

Standard 4.2.9 – Primary Production and Processing Standard for Melons

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on a date 30 months after the date of gazettal.

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Note:

This Standard will be published in the Commonwealth of Australia Gazette No. FSC 150 on 12 August 2022. This means that this date is the gazettal date for the purposes of the above notice.

Standard 4.2.9 Primary Production and Processing Standard for Melons

Note 1 This instrument is a standard under the *Food Standards Australia New Zealand Act 1991* (Cth). The standards together make up the *Australia New Zealand Food Standards Code*. See also section 1.1.1—3.

Note 2 This Standard applies in Australia only.

Division 1 Preliminary

4.2.9—1 Name

This Standard is *Australia New Zealand Food Standards Code* – Standard 4.2.9 – Primary Production and Processing Standard for Melons.

Note Commencement:
This Standard commences on a date 30 months after the date of gazettal, being the date specified as the commencement date in notices in the *Gazette* and the *New Zealand Gazette* under section 92 of the *Food Standards Australia New Zealand Act 1991* (Cth). See also section 93 of that Act.

4.2.9—2 Definitions

In this Standard:

melons means fresh melons; and includes watermelon, rockmelon, honeydew melon, and piel de sapo.

growing site means any site used to grow melons; and includes an open, partially enclosed or enclosed planting area.

harvest means all activities related to the collection and removal of melons from a growing site; and includes picking, cutting, field packing (including packaging for retail sale), and transport from the growing site to the next step in the supply chain.

premises and equipment means equipment, infrastructure, structures and vehicles that:

- (a) are used by a primary horticulture producer and a primary horticulture processor; and
- (b) have direct or indirect contact with melons.

primary horticulture producer means a business, enterprise or activity that involves the growing and/or harvesting of melons.

primary horticulture processor means a business, enterprise or activity that involves one or more of the following activities in relation to melons that have been harvested:

- (a) washing;
- (b) trimming;
- (c) sorting;
- (d) sanitising;
- (e) storing;
- (f) combining harvested melons;
- (g) packing; and
- (h) transport between primary processing premises.

relevant activity means:

- (a) in relation to a primary horticulture producer, the growing and/or harvesting

- of melons; and
- (b) in relation to a primary horticulture processor, any of the following:
- (i) washing harvested melons;
 - (ii) trimming harvested melons;
 - (iii) sorting harvested melons;
 - (iv) sanitising harvested melons;
 - (v) storing harvested melons;
 - (vi) combining harvested melons;
 - (vii) packing harvested melons; and
 - (viii) transporting harvested melons between primary processing premises.

Note 1 In this Chapter (see clause 1 of Standard 4.1.1):

general food safety management requirements means the requirements in Division 2 of Standard 4.1.1.

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

Note 2 Clause 3 of Standard 4.1.1 sets out when a food will be unacceptable for the purposes of this Standard.

4.2.9—3 Application

- (1) This Standard applies to primary horticulture producers and to primary horticulture processors in Australia.
- (2) This Standard does not apply to the retail sale of melons.
- (3) This Standard does not apply to manufacturing of harvested melons which includes the cooking, freezing, drying, preserving, blending or juicing of harvested melons or the addition of other foods to harvested melons.

4.2.9—4 General food safety management requirements

A primary horticulture producer and a primary horticulture processor must comply with the general food safety management requirements.

4.2.9—5 Traceability

A primary horticulture producer and a primary horticulture processor must have in place a system that can identify:

- (a) from whom melons were received; and
- (b) to whom melons were supplied.

4.2.9—6 Inputs – soil, fertiliser and water

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that any of the following inputs do not make the melons unacceptable:

- (a) soil;
- (b) soil amendments (including manure, human biosolids, compost, and plant bio-waste);
- (c) fertiliser; and
- (d) water.

4.2.9—7 Growing sites

A primary horticulture producer must take all reasonable measures to ensure that a growing site is located, designed, constructed, maintained and operated such that

melons are not made unacceptable.

4.2.9—8 Weather events

A primary horticulture producer and a primary horticulture processor must take appropriate remedial action to ensure that melons adversely affected by weather conditions are not unacceptable.

4.2.9—9 Premises and equipment

- (1) A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that premises and equipment are designed, constructed, maintained and operated in a way that:
 - (a) allows for effective cleaning and sanitisation of the premises and equipment; and
 - (b) does not make melons unacceptable.
- (2) A primary horticulture producer and a primary horticulture processor must ensure that premises and equipment are kept clean, sanitised and in good repair to the extent required to ensure that melons are not made unacceptable.

4.2.9—10 Temperature of harvested melons

A primary horticulture producer and a primary horticulture processor must keep harvested melons at a temperature that does not make the melons unacceptable.

4.2.9—11 Washing and sanitisation of harvested melons

A primary horticulture processor must take all reasonable measures to ensure that:

- (a) visible extraneous material on harvested melons is removed; and
- (b) any washing or sanitising of harvested melons does not make the melons unacceptable.

4.2.9—12 Animals and pests

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to minimise the presence of animals, vermin and pests in growing sites, and in premises and equipment, to ensure that melons are not made unacceptable.

4.2.9—13 Skills and knowledge

A primary horticulture producer and a primary horticulture processor must ensure that persons who engage in a relevant activity, or who supervise a person who engages in a relevant activity, have:

- (a) knowledge of food safety and food hygiene matters; and
- (b) skills in food safety and food hygiene matters commensurate with their work.

4.2.9—14 Health and hygiene of personnel and visitors

A primary horticulture producer and a primary horticulture processor must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make melons unacceptable.

4.2.9—15 Sale or supply of unacceptable melons

A primary horticulture producer and a primary horticulture processor must not sell or supply melons for human consumption if they ought reasonably know, or ought reasonably suspect, that the melons are unacceptable.