

# ***Australia New Zealand Food Standards Code – Amendment No. 116 – 2010***

## ***Food Standards Australia New Zealand Act 1991***

### **Preamble**

The variations set forth in the Schedule below are variations to Standards in the *Australia New Zealand Food Standards Code* published by the National Health and Medical Research Council in the *Commonwealth of Australia Gazette*, No. P 27, on 27 August 1987, which have been varied from time to time.

### **Citation**

These variations may be collectively known as the *Australia New Zealand Food Standards Code – Amendment No. 116 – 2010*.

### **Commencement**

These variations commence on 20 May 2010, except for Items [3, [4], [5] and [6] which commence on 20 May 2012.

Note: These variations were published in the Commonwealth of Australia *Food Standards Gazette* No. FSC 58 on 20 May 2010.

## **SCHEDULE**

[1] **Standard 1.4.2** is varied by –

[1.1] *omitting from subclause 1(3) –*

asterix

*substituting –*

asterisk

[1.2] *omitting the definition of extraneous residue limit (ERL) in subclause 1(6), substituting –*

**extraneous residue limit (ERL)** means the maximum level of a residue of a chemical –

- (a) permitted to be present in a food; and
- (b) which arises from environmental sources other than the use of a chemical directly or indirectly on the food.

[1.3] *omitting the definition of maximum residue limit (MRL) in subclause 1(6), substituting –*

**maximum residue limit (MRL)** means the maximum level of a residue of a chemical which is permitted to be present in a food.

[1.4] *omitting from the definition of residue definition in subclause 1(6) the word compound*

[1.5] *inserting in clause 1 –*

(7) To avoid doubt, the express mention of a particular chemical in the residue definition for a chemical does not exclude other metabolites, degradates or impurities of that chemical.

[1.6] *omitting subclause 2(1), substituting –*

(1) The permitted MRL for a residue of a chemical in food is listed in Schedule 1, and is expressed in milligrams per kilogram of food.

[1.7] *omitting subclause 3(1), substituting –*

(1) The permitted ERL for a residue of a chemical in food is listed in Schedule 2, and is expressed in milligrams per kilogram of food.

[1.8] *omitting from subclause 3(2) the word agricultural.*

[1.9] *omitting wherever occurring in Schedule 1 the text in Column 1 of the Table to this sub-item, substituting the text in Column 2.*

**Table to sub-item 1.9**

<b>Column 1</b> <b>Omit ...</b>	<b>Column 2</b> <b>Substitute ...</b>
COMMON BEAN (DRY)	COMMON BEAN (DRY) (NAVY BEAN)
COTTONSEED	COTTON SEED
MELONS [EXCEPT WATERMELON]	MELONS, EXCEPT WATERMELON
PEPPERS, SWEET	PEPPERS, SWEET
RAPE SEED	RAPE SEED (CANOLA)
SILVERBEET	SILVER BEET

[1.10] *omitting from Schedule 1 the chemical residue definition for the chemical appearing in Column 1 of the Table to this sub-item, substituting the chemical residue definition appearing in Column 2 –*

<b>COLUMN 1</b>	<b>COLUMN 2</b>
AMITRAZ	SUM OF AMITRAZ AND N-(2,4-DIMETHYLPHENYL)-N'-METHYLFORMAMIDINE, EXPRESSED AS N-(2,4-DIMETHYLPHENYL)-N'-METHYLFORMAMIDINE

[1.11] *inserting in Schedule 1 –*

<b>CHLORANTRANILIPROLE</b>	
<i>PLANT COMMODITIES AND ANIMAL COMMODITIES OTHER THAN MILK:</i>	
CHLORANTRANILIPROLE	
<i>MILK: SUM OF CHLORANTRANILIPROLE, 3-BROMO-N-[4-CHLORO-2-(HYDROXYMETHYL)-6-[(METHYLAMINO)CARBONYL]PHENYL]-1-(3-CHLORO-2-PYRIDINYL)-1H-PYRAZOLE-5-CARBOXAMIDE, AND 3-BROMO-N-[4-CHLORO-2-(HYDROXYMETHYL)-6-[[[(HYDROXYMETHYL)AMINO]CARBONYL]PHENYL]-1-(3-CHLORO-2-PYRIDINYL)-1H-PYRAZOLE-5-CARBOXAMIDE, EXPRESSED AS CHLORANTRANILIPROLE</i>	
ALL OTHER FOODS	*0.01
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS	0.3
CELERY	5
COTTON SEED	0.3
CORIANDER (LEAVES, STEM, ROOTS)	T20
DRIED FRUITS	2
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	0.03
FRUITING VEGETABLES, CUCURBITS	0.2
FRUITING VEGETABLES, OTHER THAN CUCURBITS [EXCEPT PEPPERS, CHILI]	0.3
GRAPES [EXCEPT TABLE GRAPES]	0.3
HERBS	T20
LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD; RUCOLA]	15
LETTUCE, HEAD	3
MEAT (MAMMALIAN) (IN THE FAT)	*0.01
MEXICAN TARRAGON	T20
MILKS	*0.01
PEPPERS, CHILI	1
POME FRUITS	0.3
POTATO	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01

POULTRY MEAT (IN THE FAT)	*0.01
RHUBARB	5
RUCOLA (ROCKET)	T20
STONE FRUITS	1
TABLE GRAPES	1.2
<b>SPINETORAM</b>	
SUM OF ETHYL-SPINOSYN-J AND ETHYL-SPINOSYN-L	
EDIBLE OFFAL (MAMMALIAN)	*0.01
EGGS	*0.01
MEAT (MAMMALIAN) (IN THE FAT)	*0.01
MILK FATS	*0.01
MILKS	*0.01
POULTRY, EDIBLE OFFAL OF	*0.01
POULTRY MEAT (IN THE FAT)	*0.01
POME FRUITS	0.1
STONE FRUITS	0.2
<b>SPIROTETRAMAT</b>	
SUM OF SPIROTETRAMAT, AND CIS-3-(2,5-DIMETHYLPHENYL)-4-HYDROXY-8-METHOXY-1-AZASPIRO[4.5]DEC-3-EN-2-ONE, EXPRESSED AS SPIROTETRAMAT	
BRASSICA (COLE OR CABBAGE) VEGETABLES, HEAD CABBAGES, FLOWERHEAD BRASSICAS [EXCEPT BRUSSELS SPROUTS]	T7
BRUSSELS SPROUTS	T1
CITRUS FRUITS	T1
COTTON SEED	T1
EDIBLE OFFAL (MAMMALIAN)	T0.05
FRUITING VEGETABLES, CUCURBITS	T2
LETTUCE, HEAD	T5
LETTUCE, LEAF	T10
MANGO	T0.3
MEAT (MAMMALIAN)	T*0.01
MILKS	T*0.005
ONION, BULB	T0.5
PEPPERS, SWEET	T5
TOMATO	T7

[1.12] omitting from Schedule 1 the foods and associated MRLs for each of the following chemicals –

<b>ABAMECTIN</b>	
SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
PEPPERS, SWEET	0.02
<b>AMITRAZ</b>	
SUM OF AMITRAZ AND N-(2,4-DIMETHYLPHENYL)-N'-METHYLFORMAMIDINE, EXPRESSED AS AMITRAZ	
EDIBLE OFFAL OF CATTLE, PIGS AND SHEEP	0.5

MEAT OF CATTLE, PIGS AND SHEEP	0.1
<b>BROMOXYNIL</b>	
BROMOXYNIL	
MEAT (MAMMALIAN)	*0.02

<b>CHLORPYRIFOS</b> CHLORPYRIFOS	
VEGETABLES [EXCEPT ASPARAGUS; BRASSICA VEGETABLES; CASSAVA; CELERY; LEEK; PEPPERS, SWEET; POTATO; SWEDE; SWEET POTATO; TARO AND TOMATO]	T*0.01
<b>INDOXACARB</b> SUM OF INDOXACARB AND ITS R-ISOMER	
LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD]	5

<b>METALAXYL</b> METALAXYL	
VEGETABLES [EXCEPT AS OTHERWISE LISTED UNDER THIS CHEMICAL]	0.1
<b>METHOXYFENOZIDE</b> METHOXYFENOZIDE	
TOMATO	3

[1.13] inserting in alphabetical order in Schedule 1, the foods and associated MRLs for each of the following chemicals –

<b>ABAMECTIN</b> SUM OF AVERMECTIN B1A, AVERMECTIN B1B AND (Z)-8,9 AVERMECTIN B1A, AND (Z)-8,9 AVERMECTIN B1B	
MELONS [EXCEPT WATERMELON]	T0.02
PEPPERS	T0.02
WATERMELON	T0.02
<b>AMITRAZ</b> SUM OF AMITRAZ AND N-(2,4-DIMETHYLPHENYL)-N'-METHYLFORMAMIDINE, EXPRESSED AS AMITRAZ	
EDIBLE OFFAL (MAMMALIAN)	0.5
MEAT (MAMMALIAN)	0.1
<b>BIFENTHRIN</b> BIFENTHRIN	
TEA, GREEN, BLACK	5
<b>BOSCALID</b> COMMODITIES OF PLANT ORIGIN: BOSCALID COMMODITIES OF ANIMAL ORIGIN: SUM OF BOSCALID, 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE AND THE GLUCURONIDE CONJUGATE OF 2-CHLORO-N-(4'-CHLORO-5-HYDROXYBIPHENYL-2-YL) NICOTINAMIDE, EXPRESSED AS BOSCALID EQUIVALENTS	
STONE FRUITS	1.7
<b>BROMOXYNIL</b> BROMOXYNIL	
MEAT (MAMMALIAN) (IN THE FAT)	T0.05
<b>BUPIRIMATE</b> BUPIRIMATE	
EGG PLANT	T1
<b>BUPROFEZIN</b> BUPROFEZIN	
CELERY	T1

<b>CHLORPYRIFOS</b> CHLORPYRIFOS	
PEPPERS, CHILI (DRY)	20
TEA, GREEN, BLACK	2
VEGETABLES [EXCEPT ASPARAGUS; BRASSICA VEGETABLES; CASSAVA; CELERY; LEEK; PEPPERS, CHILI (DRY); PEPPERS, SWEET; POTATO; SWEDE; SWEET POTATO; TARO AND TOMATO]	T*0.01
<b>CLOTHIANIDIN</b> CLOTHIANIDIN	
SUGAR CANE	T0.2
<b>CYHALOTHRIN</b> CYHALOTHRIN, SUM OF ISOMERS	
TEA, GREEN, BLACK	1
<b>CYPERMETHRIN</b> CYPERMETHRIN, SUM OF ISOMERS	
TEA, GREEN, BLACK	0.5
<b>CYPRODINIL</b> CYPRODINIL	
EGG PLANT	T0.2
STRAWBERRY	T5
<b>FENVALERATE</b> FENVALERATE, SUM OF ISOMERS	
TEA, GREEN, BLACK	0.05
<b>FLUBENDIAMIDE</b> COMMODITIES OF PLANT ORIGIN: FLUBENDIAMIDE COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUBENDIAMIDE AND 3-iodo-N-(2-methyl-4-[1,2,2,2-tetrafluoro-1-(trifluoromethyl)ethyl]phenyl)phthalimide, expressed as flubendiamide	
COTTON SEED	T0.5

STONE FRUITS	1.6
<b>FLUDIOXONIL</b>	
<i>COMMODITIES OF ANIMAL ORIGIN: SUM OF FLUDIOXONIL AND OXIDISABLE METABOLITES, EXPRESSED AS FLUDIOXONIL</i>	
<i>COMMODITIES OF PLANT ORIGIN: FLUDIOXONIL</i>	
EGG PLANT	T0.2
POMEGRANATE	5
STRAWBERRY	T5
<b>IMIDACLOPRID</b>	
SUM OF IMIDACLOPRID AND METABOLITES CONTAINING THE 6-CHLOROPYRIDINYLMETHYLENE MOIETY, EXPRESSED AS IMIDACLOPRID	
COMMON BEAN (DRY) (NAVY BEAN)	T1
<b>INDOXACARB</b>	
SUM OF INDOXACARB AND ITS <i>R</i> -ISOMER	
CORIANDER (LEAVES, STEM, ROOTS)	T20
HERBS	T20
LEAFY VEGETABLES [EXCEPT LETTUCE, HEAD; RUCOLA]	5
MEXICAN TARRAGON	T20
RUCOLA (ROCKET)	T20
<b>IPRODIONE</b>	
IPRODIONE	
EGG PLANT	T7
<b>METALAXYL</b>	
METALAXYL	
PEPPERS	T1
VEGETABLES [EXCEPT BULB VEGETABLES; FRUITING VEGETABLES, CUCURBITS; LEAFY VEGETABLES; PEPPERS; PODDED PEA (YOUNG PODS) (SNOW AND SUGAR SNAP)]	T0.1
<b>METHOMYL</b>	
SUM OF METHOMYL AND METHYL HYDROXYTHIOACETIMIDATE ('METHOMYL OXIME'), EXPRESSED AS METHOMYL <i>SEE ALSO THIODICARB</i>	
SWEET POTATO	T1
<b>METHOXYFENOZIDE</b>	
METHOXYFENOZIDE	
AVOCADO	0.5
BLUEBERRIES	2
CITRUS FRUITS	1
COFFEE BEANS	0.2
CUSTARD APPLE	0.3
DRIED GRAPES	6
FRUITING VEGETABLES, OTHER THAN CUCURBITS	3

GRAPES	2
KIWIFRUIT	2
LITCHI	2
LONGAN	2
MACADAMIA NUTS	0.05
POME FRUITS	0.5
<b>METRIBUZIN</b>	
METRIBUZIN	
RAPE SEED (CANOLA)	*0.02
<b>MYCLOBUTANIL</b>	
MYCLOBUTANIL	
CHERRIES	5
<b>OXAMYL</b>	
SUM OF OXAMYL AND 2-HYDROXYIMINO-N,N-DIMETHYL-2-(METHYLTHIO)-ACETAMIDE, EXPRESSED AS OXAMYL	
SWEET POTATO	T0.5
<b>PERMETHRIN</b>	
PERMETHRIN, SUM OF ISOMERS	
CHERRIES	4
<b>PHENMEDIPHAM</b>	
PHENMEDIPHAM	
CHARD (SILVER BEET)	T0.2
CHICORY LEAVES	T0.2
ENDIVE	T0.2
RADICCHIO	T0.2
SPINACH	T0.2
<b>PRAZQUANTEL</b>	
PRAZQUANTEL	
FISH MUSCLE/SKIN	T*0.01
<b>PROPICONAZOLE</b>	
PROPICONAZOLE	
SUNFLOWER SEED	T2
<b>PYMETROZINE</b>	
PYMETROZINE	
LEAFY HERBS	T10
<b>PYRACLOSTROBIN</b>	
<i>COMMODITIES OF PLANT ORIGIN: PYRACLOSTROBIN</i>	
<i>COMMODITIES OF ANIMAL ORIGIN: SUM OF PYRACLOSTROBIN AND METABOLITES HYDROLYSED TO 1-(4-CHLORO-PHENYL)-1H-PYRAZOL-3-OL, EXPRESSED AS PYRACLOSTROBIN</i>	
BROCCOLI, CHINESE	T1
BRASSICA LEAFY VEGETABLES	T3
CHERRIES	2.5
<b>PYRIMETHANIL</b>	
PYRIMETHANIL	
STONE FRUITS	10

<b>QUINOXYFEN</b> QUINOXYFEN	
CHERRIES	0.7
<b>TEBUCONAZOLE</b> TEBUCONAZOLE	
SOYA BEAN (DRY)	T0.1

<b>THIACLOPRID</b> THIACLOPRID	
COTTON SEED	T0.1
<b>TRIADIMENOL</b> TRIADIMENOL <i>SEE ALSO TRIADIMEFON</i>	
EGG PLANT	T1

[1.14] *omitting from Schedule 1, under the entries for the following chemicals, the Maximum Residue Limit for the food, substituting –*

<b>BROMOXYNIL</b> BROMOXYNIL	
EDIBLE OFFAL (MAMMALIAN)	T0.5
<b>ETHOXYLSULFURON</b> <i>COMMODITIES OF PLANT ORIGIN:</i> ETHOXYLSULFURON <i>COMMODITIES OF ANIMAL ORIGIN:</i> 2-AMINO-4,6-DIMETHOXPYRIMIDINE, EXPRESSED AS ETHOXYLSULFURON	
EDIBLE OFFAL (MAMMALIAN)	*0.05
MEAT (MAMMALIAN)	*0.05
MILKS	*0.01

SUGAR CANE	*0.01
<b>PYRIMETHANIL</b> PYRIMETHANIL	
POME FRUITS	7
<b>SPINOSAD</b> SUM OF SPINOSYN A AND SPINOSYN D	
EDIBLE OFFAL (MAMMALIAN)	0.5
MEAT (MAMMALIAN) (IN THE FAT)	2

[2] **Standard 1.5.2** is varied by –

[2.1] *inserting in the Table to clause 2 –*

Food derived from insect-protected and herbicide-tolerant cotton line T304-40	
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[2.2] *omitting wherever occurring in Column 1 of the Table to clause 2 –*

Oil and linters derived from

*substituting –*

Food derived from

[3] **Standard 1.6.2** is varied by deleting clause 4, substituting –

**4 Deleted**

[4] **Standard 2.2.1** is varied by –

[4.1] *omitting clause 2, substituting –*

**2 Deleted**

[4.2] *omitting the Schedule.*

[4.3] *updating the Table of Provisions to reflect these variations*

[5] **The Australia New Zealand Food Standards Code** is varied by inserting –

**STANDARD 4.1.1**  
**PRIMARY PRODUCTION AND PROCESSING STANDARDS –**  
**PRELIMINARY PROVISIONS**

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**(Australia only)**

**Purpose and commentary**

This Standard sets out preliminary provisions which apply to the Primary Production and Processing Standards contained in Chapter 4 of the Code.

**Table of Provisions**

- 1 Interpretation
- 2 Application

**1 Interpretation**

Unless the contrary intention appears, in this Chapter –

**Authority** means the State, Territory or Commonwealth agency or agencies having the legal authority to implement and enforce primary production and processing Standards.

**control measure** means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

**handling** of food includes the producing (including growing, cultivation, picking, harvesting, or catching), collecting, extracting, processing, manufacturing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

**hazard** means a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

**inputs** includes any feed, litter, water, chemicals or other substances used in, or in connection with the primary production or processing activity.

**supply** includes intra company transfer of produce.

**verification** means the application of methods, procedures, tests and other tools for evaluation to determine compliance with the relevant requirement.

**2 Application**

(1) Unless the contrary intention appears, this Standard applies to Primary Production and Processing Standards in Chapter 4 of this Code.

(2) Standards in Chapter 4 of this Code do not apply in New Zealand.

**[6]** *The Australia New Zealand Food Standards Code is varied by omitting Standard 4.2.2, substituting –*

**STANDARD 4.2.2**  
**PRIMARY PRODUCTION AND PROCESSING STANDARD FOR**  
**POULTRY MEAT**

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**(Australia only)**

**Purpose and commentary**

This Standard sets out a number of food safety requirements for the primary production and processing of poultry, and poultry carcasses and poultry meat for human consumption. At the primary production stage, businesses that produce poultry must implement measures to control the food safety hazards and must be able to trace their products. Businesses that process poultry must control their food safety hazards and must be able to trace their products.

It is the responsibility of these businesses not only to comply with this Standard but also to be able to demonstrate compliance. This Standard is, in part, intended to reduce the contamination of poultry, poultry carcasses and poultry meat by pathogenic *Campylobacter* and *Salmonella*.

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**Clauses**



## Division 1 – Preliminary

### 1 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) The definition of 'condition' in Standard 3.2.2 does not apply in this Standard.

(3) In this Standard –

**carcass** means the whole dressed body of slaughtered poultry, but excludes any part that has been removed from the dressed body, for example, the head, feathers, viscera and blood.

**food safety management statement** means a statement, which at a minimum, has been approved or recognised by the relevant authority and subjected to ongoing verification activities by a poultry producer or poultry processor and the relevant authority.

#### Editorial note:

'Authority' is defined in draft Standard 4.1.1 as –

the State, Territory or Commonwealth agency or agencies having the legal authority to implement and enforce primary production and processing Standards.

**poultry** means chicken, turkey, duck, squab (pigeons), geese, pheasants, quail, guinea fowl, muttonbirds and other avian species (except ratites).

**poultry handler** means a person who handles or supervises the handling of poultry.

**poultry meat** means the parts of the poultry carcass intended for human consumption.

**poultry producer** means a business, enterprise or activity that involves –

- (a) growing; or
- (b) live transporting;

of poultry for human consumption.

**poultry processor** means a business, enterprise or activity that involves the processing or transporting of poultry product for human consumption.

**poultry product** means the carcass of poultry, poultry meat or poultry meat product, as the case may be.

**premises** means a poultry primary production or processing premises.

**processing of poultry or poultry product** includes the –

- (a) holding before stunning; or
- (b) stunning; or

- (c) bleeding; or
- (d) scalding; or
- (e) defeathering; or
- (f) removing of head or feet; or
- (g) processing of feet; or
- (h) removing of viscera; or
- (i) processing of offal; or
- (j) trimming; or
- (k) washing; or
- (l) chilling; or
- (m) spin chilling; or
- (n) freezing; or
- (o) thawing; or
- (p) deboning or portioning; or
- (q) mincing or dicing; or
- (r) marinating; or
- (s) injecting or massaging; or
- (t) partial cooking; or
- (u) crumbing; or
- (v) packaging; or
- (w) storage, associated with processing;

of poultry or poultry product, as the case may be, for human consumption.

**unsuitable** means unsuitable as defined in Standard 3.1.1, but includes poultry or poultry product that is in a condition, or contains a substance a person would ordinarily regard as making the poultry, after processing, or poultry product unfit for human consumption.

**Editorial note:**

'Suitable' are defined in Standard 3.1.1. Clause 2 of Standard 3.1.1 provides –

Food is not suitable if it –

- (a) is damaged, deteriorated or perished to an extent that affects its reasonable intended use; or
- (b) contains any damaged, deteriorated or perished substance that affects its reasonable intended use; or
- (c) is the product of a diseased animal or an animal that has died otherwise than by slaughter, and has not been declared by or under another Act to be safe for human consumption; or
- (d) contains a biological or chemical agent, or other matter or substance, that is foreign to the nature of the food.

However, food is not unsuitable for the purposes of the Food Safety Standards merely because –

- (a) it contains an agricultural or veterinary chemical in an amount that does not contravene the *Australia New Zealand Food Standards Code*; or
- (b) it contains a metal or non-metal contaminant (within the meaning of the *Australia New Zealand Food Standards Code*) in an amount that does not contravene the permitted level for the contaminant as specified in the *Australia New Zealand Food Standards Code*; or
- (c) it contains any matter or substance that is permitted by the *Australia New Zealand Food Standards Code*.

## **2 Application**

This Standard does not apply to poultry retail sale activities or poultry product retail sale activities.

### **Division 2 – Primary production of poultry**

#### **3 General food safety management**

- (1) A poultry producer must systematically examine all of its primary production operations to identify potential hazards and implement control measures to address those hazards.
- (2) A poultry producer must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.
- (3) A poultry producer must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

#### **4 Inputs**

A poultry producer must take all reasonable measures to ensure inputs do not make the poultry unsuitable.

#### **Editorial note:**

See the definition of 'inputs' in Standard 4.1.1 which includes feed, litter, water and chemicals used in or in connection with the primary production activity.

#### **5 Waste disposal**

- (1) A poultry producer must store, handle or dispose of waste in a manner that will not make the poultry unsuitable.
- (2) For subclause 5(1), waste includes sewage, waste water, litter, dead poultry and garbage.

#### **6 Health and hygiene requirements**

- (1) A poultry handler must exercise personal hygiene and health practices that do not make the poultry unsuitable.
- (2) A poultry producer must take all reasonable measures to ensure that poultry handlers, personnel and visitors exercise personal hygiene and health practices that do not make the poultry unsuitable.

#### **7 Skills and knowledge**

A poultry producer must ensure that poultry handlers have –

- (a) skills in food safety and food hygiene; and
- (b) knowledge of food safety and food hygiene matters;

commensurate with their work.

## **8 Design, construction and maintenance of premises, equipment and transportation vehicles**

A poultry producer must –

- (a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of poultry, allows for effective cleaning and sanitisation and minimises the harbourage of pests and vermin; and
- (b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure poultry is not made unsuitable.

## **9 Traceability**

A poultry producer must be able to identify the immediate recipient of the poultry handled by the poultry producer.

## **10 Sale or supply of poultry**

A poultry producer must not sell or supply poultry for human consumption if the producer ought reasonably know or ought reasonably suspect that the poultry is unsuitable.

<b>Editorial note:</b>
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'Supply' is defined in Standard 4.1.1 as including intra company transfers of product.
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## **Division 3 – Processing of poultry**

### **11 Application**

- (1) Subject to subclause (2), and to avoid doubt, Standards 3.2.2 and 3.2.3 apply to a poultry processor.
- (2) In areas where poultry is slaughtered –
  - (a) paragraph 17(1)(d) of Standard 3.2.2 does not apply; and
  - (b) paragraph 24(1)(a) of Standard 3.2.2 does not apply in relation to the poultry intended for slaughter.

### **12 General food safety management**

- (1) A poultry processor must systematically examine all of its processing operations to identify potential hazards and implement control measures to address those hazards.
- (2) A poultry processor must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.
- (3) A poultry processor must verify the effectiveness of the control measures.
- (4) A poultry processor must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

### **13 Receiving**

A poultry processor must not process poultry product for human consumption if the processor ought reasonably know or ought reasonably suspect that the poultry product is unsuitable.

### **14 Inputs**

A poultry processor must take all reasonable measures to ensure inputs do not make the poultry product unsuitable.

**Editorial note:**

See Standard 4.1.1 for the definition of 'inputs'.

For guidance on what constitutes acceptable water in processing see the *Australian Drinking Water Guidelines 2004* of the National Health and Medical Research Council of Australia.

### **15 Waste disposal**

(1) A poultry processor must store, handle or dispose of waste in a manner that will not make the poultry product unsuitable.

(2) For subclause 15(1), waste includes unsuitable poultry and unsuitable poultry product, sewage, waste water and garbage.

### **16 Skills and knowledge**

A poultry processor must ensure that persons engaged in poultry processing have –

- (a) skills in food safety and food hygiene; and
- (b) knowledge of food safety and food hygiene matters; and
- (c) skills and knowledge to detect a condition that would render poultry or poultry product unsuitable;

commensurate with their work.

### **17 Traceability**

A poultry processor must ensure that it can identify the immediate supplier and immediate recipient of poultry product handled by the poultry processing business.

### **18 Sale or supply**

A poultry processor must not sell or supply poultry product for human consumption if the processor ought reasonably know or ought reasonably suspect that the poultry product is unsuitable.

**Editorial note:**

See Standard 1.3.3 for requirements relating to the use of water as a processing aid.

See Standard 1.2.4 for labelling requirements where water is an ingredient in the final poultry product at a level of 5% or more.

**19 Requirements for producers of ready-to-eat poultry meat**

Division 3 of Standard 4.2.3 applies to the producers of ready-to-eat poultry meat.