

Meat and Seafood Transport and Delivery



- All meat or seafood must be transported and delivered in compliance with the temperature requirements of the Australian Standard (AS4696:2007) and the Australia New Zealand Food Standards Code (FSC).
- All meat or seafood from any PrimeSafe licensed facility must be delivered at 5°C or below in a PrimeSafe Licensed Meat Transport Vehicle (MTV), except meat that is delivered from a Retail Butcher Shop to a retail customer.
- If an unrefrigerated vehicle is used for delivery of meat from a Retail Butcher Shop to a retail customer, the temperature of the meat must be recorded when the meat leaves the Retail Butcher Shop as part of the monitoring required within the food safety program.
- If a third party distributor is used to deliver meat, the Retail Butcher Shop must ensure that the distributor reliably takes all reasonable measures to ensure that meat is transported and delivered at 5°C or below.
- All meat or seafood delivered to a retail customer from any food business, including a Retail Butcher Shop, must have traceability records on the product label or in the form of an invoice or docket accompanying the product. This ensures the identity and traceability of the product in the event of a recall;
Name of the product (including the species and description - e.g. chicken fillets, lamb chops, flathead fillets);
Date of dispatch; and
Name of the PrimeSafe Licensed business.
- Delivery of meat or seafood products with ingredients added that are known allergens, must have information about the allergen on the label or must have allergen information available to customers on request.
- Meat or seafood delivered in a retail ready package (i.e. a robust leak-proof container) must be labelled in accordance with the FSC.
- Live seafood does not need to be delivered in a MTV. However, seafood that is no longer live (i.e. fresh or frozen) must be transported and delivered in a MTV. If the MTV only ever transports seafood, refrigeration is not required as long as the seafood is in ice and its temperature is maintained at 5°C or below.
- Meals prepared by any food business that contain less than 66% meat do not need to be transported or delivered in a MTV. However, the distributor must meet the requirements of the FSC and take all reasonable measures to ensure that the meal is transported and delivered at 5°C or below, or 60°C or above.
- Operators of a MTV that deliver meat or seafood that is hot (i.e. 60°C or above) must have adequate procedures in place and seek PrimeSafe approval before starting this activity.



Further information regarding labelling can be sourced from the [Shelf Life and Labelling PrimeNote](#) ; Contact PrimeSafe on 96857333 or send an email to info@primesafe.vic.gov.au

