

3 December 2013

CEO Food Standards Australia New Zealand Boeing House 55 Blackall Street BARTON ACT 2600

We write with regard to the request for Submissions on the proposed Primary Production and Processing Standards for Meat (P1014).

Food safety is an issue that the Cattle Production sector takes very seriously. However, the Cattle Council does not support further on-farm regulatory requirements being placed on its producers.

There are already well-functioning industry-regulated systems in place and large numbers of these programs are already underpinned by state and state and territory regulation. Efforts should be focused on working with jurisdictions to increase consistency in the application of industry-run programs nationally.

Self-regulated systems in place for the red meat industry, which includes cattle production, include:

- The Livestock Production Assurance Program;
- Cattlecare;
- The National Livestock Identification System;
- · National Vendor Declaration; and
- Auditing programs under the National Residue Survey.

These systems help to ensure that the highest food safety integrity is maintained in the cattle production sector and provides confidence to the processing sector that it can produce a clean and safe product.

We look forward to continuing to work closely with Food Standards Australia and New Zealand as Proposal P1014 continues to be developed.

Sincerely



Jed Matz Chief Executive Officer



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