

Proposal P1014

Primary Production & Processing Standard for Meat & Meat Products

Major Procedure

Summary

The NSW Food Authority supports Option 1 that includes:

- a draft variation to Standard 4.2.3 to include primary production requirements for traceability, inputs and managing waste
- the requirements in the current Australian Standards for processing are not duplicated or incorporated into the Code (i.e. no additional meat processing requirements would be included in Standard 4.2.3)
- an editorial note stating that processors are required under state/territory law to comply with specified Australian Standards and a list of the relevant standards

Specific Issues

The NSW position in regard to the development of a primary production and processing standard for both proposals P1005 (covering major meat species) and P1014 (covering minor meat species and wild game) has been that primary production businesses should be required to implement control measures to ensure that inputs do not affect the safety and suitability of the meat going to be processed for human consumption.

However, NSW has also previously stated that costs should be kept to a minimum for businesses that have taken the initiative to implement quality assurance programs. The implementation of traceability schemes such as the National Livestock Identification Scheme (NLIS), Pigpass and National Vendor Declarations (NVD) and quality assurance programs such as Livestock Production Assurance (LPA) manage the potential hazards well, and businesses complying with these schemes should also be deemed to comply with the proposed requirements contained in a PPP standard.

NSW considers that Option 1 and proposed draft variations to Standard 4.2.3 achieve both these outcomes and in addition provide food safety regulators with the legislative power to investigate throughout the entire meat supply chain, should a food safety incident arise.

The proposed variations to Standard 4.2.3 placing requirements on primary producers will improve traceability and also enable meat processors to comply with requirements of AS4696-2007 *Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* to only accept animals that are sourced from holdings where animals are raised according to good husbandry practices and are

not fed feedstuffs that could jeopardise the wholesomeness of meat and meat products derived from the animals. This will aid in sharing the responsibility for food safety across the supply chain, and target interventions where they can be most easily controlled, on farm.

NSW supports the direction of retaining the existing Australian meat standards in the form of an editorial note for the processing sector, as this addressed NSW concerns over creating a potential legislative gap with regard to animal welfare.

ENDS

The views expressed in this submission may or may not accord with those of other NSW Government agencies. The NSW Food Authority has a policy which encourages the full range of NSW agency views to be submitted during the standards development stages before final assessment. Other relevant NSW Government agencies are aware of and agree with this policy.