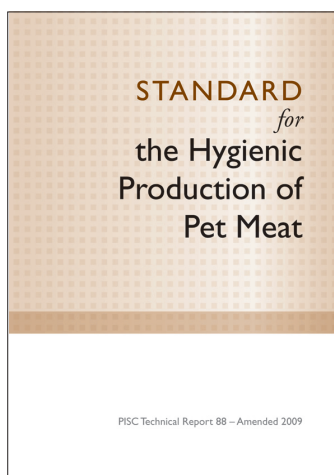


**Primary Industries Standing Committee**  
**Australian Standard for the Hygienic**  
**Production of Pet Meat**  
**AS 4841:2006**  
**PISC Report 88 – Amended 2009**



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# **Standard for the Hygienic Production of Pet Meat**

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## CONTENTS

Preface	v
1 Scope and application of this Standard	1
2 Quality performance standards	2
3 Definitions	3
4 Approved arrangement	7
5 Sources and handling of pet meat raw material	9
6 Pet meat processing – construction, equipment and operational requirements	10
6.1 Site and services	10
6.2 Premises construction – general	10
6.3 Drainage and effluent	11
6.4 Equipment	12
6.5 Chillers and freezers	13
6.6 Loading areas	14
6.7 Transport vehicle wash areas	14
6.8 General operational hygiene requirements	14
6.9 Knackereries – additional requirements	16
6.10 Requirements for the processing of fallen stock	20
6.11 Construction, equipment and maintenance of field depots	21
6.12 Operation of field depots	22
6.13 Harvesting and transport of wild animal carcasses	23
6.14 Inspection and handling of wild animal carcasses in pet meat processing establishments	26
6.15 Procedures for processing wild animal carcasses in pet meat processing establishments	27
6.16 Harvesting and field processing of carcasses	28
6.17 Transportation of pet meat	29
7 Product identification (staining)	30
8 Sale of pet meat – labelling	31
9 Identification, traceability and record keeping	33
10 References	34
11 Appendices	35
Appendix A Post-mortem inspection procedures	35
Appendix B Post-mortem observations and dispositions	36



## PREFACE

The Primary Industries Ministerial Council (PIMC) comprises the Australian Commonwealth, state and territory, and New Zealand ministers responsible for agriculture, soil, water and rural adjustment policy issues. The objective of PIMC is to develop integrated and sustainable agricultural land and water management policies, strategies and practices for the benefit of the community.

In March 1995, the Agriculture and Resource Management Council of Australia and New Zealand (replaced by PIMC) determined that aspects of all existing national meat industry codes relevant to human health would be mandated by amendment of legislation in all states and territories. Subsequently, as production of pet meat is often a secondary process to the production of meat for human consumption, it was deemed appropriate to consider the development of a national standard for the hygienic production of pet meat.

The decision was given effect by appointment of a Steering Group comprising chairpersons and chief executives of state and territory meat hygiene authorities, the Australian Quarantine and Inspection Service (AQIS), meat industry organisations, food safety technical advisers and the Australia New Zealand Food Authority (now Food Standards Australia New Zealand). This Group was subsequently officially named the Meat Standards Committee (MSC).

MSC reported to the Food Regulation Ministerial Council (FRMC) on food (for human consumption) issues and to PIMC on non-food issues such as pet meat.

The *Australian Veterinary Public Health Code of Practice for Production and Inspection of Chilled and Frozen Pet Food* was first endorsed by the Standing Committee on Agriculture in 1987. Subsequent revision and restructuring has refined the code into this Standard. A Working Group, including broad industry representation, was formed to assist the MSC in the development of the Standard.

Standards Australia Limited is no longer involved in the endorsement and publication process for this Standard or other forthcoming primary industry standards. To reflect this change the Standard has been renamed *Standard for the Hygienic Production of Pet Meat: PISC Technical Report 88 – Amended 2009*. It was previously published as *Australian Standard for the Hygienic Production of Pet Meat AS 4841*. Those involved in the pet meat production chain continue to be obliged to abide by this revised and republished Standard in accordance with its endorsement by PIMC.

Other relevant standards are:

*Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption.*  
AS 4464:2007

*Australian Standard for the Hygienic Production of Rabbit Meat for Human Consumption.*  
AS 4466:1997

*Australian Standard for the Hygienic Production of Crocodile Meat for Human Consumption.*  
AS 4467:1998

*Australian Standard for the Hygienic Production of Natural Casings for Human Consumption.*  
AS 5011:2001

*Australian Standard for the Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption. AS 5010:2001*

*Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption. AS 4696:2007*

*Australian Standard for the Hygienic Rendering of Animal Products. AS 5008:2007/Second Edition*

*Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption. AS 4465:2005*

# 1 SCOPE AND APPLICATION OF THIS STANDARD

This Standard applies to the processing of all animals used in the production of pet meat.

The Standard applies to the production of fresh and frozen pet meat derived from animals slaughtered and processed at a processing establishment, as well as wild animals killed in their natural environment. It contains the minimum requirements for hygiene in harvesting, transportation, processing, identification, packaging and storage, to ensure a safe and acceptable product. Provision is also made in this Standard for the use of fallen stock.

The scope of the Standard is determined by risks related to the hygienic production of pet meat. Such risks are associated with:

- animal safety
- human safety
- product substitution.

Regulatory oversight by controlling authorities extends to control of such risks and therefore to the point of final packaging for retail sale.

The Standard recognises the need for appropriate consumer and operator education in the proper handling of pet meat to prevent contamination of foodstuffs for human consumption.

The Standard allows for the production of unstained fresh and frozen pet meat where the production is in accordance with the requirements of this Standard and approved by the relevant controlling authority.

Where used, additives (including preservatives) shall be applied at such levels that they do not cause adverse impact or undue risk to the well-being of pets.

Animals for pet meat shall be processed in accordance with this Standard and documented work instructions or an approved Hazard Analysis and Critical Control Point (HACCP)-based program that consistently demonstrates equivalence with this Standard.

Where fallen stock is processed, such processing shall be in accordance with the approval of the relevant controlling authority and the requirements of this Standard. Fallen stock can only be processed with approval of the controlling authority and approved programs for fallen stock are required to incorporate the application of HACCP.

Operation under this Standard requires compliance with the relevant codes of practice for the welfare of animals. It also requires the relevant provisions of federal, state and territory wildlife protection legislation to be observed.

Whenever it appears in the contents of this Standard the word 'shall' is to be interpreted as meaning mandatory. Controlling authorities shall enforce compliance with the Standard.

This Standard applies as the *Standard for the Hygienic Production of Pet Meat: PISC Technical Report 88 – Amended 2009*.



## 2 QUALITY PERFORMANCE STANDARDS

**OUTCOMES REQUIRED FROM THE APPLICATION OF THIS STANDARD  
ARE BASED ON THE FOLLOWING QUALITY CRITERIA:**

- microbiological safety
- prevention of physical contamination
- prevention of disease associated with meat
- prevention of zoonotic disease associated with practices and procedures
- prevention of harmful or unacceptable chemical residues
- product separation to prevent substitution as human consumption product.

- 2.1 Microbiological safety  
Means carrying a bacterial load consistent with a safe and acceptable product.
- 2.2 Physical contamination  
Means contamination with material presenting a risk to product safety.
- 2.3 Disease  
Means a disease or condition of animals capable of transmission from pet meat to animals.
- 2.4 Zoonotic disease  
Means a disease or condition of animals capable of transmission from live or dead animals to humans.
- 2.5 Chemical residues  
Means residues defined from time to time by national authorities responsible for setting limits for food. Procedures for sample testing and subsequent action are published in operating instructions issued by federal and state authorities.
- 2.6 Product separation  
Means the effective separation of pet meat at all stages of processing to prevent its substitution as human consumption product.

### 3 DEFINITIONS

<b>Abattoir</b>	A premises processing animals for the production of meat for human consumption.
<b>Acceptable</b>	Pet meat produced in accordance with this Standard.
<b>Additive</b>	Any substance added to pet meat and includes chemicals applied to pet meat to enhance presentation and shelf life, e.g. sulphur dioxide and sodium metabisulphite.
<b>Animal</b>	Any animal approved by a controlling authority for the production of pet meat.
<b>Approved</b>	Approved by a controlling authority.
<b>Approved arrangement</b>	When used in relation to the application of a provision of this Standard to a pet meat business or pet meat transport business, means the arrangement for the business that is approved by a controlling authority.
<b>Approved treatment process</b>	A process approved by a controlling authority for the destruction of pathogens of concern.
<b>Audit</b>	A systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.
<b>Batch</b>	An identifiable quantity of pet meat produced under essentially the same conditions and during a period of time not exceeding 24 hours.
<b>Bleeding</b>	The severing of the large blood vessels in the region of the neck or throat to allow the free flow of blood from the carcase as soon as possible after death.
<b>Brilliant Blue stain</b>	A solution of Brilliant Blue FCF (CI 42090) dye made with the dilution rate of 1:500 powder to water.
<b>Clean</b>	In relation to: <ul style="list-style-type: none"><li>(a) pet meat, means free from all visible contaminants including faecal material, hair, dirt, grease, ingesta, other foreign matter and pathological conditions</li><li>(b) premises, means surfaces of floors, walls, ceilings, equipment, appurtenances and utensils free of visible contamination, washed, sanitised and free of objectionable odours</li><li>(c) clothing, means free from visible contamination.</li></ul>
<b>Condemned</b>	In relation to pet meat, means that the carcase or carcase part or offal is not suitable for use for human food or pet meat.
<b>Contamination</b>	The presence of objectionable matter, including substances or micro-organisms, that makes pet meat unacceptable.

<b>Controlling authority</b>	A person or a body that under a law of the Commonwealth, a state or territory has statutory responsibility for pet meat hygiene.
<b>Disease</b>	In relation to an animal, means the presence of an infectious agent or pathological process that: <ul style="list-style-type: none"><li>(a) affects the health of an animal to an extent that would prevent acceptance of the carcass, the meat or the parts derived from the animal for pet meat, or</li><li>(b) may not necessarily affect the health of the animal, but may be transmitted to other animals or humans who come into contact with the animal or the carcass or who might consume meat derived from the animal.</li></ul>
<b>Dressing</b>	The process of removing the head, hide, skin, viscera, genital organs, urinary tract and feet from animals.
<b>Fallen stock</b>	The body of a farm animal that has died for reasons other than slaughter.
<b>Field depot</b>	A depot approved by a controlling authority (or any other authority as required under state or territory legislation) in which wild animal carcasses are held temporarily pending transport to a pet meat processing establishment.
<b>Field dressing</b> (other than for Section 6.15)	The removal of internal organs, and may include other parts such as the head, feet up to the carpal and tarsal joints, and kangaroo tails, providing the procedure is performed in a way that does not substantially increase the risk of contamination. In the case of kangaroos, only whole field-dressed carcasses shall be presented for processing.
<b>Field processor</b>	Any approved person involved in the killing of wild animals and/or the bleeding and field dressing of wild animal carcasses for pet meat.
<b>Fresh</b>	In relation to pet meat, means product that is required to be kept under refrigeration to preserve its expected shelf life. The term 'fresh' includes frozen product.
<b>HACCP</b>	Hazard Analysis and Critical Control Point means a system that identifies, evaluates and controls hazards that are significant for food safety.
<b>Harvesting</b>	Includes the killing of wild animals, their identification, bleeding, field dressing, cooling, hygienic storage and transport to either field depots or pet meat processing establishments.
<b>Inedible</b>	Unsuitable for human consumption.
<b>Inspection</b>	The inspection of animals, carcasses and meat, and the control of hygiene in relation to them in the field and at a pet meat processing establishment, by suitably qualified persons approved by a controlling authority.
<b>Knackery</b>	A premises processing animals for the production of pet meat.
<b>Offal</b>	For the purpose of this Standard, means the abdominal viscera and the contents of the thoracic cavity.

<b>Operator</b>	The person, owner or manager who at the time is in attendance and responsible for the operation of the pet meat establishment.
<b>Pet</b>	Dogs, cats, or any other carnivorous animals, which are domesticated or kept in captivity.
<b>Pet meat</b>	Meat in a raw state that is intended as food for pets.
<b>Pet meat processing establishment</b>	Any premises approved by a controlling authority in which meat for pet meat is processed, identified, handled, packed or stored.
<b>Place of production</b>	The place of husbandry for the animal immediately before it arrives at the premises.
<b>Preservative</b>	Refer to 'Additive'.
<b>Red-banded product</b>	Inedible product that poses a potential disease risk to animals and humans.
<b>Residue</b>	The residue of an agricultural or veterinary chemical, pesticide or contaminant (including environmental contaminant) that is harmful or potentially harmful to pets.
<b>Retail pet meat shop</b>	A pet meat shop registered or accredited to sell pet meat by retail.
<b>Sale</b>	Includes to: <ul style="list-style-type: none"><li>(a) dispose of by any method for valuable consideration</li><li>(b) barter or exchange</li><li>(c) offer or expose for sale</li><li>(d) offer or expose as a prize or reward, whether in connection with entertainment or for the purpose of advertisement or in furtherance of trade or business or otherwise</li><li>(e) keep or have in possession or control for sale</li><li>(f) agree or attempt to sell</li><li>(g) send, forward or deliver for sale</li><li>(h) sell for resale</li><li>(i) supply or use under an arrangement or a contract, together with the supply of other goods or services in consideration of an inclusive charge</li><li>(j) give away or expose for the purpose of advertisement or in furtherance of trade or business.</li></ul>
<b>Sanitise</b>	The application of approved chemical and/or physical agents and processes to cleaned surfaces to minimise the risk of contamination of pet meat by micro-organisms.

- Sterilise** In relation to equipment or utensils used in the slaughtering or dressing of animals or wild animals, means cleaned and immersed for an approved period of time in an approved agent, or treated by other approved means to effectively eliminate micro-organisms. Where hot water is the sterilising agent it shall be not less than 82°C.
- Wild animal** Any vertebrate animal:
- (a) including a mammal, bird or reptile, but excluding fish; and
  - (b) of a species that can be legally harvested; and
  - (c) has not been husbanded in the manner of a farmed animal and is killed in the field.
- Yellow-banded product** Meat which is suitable as pet meat in the raw state.

## 4 APPROVED ARRANGEMENT

### OUTCOME REQUIRED

Management and production practices and, where applicable, the implementation of HACCP, ensure the production of pet meat that is suitable for consumption by pets.

- 4.1 A pet meat business has an approved arrangement that:
- (a) covers each stage of the production of all pet meat produced at the premises
  - (b) contains controls that ensure pet meat does not leave the premises unless it is suitable for consumption by pets and identified in accordance with this Standard
  - (c) contains controls that ensure pet meat unfit for consumption by pets is removed and dealt with separately from pet meat for consumption by pets
  - (d) specifies how each of the relevant matters described in this Standard will be met
  - (e) where applicable, provides for the implementation of a HACCP plan for each stage of production at the premises.
- 4.2 Where it is required at a pet meat premises, the HACCP plan:
- (a) lists the potential hazards associated with all stages of the production of pet meat undertaken at a pet meat premises and specifies the preventative measures that can be applied to control each hazard
  - (b) lists the critical control points for each identified hazard
  - (c) lists the critical limits that must be met at each of the critical control points
  - (d) specifies a system to monitor control of the critical control points
  - (e) lists the corrective action to be taken when monitoring indicates that a critical control point is not under control
  - (f) lists procedures to validate the effectiveness of the HACCP plan and verify ongoing compliance with the plan
  - (g) specifies a system for keeping all documents relevant to the application of the HACCP plan.
- 4.3 The controlling authority shall:
- (a) ensure compliance with requirements through supervision or audit arrangements that effectively address non-compliance
  - (b) through auditing processes, give confidence that regulatory standards and equity across the pet meat industry are consistently satisfied
  - (c) have an effective corrective action and sanctions policy.

### **Surveillance, sampling, monitoring and testing programs**

- 4.4 The pet meat business complies with surveillance (targeted) sampling, monitoring and testing programs applying to the business that:
- (a) are endorsed by the relevant Council of Commonwealth, state or territory ministers; or
  - (b) are programs that a controlling authority requires the pet meat business to comply with for the purposes of this provision.
- 4.5 The pet meat business records the surveillance (targeted), sampling, monitoring and testing performed under programs referred to in clause 4.4 and the available results of surveillance, sampling, monitoring and testing.

### **Notifiable diseases**

- 4.6 If an animal is affected by or is suspected of being affected by a notifiable disease, or a carcass or carcass part at the premises displays evidence of an animal having been so affected, the operator shall without delay advise the controlling authority in the state or territory in which the premises is located that is charged by the government of that state or territory with the responsibility for animal health.
- 4.7 There is a system in place for the handling of animals, carcasses and carcass parts and other measures, including trace-back, to control the spread of a notifiable disease.

### **Inspection requirements**

- 4.8 The individual animal and animal carcass shall be inspected at the knackery or pet meat processing establishment in accordance with this Standard by persons who are suitably trained.
- 4.9 Persons who are suitably trained shall inspect the individual wild animal and wild animal carcass in the field in accordance with this Standard.

See Appendix A for post-mortem inspection procedures and Appendix B for post-mortem observations and dispositions.

## 5 SOURCES AND HANDLING OF PET MEAT RAW MATERIAL

- 5.1 Pet meat raw material shall be sourced from:
- (a) animals slaughtered at an abattoir or poultry abattoir and passed as fit for human consumption
  - (b) animals slaughtered at an abattoir or poultry abattoir and determined in whole or part by an inspector to be suitable for pet meat
  - (c) animals processed at a knackery
  - (d) game animals passed as fit for human consumption
  - (e) wild animals harvested in the field
  - (f) fallen stock, where permitted by a controlling authority
  - (g) field-dressed carcasses of large, feral animals where permitted by a controlling authority.
- 5.2 Pet meat raw material sourced in accordance with 5.1 shall be handled as follows:
- (a) non-offal raw material, including muscular organs, may be sold as pet meat without being subjected to an approved treatment process, provided applicable provisions of Parts 7 and 8 relating to staining, yellow-banding of packaging and labelling are met
  - (b) offal intended for use as pet meat shall be packed and transported in red-banded containers, under a system of security approved by a controlling authority, to an approved processing facility where the material shall be subjected to an approved treatment process.
- Note: Non-offal raw material may be packed in red-banded containers without staining provided the material is directed to an approved processing facility. However, offal raw material shall only be packed as red-banded material and subjected to an approved treatment process.
- 5.3 Except where a controlling authority approves alternate identification in an approved arrangement, all pet meat shall be identified by staining with Brilliant Blue FCF (CI 42090).
- 5.4 A container in which pet meat raw material is consigned to a processing premises shall bear a band in distinct yellow or red colouring of a width not less than 50 mm:
- (a) in the case of a cardboard carton, applied completely around the carton
  - (b) in the case of a polyethylene bag or the like, applied completely around the bag and so that it is clearly visible at all times.
- 5.5 A container in which pet meat raw material is consigned to a processing premises shall be marked with the words 'Pet Meat – Not For Human Consumption'.



## 6 PET MEAT PROCESSING – CONSTRUCTION, EQUIPMENT AND OPERATIONAL REQUIREMENTS

### OUTCOME REQUIRED

Premises are located and provided with essential services to facilitate the hygienic processing of animals and/or pet meat. Facilities are provided to minimise potential threat to the environment and the operator's safety.

#### 6.1 Site and services

6.1.1 The site shall be provided with:

- (a) water in a quality and quantity and under pressure as necessary to ensure all activities involved in the production of acceptable pet meat can be carried out efficiently
- (b) a reliable energy supply (e.g. electricity, gas) that ensures efficient operations
- (c) waste disposal systems sufficient to handle and, where necessary, treat all liquid and solid waste.

#### 6.2 Premises construction – general

### OUTCOME REQUIRED

Construction facilitates hygienic processing of animals and or pet meat, prevents contamination of pet meat and provides a safe working environment for operators.

6.2.1 Premises shall be constructed of material such that all exposed internal surfaces including floors:

- (a) are durable
- (b) are smooth, impervious and corrosion resistant
- (c) are non-toxic, inert to the food and to detergents and sanitising agents under normal operating conditions
- (d) do not transmit odour or taste
- (e) are capable of withstanding repeated cleaning and sanitising
- (f) allow visible contamination to be easily detectable.

6.2.2 Internal floors and paved areas have an impervious surface and are effectively drained.

6.2.3 Rails shall be constructed to ensure the separation of carcasses for the purpose of effective chilling and to minimise contamination of carcasses.

6.2.4 Cooling unit discharge shall be contained and directed to the drainage system.

6.2.5 There shall be adequate working space for the satisfactory performance of all pet meat processing, inspection and auditing operations.

- 6.2.6 Construction shall be designed to exclude:
  - (a) the entry of any animals not intended for use in pet meat processing including dogs, cats, birds and rodents, and minimises the entry of insects
  - (b) any harbourage for vermin
  - (c) environmental contaminants, including dust.
- 6.2.7 Pet meat premises have a lighting system that provides sufficient natural or artificial lighting for the activities conducted at the premises.
- 6.2.8 Ventilation shall maintain product acceptability and remove excessive heat, steam and condensation and minimise the entry of odours, dust, vapours or smoke.
- 6.2.9 Closed long chutes or pipes used for transfer of product shall be demountable or provided with inspection plates to enable effective cleaning.
- 6.2.10 Door openings and passageways shall be of a size ensuring product does not come into contact with jambs or walls.
- 6.2.11 The roof shall be waterproof.
- 6.2.12 Ceilings, where provided, shall be easy to clean and be constructed to prevent the accumulation of dirt and minimise condensation. Associated installations, equipment and fittings shall facilitate effective cleaning.
- 6.2.13 Facilities shall be provided to ensure the effective cleaning and sanitising of premises, equipment and protective clothing.
- 6.2.14 Areas for the skinning of field-harvested carcasses shall be separated from the areas for boning and further processing.

### 6.3 Drainage and effluent

#### OUTCOME REQUIRED

A drainage system that effectively removes solid and liquid waste in a manner that does not jeopardise the acceptability of pet meat, or create a hazard or environmental problem.

- 6.3.1 The waste disposal system provided ensures discharge is contained and diverted to the drainage system.
- 6.3.2 Floors shall be evenly graded and drained to prevent the retention of liquid and solid waste.
- 6.3.3 The drainage system shall minimise odours, vermin, any objectionable material or storm water entering the premises through that system.
- 6.3.4 Floor drainage shall be directed, where required, to an external save-all or other means of removing solids and suspended fats that has surrounds capable of being easily cleaned.
- 6.3.5 Sewage/septic systems shall drain separately from other drainage systems.

- 6.3.6 Effluent and sewage shall be disposed of by a means required by the relevant authorities.

#### 6.4 Equipment

##### OUTCOME REQUIRED

The design, construction, installation and use of equipment and fittings preclude the adulteration of product with any contaminants and the equipment and fittings are constructed and installed in a way that allows effective cleaning of the premises or equipment.

- 6.4.1 All equipment and appliances used for pet meat processing:
- (a) are durable
  - (b) are smooth, impervious and corrosion resistant
  - (c) are non-toxic, inert to the food and to detergents and sanitising agents under normal operating conditions
  - (d) do not transmit odour or taste
  - (e) are capable of withstanding repeated cleaning and sanitising
  - (f) allow visible contamination to be easily detectable.
- 6.4.2 Stairs and walkways, where provided, over product or product contact surfaces shall be constructed to minimise contamination of pet meat by splash or fallout.
- 6.4.3 Hand wash basins and, where required, sterilisers, shall be provided and be readily accessible and at appropriate locations for use during processing to ensure the acceptability of pet meat is not jeopardised. Sterilisers for knives and other equipment shall be provided with:
- (a) water of not less than 82°C; or
  - (b) an equivalent method of sterilisation.
- 6.4.4 Processing rails or other carcase elevating devices shall be of a height sufficient to ensure there is adequate carcase clearance over or from operational equipment and structures not designed for contact with carcasses to minimise any cross-contamination.
- 6.4.5 Where required, screens shall be provided for mechanical saws to prevent the spread of meat, fat and bone particles and ensure safe operations.
- 6.4.6 Separate areas shall be provided for processes that emit heat, steam, smoke and other contaminants to ensure such emissions are controlled and do not jeopardise the hygienic processing of pet meat.
- 6.4.7 Where canopies are used, they shall be vented to the outside of the premises and constructed to prevent drip.
- 6.4.8 Clearly identified facilities shall be provided for storing and removing condemned material.
- 6.4.9 Waste material shall be handled and stored in such a manner as to prevent contamination of product or water.

6.4.10 Access to wastes by pests shall be minimised.

## 6.5 Chillers and freezers

### OUTCOME REQUIRED

Chiller and freezer capacity adequate for maximum daily production and able to accommodate the total quantity of product likely to be held on the premises at any one time.

- 6.5.1 Chiller and freezer capacity shall be adequate for maximum daily production and accommodate the total quantity of product likely to be held on the premises at any one time.
- 6.5.2 For the chilling of carcasses and pet meat, rails shall be constructed to ensure there is adequate product clearance over, or from, operational equipment and structures not designed for contact with carcasses to prevent any cross-contamination.
- 6.5.3 Facilities for the chilling and storage of carcasses shall be constructed to enable the surface temperature of carcasses to be maintained at not more than 7°C.
- 6.5.4 Facilities for the chilling and storage of pet meat other than carcasses shall be constructed to enable product temperature to be maintained at not more than 5°C.
- 6.5.5 Where carcasses are removed from a chiller for boning and further processing for the purpose of producing chilled and frozen pet meat and the surface temperature of the carcasses rises above 7°C, meat from such carcasses shall be placed under refrigeration within one hour of commencement of processing.
- 6.5.6 Facilities for the freezing and storage of pet meat shall be constructed to operate at, and be capable of maintaining, the air temperature nominated in the approved arrangement.
- 6.5.7 Chillers and freezers shall be provided with facilities (e.g. racks, stands) to store cartons and containers of product (e.g. tubs, trays, presses) in such a manner that the cartons and containers and the product stored therein are protected from deterioration and contamination through floor contact, splash and drip from other products. The design of such facilities shall not impede the effective cleaning of the chiller or freezer.
- 6.5.8 Equipment for the accurate monitoring and display of chiller and freezer temperatures shall be provided and operate at all times while chillers and freezers are in use.
- 6.5.9 Cooling unit discharge shall be contained and directed to the drainage system.

## 6.6 Loading areas

### OUTCOME REQUIRED

Loading areas constructed to ensure the acceptability of pet meat and pet meat products is not jeopardised.

- 6.6.1 Load-out and load-in areas associated with chillers and freezers shall be designed to minimise contamination of pet meat.
- 6.6.2 Load-in areas for the receipt of material or products shall be designed to minimise contamination of pet meat.

## 6.7 Transport vehicle wash areas

### OUTCOME REQUIRED

Transport wash areas that enable effective cleaning of vehicles and are not a source of contamination.

- 6.7.1 Where provided, stock transport and pet meat transport vehicle wash areas shall:
  - (a) have an impervious surface and be graded and drained to the drainage system
  - (b) be provided with a water supply sufficient for all washing requirements
  - (c) be constructed to confine wash water and effluent to the area
  - (d) be adequately illuminated to enable cleaning to be effective if used between sunset and sunrise.

## 6.8 General operational hygiene requirements

### OUTCOME REQUIRED

Hygiene controls effectively minimise physical and microbiological contamination of product and risks to human health.

### Premises

- 6.8.1 The operator shall implement a program of hygiene control, which shall address:
  - (a) cleaning of equipment, implements, tables, utensils (including knives, steels and knife scabbards), protective gear and containers
  - (b) cleaning compounds and their residues
  - (c) condensation.

- 6.8.2 A person shall not commence each day's operation using plant, equipment, vehicles or protective clothing unless such plant, equipment, vehicle and protective clothing are clean.

#### **Health and hygiene of personnel**

- 6.8.3 A program of training in the hygienic handling of product shall be implemented by the operator in each processing premises.
- 6.8.4 The operator shall ensure no person, while known to be suffering from or known to be a carrier of a disease or condition capable of being transmitted through pet meat, is permitted to work in any capacity in which it is possible, either directly or indirectly, to contaminate product. Any person so afflicted shall report the illness to management.
- 6.8.5 Notices requiring hand washing and sanitation shall be prominently displayed in appropriate places.
- 6.8.6 While on duty every person engaged in pet meat processing shall frequently and thoroughly wash their hands with liquid sanitiser and water. Hands shall be washed before commencing work, immediately after using toilet facilities or blowing one's nose, and whenever otherwise necessary.
- 6.8.7 After handling diseased or suspect material, hands shall be thoroughly washed and any protective gloves washed and sanitised before handling pet meat or equipment used on pet meat.
- 6.8.8 Protective gloves for use in the handling of pet meat shall be maintained in a sound, clean and sanitary condition.
- 6.8.9 Protective clothing used for pet meat processing shall be durable, non-toxic, smooth-surfaced, corrosion resistant, easily cleaned, resistant to wear and have a finish that makes surface contamination easily visible.
- 6.8.10 Protective clothing such as aprons, protective gloves and implements shall be properly cleaned at the end of the day and when necessary in a facility provided for that purpose. Special attention shall be paid to the cleaning and sanitising of steel mesh gloves.
- 6.8.11 Aprons and personal working gear including protective gloves, knives and scabbards shall not be worn into toilet areas. Hooks shall be provided at designated sites within production areas for the hanging of these articles.

### **Pest control**

- 6.8.12 All possible precautions shall be taken to ensure the premises does not harbour pests.
- 6.8.13 The operator shall have an effective and ongoing program for the control of insects, birds, rodents or other pests.
- 6.8.14 Pesticides shall be used in a manner that does not risk contamination of product or equipment.

### **Animal control**

- 6.8.15 No animals, other than animals for processing or work animals used for delivering animals for processing or for security, shall be present on the premises, and no animals other than animals for processing shall be allowed inside the processing building.
- 6.8.16 Work animals shall be restrained when not working.

### **Zoonosis control**

- 6.8.17 Operators shall ensure staff are trained in the recognition and control of zoonotic diseases relevant to their operation.

## **6.9 Knackeries – additional requirements**

The following additional requirements apply to the construction and operation of knackeries.

### **OUTCOME REQUIRED**

Animal welfare is not jeopardised and animal handling facilities are not a source of contamination.

### **Handling of animals**

- 6.9.1 Premises and equipment:
  - (a) are used in a way; and
  - (b) are maintained in a condition that minimises risk of injury, pain and suffering to animals and causes them the least practicable disturbance.
- 6.9.2 Animals are handled at meat premises in a way that minimises the risk of injury, pain and suffering and causes the least practicable disturbance to them and to other animals at the premises.
- 6.9.3 The separation of animals of different species or different sexes or of animals of the same species is provided to the extent necessary to minimise the risk of injury, pain and suffering to them and causes them the least practicable disturbance.
- 6.9.4 Animals are provided with feed (where appropriate), water, shade, shelter, space and ventilation sufficient to minimise stress on the animals.

- 6.9.5 Animals identified as requiring emergency slaughter are not moved more than is necessary and are slaughtered or killed humanely as soon as possible after being so identified.
- 6.9.6 Animals are slaughtered in a way that minimises the risk of injury, pain and suffering to them and causes them the least practicable disturbance.
- 6.9.7 Before sticking commences animals are stunned in a way that ensures the animals are unconscious and insensible to pain before sticking occurs and do not regain consciousness or sensibility before dying.
- 6.9.8 Before stunning commences animals are restrained in a way that ensures stunning is effective.
- 6.9.9 Raceways from holding paddocks to animal pens shall be constructed and maintained to minimise the contamination of animals.
- 6.9.10 The outer perimeter of animal pens and races leading to the slaughter floor shall be curbed to a height sufficient to contain liquid waste and the pen and race floors constructed of impervious material and graded and drained to a drainage system.
- 6.9.11 Facilities shall be provided to effectively wash or treat animals to remove contamination from the hide or skin when necessary.

### Slaughter floors

#### OUTCOME REQUIRED

Slaughter floor design and construction that facilitates process flow, inspection of carcasses and hygienic processing.

Where slaughtering occurs on the premises, the following requirements apply:

- 6.9.12 Slaughter floors shall have facilities for correlating the carcase, head and viscera.
- 6.9.13 Slaughter floors shall have hand wash basins and, where required, sterilisers readily accessible and at appropriate locations for use during processing.
- 6.9.14 Where a moving chain system is used, chain stopping devices shall be provided to facilitate hygienic processing and inspection and ensure safe operations.
- 6.9.15 Where provided, a moving top viscera table shall be constructed so that it:
  - (a) maintains correlation of viscera with other carcase parts
  - (b) is equipped with a means of sterilising surfaces in contact with pet food. Where hot water is the sterilising agent it shall be not less than 82°C
  - (c) has the area under the table separately cubed to a height sufficient to contain liquid and solid waste and is drained
  - (d) has facilities attached, or adjacent, for cleaning protective clothing.



- 6.9.16 Where manual viscera pans are used, pans are:
  - (a) constructed to ensure correlation of viscera with other carcase parts is maintained; and
  - (b) equipped with a means of sterilising surfaces in contact with pet food.
- 6.9.17 Where viscera trucks are used, a truck wash area shall be provided.
- 6.9.18 Slaughter floors shall have processing rails or other carcase elevating devices of a height sufficient to ensure there is adequate carcase clearance over, or from, operational equipment and structures not designed for contact with carcasses to prevent any cross-contamination.
- 6.9.19 Where carcase washing is carried out during processing, carcase wash areas shall be constructed to confine wash water to that area and direct it to the drainage system.
- 6.9.20 Where further inspection or treatment is necessary, slaughter floors shall have facilities for retaining carcasses or carcase parts.
- 6.9.21 Slaughter floors shall have facilities for holding securely and removing condemned material.

### Chillers

#### OUTCOME REQUIRED

Chillers constructed to maintain the acceptability of all pet meat stored on the premises.

- 6.9.22 Design and construction of premises shall provide for carcasses being placed under initial chilling within two hours of commencement of processing.

### Ante-mortem inspection

#### OUTCOME REQUIRED

Only animals suitable for processing for pet meat are slaughtered.

### Specific aims

- 6.9.23 The specific aims of ante-mortem inspection are to:
  - (a) prevent the processing of animals showing evidence of disease or any other condition that would make the carcase or parts unfit for pet meat
  - (b) prevent circumstances leading to the transmission of diseases to operators
  - (c) ensure all animals and, in particular, injured animals, are treated humanely
  - (d) detect the presence of exotic or other notifiable disease.

## Requirements

- 6.9.24 All live animals presented for processing shall be:
- (a) handled in a humane manner and adequately rested
  - (b) held in secure and clean lairages with an adequate supply of drinking water before slaughter
  - (c) subject to inspection
  - (d) slaughtered within 24 hours of passing ante-mortem inspection or, if not slaughtered within that period, re-inspected or condemned
  - (e) adequately identified up to post-mortem inspection.

## Preventative action (disposition after ante-mortem inspection)

- 6.9.25 One of the following dispositions shall be applied to each animal after ante-mortem inspection:
- (a) passed as fit for routine processing
  - (b) withheld from processing pending treatment for or recovery from an abnormal condition. These animals must be resubmitted for another ante-mortem inspection before processing
  - (c) subjected to immediate emergency slaughter to prevent deterioration of an abnormal condition, provided the condition would allow all or part to be processed for pet meat
  - (d) rejected as unfit for processing, destroyed by humane means and then disposed of in an approved manner.
- 6.9.26 Where a suspected case of a notifiable disease is detected the animal health authority of the state or territory in which the establishment is located shall be immediately notified in accordance with the law of that state or territory.

## Slaughter and dressing

### OUTCOME REQUIRED

Consistent, routine slaughtering and dressing procedures that minimise or eliminate the risk of physical contamination and contamination of carcass meat by pathogenic micro-organisms.

- 6.9.27 The slaughter of an animal and the dressing of its body and the trimming and washing of its carcass and parts is done in a way that:
- (a) reduces the risk of contamination of the carcass and its parts to a level that ensures their suitability as pet food is not jeopardised
  - (b) ensures an accurate post-mortem disposition can be applied to the carcass and each of its parts.

- 6.9.28 Evisceration shall be carried out at the earliest appropriate time after death.
- 6.9.29 Carcasses shall be removed from the slaughter floor to a chiller within two hours of the commencement of processing.

**Post-mortem inspection and disposition**

**OUTCOME REQUIRED**  
Only suitable meat is passed for use as pet food.

- 6.9.30 Post-mortem procedures and dispositions shall be applied in accordance with Appendices A and B.
- 6.9.31 The examination of the carcass and body parts for disposition shall be carried out by a person with training and qualifications that enable the accurate recognition of the conditions described and their correct disposition.
- 6.9.32 Emphasis should be placed on normal healthy carcasses and parts. Departures from normal as described in this section shall be dealt with according to the dispositions described for each observation or set of observations.
- 6.9.33 The carcasses, viscera and, where appropriate, head shall be correlated at least until the point of carcass inspection.
- 6.9.34 Any carcass, viscera or part which is diseased or suspected of being diseased shall be handled in a manner that ensures other product is not contaminated, and minimises contamination of plant, equipment and personnel.

**6.10 Requirements for the processing of fallen stock**

**OUTCOME REQUIRED**  
Only suitable pet meat is derived from the processing of fallen stock.

- 6.10.1 Fallen stock may only be processed in accordance with the approval of the relevant controlling authority.
- 6.10.2 Carcasses shall be inspected before processing and any carcasses observed to have any infectious disease or abnormal condition which may render the carcass unfit for pet meat shall be directed for rendering or other approved method of treatment.
- 6.10.3 Carcasses of fallen stock shall all be protected from contamination and deterioration by whatever means is necessary to maintain standards of hygiene during holding and transport before their arrival at a knackery.
- 6.10.4 Carcasses of fallen stock must be processed within a suitable time after death to avoid putrefaction.

- 6.10.5 Where a suspected case of a notifiable disease is detected the animal health authority of the state or territory in which the establishment is located shall be immediately notified in accordance with the law of that state or territory.

### 6.11 Construction, equipment and maintenance of field depots

#### OUTCOME REQUIRED

The construction and maintenance of the field depot does not result in unacceptable levels of microbial growth and contamination during cooling and storage of animal carcasses and the operation of the field depot does not cause an environmental problem or a health hazard to the health and safety of the operator.

- 6.11.1 Field depots shall be used only for the holding of carcasses harvested for pet meat and shall be of a standard of construction and be equipped in a manner approved by a controlling authority.
- 6.11.2 Field depots shall be constructed of material such that all exposed surfaces:
- (a) are durable
  - (b) are smooth, impervious and corrosion resistant
  - (c) are non-toxic, inert to the food and to detergents and sanitising agents under normal operating conditions
  - (d) do not transmit odour or taste
  - (e) are capable of withstanding repeated cleaning and sanitising
  - (f) allow visible contamination to be easily detectable.
- 6.11.3 Field depots shall be constructed such that the joints are effectively sealed.
- 6.11.4 Field depots shall be constructed to minimise the accumulation of dust, water, litter or waste materials on ledges, sills and, by means of adequate coving, at wall to floor junctions.
- 6.11.5 Where hands and/or equipment come into contact with exposed meat surfaces, each field depot used for holding animal carcasses shall have:
- (a) a supply of suitable water sufficient to wash hands and equipment throughout the whole day and/or night of operation
  - (b) hand wash facilities equipped with taps and located near the normal processing area
  - (c) an adequate supply of a suitable agent for sanitising hands
  - (d) if hands require drying during processing, the hand drying facilities used shall be of a type that does not contaminate the washed hands
  - (e) facilities for cleaning and sanitising equipment used during processing operations.

- 6.11.6 Field depots shall be provided with lighting that is adequate to ensure hygienic operations at night.
- 6.11.7 Field depots shall be provided, where necessary, with a means of disposing of solid and liquid waste.
- 6.11.8 Field depots shall be provided with adequate refrigeration to chill the carcasses placed within them.
- 6.11.9 Field depots shall be provided with suitable means of hanging carcasses.

## 6.12 Operation of field depots

### OUTCOME REQUIRED

The operation of the field depot results in minimal microbial growth and contamination during cooling and storage of carcasses for pet meat and minimises the risk of environmental hazards.

- 6.12.1 The operator of a field depot shall ensure every employee is sufficiently trained in personal hygiene and in the hygienic handling of animal carcasses.
- 6.12.2 The operator at a field depot shall take the necessary precautions to minimise contamination and deterioration of carcasses. Where contamination occurs the operator shall implement appropriate corrective action.
- 6.12.3 Carcasses held in a field depot shall be stored in a hanging position and spaced for the purposes of achieving adequate chilling.
- 6.12.4 Only carcasses that have been harvested in accordance with the requirements of this Standard and intended for use as pet meat shall be held in an approved field depot.
- 6.12.5 Carcasses shall be chilled to a maximum deep muscle temperature of 7°C within 24 hours and maintained at or below 7°C.
- 6.12.6 The operator shall implement an approved program of hygiene control to ensure the depot is kept clean and tidy.
- 6.12.7 Transport used for conveyance of animal carcasses to the pet food establishment from any field depot shall be approved and shall deliver the animal carcasses to the processing establishment at a deep muscle temperature not exceeding 7°C anywhere in the carcass.
- 6.12.8 The harvesting, storage and transport of animal carcasses shall be subject to audit as determined by the controlling authority.

### 6.13 Harvesting and transport of wild animal carcasses

#### OUTCOME REQUIRED

Only wild animals of healthy appearance shall be harvested. They shall be killed humanely, identified to allow trace-back and handled in a manner that minimises the risk of physical and/or microbiological contamination.

- 6.13.1 A person who harvests wild animals shall be approved by a controlling authority and have a certificate of competency or other approved qualification in the harvesting of wild animals of the relevant species. The training shall cover killing procedures, recommended equipment, field processor's pre-harvest inspection, hygienic practice of field dressing and field processor's post-mortem procedure.
- 6.13.2 Wild animals shall be harvested in accordance with other relevant legislation for the welfare and conservation of wild animals.
- 6.13.3 Wild animals shall not be harvested from areas subject to an official prohibition on the harvesting of wild animals or known areas where the presence of potentially harmful substances such as pesticides, fungicides, heavy metals and poisons could lead to unacceptable levels of such substances in the pet meat.
- 6.13.4 At the commencement of harvesting, the field processor's vehicle, equipment and clothing shall be clean.
- 6.13.5 Wild animals shall be killed by an approved method which is in accordance with animal welfare requirements and which minimises contamination of the wild animal carcase.
- 6.13.6 Only healthy wild animals shall be harvested.
- 6.13.7 Pouch young including foetuses shall be killed humanely and not processed.
- 6.13.8 Wild animal carcasses shall be marked with an approved tag, which shall be marked with sufficient information to allow the identification of the field processor and place of harvest and date killed.
- 6.13.9 Carcasses observed during the process of bleeding and field dressing that have any abnormal condition that may render the carcase unfit for pet meat shall be discarded. Carcasses with other abnormal conditions shall be identified by a tag attached to the carcase describing the condition noted and other relevant details.
- 6.13.10 A person who harvests wild animals shall not:
  - (a) remove any serous membrane
  - (b) remove, modify or obliterate any evidence of disease or defect in any carcase
  - (c) remove any mark or identification from the carcase.

- 6.13.11 Trimming of minor contamination may be performed when it does not impede subsequent inspection or jeopardise the hygiene of pet meat.
- 6.13.12 After shooting, the wild animal carcass shall be hung, bled and field dressed without undue delay. Bleeding shall be as complete as possible. With the consent of the controlling authority and subject to such conditions as it may approve, wild animal carcasses may be conveyed to a field depot or pet food processing establishment without having been bled and/or field dressed.
- 6.13.13 The skin shall be retained on the wild animal carcass until processing.
- 6.13.14 The wild animal carcass shall be:
- (a) placed under refrigeration within two hours of being harvested, except where it is harvested between sunset and sunrise in which case it shall be placed under refrigeration within two hours of sunrise; and
  - (b) reduced to a deep muscle temperature of 7°C as soon as possible, but no later than 24 hours after being placed under refrigeration.
- 6.13.15 Wild animal carcasses shall be protected from contamination and deterioration by whatever means is necessary to maintain standards of hygiene, during transport and at all other times before their arrival at a field depot or pet meat processing establishment.
- 6.13.16 The hanging frame, floor and equipment of a vehicle used in field harvesting shall be:
- (a) durable
  - (b) non-toxic
  - (c) smooth surfaced
  - (d) corrosion resistant (Mild steel that does not come in contact with exposed meat is acceptable if maintained rust free. Contact surfaces like pelvic racks, spikes and hooks shall be corrosion resistant.)
  - (e) impervious
  - (f) resistant to, or protected from impact
  - (g) easily cleaned and drained to prevent ponding of water and blood, and where necessary, capable of being dismantled for cleaning
  - (h) resistant to chipping, flaking or fraying
  - (i) of a finish that makes contamination clearly visible.
- 6.13.17 To facilitate hygienic processing, each vehicle used in field harvesting shall have:
- (a) a supply of suitable water sufficient to wash hands and equipment throughout operations each day and/or night
  - (b) a hand wash facility equipped with taps and located near the normal processing area
  - (c) an adequate supply of a suitable agent for sanitising hands
  - (d) if hands require drying during harvesting, hand drying facilities of a type that do not contaminate the washed hands
  - (e) facilities for cleaning and sanitising equipment used during processing operations

- (f) lighting which is adequate to ensure hygienic processing at night.
- 6.13.18 To facilitate hygienic processing, the field processor shall ensure:
- (a) hanging frames, floors and equipment used in processing are cleaned and sanitised at the end of each day and/or night's operations;
  - (b) the processing area on vehicles is free of equipment not used in harvesting (e.g. tyres, tool boxes, jacks). If such equipment is stored in the processing area, it shall:
    - (i) not present a risk to the acceptability of product, e.g. a clean impervious cover for tyres
    - (ii) be carried in a manner that does not create an area for the build-up of dust or bacteria that may present a risk to the acceptability of product
    - (iii) be cleaned at the end of operations each day or when it becomes contaminated in a way that affects the acceptability of the product.
- 6.13.19 The hanging frame used on a field harvesting vehicle shall be constructed to ensure:
- (a) sufficient space is provided between carcasses to allow effective cooling
  - (b) carcasses are hung in a manner that does not jeopardise the acceptability of the product
  - (c) contamination of exposed meat surfaces by other carcasses is minimised
  - (d) sufficient racks are provided to enable all eviscerated carcasses to be transported within the hanging frame.
- 6.13.20 To prevent contamination, eviscerated wild animal carcasses shall not be transported on the side or rear of vehicles.
- 6.13.21 Dogs used in the procurement of wild animals shall be:
- (a) carried on field harvesting vehicles in a separate compartment that:
    - (i) provides complete physical separation (e.g. solid partitioning) to ensure the dogs cannot contaminate the carcasses or other equipment used in processing
    - (ii) is easily cleaned.
  - (b) used in accordance with the *Model Code of Practice for the Welfare of Animals – Feral Livestock Animals, Destruction or Capture, Handling and Marketing*.
- 6.13.22 The wild animal shall not be transported unless it is hung in a manner that allows the free flow of air to facilitate its cooling.
- 6.13.23 The carcase of any animal other than a wild animal shall not be transported with wild animal carcasses for pet meat.
- 6.13.24 Except as in 6.13.21 no animal shall be transported with a wild animal carcase for pet meat.



#### 6.14 Inspection and handling of wild animal carcasses in pet meat processing establishments

##### OUTCOME REQUIRED

Only suitable wild animal carcasses are processed for pet meat.

- 6.14.1 The operator shall ensure accurate records of product received and the condition of product upon receipt are maintained.
- 6.14.2 The operator shall ensure all wild animal carcasses presented have an approved tag affixed to the carcass in accordance with the requirements of 6.13.8.
- 6.14.3 The operator shall take all practical steps to ensure a wild animal carcass showing evidence of disease or contamination likely to result in total condemnation is not admitted for processing.
- 6.14.4 Inspection procedures for each species shall be performed as described in Appendix A. Carcasses shall be presented in a manner that allows inspection to be performed efficiently and effectively.
- 6.14.5 The operator shall submit every wild animal carcass to a pre-dressing inspection to determine whether or not it is suitable for dressing for the production of pet meat.
- 6.14.6 Inspection points with sufficient lighting to enable careful examination shall be provided at appropriate locations in the establishment to facilitate the examination of the wild animal carcass.
- 6.14.7 If not removed for inspection, the skin may be retained on the wild animal carcass for protection or, if desired, for purposes of trade where approved by the controlling authority.
- 6.14.8 The examination of the carcass and body parts for disposition shall be carried out by a person with training and qualifications that enable the accurate recognition of the conditions described and their correct disposition.
- 6.14.9 Emphasis should be placed on normal healthy carcasses and parts. Departures from normal as described in Appendix B shall be dealt with according to the dispositions described for each observation or set of observations. Where it suits the purposes of the operator, a more severe disposition may be selected rather than that acceptable for the condition described.
- 6.14.10 The operator shall be satisfied the wild animal was killed in accordance with the *Model Code of Practice for the Welfare of Animals – Feral Livestock Animals, Destruction or Capture, Handling and Marketing*.
- 6.14.11 The operator is to note and take into consideration observations made during the harvesting of the wild animal which have been reported by the field processor.

- 6.14.12 Any wild animal carcase or part which is diseased or suspected of being diseased shall be handled in a manner that ensures that other product is not contaminated, and minimises contamination of plant, equipment and personnel.
- 6.14.13 No person handling a wild animal carcase before the inspection is completed shall:
  - (a) remove any serous membrane
  - (b) remove, modify or obliterate any evidence of disease or defect in any carcase or organ
  - (c) remove any mark or identification from the carcase or any other part.
- 6.14.14 Any condemned carcase or part shall be clearly identified or denatured to preclude its use for pet meat.
- 6.14.15 If the observations made at post-mortem suggest that a wild animal carcase displays lesions of an exotic disease the relevant government veterinarian shall be contacted immediately. The carcase shall be retained until the veterinarian has determined a course of action.

#### **6.15 Procedures for processing wild animal carcasses in pet meat processing establishments**

##### **OUTCOME REQUIRED**

Processing procedures shall minimise or eliminate risk of chemical, physical and microbiological contamination of pet meat.

- 6.15.1 Wild animal carcasses awaiting dressing shall not be stored in chilling facilities containing dressed carcasses.
- 6.15.2 Separate facilities shall be provided for the washing or further treatment of skins to prevent contamination of pet meat.
- 6.15.3 Wild animal carcasses that have been eviscerated shall not be dehaired or defeathered by immersion scalding.
- 6.15.4 Faecal or other objectionable matter contaminating wild animal carcasses or pet meat shall be trimmed and the trimmings condemned before leaving the dressing facilities.
- 6.15.5 All material not suitable for pet meat derived from the dressing of wild animal carcasses shall:
  - (a) be removed from the dressing area in a manner that avoids contaminating the area or pet meat and shall not be conveyed through the boning or further processing facilities
  - (b) after removal from the dressing area, if subsequently to be treated in another part of the pet meat processing establishment, be treated in areas intended for this purpose in a way that does not risk contamination of pet meat.
- 6.15.6 The operator shall maintain a system of identification and records that will facilitate trace-back, including the identification of product to the processing establishment.

- 6.15.7 Dressed carcasses and pet meat shall be removed without undue delay from the dressing area and placed under refrigeration that shall be capable of reducing the temperature to, and maintaining it at, less than 5°C.
- 6.15.8 The operator shall implement an approved program of hygiene control to ensure the pet meat processing establishment is kept clean and tidy.

## **6.16 Harvesting and field processing of carcasses**

### **OUTCOME REQUIRED**

Only animals of healthy appearance shall be harvested. They shall be killed humanely and handled in a manner that shall ensure the meat is acceptable for pet meat.

This type of operation must be approved by the relevant controlling authority. Its principle application is for large feral animals in remote locations where the transportation of whole carcasses is impractical. All other principles of this Standard apply, including Appendix B.

- 6.16.1 Only large feral species approved by the controlling authority shall be harvested for pet meat.
- 6.16.2 After shooting, the animal shall be bled, skinned and the meat removed without undue delay.
- 6.16.3 Evisceration of carcasses is not permitted.
- 6.16.4 The use of thoracic and abdominal organs for pet meat is permitted when these organs are to be subjected to heat sterilisation.
- 6.16.5 Pet meat shall be identified by staining with Brilliant Blue FCF so that it is visible on all surfaces of the meat before it is transported from the site of harvest.
- 6.16.6 Pet meat shall be transported from the field in a manner that does not cause contamination or deterioration. It shall be placed under refrigeration within four hours of field dressing.
- 6.16.7 Pet meat obtained by field dressing shall only be processed in premises approved by the controlling authority.

## 6.17 Transportation of pet meat

### OUTCOME REQUIRED

Construction facilitates the hygienic transport of pet meat.

- 6.17.1 This Standard shall apply to the pet meat-carrying compartment of vehicles other than those used for field harvesting.
- 6.17.2 Meat carrying compartments, equipment and appliances used therein shall be:
- (a) constructed of material such that all exposed internal surfaces:
    - (i) are durable
    - (ii) are smooth, impervious and corrosion resistant
    - (iii) are non-toxic, inert to the food and to detergents and sanitising agents under normal operating conditions
    - (iv) do not transmit odour or taste
    - (v) are capable of withstanding repeated cleaning and sanitising
    - (vi) allow visible contamination to be easily detected.
  - (b) except where the product is sealed to protect it from contamination, constructed such that joints are effectively sealed
  - (c) constructed to enable effective cleaning.
- 6.17.3 Construction shall be designed to exclude:
- (a) entry of any animals including dogs, cats, birds, rodents and insects
  - (b) harbouring of vermin
  - (c) environmental contaminants including dust and rain.
- 6.17.4 The pet meat carrying compartment shall be constructed to prevent the contamination of pet meat during loading and unloading of the compartment.
- 6.17.5 Proper insulation, and where necessary refrigeration equipment, shall be provided to maintain during transportation:
- (a) the surface temperature of carcasses at not more than 7°C
  - (b) the internal temperature of meat other than carcasses at not more than 5°C.
- 6.17.6 Cooling unit discharge shall be contained and directed to the outside of the vehicle.
- 6.17.7 All fallen stock must be transported in a vehicle that is leak proof.

## 7 PRODUCT IDENTIFICATION (STAINING)

### OUTCOME REQUIRED

Pet meat does not present a food safety risk to the well-being of pets and is suitably identified to prevent unintended use and substitution for human consumption product.

- 7.1 Except where alternate identification is approved by a controlling authority by means of an approved arrangement, pet meat intended to be sold without being subjected to an approved heat treatment process shall be identified by staining with Brilliant Blue FCF (CI 42090). Such staining shall be applied to a carcass after skinning but before the carcass is broken up. In the case of field-dressed pet meat the stain shall be applied to meat surfaces in the field.
- 7.2 Staining shall be applied in such a manner that product is, at all times, clearly identified as being pet meat.
- 7.3 The surface of pet meat shall be stained in accordance with this Standard before delivery to a retail pet meat shop.
- 7.4 Where meat prepared for human consumption is delivered to a retail pet meat shop for use as pet meat it must be stained in accordance with this Standard before storage, display for sale or sale.
- 7.5 A person shall not remove nor attempt to remove any stain or staining material from meat that has been stained under this Standard.

## 8 SALE OF PET MEAT – LABELLING

### OUTCOME REQUIRED

Pet meat is readily identifiable, kept separate from meat for human consumption and stored in a manner that will not cause its deterioration.

- 8.1 Pet meat other than pre-packaged pet meat must be sold in pet meat premises registered in accordance with the requirements of the controlling authority.
- 8.2 A container into which stained pet meat is packed at a processing premises shall be marked:
  - (a) with the name of the supplier
  - (b) with a prominent yellow band on the outermost surface
  - (c) with the words 'Pet Meat – Not for Human Consumption'
  - (d) with the standard numbers for any additives.
- 8.3 Pet meat displayed in a manner whereby it can be handled by the public must be in the form of pre-packaged meat.
- 8.4 Pre-packaged pet meat for retail sale shall be prepared by totally enclosing the meat in a sealed package that shall:
  - (a) be constructed and sealed in an approved manner to prevent the escape of any exudate and, in the case of meat that was frozen when packaged, the escape of any exudate that might occur if that meat was thawed
  - (b) be constructed of durable material capable of resisting breakage during normal handling practices
  - (c) be sealed in an approved manner whereby such packaging cannot be opened and resealed without such action being evident
  - (d) prominently, at the top of the pack so it is clearly legible, display the words 'Pet Meat – Not for Human Consumption' with letters of a minimum height of 5 mm
  - (e) display the standard numbers for all additives
  - (f) display graphics to depict the end user of the product.
- 8.5 Where the integrity of the packaging of pre-packaged pet meat has been compromised during its exposure to handling by the public, such pre-packaged pet meat shall be removed from sale and condemned.
- 8.6 Displayed non-packaged pet meat with preservative added shall be clearly identified with a sign indicating the preservative number or the name of the preservative.
- 8.7 Pre-packaged pet meat shall be separated from meat for human consumption by a physical barrier.

- 8.8 The temperature of pet meat stored or displayed for sale shall:
  - (a) in the case of chilled meat not exceed 5°C
  - (b) in the case of frozen meat not rise above the temperature specified in the approved arrangement.
- 8.9 The operator shall maintain a system of identification and records that will facilitate trace-back, including the identification of product to the processing establishment.

## 9 IDENTIFICATION, TRACEABILITY AND RECORD KEEPING

### OUTCOME REQUIRED

Pet meat is accurately identified and documents are kept to enable it to be ascertained whether it is fit for consumption by pets or product that should be recalled.

- 9.1 Pet meat processing establishments must have a documented system that provides for the accurate identification of, and the ability to trace and recall, pet meat produced at the premises.
- 9.2 To achieve 9.1, the following must apply:
- (a) Animals for slaughter or processing for pet meat must only be processed if the requirements of the state or territory for animal identification are complied with. If the identification requirements are not met the animal cannot be processed as pet meat.
  - (b) A pet meat processing establishment must have systems in place to facilitate identification of the source of each animal processed. The source of the animal processed is considered to be:
    - (i) the place of production of each animal; or
    - (ii) the place or places of production of a consignment of animals; or
    - (iii) the saleyard from which an animal or consignment of animals is obtained; or
    - (iv) the area from which each animal was captured or killed where animals are captured or killed in the wild.
  - (c) A pet meat processing establishment must have systems in place to enable traceability of a source of an animal through each stage of processing and distribution.
  - (d) Where batching is used to enable traceability, batches must be of a size that facilitate efficient and effective recall of product if required.



## 10 REFERENCES

The following references are available to assist processors in complying with this Standard:

*Australian Code of Practice for the Production of Chilled and Frozen Pet Food* (1987), CSIRO Publishing.

*Construction and Equipment Guidelines for Export Meat* (Second edition) (1988).

*Code of Hygienic Practice for Fresh Meat, Codex Alimentarius* (1994), Volume 10.

*Code of Practice for the Humane Shooting of Kangaroos* endorsed by the Council of Nature Conservation Ministers.

*Model Code of Practice for the Welfare of Animals: Destruction or Capture, Handling and Marketing of Feral Livestock Animals*. SCA Technical Report Series No. 34.

*Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* (2007), CSIRO Publishing. AS 4696:2007.

*Tasmanian Code of Practice for Capture, Handling and Slaughter of Brush Possums (*Trichosurus vulpecular*)* (1995). Animal Welfare Advisory Committee.

*Code of Practice for Interior Lighting and the Visual Environment*. AS 1680-76.

*Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption* (2007), CSIRO Publishing. AS 4464:2007.

*Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption* (2005), CSIRO Publishing. AS 4465:2005.

## 11 APPENDICES

### Appendix A Post-mortem inspection procedures

These post-mortem inspection procedures are for animals intended to be used as pet meat that will not be subject to an approved heat treatment process that renders the product commercially sterile.

Inspection should be carried out in a systematic manner.

#### Pre-dressing inspection

During the pre-dressing inspection particular attention shall be paid to:

- indication of any decomposition process
- evidence consistent with poisoning, intoxication or contamination with any chemical substance
- indication of myiasis.

Should post-mortem observation indicate any of the above the entire carcass shall be condemned as unfit for pet meat.

#### Post-mortem inspection

During the post-mortem inspection:

- observe the entire body surface for contamination and enlarged lymph nodes
- examine for superficial wounds, bruises, fractures, gunshot wounds, abscesses, cysts and contamination
- examine the parietal surfaces of the carcass for cysts, abnormal adhesions, abscesses and contamination.

#### Viscera inspection

Observe viscera to determine the presence/absence of systemic disease/conditions that would cause the carcass to be unfit for pet meat.

Viscera inspection is only applicable for wild animal carcasses where viscera are retained at the point of inspection.

#### Additional procedures

In animals found to be, or suspected of being, infected with generalised arthritis, observe and palpate (if necessary) skeletal joints.

## Appendix B Post-mortem observations and dispositions

Primary observation	Secondary observation	Tertiary observation	Disease	Disposition
Abscess	Soft pus	Only local involvement	<ul style="list-style-type: none"> <li>• CLA</li> <li>• Localised infection</li> <li>• Melioidosis</li> <li>• Staphylococcosis</li> </ul>	Trim affected parts without spillage and condemn trimmings and associated lymph nodes. Pass remainder for pet meat.
	Soft pus	Systemic involvement (fever, swollen lymph nodes)	<ul style="list-style-type: none"> <li>• Bacteraemia</li> <li>• Septicaemia</li> <li>• Melioidosis</li> <li>• Necrobacillosis</li> </ul>	Condemn carcase and parts as unfit for pet meat.
Multiple abscesses	Soft pus	Minimal systemic reaction	<ul style="list-style-type: none"> <li>• Necrobacillosis</li> <li>• Staphylococcosis</li> </ul>	Condemn carcase and parts as unfit for pet meat.
Abnormal odour	Mild to strong	No systemic involvement	<ul style="list-style-type: none"> <li>• Metabolic</li> <li>• Plant</li> <li>• Chemical</li> </ul>	If possibly harmful when consumed condemn as unfit for pet meat.
Arthritis	Single joint	No systemic involvement	<ul style="list-style-type: none"> <li>• Trauma</li> </ul>	Trim affected part and condemn trimmings.
	Multiple joints	No systemic involvement	<ul style="list-style-type: none"> <li>• Previous infection</li> <li>• Swine erysipelas</li> <li>• Metabolic disease</li> <li>• Congenital condition</li> </ul>	Trim affected part and condemn trimmings.
	Multiple joints	Systemic involvement	<ul style="list-style-type: none"> <li>• Swine erysipelas</li> <li>• Necrobacillosis</li> </ul>	Condemn carcase as unfit for pet meat.
Contamination	Slight		<ul style="list-style-type: none"> <li>• Poor harvesting or dressing technique</li> </ul>	Trim affected part.
	Gross		<ul style="list-style-type: none"> <li>• Poor harvesting or dressing technique</li> </ul>	Condemn as unfit for pet meat.
Cysts (fluid-filled cavity)			<ul style="list-style-type: none"> <li>• <i>C. tenuicollis</i></li> </ul>	Trim lesion and immediate surrounding tissue. Condemn trimmings.
Cysts – Hydatid			<ul style="list-style-type: none"> <li>• <i>E. granulosus</i></li> </ul>	Trim lesion and immediate surrounding tissue. Condemn trimmings. Remainder of the carcase is suitable for red-banded pet food only.

Primary observation	Secondary observation	Tertiary observation	Disease	Disposition
Diamond skin	No systemic involvement		<ul style="list-style-type: none"> <li>Swine erysipelas</li> </ul>	Trim affected part and condemn trimmings.
	Systemic involvement		<ul style="list-style-type: none"> <li>Swine erysipelas</li> </ul>	Condemn as unfit for pet meat.
Emaciation	Systemic involvement		<ul style="list-style-type: none"> <li>Bacteraemia</li> </ul>	Condemn as unfit for pet meat.
Fistula	No systemic involvement		<ul style="list-style-type: none"> <li>Staphylococcosis</li> <li>Brucellosis</li> <li>Necrobacillosis</li> </ul>	Trim affected areas. Condemn trimmings.
	Systemic involvement		<ul style="list-style-type: none"> <li>Staphylococcosis</li> <li>Brucellosis</li> <li>Necrobacillosis</li> <li>Bacteraemia</li> </ul>	Condemn carcase and parts as unfit for pet meat.
Flystrike	Minor	No systemic involvement	<ul style="list-style-type: none"> <li>Flystrike</li> </ul>	Trim affected areas and condemn trimmings.
	Localised involvement	Only regional lymph nodes involved	<ul style="list-style-type: none"> <li>Flystrike</li> </ul>	Trim lesion, affected part and regional lymph node. Condemn trimmings.
	Systemic involvement	Fever evident	<ul style="list-style-type: none"> <li>Flystrike</li> </ul>	Condemn as unfit for pet meat.
Fracture	Localised with no systemic involvement		<ul style="list-style-type: none"> <li>Old trauma</li> </ul>	Trim lesion and immediate surrounding tissue. Condemn trimmings.
	Extensive with no systemic involvement		<ul style="list-style-type: none"> <li>Ricketts</li> <li>Old trauma</li> </ul>	Trim lesion and immediate surrounding tissue. Condemn trimmings.
	Systemic involvement	Odour present	<ul style="list-style-type: none"> <li>Fever</li> <li>Gangrene</li> </ul>	Condemn carcase and parts as unfit for pet meat.
Gangrene	Discoloured tissue	Odour present	<ul style="list-style-type: none"> <li>Clostridial disease</li> </ul>	Condemn carcase and parts as unfit for pet meat.
Gastro-intestinal tract inflammation	No systemic involvement	No peritonitis	<ul style="list-style-type: none"> <li>Gastro-intestinal parasitism</li> <li>Johne's disease</li> </ul>	Condemn gastro-intestinal tract. Pass remainder for pet meat.

Primary observation	Secondary observation	Tertiary observation	Disease	Disposition
Granuloma	No systemic involvement		<ul style="list-style-type: none"> <li>• Tuberculosis</li> <li>• Actinomycosis</li> <li>• Actinobacillosis</li> </ul>	Trim lesion, immediate surrounding tissue and lymph nodes. Condemn trimmings. Pass remainder for pet meat.
	Systemic involvement including loss of condition		<ul style="list-style-type: none"> <li>• Tuberculosis</li> <li>• Actinomycosis</li> <li>• Actinobacillosis</li> </ul>	Condemn carcase and parts as unfit for pet meat.
	Bone involvement	No systemic involvement	<ul style="list-style-type: none"> <li>• Tuberculosis</li> <li>• Actinomycosis</li> </ul>	Trim lesion, immediate surrounding tissue and lymph nodes. Condemn trimmings. Pass remainder for pet meat.
Grass seed	No systemic involvement		<ul style="list-style-type: none"> <li>• Grass seed</li> </ul>	Trim lesion and immediate surrounding tissue. Condemn trimmings.
	Systemic involvement		<ul style="list-style-type: none"> <li>• Grass seed</li> </ul>	Condemn as unfit for pet meat.
Jaundice	Systemic involvement	Kidneys affected	<ul style="list-style-type: none"> <li>• Leptospirosis</li> </ul>	Condemn carcase and parts as unfit for pet meat.
Lymphadenitis	Systemic change		<ul style="list-style-type: none"> <li>• Salmonellosis</li> <li>• Melioidosis</li> <li>• Necrobacillosis</li> <li>• Bacteraemia</li> </ul>	Condemn as unfit for pet meat.
	Pigs – Swelling in pharyngeal region and neck. Abscess at point of entry	Usually limited systemic change	<ul style="list-style-type: none"> <li>• Anthrax in pigs</li> </ul>	Condemn carcase and parts including hide as unfit for pet meat. Institute disinfection procedures.
Measles	No systemic involvement		<ul style="list-style-type: none"> <li>• Beef measles</li> <li>• Pork measles</li> <li>• Sheep measles</li> </ul>	Trim lesions if practical. Condemn trimmings. Treat carcasses by freezing, for beef at less than $-12^{\circ}\text{C}$ for >20 days, for pigs less than $-12^{\circ}\text{C}$ for >5 days, for sheep if >5 measles found save as pet food.

Primary observation	Secondary observation	Tertiary observation	Disease	Disposition
	Myositis	Systemic involvement	<ul style="list-style-type: none"> <li>• Beef measles</li> <li>• Pork measles</li> <li>• Sheep measles</li> </ul>	Condemn as unfit for pet meat.
Myositis	Localised	No systemic involvement	<ul style="list-style-type: none"> <li>• Metabolic disease</li> <li>• Sarcosporidiosis</li> </ul>	Trim affected areas. Condemn trimmings.
	Extensive	No systemic involvement	<ul style="list-style-type: none"> <li>• Metabolic disease</li> <li>• Sarcosporidiosis</li> <li>• Beef measles</li> <li>• Pork measles</li> </ul>	Condemn as unfit for pet meat.
	Localised	Regional involvement	<ul style="list-style-type: none"> <li>• Black leg</li> <li>• Trauma</li> </ul>	Trim affected part and associated lymph nodes. Condemn trimmings.
	Extensive	Systemic involvement	<ul style="list-style-type: none"> <li>• Beef measles</li> <li>• Pork measles</li> <li>• <i>S. dentatus</i></li> </ul>	Condemn as unfit for pet meat.
Neoplasm	Localised	No systemic involvement	<ul style="list-style-type: none"> <li>• Cancer eye</li> <li>• Neurofibroma</li> <li>• Melanoma various</li> </ul>	Trim affected part and associated lymph nodes. Condemn trimmings.
	Extensive	Systemic involvement	<ul style="list-style-type: none"> <li>• Cancer eye</li> <li>• Neurofibroma</li> <li>• Melanoma various</li> </ul>	Condemn as unfit for pet meat.
Pleural and/or peritoneal adhesions	No systemic change		<ul style="list-style-type: none"> <li>• Enzootic pneumonia</li> <li>• Traumatic reticulo-peritonitis</li> <li>• Old trauma</li> </ul>	Trim affected serosal surface and condemn trimmings.
	Systemic change		<ul style="list-style-type: none"> <li>• Salmonellosis</li> <li>• <i>E. coli</i></li> <li>• Bacteraemia</li> <li>• Pneumonia</li> </ul>	Condemn as unfit for pet meat.
Pneumonia	No systemic involvement		<ul style="list-style-type: none"> <li>• Enzootic pneumonia of pigs</li> </ul>	Trim pleura and condemn.
	Systemic change		<ul style="list-style-type: none"> <li>• Enzootic pneumonia of pigs</li> <li>• Salmonellosis</li> <li>• Bacteraemia</li> </ul>	Condemn as unfit for pet meat.

Primary observation	Secondary observation	Tertiary observation	Disease	Disposition
Sparganosis			<ul style="list-style-type: none"> <li>• Spargana</li> </ul>	Strip serosa lining. Trim affected tissue and condemn trimmings. Freeze carcase at less than $-12^{\circ}\text{C}$ for $>5$ days. If more than five lesions check muscle seams. If present condemn as unfit for pet meat.
Ulcer	Localised or no systemic involvement		<ul style="list-style-type: none"> <li>• Ulcerative granuloma</li> </ul>	Trim affected part. Condemn trimmings.
	Systemic involvement		<ul style="list-style-type: none"> <li>• Enzootic pneumonia of pigs</li> <li>• Salmonellosis</li> <li>• Bacteraemia</li> </ul>	Condemn as unfit for pet meat.
Uneviscerated carcase			<ul style="list-style-type: none"> <li>• Delays in processing</li> </ul>	Disposition will depend upon a range of factors including ambient temperature and length of delay. Action should be taken to minimise deterioration. Where the bacterial safety of the carcase is compromised condemn as unfit for pet meat.





