about you.

## Notes:

### 1. Consignment Details

Use additional signed and dated pages if more space is needed to list the possums in the consignment covered by this statement.

### 2. Identification of Groups of Possums

You may tag or otherwise identify *groups* of live possums where they:

- (i) are covered by a single poison use statement or DOC Pesticide Summary; and
- (ii) have been taken from areas of land that have the same poisoning status; and
- (iii) have been captured on the same date; and
- (iv) have been captured by or under the direct supervision of the same certified supplier.

Otherwise you must tag or otherwise identify *each* individual live possum.

### 3. MRL and MPL

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 Standards 2013, as that standard may be modified or replaced under section 11C of the Food Act 1981.

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 Animal Products Act.

### 4. Poison Use

Possums must not be presented for processing if they were procured from land on which any of the following poisons were laid, or within the applicable buffer zones of that land, unless the applicable caution period for that poison has passed between the time the poison was laid and the time the possums were procured. The applicable buffer zones and caution periods for each poison are set out in the following table.

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	1 month	2 months	4 months	3 years
Buffer zone	0 m	1 km	1 km	1 km

### 5. Tb Vector Risk Areas

For the Vector Risk Areas (VRAs) go to the Animal Health Board website at [www.tbfree.org.nz](http://www.tbfree.org.nz). At the date of this form, VRAs were identified at <http://tbfree.org.nz/TB-control-programme/Vector-wild-animal-pest-control/Vector-Risk-Areas-in-NZ-VRAs>.

**6. Electronic Submission.** This statement may be provided electronically, but only with the consent of the recipient.

# CERTIFIED GAME ESTATE SUPPLIER STATEMENT for the Supply of Game Estate Mammals for Human Consumption

Ministry for Primary Industries  
Manatū Ahu Matua



Effective from 1 November 2013

This statement is made for the purposes of clause 53 of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004.

Certified game estate supplier name and identification number:	Names of all other hunters involved in this consignment:
Animal material depot or primary processor identifier:	Date of arrival at animal material depot or primary processor:
Number and species of game estate mammals in the consignment covered by this statement:	
Detailed description of the physical boundaries of the area of land covered by this statement:	

## Consignment Details and Poison Use (see note 1):

Unique identifier for each carcass/ group of carcasses (see note 2)	Waypoint or topographical map identifier(s)	Date and time killed	Date and time subject to refrigeration at animal material depot or primary processor	Covered by a poison use statement or DOC Pesticide Summary? Tick if yes (✓)

## Additional Information:

	Yes	No
a. Were these animals procured in accordance with your Operations Manual?	<input type="checkbox"/>	<input type="checkbox"/>
b. To the best of your knowledge, are these carcasses below the maximum residue limit (MRL) or maximum permissible level (MPL) as defined in note 3?	<input type="checkbox"/>	<input type="checkbox"/>
c. Can you confirm, to the best of your knowledge, that none of the animals accessed poisons, as described in note 4?	<input type="checkbox"/>	<input type="checkbox"/>
d. Were the live animals and carcasses free from visible signs of illness or disease?	<input type="checkbox"/>	<input type="checkbox"/>
e. Can you confirm, to the best of your knowledge, that these animals had not ingested agricultural chemicals and are outside the withholding period for any veterinary medicines (see note 5)? If no, these animals are not eligible for processing.	<input type="checkbox"/>	<input type="checkbox"/>
f. Can you confirm that, to the best of your knowledge, no deer, goats, water buffalo or thar covered by this statement had been fed ruminant protein in their lifetime?	<input type="checkbox"/>	<input type="checkbox"/>
g. While under your control, were the carcasses maintained under conditions that minimise contamination and deterioration, and not frozen?	<input type="checkbox"/>	<input type="checkbox"/>
h. Can you confirm that none of these animals were under MPI movement controls for residues or any purpose other than Tb?	<input type="checkbox"/>	<input type="checkbox"/>
i. What is the Tb status of the game estate deer? Enter the clear or infected status and index number of the game estate mammals. (e.g. C-6 or 1-2)	<div style="border: 1px solid black; width: 100px; height: 20px;"></div>	
j. What is the date of last Tb test of game estate deer covered by this statement (___/___/___) and was Tb detected?	<input type="checkbox"/>	<input type="checkbox"/>
k. Can you confirm that no game estate deer covered by this statement were under Tb movement control?	<input type="checkbox"/>	<input type="checkbox"/>
l. Had any deer or goats covered by this statement been vaccinated against Johne's disease in their lifetime (see note 6)?	<input type="checkbox"/>	<input type="checkbox"/>

## Signature:

I confirm that:

- I am the certified game estate supplier who directly supervised or carried out the hunting, killing, and dressing (as appropriate) of the game estate mammals; and
- all statements made in this document are true and correct.

I am aware that this statement will be received and retained by the primary processor and may be provided to the Ministry for Primary Industries for the general administration of its functions. I consent to that happening.

Certified game estate supplier signature: \_\_\_\_\_ Date: \_\_\_\_\_

It is an offence under section 127 of the Animal Products Act 1999 to provide false or misleading information in this statement. Under the Privacy Act 1993 you have certain rights of access to and correction of personal information held about you.



## Notes:

### 1. Consignment Details

Use additional signed and dated pages if more space is needed to list the carcasses in the consignment covered by this statement.

### 2. Identifying Groups of Wallabies

You may tag or otherwise identify *groups* of wallabies where they:

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

Otherwise you must tag or otherwise identify *each* individual carcass.

### 3. MRL and MPL

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 Standards 2013, as that standard may be modified or replaced under section 11C of the Food Act 1981. 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 Animal Products Act.

### 4. Poison Use

Animals must not be presented for processing if they were procured from land on which any of the following poisons were laid, or within the applicable buffer zones of that land, unless the applicable caution period for that poison has passed between the time the poison was laid and the time the animal was procured. The applicable buffer zones and caution periods for each poison are set out in the following table.

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	Thar, wallabies	0 m	1 km	1 km
	Goats, chamois, deer and water buffalo	0 m	2 km	2 km
	Pigs	0 m	2 km	5 km

Regardless of the above table, a certified game estate supplier may present for processing animals (except pigs) procured from any land (except land administered by the Department of Conservation) if:

- (a) the poison was used solely in bait stations that were correctly situated and used; or
- (b) the poison was used solely in buildings that could not be accessed by the applicable animal; or
- (c) the poisons used were inaccessible to the animal due to impassable geographical features (such as rivers, sea, cliffs or steep ravines).

To avoid doubt, the above exceptions do not apply to:

- (a) pigs; and
- (b) poisons in group 4; and
- (c) land administered by DOC.

### 5. Veterinary Medicines

If you have killed animals and believe they are within a withholding period for a veterinary medicine they must not be presented for processing. If you do not know the withholding period for a veterinary medicine, the following default periods apply and is the time which must pass before the animals can be killed for processing:

- 91 days for ruminants such as deer, goats, thar, chamois and water buffalo;
- 63 days for monogastrics and camalids such as pigs and wallabies.

**6. Johne's Disease Vaccination (deer and goats).** The statement must be ticked 'yes' when any of the animals have been vaccinated with Johne's disease vaccination or you believe a previous owner may have vaccinated them.

**7. Electronic Submission.** This statement may be provided electronically, but only with the consent of the recipient.

Effective from 12 May 2004  
**SUPPLIER STATEMENT FOR THE SUPPLY OF POULTRY FOR  
 SLAUGHTER FOR HUMAN CONSUMPTION**

This statement is made under the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004 for the purposes of clause 40.

Supplier name:	Supplier physical address:
Primary processor name:	Date of arrival at primary processor:
Approximate number of birds in the consignment covered by this statement:	

- Yes    No
- (a) Have the poultry been treated with any registered veterinary medicines within the last 42 days? ☐    ☐

(b) If yes, provide details:

Product name	Final date/period of administration	Dose rate	Withholding period

- Yes    No
- (c) Have the poultry been treated with any registered veterinary medicine in a manner that differs from those conditions specified on the label of the veterinary medicine and not in accordance with a veterinary prescription? ☐    ☐
- (d) Are the poultry within any withholding period as specified by a veterinarian acting in accordance with the Agricultural Compounds and Veterinary Medicines Act 1997? ☐    ☐
- (e) Have the poultry been treated with any veterinary medicine or agricultural compound that is not approved? ☐    ☐
- (f) Has the required withdrawal period for any animal feed as specified by the manufacturer been complied with? ☐    ☐
- (g) Do the poultry comply with the ante-mortem requirements in the whole flock health scheme? ☐    ☐

*I declare that all statements made in this document are true and correct. I am aware that the details provided will be received and retained by the primary processor and may be provided to the Ministry of Agriculture and Forestry(New Zealand Food Safety Authority) for the general administration of the Animal Products Act 1999. I consent to that happening.*

Supplier signature: \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Note: It is an offence under section 127 of the Animal Products Act 1999 to provide false or misleading information in this supplier statement and under the Privacy Act 1993 you have certain rights of access to and correction of personal information held about you.

Effective from 12 May 2004

**SUPPLIER STATEMENT FOR THE SUPPLY OF FARMED FISH FOR HUMAN CONSUMPTION  
(OTHER THAN BIVALVE MOLLUSCAN SHELLFISH)**

This statement is made under the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004 for the purposes of clause 40.

Supplier name:	Supplier physical address:
Primary processor name:	Date of arrival at primary processor:
Fish species:	Weight of consignment covered by this statement:

- |   | Yes                      | No                       |
|---|--------------------------|--------------------------|
| (a) Have the label conditions and any applicable withholding periods relating to fish for any approved veterinary medicine been complied with?                    | <input type="checkbox"/> | <input type="checkbox"/> |
| (b) Have the fish been treated with any approved veterinary medicine, in a manner that differs from those conditions specified on the label, in the last 60 days? | <input type="checkbox"/> | <input type="checkbox"/> |
| (c) Have the fish (except for live fish) been subjected to chilling or freezing from the time of harvesting to the time of dispatch to the processing premises?   | <input type="checkbox"/> | <input type="checkbox"/> |

*I declare that all statements made in this document are true and correct. I am aware that the details provided will be received and retained by the primary processor and may be provided to the Ministry of Agriculture and Forestry (New Zealand Food Safety Authority) for the general administration of the Animal Products Act 1999. I consent to that happening.*

Supplier signature: \_\_\_\_\_

Date: \_\_\_\_/\_\_\_\_/\_\_\_\_

Note: It is an offence under section 127 of the Animal Products Act 1999 to provide false or misleading information in this supplier statement and under the Privacy Act 1993 you have certain rights of access to and correction of personal information held about you.

# POISON USE STATEMENT

Effective from 1 November 2013

Ministry for Primary Industries  
Manatū Ahu Matua



This statement is made for the purposes of clauses 45 and 52 of the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004.

Responsible Person Name (see note 1): \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_ Fax: \_\_\_\_\_

Physical address covered by this statement: \_\_\_\_\_

Farm address (rapid number and road) of land covered by this statement: \_\_\_\_\_

Detailed description of the physical boundaries of the area of land covered by this statement (see note 2): \_\_\_\_\_

## 1. Past Poisoning Activities (see note 3)

- |   | Yes                      | No                       |
|---|--------------------------|--------------------------|
| 1.1 <b>Group 1 Poisons (Zinc phosphide, para-aminopropiophenone, sodium nitrite, or any other poison not covered in groups 2 to 4 (except sodium cyanide, potassium cyanide or cholecalciferol)).</b> Over the last <b>month</b> to the best of your knowledge have any of these poisons been laid in the area of land covered by this statement? | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.2 <b>Group 2 Poisons (Pindone, diphacinone).</b> Over the last <b>2 months</b> to the best of your knowledge have any of these poisons been laid in the area of land covered by this statement?   | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.3 <b>Group 3 Poisons (1080, coumatetralyl).</b> Over the last <b>4 months</b> to the best of your knowledge have any of these poisons been laid in the area of land covered by this statement?  | <input type="checkbox"/> | <input type="checkbox"/> |
| 1.4 <b>Group 4 Poisons (Brodifacoum, flocumafen, bromadilone, difenacoum, difethialone).</b> Over the last <b>3 years</b> to the best of your knowledge have any of these poisons been laid in the area of land covered by this statement?  | <input type="checkbox"/> | <input type="checkbox"/> |

## 2. For each poison that you answered "yes" to above, please fill in the following details.

Name of poison	Date poison used	Geographic location where each poison laid	Method used to lay poison, e.g. bait bag, bait station, aerial, under farm buildings etc	For <b>Groups 1, 2 and 3 Poisons</b> were the poisons laid so as to be inaccessible to the hunted animals? (see note 4) Yes/No

## 3. Future Poisoning Activities

- |   | Yes                      | No                       |
|---|--------------------------|--------------------------|
| 3.1 Do you intend to lay poisons in the area of land covered by this statement within the next 3 months?    | <input type="checkbox"/> | <input type="checkbox"/> |
| 3.2 If you answered <b>yes</b> to question 3.1, please fill in the details here for each poison to be laid. |                          |                          |

Name of poison	Date poison to be used	Geographic location where each poison will be laid	Method used to lay poison, e.g. bait bag, bait station, aerial, under farm buildings etc	For <b>Groups 1, 2 and 3 Poisons</b> will the poisons be laid so as to be inaccessible to the hunted animals? (see note 4) Yes/No

I agree to notify **any changes** to this statement that may occur within the three months from the date of signing to (please print name) \_\_\_\_\_ for whom this statement is provided.

*I confirm that all statements made in this document are true and correct. I am aware that the details provided will be received and retained by the primary processor and may be provided to the Ministry for Primary Industries for the general administration of its functions. I consent to that happening.*

Responsible person signature: \_\_\_\_\_ Date: \_\_\_\_\_

**This statement has effect for 3 months from date of signing, unless replaced.** It is an offence under section 127 of the Animal Products Act 1999 to provide false or misleading information in this statement. Under the Privacy Act 1993 you have certain rights of access to and correction of personal information held about you.

## Notes:

### 1. Responsible person

This statement must be completed by a person with the relevant knowledge of poison use on the land and who is the landowner, manager or some other person with the authority to complete and sign a poison use statement in respect of that land.

### 2. Area covered

The description of the area and physical boundaries covered by this statement must be clear. It must include the farm address, if this is different to the physical address. The physical boundaries of the area covered may be defined by attaching a copy of a topographical map using a standard 1:50,000 scale with the boundaries of the property marked.

### 3. Poisons

The poisons listed are the active substances. These active substances are incorporated into a range of commercial products. If you are unsure of the active substance in poisons used on the land, you may need to look at the product labels or use other sources of information to confirm what these are.

Any poisons used on the land must be listed on this statement regardless of whether they have been applied:

- (a) by aerial drop, bait stations, bait bags, within farm buildings, or any other means; and
- (b) by the responsible person or some other person such as a contractor.

### 4. Non-Accessible Poisons

If poisons are not accessible to the hunted animals, the responsible person needs to indicate this in questions 2 and 3.2.

Poisons in groups 1, 2 or 3 (but not group 4) can be treated as not accessible (to all species except pigs and possums) if the poison:

- (a) was used solely bait stations that were correctly situated and used; or
- (b) was used solely buildings that could not be accessed by the animal; or
- (c) could not be accessed by the animals due to impassable geographical features (such as rivers, sea, cliffs or steep ravines).

A "bait station" is 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.

If the responsible person has any reason to believe that the poisons could be accessed by the animals, he or she must answer 'no' to the applicable questions.

**5. Electronic Submission.** This statement may be provided electronically, but only with the consent of the recipient.

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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.

DRAFT