New Zealand Food Safety
Haumaru Kai Aotearoa

This Animal Product Notice has been revoked. For more information on these changes:

Changes to animal products regulations and notices

REVOKED

Ministry for Primary Industries
Manatū Ahu Matua

Animal Products Notice

Specifications for Products Intended for Human Consumption

REVOKED

14 August 2020

Issued under the Animal Products Act 1999

New Zealand Government

TITLE

Animal Products Notice: Specifications for Products Intended for Human Consumption

COMMENCEMENT

This Animal Products Notice comes into force on 14 August 2020

AMENDMENT

This Animal Products Notice amends Part 1 to Schedule 4 of the Animal Products Notice: Specifications for Products Intended for Human Consumption, issued on 11 May 2020, by inserting the following Part 1 to Schedule 4.

ISSUING AUTHORITY

This Animal Products Notice is issued under sections 45, 65B, 159 and 167 of the Animal Products Act 1999 as in force immediately before commencement of the Food Safety Law Reform Act 2018 and pursuant to Clause 4 (2)(b) of Schedule 1 of this Act and the Animal Products Regulations 2000.

Dated at Wellington this 14th day of August 2020.

Paul Dansted
Director, Food Regulation
Ministry for Primary Industries
(acting under delegated authority of the Director-General)

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Contents

This is an Amendment Notice. Replace the Introduction of the Principal Notice with the following:

Introduction

This introduction is not part of the Animal Products Notice, but is intended to indicate its general effect.

Purpose

(1) This Notice is issued for the purpose of specifying requirements that must be met in relation to animal products intended for human consumption.

(2) This Notice amplifies and gives effect to the general standards for animal products that have been set in the Animal Products Regulations 2000.

Background

(1) This Notice applies to operators who process animal material and animal product for human consumption under risk management programmes and suppliers of animal material to those operators.

(2) Technical changes have been made for:

a) eggs to remove the requirement 19.2 (2); and

b) seafood in 2.5 Water to include clean seawater as applicable; and

c) seafood in 18.13 (1)(d) to remove the requirement that fish must be processed in order of catch.

Who should read this Animal Products Notice?

(1) This Notice should be read by:

a) operators; and
b) suppliers of animal material to operators (including persons in charge of farmed animals and animal material depot operators); and
c) operators transporting:

i) animal material during primary processing; and
ii) animal material or product:

1) to operators (but not live animals transported to primary processors); and
2) between operators.

(2) This Notice does not apply to the processing of animal material that is principally of dairy origin for human consumption.

Why is this important?

(1) Those persons to whom this Notice applies are responsible for ensuring that they meet their obligations under this Notice and that evidence of compliance is maintained.

(2) For the purposes of section 135 (1)(c) of the Animal Products Act 1999, a failure to comply with this Notice, without reasonable excuse, is an offence.

Other information

(1) Animal material and animal product for human consumption are also subject to other requirements, including the relevant requirements in the following legislation:

- Animal Products Act 1999; and
- Animal Products Regulations 2000; and
- Animal Products (Exemptions and Inclusions) Order 2000; and

- Animal Products (Fees, Charges and Levies) Regulations 2015; and
- Animal Products (Risk Management Programme Specifications) Notice 2008; and
- Animal Products (Requirements for Risk Management Programme Outlines) Notice 2008; and
- Food Act 2014; and
- Animal Products (Specifications for the Ante-mortem and Post-mortem Examination of Poultry Intended for Human or Animal Consumption) Notice 2005; and
- Australia New Zealand Food Standards Code; and
- Animal Products (Regulated Control Scheme – Bivalve Molluscan Shellfish) Regulations 2006; and
- Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018; and
- Health Act 1956; and
- Biosecurity (Ruminant Protein) Regulations 1999; and
- Animal Welfare Act 1999, Regulations issued under this Act, and Codes of Welfare.

Amendment commentary

Delete clauses in Part 1 to Schedule 4 of the Animal Products Notice: Specifications for Products Intended for Human Consumption 2020 and replace with the following:

Part 1: Preliminary provisions

1.1 Incorporation of material by reference

(1) Under section 168 of the Animal Products Act 1999, the following documents are incorporated into, and form part of, this Notice as standard works of reference:

a) the current edition of the New Zealand Standard ISO/IEC 17025 "General requirements for the competence of testing and calibration laboratories"; and
b) the current edition of Table 2.4 Pathogen or Disease-Specific Exclusion and Clearance Criteria for People at Increased Risk of Transmitting an Infection to Others, Appendix 2 of the Ministry of Health Communicable Disease Control Manual 2018.

1.2 Definitions

(1) In this Notice, unless the context otherwise requires:

Act means the Animal Products Act 1999

ACVM Act means the Agricultural Compounds and Veterinary Medicines Act 1997

agricultural chemical means an agricultural compound used or intended for use on plants, and includes agricultural compounds that are applied to land, places or water in which plants or animals are managed

amenities include toilets, wash rooms, locker rooms, change rooms, lunch rooms and cafeterias

animal material depot operator means a person who operates an animal material depot

ASD or **animal status declaration** means a type of supplier statement relating to farmed ostriches, farmed emus and farmed mammals other than pigs in a form approved by the Director-General

ASD (**animal status declaration**) **for pigs** means a type of supplier statement relating to farmed pigs in a form approved by the Director-General

approved growing area means an area classified as approved under the Animal Products Notice: Regulated Control Scheme - Bivalve Molluscan Shellfish for Human Consumption 2018

approved maintenance compound means any maintenance compound that is approved by the Director-General or listed in specifications made under the Act

approved meat marking inks means inks that are approved by the Director-General as approved maintenance compounds for use in branding or the identification of carcasses

bait station means a rigid device or container designed or adapted to physically contain bait in such a way as to:

a) allow unrestricted access by target pests while preventing or minimising the spillage of bait and access for off-target species; and
b) protect baits from the elements and extend its usable life

biotoxin means a toxic compound produced by marine or freshwater micro-organisms such as plankton and accumulated by bivalve molluscan shellfish and other animals

BMS means bivalve molluscan shellfish (which includes oysters, clams, mussels, pipis, cockles, and scallops)

brand means a symbol or mark applied to a carcass that indicates the carcass has undergone and passed a post-mortem examination

broken in relation to an egg, means an egg with breaks in both the shell and the membrane, resulting in the exposure of its contents

buffalo includes water buffalo, dwarf buffalo, South African buffalo and American buffalo

buffer zone means the land situated between the boundaries of an area of land that has been exposed to poison and an area of land where it is acceptable for animals to be procured, measured as a straight line on a horizontal plane

candled means the assessment of an avian egg for freshness and fertility, and to detect defects (including hairline cracks, pinholes and where possible internal defects)

carcass includes a whole carcass, half carcass, third carcass and quarter carcass but does not include offal or primal cuts

casings means any product derived from cleaned intestines of any slaughtered animals and intended for use as containers of any other product

caution period is the period of time following an area of land's, exposure to poison within which hunting is not acceptable

certified game estate supplier means a person who is currently certified by the Director-General, or by an agency approved for that purpose by the Director-General, as competent to supply a primary processor with:

a) killed game estate mammals; and
b) farmed mammals that have gone feral and then been killed

certified supplier means a person who is currently certified by the Director-General, or by an agency approved for that purpose by the Director-General, as competent to supply to a primary processor with:

a) killed wild animals; and
b) farmed mammals that have gone feral and then been killed; and
c) live possums

clean, when used as a verb, means to remove visible contaminants from any surface

clean seawater means suitable seawater that:

a) is free of excessive turbidity and colour, offensive odours and any contaminants; and
b) for land-based premises complies with the requirements of Schedule 2 Clean Seawater Specification

commercially sterilised/commercial sterilisation means the condition achieved by application of heat, sufficient alone or in combination with other appropriate treatments to render the product free of microorganisms capable of growing under normal non-refrigerated conditions in which the product is likely to be held during distribution and storage

condemned means that the animal material has been assessed as not suitable for processing into products for human consumption

conditionally approved growing area means an area classified as conditionally approved under the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018

conditionally restricted growing area means an area classified as conditionally restricted under the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018

cracked in relation to an egg, means an egg that has a damaged shell but has an intact membrane

critical measurement means a measurement of a parameter that is identified in an RMP as critical for the suitability for processing or fitness for intended purpose of animal material, animal product or associated things

deer velvet depot means a place where deer velvet is collected from more than 1 producer and held prior to transfer to a primary processor

depuration means to reduce the level of contaminants in live bivalve molluscan shellfish by the use of a managed aquatic environment as the treatment process

direct supervision in relation to any function, operation or activity, means the supervision of that function, operation or activity while in sufficiently close physical proximity to ensure that any relevant specifications are met

dirty egg means an egg with visible foreign matter on the shell surface, which can include yolk, manure or soil

DOC Pesticide Summary means the regularly updated list of animal pest operations using vertebrate toxic agents that occur on lands managed or administered by the Department of Conservation (DOC). DOC Pesticide Summaries are published on the DOC website http://www.doc.govt.nz and are available from DOC offices

documented procedure means a written, printed or electronic description of a process or system that is followed by the operator

egg product means a product primarily made from all or a portion of the content of an egg, and includes an egg processed in the shell

electronic supplier statement means all of the information required by a supplier statement, submitted using an electronic system designed for that purpose

equipment includes:

a) the whole or any part of any utensil, machine, fitting, device, instrument, stamp, apparatus, table or article that is used in or available for use for preparing, marking, processing, packing, storing, carrying, or handling any animal material, animal product, ingredients, additive or processing aid; and
b) any utensil or machine used or capable of being used in the cleaning of any equipment or facilities

exposed, ready-to-eat animal product means a ready-to-eat animal product that has the potential to be contaminated by any *Listeria monocytogenes* present in a high-care area before it is packaged

facilities include amenities, storage areas and processing areas

finished product means animal material or product which has been packaged, in the manner intended for sale, and includes product awaiting the decision concerning compliance with regulatory requirements

GIS (geographic information system) is a technology that brings together all types of information based on geographic location for the purpose of query, analysis and the generation of maps and reports

GPS (global positioning system) is a system for determining positions on the Earth's surface

GPS data in relation to hunting, means electronically generated data that includes:

a) the date of hunting; and
b) the waypoints; and
c) in the case of ground hunting trips, the GPS co-ordinates in NZTM2000 and time at both the commencement and the completion of hunting; and

d) in the case of helicopter operations, the GPS co-ordinates in NZTM2000, altitude and time, taken at a maximum of 10-second intervals for the duration of the flight during which the hunting occurred

green offal means any animal material that is derived from any part of the alimentary tract that has not been cleaned of the inherent contamination

high-care area means any area used for processing exposed, ready-to-eat animal product after a listericidal process, whether after a critical control point for *Listeria monocytogenes* or after the final microbiological hurdle has been applied

honey super means a unit of a beehive that contains frames of honey to be extracted by an apiarist or beekeeper

ingredient means any substance, including a food additive, used in the processing of food

ISO/IEC 17025 means the current edition of ISO/IEC 17025 "General requirements for the competence of testing and calibration laboratories"; this refers to the latest edition of that standard, together with any additions to, amendments to, and deletions from that standard up to that time

kill location means the location where an animal finally comes to rest immediately after being shot

label includes any wording, tag, brand, symbol, picture and other descriptive matter written, printed, stencilled, marked, embossed, impressed on, appearing on, attached to and enclosed within any animal material or animal product, and **labelled** and **labelling** have corresponding meanings

landing area means an area on board a fishing vessel used for taking fish on board, including the fish catching equipment and landing deck

listericidal process means a process (e.g. heat treatment or high-pressure processing) that reduces counts of *Listeria monocytogenes* to a safe level

lot means an amount of a food that the manufacturer or producer identifies as having been prepared, or from which foods have been packaged or otherwise separated for sale, under essentially the same conditions, for example:

a) from a particular preparation or packing unit; and
b) during a particular time ordinarily not exceeding 24 hours

lot identification means an identifier that is sufficient to enable the source of a lot to be traced

low-acid commercially sterilised product means product:

a) other than an alcoholic beverage, where any component has a pH value greater than 4.6 after heat processing, and a water activity (aw) greater than 0.85, but does not include product in a hermetically sealed container that is required to be stored under refrigeration; and
b) that is processed and packed in accordance with good manufacturing practice; and
c) that is packed in clean or sterilised containers that are hermetically sealed; and
d) that is processed by heat to ensure preservation, whether before or after being sealed in a container as appropriate

meat means all parts of an animal that are intended for, or have been judged fit for, human or animal consumption

mobile animal material depot in relation to the holding of wild mammal material, game estate mammal material or material from farmed mammals that have become feral and then been killed, (other than deer velvet), means a chiller truck or other refrigerated transportation unit that may be moved between locations when operating as an animal material depot

MPI means the Ministry for Primary Industries

MPL (maximum permissible level) means the maximum permissible level at which a substance may be present in animal material or animal product as specified in the Animal Products Notice: Contaminant Specifications 27 July 2016

MRL (maximum residue limit) means in relation to a residue, the maximum permissible level of that residue as specified in the current edition of the Food Notice: Maximum Residue Levels for Agricultural Compounds 2019 and any subsequent notices

non-complying product means any product or input that fails to comply with requirements in this Notice

NZQA means New Zealand Qualifications Authority

NZTM2000 means New Zealand Transverse Mercator 2000

NTU means nephelometric turbidity unit

Operations Manual means a document provided to a primary processor by a certified supplier or certified game estate supplier containing the information required by clause 12.4 Operations Manual, whichever is appropriate

operator, or **RMP operator**, means a person who operates an animal product business that is subject to a registered risk management programme

packaging:

a) means any material that is intended to protect and that comes into immediate contact with an animal material or animal product; and
b) includes rigid materials such as cartons and containers where animal material or animal product is filled directly into the carton or container; and
c) includes any other material contained with, in, or attached to, the animal material or animal product (such as labels, satay sticks and heat sensors)

person in control means for the purposes of Part 10 Movement of Farmed Animals, a person who has control of animals and the knowledge and authority to complete a supplier statement, including a farmer, primary producer, owner, farm manager, or saleyard operator, of farmed mammals, ostriches and emus, but does not include a transport operator; and **person in charge** has a corresponding meaning

personnel includes owners, directors, staff, visitors and contractors

poison means in relation to vertebrates, a vertebrate toxic agent that is registered under the ACVM Act for use against vertebrate animals

poison use statement means a statement that describes the poison use status of an area of land signed by a responsible person in respect of that land

poultry includes chickens, turkeys, ducks, pheasants, quail, guinea fowl, geese, partridges, pigeons and other game birds

preservation temperature in relation to particular refrigerated animal material or animal product, means the range of temperatures specified in Regulations or Notices made under the Act or otherwise as specified by the operator, at which animal material or animal product's fitness for intended purpose is preserved

processing grade egg means an egg that can be used to produce egg product

product contact surface means a surface in a high-care area with which exposed, ready-to-eat animal product comes in contact prior to being packaged

prohibited zone means part of a growing area designated as such under the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018

RCS means a registered or listed regulated control scheme

ready-to-eat animal product means for the purpose of Part 24 *Listeria* Requirements for Processors of Certain Ready-to-eat Animal Products, a chilled animal product that is ordinarily consumed in the same state as that in which it is sold or distributed and will not be subject to a listericidal process before consumption

recognised laboratory means a laboratory recognised under the Animal Product Notice: Specifications for Laboratories Amendment Notice 2019

registered veterinary medicine means a veterinary medicine registered under the ACVM Act

remote approved in relation to a growing area, means an area classified as remote approved under the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018

rendering means the breaking down of animal tissues into constituent fat and protein elements, whether by the application of heat and pressure or otherwise

repacking means in relation to bivalve molluscan shellfish, the process of removing shucked bivalve molluscan shellfish from a package and placing them in another package

responsible person means a person with the relevant knowledge of poison use on an area of land and who is a landowner, manager or some other person with the authority to complete and sign a poison use statement in respect of that area of land

restricted growing area means an area classified as restricted under the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018

RMP means a registered risk management programme

ruminant means an animal of the order *Artiodactyla* that chews cud regurgitated from its rumen, including but not limited to cattle, sheep (including lambs), deer, llamas, alpacas and goats

ruminant protein:

a) means protein derived from the tissue (including blood) of a ruminant; but
b) does not include:
    i) milk, cream, butter, or cheese, or any other product of milk or cream; or
    ii) tallow if the maximum level of insoluble impurities does not exceed 0.15% by weight; or
    iii) any derivative of the tallow described in subparagraph (ii); or
    iv) rennet; or
    v) dicalcium phosphate if it contains no trace of protein or fat; or
    vi) peptides with a molecular weight of less than 10 000 daltons; or
    vii) amino acids [Biosecurity (Ruminant Protein) Regulations 1999]

sanctuary means a protected facility for animals bounded by a predator-proof fence or other geographical boundaries that protects species against predation, poaching, etc.

sanitary design:

a) in relation to any premises or place, facility, internal structure, equipment, or conveyance, means designed, constructed, and located so that it:
    i) meets the requirements appropriate to the type of animal material or animal product and process, which includes a consideration of the movement of people, access and process flow; and
    ii) can be readily maintained, cleaned, sanitised and sterilised where required, to ensure that risk factors from contaminants and pests are minimised.
b) in relation to any equipment or accessway in any processing area, means that the equipment or accessway is designed, constructed and located so that it:
    i) is easily accessible for maintenance, cleaning, operation, checking and inspection; and
    ii) minimises the contact of contaminants with any animal material (other than live mammals or live birds), or animal product or other equipment; and
    iii) precludes the harbouring or accumulation of any contaminants or pests

sanitise means the application of an approved maintenance compound or physical agent (e.g. steam or compressed air or water blasting or a combination of these), with the intention of reducing microbial contamination to a level that will avoid the creation of a hazard

shellstock means live bivalve molluscan shellfish in the shell

stated shelf life means the period of time in which a product remains safe and suitable under the intended conditions of distribution, storage and use, as indicated by the date mark

suitable water means water that:

a) in relation to water supplied by an independent supplier (including a public or private supplier), is of a standard administered by the independent supplier under the Health Act 1956 and any Regulations made under that Act; or
b) in relation to water supplied by an operator solely for the use of the operator (such as bore water, rainwater, surface water or groundwater):
    i) is of a standard equivalent to that referred to in paragraph (a) as determined by the operator based on an analysis of hazards and other risk factors; or
    ii) complies with the requirements in Schedule 1 Specification for Suitable Water Supplied by Operator.
c) meets the requirements of the current Meat Division Circulars "86/3/2 Surveillance of Potable Water in Meat and Game Export Premises" and "86/3/5 Amendment of MDC 86/3/2, 86/14/5 on Surveillance of Potable Water in Meat and Game Export Premises" issued by MPI

suitably skilled person means a person who in the opinion of the operator is skilled in a particular activity or task through training, experience or qualifications

supplier includes a certified supplier and certified game estate supplier, and for the purposes of clauses 11.3 and 11.4 means the owner or person in charge of animals other than a person solely engaged in facilitating the transfer of animals such as a transport firm or purchasing agent

supplier guarantee programme means a set of procedures documented in an RMP, that identifies and names suppliers, identifies signs of illness or disease, and establishes the animal treatment, feeds, and exposure status of animal material presented for primary processing, and in the case of farmed poultry, farmed rabbits, and farmed fish provides information that would be equivalent to the supplier statement for that animal material

supplier statement means a statement in the form and manner approved by the Director-General which is signed by a supplier to confirm that certain requirements of those specifications have been met, and includes electronic supplier statements for farmed animals and ASDs

suspect animal material means an animal or line of animals showing symptoms or suspected of being diseased or contaminated, or having an abnormality, that may affect its suitability for processing or the manner of processing of animal material, and includes:

a) animals with clinical disease; and
b) TB reactors; and
c) animals covered by veterinary certificates of disease or injury; and
d) animals from sources named in a surveillance Notice under the Act; and
e) animals covered by a supplier statement indicating an uncertain animal suitability status

table egg means a raw egg destined to be sold to the end consumer in its shell

TB means tuberculosis

temporary holding in relation to the holding of wild mammal material, game estate mammal material or material from farmed mammals that have become feral and then been killed (other than deer velvet), means holding in an animal material depot after 10 hours has elapsed from the time the mammal was killed, prior to delivery to a primary processor. This excludes holding within 24 hours from the time a mammal was killed where the material is delivered directly to a primary processor

topographical map means a map to a standard 1:50 000 scale

transhipment means the transferring of animal material or animal product between transportation units at a transport depot as part of the journey, then onto another destination

transport includes transport by road, rail, sea or air, and **transportation** has a corresponding meaning

transport depot means a facility that is used to tranship (temporarily hold) animal material or animal product in the course of a journey and includes a vehicle docking facility (VDF)

transportation outer means a package, other than a transportation unit, that:

a) encases any packaged animal material or animal product for the purpose of transportation and distribution; and
b) is either removed before the animal product is used or offered for retail sale, or is not taken away by the consumer of the product

transportation unit means a container, a compartment, part of a vehicle, or vessel (includes a road vehicle, aircraft, railway wagon, ship, shipping container, bulk tank or trailer) used in the transport of animal material or product

vehicle means any motorised conveyance that holds or carries, or that includes, 1 or more transportation units on or in it and is designed to travel by road or rail

velvet means the velvet antler after it is removed from the male deer

velvet antler means deer velvet antler in the active stages of growth

velvetting means the act of surgically removing velvet antler from male deer

veterinarian means a person who holds a current practising certificate issued by the Veterinary Council of New Zealand

veterinary authorisation means a written instruction from a veterinarian authorising:

a) the purchase of a restricted veterinary medicine by a person specified in the veterinary authorisation; or
b) the holding by a specified person of a restricted veterinary medicine in anticipation of the use of the restricted veterinary medicine in accordance with the veterinary instructions

veterinary medicine has the same meaning as in section 2 of the ACVM Act

viscera means the internal organs of the animal

vulnerable population means children under 5 years of age, people over 65 years of age, pregnant women and people with compromised immune systems

water management plan means a documented programme that specifies the water quality standard and criteria, and procedures for the management of the water quality with a premises or place to ensure that the appropriate quality of water is delivered at the point of use

waypoint means the time and GPS co-ordinates or topographical map grid reference points in NZTM2000 of a kill or capture location

waypoint identifier means the identification that is applied to a waypoint and an animal carcass so as to link the waypoint to the carcass

wet storage means the temporary holding of shellstock in onshore units or tanks for the purpose of de-sanding, conditioning, or storage, prior to retail sale, wholesale or processing

whole colony health scheme in relation to a colony of farmed rabbits, means a set of procedures on health surveillance carried out by the supplier and includes where applicable:

a) disease control or eradication; and
b) the management of agriculture compounds and veterinary medicines according to any general or specific conditions of use; and
c) measures for feed management; and

d) environmental contaminant controls

whole flock health scheme in relation to a flock of farmed poultry, means a set of documented procedures followed by the operator that is designed to ensure that any hazards associated with the birds or the eggs (as appropriate) that are likely to affect human health are identified and managed in an appropriate manner and must include:

a) measures for disease control or eradication; and
b) activities to ensure that agricultural compounds and veterinary medicines are used according to any general or specific conditions of use; and
c) measures for feed management; and
d) environmental contaminant controls

withholding period (for veterinary medicines) means the minimum period that must elapse between the last treatment of an animal with a veterinary medicine and the presentation of the animal for primary processing, in order for residues of the veterinary medicine in the animal material to meet the relevant residue threshold.

(2) Unless the context requires otherwise, terms used in this Notice that are defined in the Act or the Animal Products Regulations 2000 have the meanings so defined.

1.3 Human consumption specifications to prevail

(1) The requirements of this Notice prevail over the requirements specified in the Animal Products Notice: Specifications for Products Intended for Animal Consumption 2017 in the circumstances where;

a) operators are concurrently using common facilities or equipment for the processing of animal material or products, for both animal and human consumption; and
b) there is a conflict of requirements between the Notices.

(2) Subclause 1.3 (1) applies to an operator until the point where animal and human consumption processing is separated.

Part 2: Design, construction, and essential services

2.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers design, construction, facilities, equipment and essential services.

2.2 Design and construction

(1) The operator must ensure that premises or place, facilities, equipment and internal structures that may affect the suitability of processing of animal material or the fitness for intended purpose of animal product, is of sanitary design by making sure any material or exposed internal surface is:

a) impervious, non-absorbent and free from depressions, pits, cracks, and crevices that may harbour contaminants; and
b) easily cleaned and sanitised; and
c) unaffected by a corrosive substance with which it is likely to come into contact, to the extent necessary to ensure that it will not harbour contaminants and is not a source of contamination; and
d) durable, resistant to fracture, and capable of withstanding repeated exposure to normal cleaning and sanitising; and
e) in the case of surfaces (other than those used for walking or standing on during operations), are smooth and minimise the accumulation of condensation; and
f) in the case of material lining the walls, floors and ceiling, are of a colour that does not disguise contaminants having regard to the lighting arrangements.

(2) The operator must ensure that premises, facilities, equipment and essential services are designed, constructed and maintained in a manner that prevents access of pests.

2.3 Facilities, equipment, etc.

(1) The operator must ensure that:

a) appropriate animal holding facilities are provided where animals are held prior to slaughter and are operated within their design capabilities and capacity; and
b) appropriate facilities for monitoring checks, including ante-mortem and post-mortem examination of mammals, ostriches and emus, and poultry, are provided where appropriate and operated within their design capabilities and capacity.

(2) The operator must ensure temperature-controlled processing facilities and equipment are operated within their design capabilities and capacity. These facilities and equipment must consistently deliver any temperatures as required by this Notice or as specified in the RMP (as the case may require).

(3) The operator must ensure that cleaning and sanitation facilities, and equipment, are provided to ensure that the hygiene of personnel, equipment and the premises or place can be maintained so that the suitability for processing of animal material and the fitness for intended purpose of animal product are not adversely affected.

(4) The operator must ensure that premises or places subject to full-time supervision provide adequate amenities and lockable office facilities for official assessors and animal product officers. All other premises and places must provide access to facilities that are sufficient for official assessors and animal product officers to perform their roles.

(5) The operator must ensure that all premises that slaughter and dress farmed mammals, ostriches and emus, are provided with facilities for the holding of suspect animals and for the post-mortem examination of animals found to be dead or dying, which may be the same facilities.

(6) The operator must ensure that landing areas on vessels are designed and constructed to:

a) facilitate the easy drainage of water; and
b) be easily cleaned and, where necessary, sanitised.

(7) The operator must ensure that reception areas on vessels are designed and constructed to enable fish to be processed in order of catch.

(8) The operator may process animal material or product for human consumption and animal consumption in the same facilities, or using the same equipment, provided the operator has effective procedures in place to:

a) maintain separation of product:

i) intended for human consumption from that intended for animal consumption; and
ii) of different status.

b) prevent cross-contamination or substitution between them.

2.4 Lighting

(1) The operator must ensure that lighting is designed, constructed and located to minimise contamination in the event of breakage.

(2) The operator must ensure that lighting is of a sufficient intensity and quality to enable the satisfactory performance of all operations that might affect the suitability for processing of animal material, or the fitness for intended purpose of animal product.

2.5 Water

2.5.1 Water coming into contact with animal material or animal product

(1) The operator must ensure that water (including ice and steam) that comes into direct contact or indirect contact with animal material or animal product is suitable water, or clean seawater.

(2) Despite clause 2.5.1 (1) the operator may use an alternative water quality standard as determined by the operator provided:

a) the water quality standard is determined by an analysis of hazards and other risk factors; and
b) the suitability for processing of animal material or the fitness for intended purpose of animal product is not adversely affected; and
c) a re-assessment is undertaken in the event if changes occur that may affect the suitability of the water for its intended purpose.

(3) Clauses 2.5.1 (1) and (2) do not apply to water used for live animals, or to water used for washing BMS prior to depuration, or for depuration, or for wet storage.

(4) The operator must ensure that any ice is stored and handled to maintain its suitability.

Guidance

The water used for activities relating to BMS are referred to in clauses 23.7 Wet Storage Process Water Supply and 23.12 Depuration Process Water: Seawater Supply.

2.5.2 Water not coming into contact with animal material or animal product

(1) The operator must ensure that water that does not come into direct contact or indirect contact with animal material or animal product does meet the requirements of clause 2.5.1 Water Coming into Contact with Animal Material or Animal Product, or may meet an alternative non-contact water quality standard.

(2) If an alternative non-contact water quality standard is used, the appropriate standard must be determined for suitability by the operator:

a) by an analysis of hazards and other risk factors; and
b) taking into consideration the intended use of the water.

Guidance

Operators should be aware that requirements relating to non-contact water also applies to water used for handwashing and other personnel hygiene activities.

2.5.3 Using clean seawater on fishing vessels

(1) The operator must ensure that if clean seawater described in clause 2.5.1 Water Coming into Contact with Animal Material or Animal Product is used on fishing vessels it is only taken from places that are of a distance offshore sufficient to ensure that the water quality is not at risk from pollution sources.

(2) The operator must ensure that all water treatment equipment, including desalination plants, is installed, maintained and operated in accordance with the manufacturers' instructions.

Guidance

The clean seawater intake on a fishing vessel should be situated so as to minimise contamination of the clean seawater by waste water discharges, and waste and engine coolant outlets.

2.5.4 Water management for all types or sources of water

(1) The operator must ensure an adequate supply of suitable water, or clean seawater, is available for activities where water comes into direct or indirect contact with any animal material or animal product.

(2) The operator must ensure that the water reticulation system within the premises is designed, installed and operated in a manner that prevents:

a) cross connections between suitable water, or clean seawater, and water of a lower standard; and
b) stagnant water (e.g. no dead ends and unused pipes); and
c) back flow that may cause contamination of the water supply (or clean sea water, as appropriate).

(3) The operator must ensure that water pipes, storage tanks and other parts of the reticulation system are maintained in a condition that ensures the water is suitable for its intended purpose at point of use.

(4) The operator must implement a water management plan or procedure(s) for water described in clause 2.5.1 Water Coming into Contact with Animal Material or Animal Product, other than for water used on a fishing vessel, if:

a) water is supplied by an independent supplier and is subject to treatment by the operator; or
b) water is supplied by the operator solely for the operator's use; or
c) an alternative water quality standard is used as described in 2.5.1 (2); or
d) water is used in a land-based premises or place.

(5) A water management plan or procedure(s) must include:

a) any additional treatment:
   i) as required by the operator supplying water or using water in a land-based premises or place; or

ii) in the case of an alternative water quality standard, as determined through analysis of hazards and other risk factors.

b) the water quality standard (including criteria) as determined through an analysis of hazards and other risk factors; and

c) a water sampling and testing programme; and

d) an action plan in the event of non-compliance with the water management plan (refer clause 2.5.7 Non-complying Water); and

e) the requirements of the reticulation management procedures described in clause 2.5.4 (2).

(6) If additional treatment is applied by the operator, the operator must include the following information in the RMP:

a) information about the additional treatment (including type of treatment, operating parameters, procedures for control, monitoring/testing and acceptable limits); and

b) a water sampling and testing regime for monitoring the effectiveness of the specific water treatment applied referred to in Schedule 1 Specification for Suitable Water Supplied by Operator; and

c) corrective action procedures to be taken when the water source is found to be unsuitable, or has reason to believe it is unsuitable, based on the results of any test done, colour, odour, taste, etc.

2.5.5 Suitable water supplied by the operator for own use

(1) Operators supplying suitable water solely for their own use, within a premises or place, must assess all of their water sources (e.g. bore water, rain water, river water, etc.) and demonstrate that the supplied water is suitable water for use in the processing of animal material or product.

(2) The operator must complete the assessment referred to in Schedule 1 Specification for Suitable Water Supplied by Operator as part of the RMP before processing commences using that supply or if changes occur.

(3) If ongoing monitoring of water suitability shows that any of the requirements in Schedule 1 Specification for Suitable Water Supplied by Operator Table 1: Quality of Suitable Water (or own additional criteria as per Water Supply Assessment Checklist) are not met, the operator must cease all operations where water comes into direct or indirect contact with animal material or product until the problem is rectified and suitable water is available again (refer to clause 2.5.7 Non-complying Water).

2.5.6 Water analyses

(1) Water analyses used to demonstrate compliance with this Part and conducted on water supplied by an independent supplier or by the operator solely for the operator's use, must be performed by a recognised laboratory with the required tests in the laboratory's scope of accreditation to ISO/IEC 17025.

(2) The operator must ensure that water samplers are trained appropriately to undertake water sampling.

(3) Clause 2.5.6 (1) does not apply to chlorine, pH or turbidity measurements, which may be performed by a suitably skilled person using documented test methodologies (including calibration procedures) and/or calibrated equipment.

Guidance

Refer to Schedule 1: Specification for Suitable Water Supplied by Operator for further information on water testing requirements.

Refer to Part 6: Calibration of Critical Measuring Equipment for calibration procedures, etc.

2.5.7 Non-complying water

(1) This clause applies only to water to which clause 2.5.1 Water Coming into Contact with Animal Material or Animal Product applies.

(2) The operator must cease all operations associated with direct or indirect water contact if the operator:

a) is advised by an independent water supplier that the water supplied is not suitable water for the intended purpose; or
b) has any reason to believe the water is not suitable water.

(3) Before operations can re-commence, the operator must complete an assessment of the water quality that demonstrates the water is suitable water, or clean seawater, and does not affect the suitability of animal material or the fitness for purpose of product being processed.

(4) Despite subclause 2.5.7 (2), the operations may continue provided the operator is able to show to their verifier that:

a) the RMP specifically provides a means for ensuring that water is still suitable for its intended use (e.g. the operator applies a chlorination or filtration step, etc.); or
b) an assessment of water quality has been undertaken by the operator and the results indicate that the water is suitable for its intended use.

Guidance

Operators should refer to the RMP Operator Resource Toolkit for the Water Supply Assessment Checklist on the MPI website link or by searching on "rmp operators".

Where operators use a means for ensuring that water is still suitable in 2.5.7 (3), operators shouldn't need to contact their verifier if procedure(s) are already in the RMP.

Processors with access to potable water should consider developing a contingency plan for situations where water is identified as not suitable water e.g. natural disasters, boiled water notices, etc.

2.6 Process gases

(1) The operator must ensure that process gases that come into direct contact with animal material or animal product meet the current Australia New Zealand Food Standards Code, Section 1.1.1—15 "Identity and purity".

2.7 Compressed air

(1) The operator must ensure that when compressed air is generated on site for the purpose of processing and comes in to direct contact with animal material or product:

a) the air is filtered to remove any contaminants that may affect the suitability of processing of animal material or the fitness for intended purpose of animal product; and
b) the source is clean.

Guidance

Information on air purity classes for appropriate filters can be found in the Introduction to ISO Air Quality Standards.

2.8 Additives, processing aids, vitamins, minerals and other nutrients

(1) The operator must ensure the identity and purity of additives, processing aids, vitamins, minerals, and other added nutrients comply with the current Australia New Zealand Food Standards Code, Section 1.1.1—15 "Identity and purity".

Part 3: Premises' maintenance and hygiene

3.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers:

a) maintenance of premises, facilities, equipment and essential services; and
b) approved maintenance compounds; and
c) cleaning and sanitation.

3.2 Maintenance of premises, equipment and essential services

(1) The operator must maintain the premises (including disused parts of premises), equipment and external environment within the physical boundaries, so that they do not become a source of contamination, air-borne contamination or pests, to the extent that the hygiene of any processing area is adversely affected.

(2) The operator must develop and implement scheduled maintenance procedures, for routine maintenance at a time, frequency, and in a manner that will not affect animal product fitness for purpose, suitability for processing, and associated things.

(3) The operator must schedule routine maintenance, as appropriate, for:

a) essential services; and
b) facilities; and
c) processing equipment; and
d) buildings and their external environment.

(4) The operator must undertake any alterations, repairs and maintenance work in a timely manner (appropriate to the nature of the issue) that minimises exposure of animal material, animal product or associated things to hazards and other risk factors.

(5) The operator must ensure that maintenance personnel comply with the requirements for personnel hygiene that are appropriate to the areas they are operating in.

(6) The operator must ensure that animal material, animal product and associated things are not contaminated as a consequence of repairs and maintenance.

(7) Before processing can recommence after repairs and maintenance work, a suitably skilled person must check that processing can commence:

a) repairs and maintenance work has been completed; and
b) appropriate cleaning and sanitation has been applied to any affected areas.

(8) The operator must ensure that any maintenance issue that will have an immediate impact on animal material suitability for processing or product fitness for purpose:

a) is addressed immediately; and
b) where necessary cease processing until the issue is appropriately addressed; and
c) any affected animal product or animal material is assessed by a suitable skilled person to determine the appropriate disposition.

Guidance

Other risk factors may relate to wholesomeness e.g. dust, debris, etc.

Disposition of any affected animal material or animal product can include re-work, downgrading, dumping, etc.

Operators should refer to the RMP Operator Resource Toolkit for example repairs and maintenance forms and procedures found on the MPI website link or by searching on "rmp operators".

3.3 Approved maintenance compounds

(1) The operator must use only approved maintenance compounds, with the correct approval code, during processing operations.

(2) The operator must store approved maintenance compounds:

a) in a designated area; and
b) in sealed containers (or in a manner that prevents the maintenance compound from being a source of contamination); and
c) clearly labelled with the name(s) of the maintenance compound as approved or as they appear in the list of approved maintenance compounds contained in specifications.

(3) The operator must use approved maintenance compounds in a way that minimises contamination including:

a) having directions for use readily available; and
b) training of personnel on the safe use; and
c) having clearly identified containers and implements used for measuring or pouring of maintenance compounds to ensure no inadvertent secondary use of these containers; and
d) having procedures for managing the disposition of any contaminated animal materials, products, associated things, surfaces, etc.

Guidance

A list of approved maintenance compounds and their approval codes can be found on the MPI website link or by searching on "maintenance compounds".

Operators should refer to the Approved Maintenance Compounds (non-Dairy) Manual on the MPI website link or by searching on "maintenance compounds manual".

3.4 Cleaning and sanitation

(1) The operator must maintain all areas of their premises (within the physical boundaries that the RMP applies to), including the facilities, support areas and equipment, in a clean and sanitary condition appropriate for the use of the area.

(2) The operator must develop and implement cleaning and sanitation procedures, that are appropriate, for all areas including:

a) the suitably skilled person(s) responsible for implementation of the procedures; and
b) the monitoring and verification of the procedures; and
c) corrective action procedures that are to be applied in the event of loss of control.

(3) The operator must use only approved maintenance compounds for cleaning and sanitation that are approved for that purpose before use (refer 3.3 Approved Maintenance Compounds).

Guidance

Operators should refer to the RMP Operator Resource Toolkit for example cleaning and sanitation forms

found on the MPI website link or by searching on “rmp operators”.

Part 4: Health of personnel

4.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

4.2 General requirements

(1) The operator must take reasonable measures to ensure that personnel (including any visitor or contractor) do not handle animal material or product in, or enter, an area where they may adversely affect the suitability for processing of animal material or the fitness for intended purpose of animal product if they are:

a) known or suspected of being infected with, or a carrier of, an infectious disease in a communicable form as described in Table 2.4 Pathogen or Disease-Specific Exclusion and Clearance Criteria for People at Increased Risk of Transmitting an Infection to Others, Appendix 2 of the Ministry of Health Communicable Disease Control Manual 2012 (updated 2018); or
b) suffering from acute respiratory infection; or
c) suffering from boils, sores, infected wounds or any other condition that cannot be adequately prevented from becoming a source of contamination.

(2) The operator must ensure that a person who handles animal material or product (including any visitor or contractor), or any other person who may affect the suitability for processing of animal material or the fitness for intended purpose of animal product, after suffering from a disease or condition described in:

a) clause 4.2 (1)(a) follows the exclusion and clearance criteria in Table 2.4 Pathogen or Disease-Specific Exclusion and Clearance Criteria for People at Increased Risk of Transmitting an Infection to Others, Appendix 2 of the Ministry of Health Communicable Disease Control Manual 2012 (updated 2018), or any update to that Manual where specified for a particular disease or condition; and
b) clause 4.2 (1)(a), if no exclusion and clearance criteria are specified for acute gastroenteritis is excluded from resuming their food-handling duties until 48 hours of being symptom free have passed.

(3) The operator must ensure that a person who handles animal material or product, or any other person who may affect the suitability for processing of animal material or the fitness for intended purpose of animal product, before resuming work:

a) is assessed by a suitably skilled person, nominated by the operator, to confirm that the condition is no longer likely to contaminate the animal material or animal product; or
b) is adequately protected from being a source of contamination.

Guidance

Exclusion and clearance criteria:
Click on the link to the Ministry of Health Communicable Disease Control Manual 2012 (updated 2018), scroll to 'Appendix 2: Enteric disease' near the end of the Contents page. Then scroll down the page to 'Table 2.4 Pathogen or Disease-Specific Exclusion and Clearance Criteria for People at Increased Risk of Transmitting an Infection to Others' for the specific information.

Operators should refer to the RMP Operator Resource Toolkit for example personnel forms and procedures found on the MPI website link or by searching on "rmp operators".

Part 5: Competency and training of personnel

5.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers competencies, training and skill maintenance for personnel.

5.2 Competencies of personnel

(1) The operator must ensure that personnel undertaking key tasks have received sufficient training to carry out their tasks effectively.

(2) An operator's RMP must make provision, where appropriate, for the following:

a) persons responsible for the ante-mortem and post-mortem examination of mammals must meet the competency specifications set out in Schedule 3 Competency Specifications for ante-mortem and post-mortem examiners; and
b) persons responsible for the supervision of thermal processing operations for the thermal processing of low-acid commercially sterilised products must meet the competency specifications set out in Schedule 3 Competency Specifications for supervisors of thermal processing of low-acid canned products; and
c) during processing, fish processing premises must have a least 1 person(s) on-site who individually or jointly meets the competency specifications set out in Schedule 3 Competency Specifications for persons involved with fish handling and hygiene activities. Clause 5.2 (1)(c) does not apply to dual operator butchers.

(3) The operator must ensure that thermal processes for low-acid commercially sterilised products:

a) are developed by or under the supervision of a person who meets the competency specifications set out in Schedule 3 Competency Specifications for a qualified person (thermal processing); and
b) have the final process schedule checked and signed off by a qualified person who is independent of the development process.

(4) The operator must ensure that processes involving the depuration of BMS are under the direct supervision of a person who has been assessed as competent in shellfish depuration as part of the attendance at a training course set out in Schedule 3 Competency Specifications.

(5) Dual operator butchers must have on-site, or readily available during processing operations, at least 1 person who has:

a) been assessed as competent for NZQA Unit Standard 167 or 168; or
b) been assessed as competent for NZQA Unit Standard 2505; or
c) attended a basic food hygiene course; or
d) evidence that the person has received appropriate food hygiene training.

Guidance

Competency requirements for personnel for the ante- and post-mortem examination of poultry is described in the Animal Products (Specifications for the Ante-mortem And Post-mortem Examination of Poultry Intended for Human or Animal Consumption) Notice 2005.

5.3 Skills maintenance of personnel and supervision

(1) The operator must develop and implement skills maintenance procedures to ensure that the skills of those persons involved in key tasks that could have significant impacts on the suitability for processing of animal material or the fitness for intended purpose of animal product, or who are required to carry out the activities listed in clause 5.2 Competencies of Personnel, are maintained on an ongoing basis.

(2) The skills maintenance procedures must include:

a) identification of skills and competencies listed in clause 5.2 (1) required for key tasks; and
b) how skills will be achieved and maintained for each of the key tasks identified.

(3) The operator may allow trainee ante-mortem and post-mortem examiners to carry out ante-mortem or post-mortem examinations as the case may be, provided:

a) they are under the direct supervision of a person who meets the competency requirements of clause 5.2 (2)(a); and
b) the supervisor referred to in clause 5.3 (3)(a) is accountable for the decisions that are made.

Guidance

Operators should refer to the RMP Operator Resource Toolkit for example personnel forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 6: Calibration of critical measuring equipment

6.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers equipment used for critical measurements.

6.2 Calibration and measuring equipment suitability

(1) The operator must develop and implement calibration procedures to ensure measuring equipment, such as scales, thermometers, pH meters and flow meters (whether stand-alone or forming part of a piece of equipment), that is used to provide measurements identified as critical in the operator's RMP:

a) have the accuracy, precision and conditions of use appropriate to the task performed and:

i) be calibrated against a reference standard showing the traceability of calibration to a national or international standard of measurement (where available); or

ii) be calibrated on a basis that is documented in, or incorporated by reference into, the RMP if no such reference standard referred to in clause 6.2 (1)(a)(i) exists.

b) be uniquely identified to enable the traceability of the calibrations and to identify calibration status.

(2) The operator must ensure that calibration is undertaken by a suitably skilled person.

(3) The operator must specify the minimum frequencies of calibration in the RMP for each piece of measuring equipment used to provide critical measurements or used as reference standards.

(4) The operator must ensure safeguards are in place to prevent unauthorised adjustments to the calibration of the measuring equipment, including movement of the equipment where this may invalidate the calibration.

Guidance

When determining the minimum frequencies of calibration, an operator should consider:

- the stability of the piece of equipment; and
- the nature of the measurement; and
- the manufacturer's instructions.

Operators should replace the measuring equipment if they cannot be calibrated.

A critical measurement may be monitored at a critical control point for HACCP.

Operators should refer to the RMP Operator Resource Toolkit for example calibration forms, procedures and calibration frequencies found on the MPI website link or by searching on "rmp operators".

Part 7: Packaging

7.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part applies to operators that are using packaging that comes into contact with animal material or animal product intended for human consumption. This includes packaging that is applied to fish that are sold live from a primary processor.

(3) This Part applies to packaging that is applied to live animals but does not apply to BMS where subject to the shellfish RCS.

7.2 General requirements

(1) The operator must:

a) only use packaging material that is fit for its intended use; and
b) only use material that is not likely to cause food contamination; and
c) ensure there is no likelihood that the food may become contaminated during the packaging process.

(2) The operator must develop and implement procedures, as appropriate, for:

a) ensuring the integrity, cleanliness, and freedom from contamination of packaging upon receipt; and
b) maintaining the packaging materials' integrity, cleanliness and freedom from contamination during storage and prior to use.

(3) The operator must ensure that if any packaging is damaged, potentially affecting the suitability for processing of animal material or the fitness for intended purpose of animal product, the animal material or product must be:

a) handled in a manner that minimises contamination and the damage to the packaging rectified; or
b) appropriately disposed of.

(4) The operator must ensure reused and recycled packaging is not a source of contamination to the animal material or product.

Guidance

Operators may refer to the following standards as examples of packaging requirements. Evidence that the packaging meets 1 of the following standards would be sufficient to demonstrate that the packaging is suitable for use:

- US Code of Federal Regulations, Title 21, Parts 170-199, which applies equally to coatings and linings and cartons where these are the direct product contact surface; and
- Australian Standard: Plastics materials for food contact use, AS2070-1999.

Operators should carry out their own assessment based on Codex HACCP principles to determine the packaging is not a hazard to the animal material or product.

Part 8: Labelling

8.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers general requirements, transportation outers, bulk transportation units, labelling and accompanying documentation.

8.2 General requirements

(1) The operator must ensure that no animal material, animal product or packaging to which this Notice pertains is labelled or identified in any way that could be false or misleading as to:

a) the intended purpose of any animal material or animal product; or
b) the fitness for purpose of any animal material or product; or
c) the suitability of any animal material or product for processing; or
d) the nature of any animal material or animal product.

(2) The operator must ensure that if the suitability of animal material for processing or the fitness of animal product for its intended purpose changes after it has been identified such that the labelling is no longer truthful or accurate:

a) all labelling and accompanying documentation is amended, updated or replaced to reflect the new status of the animal material or product carried out at the earliest opportunity, and:

i) prior to the release of the animal material or product from the premises; or
ii) released under controlled conditions to another RMP premises.

Guidance

Labelling must meet the requirements of the Australia New Zealand Food Standards Code.

8.3 Labelling of transportation outers

(1) This clause applies to transportation outers, but does not apply to the labelling of bulk transportation units.

(2) This clause applies to animal material or product that has been received by a primary processor but does not apply to animal material and product that is transferred within New Zealand between sites of a single company or subsidiaries of a parent company, or between subsidiaries of a parent company and the parent company, prior to the completion of processing, provided the operator has documented procedures to ensure that traceability is maintained.

(3) The operator must ensure that labelling on transportation outers, or accompanying documentation used, states:

a) the animal material or animal product name or description; and
b) storage directions where necessary to maintain the animal material as suitable for processing or the animal product as fit for intended purpose; and
c) lot identification (except that this requirement is optional if the application of lot identification to the retail packaging is a mandatory requirement under other legislation and that legislation is complied with); and
d) in the case of fish product (except products containing mixed fish species), the scientific name of the fish is available on the MPI website; and

e) in the case of minced fish, surimi, reformed fish, shark livers or multi-ingredient fish products that have undergone further processing, the scientific name (except missed fish species), either on the label of the transportation outer or on the accompanying documentation; and

f) in the case of shucked pāua that is intended for canning and is held at temperatures not exceeding 6ºC, that the pāua is for canning in New Zealand only.

(4) The operator must ensure that the label of the transportation outer, or the accompanying documentation, of animal material or animal product that is not intended for human consumption but has the appearance of, or could be mistaken for, animal material or animal product that is intended for human consumption, clearly indicates that the animal material or animal product it contains is not intended for human consumption.

Guidance

The current edition of the NZ List of Scientific Names of Fish is available on the MPI website link or be searching on "scientific names".

8.4 Identification of animal material or product in bulk transportation units

(1) The operator must ensure that transportation units used for the transportation of unpackaged bulk animal material or product that cannot practicably be labelled, have the information specified in clause 8.3 (3)(a)-(f) provided with the animal material or product or on the accompanying documentation.

8.5 Labelling and accompanying documentation changes

(1) If the status of an animal material's suitability for processing or an animal product's fitness for intended purpose changes, and the animal material or product has been identified, the operator must ensure that all affected labelling or the accompanying documentation (where there is no label) is amended to reflect its new status prior to its release for trade, or the packaging (including labelling) must be replaced.

(2) If animal material or product is downgraded and is no longer intended to be traded for human consumption, any labelling on the transportation outer, accompanying documentation, the operator must ensure that all official assurance legends (a mark of inspection or fitness for intended purpose of animal product) and any other identification of the product as being suitable for processing for human consumption or as being fit for human consumption is removed or defaced at the consigning premises.

(3) The operator must ensure that any false or misleading labelling on reused or recycled packaging resulting from previous uses is removed or defaced at the consigning premises.

Part 9: Procedures and record keeping

9.1 Application of this Part

(1) This Part applies to RMP operators and other persons who are required to implement any programme and keep records, and such persons must comply with this Part.

9.2 Procedures

(1) Operators and other persons (e.g. certified suppliers, certified game estate suppliers, etc.) must develop and implement procedures that ensure the requirements and obligations in the relevant animal product regulations and this Notice that apply will be met.

Guidance

Document control requirements for RMP operators are currently described in the Animal Products (Risk Management Programme Specifications) Notice 2008 and procedures in the RMP Manual.

9.3 Record keeping

(1) Operators and other persons must retain records demonstrating that the relevant requirements have been met in accordance with the record keeping procedures laid down in their respective RMP or Operations Manual.

(2) The operator must ensure that records are:

a) accessible to the recognised verifier, the recognised verifying agency, animal product officers, the Director-General, or any other person authorised by the Director-General; and
b) retained for a period of at least 4 years or other period where provided for in this Notice; and
c) retrievable within 2 working days.

Guidance

Record keeping requirements are currently described in the Animal Products (Risk Management Programme Specifications) Notice 2008 and procedures in the RMP Manual.

Part 10: Movement of farmed animals

10.1 Application of this Part

(1) This Part applies to persons in control of the movement of farmed animals described in clause 10.1 (2) to a new premises, property, or to a saleyard, but does not apply to the movement of farmed animals to primary processing premises.

(2) For the purposes of this Part, farmed animals means farmed cattle (including calves), farmed buffalo, farmed deer, farmed alpacas, farmed llamas, farmed sheep (including lambs), farmed goats, farmed pigs, farmed ostriches and farmed emus.

10.2 Supplier statements for the movement of farmed animals

(1) Persons in control of farmed animals described in clause 10.1 (2) must complete an animal status declaration (ASD), or an ASD for pigs if relevant, or electronic supplier statement if relevant, and supply it to the new person in control when those animals are moved to the new premises or property or saleyard.

(2) In the case of an electronic supplier statement, the person in control of farmed animals must use a unique identifier in the electronic system.

(3) No ASD (or ASD for pigs or electronic supplier statement) is required where farmed animals are moved to a new premises, property, or to a saleyard, when there is no change to the person in control.

(4) The animal status declaration (or the animal status declaration for pigs or electronic supplier statement) must be completed in accordance with its stated requirements as approved by the Director-General.

(5) The person in control must complete the ASD (or the ASD for pigs or electronic supplier statement) to the best of their knowledge, and using any supplier statements supplied by previous persons in control of the farmed animals.

(6) The person in control may supply the ASD (or the ASD for pigs) to the new person in control by electronic transmission.

(7) The person in control completing the supplier statement may consider the withholding periods of any treatments administered by any previous person in control to have expired if:

a) 91 days have elapsed since the treatment of farmed ruminants (such as cattle, deer, sheep and goats), llama and alpaca; or
b) 63 days have elapsed since the treatment of farmed monogastrics (such as pigs, horses [including race horses], poultry and rabbits); or
c) 35 days have elapsed since the treatment of farmed fish; or
d) in the case of a sustained release veterinary medicine, a withholding period as authorised by a veterinarian has elapsed.

(8) The person in control who supplies the animals and who completes and signs the animal status declaration (or the animal status declaration for pigs) must keep:

a) a copy of the completed statement; and
b) any records and other information used to complete the statement; and
c) manufactures' declarations relating to the composition of animal feeds fed to farmed ruminants;

for one year after the animal movement is completed and they must be made available for audit.

(9) The person in control who supplies the animals and who submits an electronic supplier statement must keep:

a) a record of the information submitted; and
b) any records and other information used to complete the statement; and
c) manufactures' declarations relating to the composition of animal feeds fed to farmed ruminants;

for one year after the animal movement is completed and they must be made available for audit.

(10) The person in control who receives the animals must keep the animal status declaration (or the animal status declaration for pigs) or the information they receive via an electronic supplier statement while the animals are under the control of that person and for one year after the animal movement is completed, and it must be made available for audit.

(11) If a person in control ceases to be engaged or employed at a premises, property or saleyard, any animal status declarations (or animal status declarations for pigs) or information received by electronic supplier statements, and other records, must be kept at the premises, property or saleyard to which the declarations relate for one year after the animal movement is completed.

(12) The person in control of the animals, who has the knowledge and authority to answer all the applicable questions, must submit the ASD (or the ASD for pigs or electronic supplier statement) in the form made available by the Director-General for that purpose.

Guidance

The ASD can be found on the MPI website link or by searching on "animal status declaration" – this link provides the page for both the ASD for farmed animals (except pigs) and the ASD for pigs as described in 10.2 (14) below.

(13) The ASD for farmed animals (except pigs) must include the following information:

a) signature, name of the person in charge, physical address and contact details; and
b) address the animals are being moved from in the consignment; and
c) identification of the herd and NAIT (National Animal Identification and Tracing) number, if applicable; and
d) date of the declaration; and
e) owner or trade name if different from the person in charge; and
f) details of the animals covered by the declaration; and
g) destination details of the consignment; and
h) whether any of the animals remain within a withholding period for any veterinary medicine with which they have been treated; and
    i) where treated, the product name, method of treatment and dates applied.
i) the history of the animals including:
    i) whether all of the animals were born on the supplier's property; and
    ii) whether any of the animals:
        1) were imported into New Zealand; or
        2) under MPI movement control for residues, or any purpose other than TB.
j) in the case of cattle, sheep, lambs, goats, deer, alpacas or llamas whether any of the animals have been fed:
    i) ruminant protein; or
    ii) anything other than milk or pasture.
k) whether any of these animals have been vaccinated against Johne's disease in their lifetime; and
l) in the case of cattle whether any of the animals:
    i) have been treated with a hormonal growth promotant in their lifetime; and
    ii) the number of treated animals.
m) in the case of cattle or deer, information relating to TB including:

i) the TB status and index number; and
ii) whether any animals have been tested for TB; and
iii) for any tests:

1) the date for the last TB test for these animals and if TB was detected; and
2) the date for the last TB test for the whole herd and if TB was detected.

i) whether the herd is under TB movement control; and
ii) whether these animals are being moved from a property within a Movement Control Area and if true, that these animals have been tested within the last 60 days; and
iii) whether the herd from which these animals are being moved include cattle or deer which have been introduced from a herd of lower TB status within the last 3 years.

(14) The ASD for pigs must include the following information:

a) farm name and physical location; and
b) details of the animals covered by the declaration; and
c) name and physical address details of the recipient; and
d) whether any of the animals are within a withholding period for any veterinary medicine with which they have been treated and:
   i) product name; and
   ii) method of treatment; and
   iii) last date used.
e) the history of the animals including:

   i) whether all of the pigs were born on the supplier's property; and
   ii) whether any of the pigs are under MPI movement control for residues; and
   iii) whether any of the pigs are subject to a current surveillance notice for residues.

f) signature of person in charge and date of declaration.

(15) Where this clause is inconsistent with the Biosecurity (National Bovine Tuberculosis Pest Management Strategy) Order 1998, the requirements of the Order prevail.

Part 11: Supply of animal material

11.1 Application of this Part

(1) This Part applies to suppliers of animal material to primary processors who are processing animal material or animal product intended for human consumption, and such suppliers must comply with the provisions of this Part.

(2) This Part covers:

a) supply of animal material used in experiments, trials or research; and
b) supply of farmed animals including possums; and
c) supplier statements for farmed animals; and
d) supply of farmed poultry; and
e) supply of farmed rabbits.

11.2 Supply of animal material that has been used in experiments, trials or research

(1) This clause applies to suppliers of animal material (including live animals) that have been used in experiments, trials or research involving exposure to any substance including agricultural compounds, or genetic modification.

(2) A supplier of animal material described in subclause 11.2 (1) must obtain approval from the Director-General prior to the presentation of the animal material to the primary processor. The approval may be subject to conditions and may be granted on a category or class basis.

(3) The supplier must:

a) notify the operator in writing at least 24 hours before presenting the animal material for primary processing; and
b) on presentation of the animal material, provide the operator with a copy of the Director-General's approval and a statement signed by the supplier to the effect that all relevant conditions of the approval have been complied with.

(4) The Director-General may issue an exemption from subclauses 11.2 (2) and (3) for certain classes or descriptions of animal material, where the Director-General is satisfied that the risk to human health is negligible.

(5) For the purposes of this clause the use of agricultural compounds that are registered or exempt from registration under the ACVM Act does not constitute an experiment, trial or research, provided any registration conditions are complied with.

(6) The use of agricultural compounds that have been granted provisional registration or research approval or are used under an approved operating plan, under the ACVM Act, does constitute an experiment, trial or research.

(7) The use of agricultural compounds that are antigen vaccines (except Mycobacterium antigen vaccines) are exempt from approval from the Director-General prior to presentation of the animal material to the primary processor.

Guidance

Suppliers should use the Drug Trial Approval Form for experiments, trials or research to submit information to MPI to obtain approval. The form can be found on the MPI website link or by searching on "drug trial form".

11.3 Supply of farmed animals, including live possums

(1) This clause applies to farmed mammals, farmed poultry and farmed fish (other than BMS) supplied directly to primary processors.

(2) Suppliers must present farmed mammals and farmed poultry live for processing.

(3) If any supplier has reason to believe that the animal material may contain residue levels of any chemical, or has been exposed to feed or environmental contaminants, that may result in the animal material exceeding any MRL or MPL, then that supplier must not present the animal material for primary processing.

(4) A supplier must not present animal material for processing if it:

a) has been treated with a registered restricted or unrestricted veterinary medicine and is within the relevant withholding period stated on the label or it is prohibited by the conditions of the registration of the product; or
b) has been treated with a registered veterinary medicine in a manner that differs from its conditions of registration or approved use as instructed on the label, unless:

i) 91 days have elapsed since the treatment of farmed ruminants (such as cattle, deer, sheep and goats), llama and alpaca; or
ii) 63 days have elapsed since the treatment of farmed monogastrics (such as pigs, horses [including race horses], poultry and rabbits); or
iii) 35 days have elapsed since the treatment of farmed fish; or
iv) in the case of a sustained release veterinary medicine, a withholding period as authorised by a veterinarian has elapsed.

(5) Despite subclause 11.3 (4), a supplier may present animal material for processing within the specified period if a veterinarian has advised a lesser withholding period in respect of the treatment of that animal and that withholding period is complied with.

(6) A supplier must not present any animal material for processing if it has been treated with an unregistered veterinary medicine (other than those that are exempt from registration under the ACVM (Exemptions and Prohibited Substances) Regulations 2011) unless:

a) an approval or exemption has been granted by the Director-General under clause 11.2 Supply of Animal Material that has been used in Experiments, Trials or Research; or
b) an approval has been granted by the Director-General and the supplier complies with any conditions imposed by the Director-General in respect of that approval.

(7) A supplier must not present animal material for processing if it has been treated with a:

a) veterinary medicine that has been compounded by a veterinarian or is a veterinarian-authorised human medicine, if the animal material is within the withholding period recommended by the authorising veterinarian; or
b) veterinary medicine approved under section 8C of the ACVM Act if it is within the withholding period specified in the approval or the approval prohibits the use of the product in food-producing animals; or
c) registered restricted veterinary medicine (registered veterinary medicine with conditions of registration that restrict sale, purchase and use) in a manner that differs from the use or conditions outlined in the veterinary authorisation.

(8) If a supplier unknowingly presents animal material for processing within the specified period, the Director-General may waive the requirements of subclause 11.3 (4) if the Director-General is satisfied that the resulting material poses a negligible risk to human health.

11.4 Supplier statements for farmed animals

(1) Suppliers of the following farmed animals must provide a completed and signed supplier statement to the primary processor on presentation of the animal material for primary processing:

a) cattle (excluding bobby calves), deer, sheep, (including lambs), goats, buffalo, alpacas, llamas, horses, ostriches and emus;
b) pigs;
c) poultry and fish (other than bivalve molluscan shellfish).

(2) Despite 11.4 (1), no supplier statement is required for poultry or fish (other than BMS) that are supplied by a named supplier within, and in compliance with, the operator's supplier guarantee programme.

(3) The supplier must complete the statement to the best of their knowledge, and using any supplier statements supplied by previous persons in control of the animal material.

(4) The supplier may supply the supplier statement to the processor by electronic transmission.

(5) In the case of an electronic supplier statement, persons in control of farmed animals must use a unique identifier in the electronic system.

(6) Where a supplier has made an electronic supplier statement to a primary processor, the primary processor must ensure that this information is retained in an electronic system that:

a) enables the information submitted to be reproduced in the form and manner approved by the Director-General on request; and
b) is capable of ensuring that the information submitted can be received and retained in a manner that meets the records requirements of regulation 20 of the Animal Products Regulations 2000.

(7) A copy of the supplier statement must be kept by the supplier for a period of one year after the supply of the animals is completed and it must be made available for audit.

(8) The supplier must keep:

a) any records and other information used to complete the supplier statement; and
b) manufacturers' declarations relating to the composition of animal feeds fed to farmed ruminants; and
c) in the case of an electronic supplier statement, a record of the information submitted to the primary processor;

while the animals are under the control of that person and for one year after the supply of the animals is completed, and they must be made available for audit.

(9) If a supplier ceases to be engaged or employed at a premises, property or saleyard, the supplier statement records must be kept at the premises, property or saleyard to which the statement relates.

(10) The operator must obtain a declaration from the supplier each year to confirm the processing suitability of bobby calves going to slaughter.

Guidance

The supplier statement or ASD can be found on the MPI website link or by searching on "animal status declaration" – this link provides the page for both the ASD for farmed animals (except pigs) and the ASD for pigs as described in 10.2 (14) below.

11.5 Supply of farmed poultry

(1) Suppliers of farmed poultry must ensure that all poultry intended for primary processing are subject to an effective whole flock health scheme (which includes the control of agricultural compounds, veterinary medicines, feed contaminants and environmental contaminants), in accordance with the

operator's supplier guarantee programme, to ensure that only poultry that are suitable for processing are supplied to the primary processor.

(2) The supplier of farmed poultry who has received poultry intended for primary processing and transfer(s) or sell(s) to another processor must use a supplier statement to confirm the fitness for purpose of that poultry.

(3) A supplier statement must include the following information:

a) name and physical address of the supplier signing the statement; and
b) name of the primary processor and date of arrival for the consignment; and
c) approximate number of birds in the consignment covered by the statement; and
d) whether any of the birds remain within a withholding period for any veterinary medicine with which they have been treated; and
e) where the birds were treated; and
f) the product name; and
g) final date/period of administration; and
h) dose rate; and
i) the withholding period; and
j) whether any of the birds would exceed any MRL or MPL; and
k) whether any manufacturer's poultry feed withdrawal period has been complied with; and
l) whether the poultry comply with the requirements of the whole flock health scheme; and
m) confirmation whether the birds were free from any signs of illness or disease.

(4) The supplier statement for the supply of poultry must:

a) be made in the form and manner approved by the Director-General, and contain the information set out in subclause 11.5 (3); and
b) be accurately completed and signed by the supplier who was responsible for the birds.

Guidance

Information on the whole flock health scheme can be found on the MPI website link or by searching on "whole flock". Supplier's of farmed poultry should provide a copy of their whole flock health scheme procedures to the primary processor(s).

Refer to 18.3 Reception of Farmed Mammals and Farmed Poultry for the requirements for primary processors receiving farmed poultry under a supplier guarantee programme.

The Supplier Statement for Poultry can be found on the MPI website link or by searching on "supplier statement poultry".

11.6 Supply of farmed rabbits

(1) Suppliers of farmed rabbits must ensure that all rabbits intended for primary processing are subject to an effective whole colony health scheme (which includes the control of agricultural compounds, veterinary medicines, appropriate use of approved maintenance compounds, feed contaminants and environmental contaminants) to ensure that only rabbits that are suitable for processing are supplied to the primary processor.

Guidance

Suppliers of farmed rabbits should provide a copy of their procedures for their whole colony health scheme to the primary processor(s).

Part 12: Supply of killed wild mammals, game estate mammals, farmed mammals that have become feral and then been killed, and live possums

12.1 Application of this Part

(1) This Part applies to persons procuring killed wild mammals (including game estate mammals and farmed mammals that have become feral and then been killed), and the capture of live possums for primary processing. Such suppliers must comply with the provisions of this Part.

(2) This Part applies to persons who are required to be:

a) certified suppliers for wild mammals (including farmed mammals that have become feral and then been killed, and live possums); or
b) certified game estate suppliers for game estate mammals (including farmed mammals that become feral and then been killed); or
c) responsible persons.

(3) This Part covers:

a) certification of suppliers; and
b) Operations Manual; and
c) eligibility of game estate mammals for presentation; and
d) wild animal material or game estate mammal material not to be procured from certain areas; and
e) statements of poison use; and
f) supplier statements for:
    i) wild mammals and wild deer velvet; and
    ii) live possums; and
    iii) game estate mammals; and
    iv) farmed mammals that have become feral and then been killed.
g) location of kill or capture; and
h) recovery and presentation of wild or game estate animal material.

12.2 Supplier to be certified

(1) To become a listed certified supplier, or certified game estate supplier, a person must:

a) sit and pass the relevant test; and
b) pay the prescribed fee, if any; and
c) be certified as a certified supplier, or certified game estate supplier, by the Director-General or an agency approved for that purpose by the Director-General.

(2) In order to continue being a certified supplier, or certified game estate supplier, a person must:

a) sit and pass the relevant test every 2 years, or at any longer interval provided by the Director-General; and
b) pay the prescribed fee, if any; and
c) maintain, and demonstrate if required by the Director-General, knowledge of the current specific requirements for the supply of wild, or game estate, animal material to the regulated system.

(3) The certified supplier or certified game estate supplier can surrender their certification by giving written notice to the certifying entity and stating the date of surrender (which must be after the date of notification).

Guidance

The certifying entity is currently only MPI.

The Guidance Document: Certified Suppliers and Certified Game Estate Suppliers of Wild and Game Estate Animals provides further information explaining how the requirements described in this Notice can be met. This document can be found on the MPI website link or by searching on "guidance suppliers".

(4) The Director-General may at any time, by notice in writing to a certified supplier, or certified game estate supplier, suspend certification if the Director-General has reasonable grounds to believe that the performance of the person is unsatisfactory, having regard to the competencies required for the certification or the contravention of, or failure by the certified supplier to comply with, the requirements of this Notice.

(5) Where the Director-General suspends certification, written notice must be given to the certified supplier, or certified game estate supplier, specifying:

a) the reason for the suspension; and
b) the period of the suspension; and
c) the date and time (if applicable) on which it commences; and
d) any conditions or requirements in relation to the suspension; and
e) the opportunity to make a written submission giving reasons why the certification should not be suspended; and
f) the period of time in which a written submission referred to in subclause 12.2 (5)(e) must be received by the Director-General.

(6) While the Director-General considers any written submission received pursuant to subclause 12.2 (5)(e), the suspension of certification remains.

(7) The Director-General may, at any time, by notice in writing to a certified supplier, or certified game estate supplier, withdraw the supplier's certification if satisfied that the person has contravened, or failed to comply with, any requirements of this Notice that, in the opinion of the Director-General, casts doubt on the person's fitness or competency to undertake the role.

(8) Where the Director-General withdraws certification, written notice must be given to the certified supplier, or certified game estate supplier, specifying:

a) the reason for the withdrawal of certification; and
b) the date and time on which it commences; and
c) the opportunity to make a written submission giving reasons why the certification should not be withdrawn; and
d) the period of time in which a written submission referred to in subclause 12.2 (8)(c) must be received by the Director-General.

(9) While the Director-General considers any written submission received pursuant to subclause 12.2 (8)(c), the certification is suspended.

(10) A person whose certification has been withdrawn may re-apply to become a certified supplier, or certified game estate supplier, and may need to satisfy the Director-General of particular requirements in addition to those listed in subclause 12.2 (1).

12.3 Presentation of killed mammals

(1) All killed wild mammals presented for primary processing must have been hunted, killed and dressed (as appropriate) by or under the direct supervision of a certified supplier.

(2) All live possums presented for primary processing must have been captured by or under the direct supervision of a certified supplier.

(3) All killed game estate mammals, or farmed mammals that have become feral and then been killed, presented for primary processing must have been hunted, killed and dressed by or under the direct supervision of a certified game estate supplier.

Guidance

Certified suppliers or certified game estate suppliers should refer to 13.2 Handling and Dressing for further information on the requirements for handling and dressing of mammals.

12.4 Operations Manual

(1) A certified supplier, or certified game estate supplier, and a primary processor must have an agreed documented Operations Manual prior to any wild, game estate or farmed mammals that have become feral and then been killed, animal material being presented by that certified supplier, or certified game estate supplier, to that processor.

(2) The primary processor must ensure that the Operations Manual includes:

a) the supplier's certification identifier; and
b) the name and contact details of the certified supplier, or certified game estate supplier; and
c) identification details of the main vehicles (including aircraft) used in the hunting operation; and
d) the system used to identify carcasses, material or live possums; and
e) the system used to identify the kill or capture location, and where GPS must be used, the method of providing the kill location data using a topographical map in the event of technical failure of the GPS; and
f) procedures for the hygienic dressing, handling, storage and transportation of carcasses and material in accordance with clauses 13.2 Handling and Dressing and 13.3 Cooling and Transportation, as appropriate; and
g) identification details of any animal material depots to be used; and
h) specified areas of land in accordance with subclause 12.11 Location of Kill or Capture, where appropriate.

(3) The certified supplier, or certified game estate supplier, must ensure that the information contained in the Operations Manual is accurate and current.

(4) The certified supplier, or certified game estate supplier, must seek the permission of the primary processor to make an amendment to his or her Operations Manual, and whenever possible this must occur prior to implementing that amendment.

(5) The certified supplier, or certified game estate supplier, must operate in accordance with his or her Operations Manual.

Guidance

The certified supplier or certified game estate supplier should review their Operations Manual on an annual basis.

12.5 Eligibility of game estate mammals for presentation

(1) Certified game estate suppliers may only present animal material from game estates of the following species, kinds or descriptions:

a) any deer species (including, but not limited to, red deer, fallow deer, wapiti deer (elk), sika deer, white tail deer and sambar deer); and
b) thar; and
c) chamois; and

d) goats; and
e) pigs; and
f) wallabies; and
g) buffalo; and
h) sheep; and
i) cattle.

(2) A certified game estate supplier may only present game estate deer carcasses for primary processing if they have been procured from a game estate where the deer have been fully confined within the games estate by secure fencing or impassable geographical features (such as the sea, cliffs, or steep ravines).

(3) A certified game estate supplier may only present to a primary processor game estate pigs and wallabies obtained from another person in charge if those animals have been on the game estate for more than 63 days and have not been treated in the interim such that they are within a withholding period.

(4) A certified game estate supplier may only present to a primary processor game estate deer, goats, thar, chamois and buffalo obtained from another person in charge if those animals have been on the game estate for more than 91 days and have not been treated in the interim such that they are within a withholding period.

(5) Despite clauses 12.5 (3) and (4), where a game estate supplier has game estate mammals that have not been on that supplier's game estate for the relevant periods of time stated in clause 12.5 (3) or (4), such animal material may be presented to a primary processor if:

a) the certified game estate supplier is able to determine the veterinary medicine treatment status from the previous person in charge of those mammals; and
b) the relevant withholding period for any veterinary medicine for the mammals has passed.

(6) The previous person in charge of those mammals must supply the information requested under clause 12.5 (5) fully and truthfully.

12.6 Wild mammal material not to be procured from certain areas

(1) For the purpose of this clause:

a) the **applicable caution period** means the period in Table 1: Poison Groups, Caution Periods and Buffer Zones for Wild or Game Estate Animals that corresponds to the poison used; and
b) the **applicable buffer zone** means a buffer zone of the distance in Table 1 that corresponds to the wild animal procured and the poison used.

Table 1: Poison Groups, Caution Periods and Buffer Zones for Wild or Game Estate Animals

Poison group		1	2	3	4
Poison		• Zinc phosphide • Para-aminopropiophenone • Sodium nitrite • Any other poison not covered in groups 2 to 4 (except sodium cyanide, potassium cyanide and cholecalciferol)	• Diphacinone • Pindone	• Coumatetralyl • 1080	• Brodifacoum • Difethialone • Bromadiolone • Flocoumafen • Difenacoum
Caution period (All species)		1 month	2 months	4 months	3 years
Buffer zone	**Rabbits[1]**	0 m	200 m	200 m	200 m
	Hares, thar, wallabies and possums	0 m	1 km	1 km	1 km
	Goats, chamois, deer and buffalo	0 m	2 km	2 km	2 km
	Pigs and other species	0 m	2 km	2 km	5 km

(2) A certified supplier, or certified game estate supplier, must not present any animal material for primary processing that:

a) the certified supplier, or certified game estate supplier, has reason to believe would exceed any MRL or MPL; or

b) subject to subclause 12.6 (4), has been procured from land:

i) on which any poison listed in Table 1 has been used (in this clause, "**poisoned land**"); or

ii) within the applicable buffer zone of an area of land on which any poison listed in Table 1: Poison Groups, Caution Periods and Buffer Zones for Wild or Game Estate Animals has been used (in this clause, "**buffer zone land**").

(3) Subclause 12.6 (2) does not apply if the animal was procured from that land after the applicable caution period listed in Table 1 has elapsed.

(4) Despite subclause 12.6 (2), a certified supplier, or certified game estate supplier, may present for primary processing wild animal material procured from poisoned land or buffer zone land if:

a) the animal was not a pig; and

b) the relevant land was not administered by the Department of Conservation; and

c) all poisons used were only poisons in group 1, 2 or 3 of Table 1 and were:

i) used solely in bait stations that were correctly situated and used; or

[1] Game estate mammals does not include rabbits

ii) used solely in buildings that could not be accessed by the applicable animal; or
iii) otherwise inaccessible to the animal due to impassable geographical features (such as rivers, sea, cliffs or steep ravines).

d) the responsible person completing the poison use statement believes that any poison used was not, or was not likely to have been, accessed by the applicable animal.

(5) Despite subclause 12.6 (2)(b), a certified supplier, or certified game estate supplier, may present for primary processing wild or game estate animal material procured from within the buffer zone land of a sanctuary to which poison has been applied and within the caution period if the poisons:

a) were in group 4 of Table 1 and were used within the boundaries of a sanctuary; and
b) could not be accessed by the applicable animals (due to predator-proof fencing or other geographical boundaries).

(6) In addition to the requirements in clause 12.6 (2), in the case of possums, the certified supplier must ensure that each possum presented for primary processing was captured live from an area declared vector free from bovine TB by TBfree New Zealand.

12.7 Statements of poison use

(1) The certified supplier must obtain a poison use statement from a responsible person, or obtain DOC Pesticide Summaries, in respect of:

a) the land from which the animals were taken; and
b) each property adjacent to the area of land from which the animals were taken, where the animals were taken within the following distances of that adjacent property:

i) 200 metres for rabbits; and
ii) 1 kilometre for hares, possums, wallabies and thar; and
iii) 2 kilometres for goats, chamois, deer and buffalo; and
iv) 5 kilometres for pigs and any other species of wild mammal.

(2) If animal movement is fully confined within the game estate, the certified game estate supplier must provide the primary processor with a poison use statement that describes the poison use status for each area of land from which the animals were taken.

(3) If animal movement was not fully confined within the game estate, the certified game estate supplier must provide the primary processor with a poison use statement or DOC Pesticide Summary in respect of:

a) the land from which the animals were taken; and
b) each property adjacent to the area of land from which the animals were taken, where the animals were taken within the following distances of that adjacent property:

i) 1 kilometre for wallabies and thar; and
ii) 2 kilometres for goats, chamois and, buffalo; and
iii) 5 kilometres for pigs.

(4) The certified supplier, or certified game estate supplier, must provide the primary processor with all poison use statements and DOC Pesticide Summaries required to be obtained under subclause 12.7 (1) or 12.7 (3) respectively.

(5) A poison use statement must include the following information:

a) name, physical address and contact details for the responsible person signing the statement; and
b) physical address covered by the statement; and
c) details of the boundaries of the area of land covered by the statement; and
d) whether the person signing the statement has knowledge of the following poisons having been laid in the area referred to in the statement, within the caution periods specified in clause 12.6 Statements of Poison Use relating to those poisons:

i) Group 1 Poisons; and
i) Group 2 Poisons; and
ii) Group 3 Poisons; and
iii) Group 4 Poisons; and

1) if "yes" has been answered to the laying of any poisons referred to in (d), the date that poison was used and the exact geographic area in which it was laid.

e) any future poisoning activities to be carried out in the next 3 months in the area covered by the statement the person who signed the statement is aware of; and
f) an agreement to notify any changes to the statement that may occur in the 3 months from the date of signing.

(6) The poison use statement must:

a) be made in the form and manner approved by the Director-General and containing the information set out in subclause 12.7 (5); and
b) be accurately completed and signed by the landowner, manager, or that person's legal representative (whichever of those persons has or is likely to have the best knowledge of the poison use status of the land covered by the statement).

(7) A poison use statement is valid for 3 months from the date of signing by the responsible person.

(8) The responsible person must notify the certified supplier, or certified game estate supplier, immediately if he or she becomes aware of any information in the poison use statement that requires amendment.

Guidance

The Poison Use Statement can be found on the MPI website link or by searching on "poison use human".

12.8 Certified supplier statement for wild mammals, wild deer velvet or live possums

(1) The certified supplier must provide the primary processor with a certified supplier statement that complies with clause 12.8 (2) on the presentation of wild mammals or wild deer velvet for primary processing.

(2) The certified supplier statement for wild mammals or wild deer velvet must include the following information:

a) certified supplier name and identification number; and
b) names of all other hunters involved in the consignment; and
c) animal material depot or primary processor identifier; and
d) date of arrival at the animal material depot or primary processor; and
e) number and species of wild mammals or sticks of velvet in the consignment covered by the statement; and
f) the registration of any helicopter used for the consignment; and
g) the unique identifier for each carcass or group of carcasses or deer velvet stick; and
h) waypoint or topographical map identifier(s); and
i) the date and time the mammals were killed; and
j) the date and time the animal material was subject to refrigeration at an animal material depot or primary processor; and
k) whether the wild mammals or sticks of velvet are covered by a poison use statement or DOC pesticide summary; and
l) confirmation that the certified supplier has complied with their Operations Manual; and
m) confirmation the carcasses are below the MRL and MPL to the best of the certified supplier's knowledge; and

n) confirmation that none of the animals accessed poisons to the best of the certified supplier's knowledge; and
o) whether the live animals and carcasses were free from visible signs of illness or disease; and
p) confirmation that the animals had not ingested agricultural chemicals and are outside the withholding period for any veterinarian medicines to the best of the certified supplier's knowledge; and
q) confirmation that carcasses were maintained under conditions that minimise contamination and deterioration, and not frozen, while under the control of the certified supplier.

Guidance

The Certified Supplier Statement for Wild Mammals or Wild Deer Velvet can be found on the MPI website link or by searching on "certified supplier statement wild".

(3) The certified supplier must provide the primary processor with a certified supplier statement that complies with clause 12.8 (4) on the presentation of live possums for primary processing.

(4) The certified supplier statement for live possums must include the following information:

a) certified supplier name and identification number; and
b) names of all other hunters involved in the consignment; and
c) primary processor identifier; and
d) date of arrival at the primary processor; and
e) number of possums in the consignment covered by the statement; and
f) the unique identifier for each possum or group of possums; and
g) waypoint or topographical map identifier(s); and
h) the date and time the possums were captured; and
i) the date and time the possums were delivered to the primary processor; and
j) whether the possums are covered by a poison use statement or DOC pesticide summary; and
k) confirmation that the certified supplier has complied with their Operations Manual; and
l) confirmation the possums are below the maximum residue limit (MRL) and maximum permissible limit (MPL) to the best of the certified supplier's knowledge; and
m) confirmation that none of the possums accessed poisons to the best of the certified supplier's knowledge; and
n) whether the possums were captured in an area declared vector free for TB by TBfree New Zealand.

Guidance

The Certified Supplier Statement for Live Possums can be found on the MPI website link or by searching on "certified supplier live".

(5) The certified supplier statement for the supply of wild mammals, wild deer velvet or live possums must:

a) be made in the form and manner approved by the Director-General, and contain the information set out in subclause 12.8 (2) or (4) as appropriate; and
b) be accurately completed and signed by the certified supplier who was responsible for hunting, killing, and dressing (whichever is relevant) the wild mammals. The statement must not be signed by a person who is not a certified supplier, even if that person is under the direct supervision of a certified supplier.

12.9 Certified game estate supplier statement

(1) The certified game estate supplier must provide the primary processor with a certified game estate supplier statement that complies with clause 12.9 (2) on presentation of the animal material to the primary processor.

(2) The certified game estate supplier statement must include the following information:

a) certified game estate supplier name and identification number; and
b) names of all other hunters involved in the consignment; and
c) animal material depot or primary processor identifier; and
d) date of arrival at the animal material depot or primary processor; and
e) number and species of game estate mammals in the consignment covered by the statement; and
f) the details of the physical boundaries of the area of land covered by the statement; and
g) the unique identifier for each carcass or group of carcasses; and
h) waypoint or topographical map identifier(s); and
i) the date and time the game estate mammals were killed; and
j) the date and time the animal material was subject to refrigeration at an animal material depot or primary processor; and
k) whether the mammals are covered by a poison use statement or DOC pesticide summary; and
l) confirmation that the certified game estate supplier has complied with their Operations Manual; and
m) confirmation the carcasses are below the MRL and MPL to the best of the certified game estate supplier's knowledge; and
n) confirmation that none of the animals accessed poisons to the best of the certified game estate supplier's knowledge; and
o) whether the live animals and carcasses were free from visible signs of illness or disease; and
p) confirmation that none of the animals are within any poison withholding periods; and
q) confirmation that any deer, goats, buffalo or thar were not fed ruminant protein in their lifetime to the best of the certified game estate supplier's knowledge; and
r) confirmation that carcasses were maintained under conditions that minimise contamination and deterioration, and were not frozen, while under the control of the certified game estate supplier; and
s) confirmation that the animals were not under MPI movement controls for residues or any purpose other than TB; and
t) in the case of game estate deer:

    i) the TB status and index number; and
    ii) the date for the last TB test for these deer and if TB was detected.

u) confirmation that no game estate deer were under TB movement control; and
v) whether any deer or goats have been vaccinated against Johne's disease in their lifetime; and
w) confirmation of the most recent MPI VS verification visit.

(3) The certified game estate supplier statement for the supply of game estate mammals must:

a) be made in the form and manner approved by the Director-General, and contain the information set out in subclause 12.9 (2); and
b) be completed accurately and signed by the certified game estate supplier who directly supervised or carried out the for hunting, killing, and dressing (whichever is relevant) of the game estate mammals.

Guidance

The Certified Game Estate Supplier Statement for Game Estate mammals can be found on the MPI website link or by searching on "game estate mammals".

12.10 Supply of farmed mammals that have become feral and then been killed

(1) The certified supplier or certified game estate supplier must provide the primary processor with a supplier statement that complies with 12.10 (2) on the presentation of the farmed mammals that have become feral and then been killed for primary processing.

(2) The supplier statement for farmed mammals that have become feral and then been killed must include the following information:

a) certified supplier or certified game estate supplier name and identification number; and
b) names of all other hunters involved in the consignment; and
c) animal material depot and/or primary processor identifier; and
d) date of arrival at the animal material depot or primary processor; and
e) number and species of mammals in the consignment covered by the statement; and
f) detailed map and description of the physical boundaries of the area of land covered by the statement; and
g) farm name and address for the source of the farmed mammals become feral and killed; and
h) the unique identifier for each carcass or group of carcasses; and
i) waypoint or topographical map identifier(s); and
j) the date and time the mammals were killed; and
k) the date and time the animal material was subject to refrigeration at an animal material depot or primary processor; and
l) whether the mammals are covered by a poison use statement or DOC pesticide summary; and
m) confirmation that the certified supplier or certified game estate supplier has complied with their Operations Manual; and
n) confirmation that none of the animals are within any poison caution periods; and
o) whether the live animals and carcasses were free from visible signs of illness or disease; and
p) confirmation that the animals had not ingested agricultural chemicals and are outside the withholding period for any veterinarian medicines to the best of the certified supplier's or certified game estate supplier's knowledge; and
q) confirmation that any deer, goats, buffalo or thar were not fed ruminant protein in their lifetime to the best of the certified supplier's game estate knowledge; and
r) confirmation that carcasses were maintained under conditions that minimise contamination and deterioration, and were not frozen, while under the control of the certified supplier or certified game estate supplier; and
s) confirmation that these animals, to the best of your knowledge, were not under MPI movement controls for residues or any purpose other than TB; and
t) in the case of cattle or deer:

    i) the TB status and index number; and
    ii) the date for the last TB test for these cattle or deer and if TB was detected.

u) confirmation that no cattle or deer, to the best of your knowledge, were under TB movement control; and
v) whether any deer or goats, to the best of your knowledge, have been vaccinated against Johne's disease in their lifetime.

(3) The supplier statement for the supply of farmed mammals which have become feral and then been killed must:

a) be made in the form and manner approved by the Director-General, and contain the information set out in clause 12.10 (2); and
b) be completed accurately and signed by the certified supplier or certified game estate supplier who directly supervised or carried out the for hunting, killing, and dressing (whichever is relevant) of the farmed mammals which have become feral and then been killed.

Guidance

The supplier statement for farmed mammals that have become feral can be found on the MPI website.

12.11 Location of kill or capture

(1) A certified supplier or certified game estate supplier must provide for each wild animal, or farmed mammal that have become feral and then been killed, submitted for primary processing (other than rabbits, hares, wallabies, and live possums):

a) GPS data to identify the animal's kill or capture location; and
b) provide the GPS data to the primary processor.

(2) Despite subclause 12.11 (1), a certified supplier is not required to use GPS or submit GPS data where the certified supplier hunts animals on the ground or from ground conveyances in specified areas of land only and these areas are documented in the certified supplier's Operations Manual.

(3) Where a certified supplier is not required to use GPS by virtue of subclause 12.11 (2), the certified supplier must either:

a) comply with subclause 12.11 (1) as if that clause did apply; or
b) provide the primary processor with a topographical map with grid reference points marked that identify the kill location for each animal or group of animals submitted for primary processing in accordance with subclause 12.11 (5).

(4) A certified supplier must provide the kill or capture location for each animal or group of animals for rabbits, hares, wallabies and live possums identified using either GPS or grid reference points marked on a topographical map.

(5) Despite subclause 12.11 (1), where there is a technical failure that prevents the identification of the kill location using GPS:

a) the certified supplier must mark the kill location of each animal on a topographical map using grid reference points; or
b) the primary processor must test all affected carcasses for poison residues and the residue levels must be found to be acceptable.

(6) The cause of any technical failure referred to in subclause 12.11 (5) must be outside the control of the certified supplier and must not result from poor maintenance or lack of knowledge of the GPS equipment.

(7) The certified game estate supplier must identify the kill location for each animal, or in the case of wallabies or groups of animals, submitted for primary processing using topographical maps with the grid reference points marked, or GPS data.

12.12 Recovery and presentation of wild, game estate animal material or farmed mammals that have become feral and then been killed

(1) The certified supplier, or certified game estate supplier, must tag or otherwise identify each live possum or animal carcass.

(2) Despite subclause 12.12 (1), where the certified supplier is permitted to use a topographical map and grid reference points under clause 12.11 Location of Kill or Capture, the certified supplier, or certified game estate supplier, may tag or otherwise identify groups of animals where they:

a) are covered by a single poison use statement or DOC Pesticide Summary, as appropriate; and
b) were taken from areas of land that had the same poisoning status; and
c) were captured or killed by the certified supplier, or were killed by the certified game estate supplier, on the same date; and

d) were captured or killed and dressed by or under the direct supervision of the same certified supplier, or were hunted, killed and dressed by or under the direct supervision of the same certified game estate supplier.

(3) The certified supplier or game estate supplier must ensure that the tags or identification used under subclauses 12.12 (4) and (5) are:

a) recorded on the supplier statement; and
b) linked on the supplier statement with the waypoint identifier or identifiers that are applicable to the animal or group of animals.

(4) The certified supplier or certified game estate supplier must not kill wild or game estate animals using poisons or other chemical substances.

(5) The certified supplier or certified game estate supplier must ensure that the heads are attached to the carcasses or be positively identified with the carcasses if the wild or game estate animal material supplied to the primary processor is not dressed to the degree specified in clause 13.2 Handling and Dressing.

Part 13: Preparation of killed wild animals, game estate mammals, and farmed mammals that have become feral and then been killed

13.1 Application of this Part

(1) This Part applies to certified suppliers of killed wild mammals and killed game estate mammals, and 'farmed mammals that have become feral and then been killed'. This Part also covers velvet. Such suppliers must comply with the provisions of this Part.

13.2 Handling and dressing

(1) The certified supplier or certified game estate supplier must ensure that mammals:

a) are bled as soon as possible after killing; and
b) are not skinned (except in the case of game estate mammals, where the skin may be removed from behind the shoulders forward, in which case the carcass must be protected from contamination); and
c) are not washed; and
d) other than goats have the head attached or positively identified with the carcass until post-mortem examination has been completed; and
e) if eviscerated, be eviscerated hygienically and without unnecessary delay.

(2) The certified supplier or certified game estate supplier must ensure that the evisceration of mammals described in clause 13.2 Handling and Dressing, other than rabbits, hares and wallabies, is limited to removing:

a) the oesophagus, paunch/stomach and intestines, including the rectum and anus, and the open cuts must be limited to those necessary for their removal; and
b) the bladder and reproductive organs.

(3) The certified supplier or certified game estate supplier must ensure that the evisceration of rabbits, hares and wallabies is limited to removing the stomach and intestines and the opening cuts must be minimal.

(4) The certified supplier or certified game estate supplier must ensure that the eviscerated mammals described in clause 13.2 Handling and Dressing are presented with:

a) kidneys, heart, lungs and liver attached to the carcass; and
b) the neck cleared by removing the windpipe; and
c) ears attached to the skin (unless clause 13.2 (1)(b) applies in relation to game estate mammals).

(5) Clauses 13.2 (4)(b) and 13.2 (4)(c) do not apply to rabbits, hares and wallabies.

(6) The certified supplier, certified game estate supplier or other persons involved in the recovery of animal material must ensure that:

a) the animal material is handled and transported in such a manner that contamination and deterioration are minimised; and
b) no chemical is applied to the animal material that could affect its suitability for processing; and
c) only animal material depots that are listed with MPI for that purpose are used for the temporary holding of animal material prior to its transfer to the primary processor; and
d) the animal material is cooled as quickly and effectively as possible and in accordance with clause 13.3 Cooling and Transportation, but is not frozen, prior to delivery to the primary processor; and
e) all parts of the animal material required for post-mortem examination are appropriately presented to the primary processor.

Guidance

Velvet harvested from shot deer should be contained in a receptacle that is free from visible contaminants and minimises contamination of the velvet.

Animal material depots are described in Part 16: Animal Material Depots.

13.3 Cooling and transportation

(1) The certified supplier or certified game estate supplier must ensure that the carcasses of mammals, other than rabbits, hares and wallabies, are either:

a) delivered to the processing premises for examination within 24 hours of being killed; or
b) delivered to an animal material depot within 10 hours of being killed and:

i) subject to chilling within the animal material depot; and
ii) arranged in a manner in the animal material depot that will facilitate cooling of the carcasses; and
iii) arrive at the processing premises for examination within 96 hours of being killed.

(2) The certified supplier or certified game estate supplier must ensure that the transportation units, including mobile animal material depots are:

a) used for transporting carcasses (other than rabbits, hares, and wallabies) to the primary processing premises; and
b) chill but not freeze the carcasses.

(3) Clause 13.3 (2)(b) does not apply to transportation units that are used to deliver carcasses to the primary processing premises within 10 hours of being killed.

(4) The certified supplier or certified game estate supplier must:

a) place the carcasses of rabbits, hares and wallabies under refrigeration within 4 hours of being killed if the ambient temperature is above 10ºC, or within 12 hours of being killed if the ambient temperature is at all times below 10ºC; and
b) deliver to the processing premises no more than 24 hours after being killed.

Guidance

Velvet harvested from shot deer should be transported in a dedicated receptacle that is free from visible contaminants and minimises contamination of the velvet.

Part 14: Supply of deer velvet

14.1 Application of this Part

(1) This Part applies to suppliers of deer velvet intended for human consumption, and such suppliers must comply with the provisions of this Part.

(2) This Part covers deer velvet harvested from live deer and deer velvet from killed wild deer.

14.2 Supply of deer velvet

(1) The supplier of deer velvet must only use registered veterinary medicines or those exempt from registration in harvesting deer velvet from live deer.

(2) The supplier of deer velvet from farmed deer must:

a) identify the deer velvet; and
b) when velvet is supplied to a different location (e.g. farm to an RMP operator) it must be accompanied by a signed declaration by the supplier containing the following information:
   i) date of transfer; and
   ii) identify of supplier; and
   iii) statement that any agricultural compound or veterinary medicine used on the velvetted animals has been in accordance with requirements and in accordance with the label directions under the ACVM Act; and
   iv) statement that the animal is not within the withholding time for any health treatments.

Guidance

Velvet suppliers that identify velvet in accordance with the NVSB scheme and utilise the Velvet Supplier Declaration Form (VSD) under that scheme will meet the requirements for supply.

Velvet harvesting from farmed deer should be managed in a clean zone (an area where contact surfaces area free from visible contaminants) to minimise contamination of the velvet.

Refer to Part 3 Premises' Maintenance and Hygiene.

(3) The supplier of deer velvet from killed wild deer for primary processing must:

a) identify each stick of velvet submitted for processing; and
b) provide the primary processor with a legibly completed and signed certified supplier statement as described in clause 12.8 (2) for the supply of wild mammals for human consumption that relates to the carcass from which the deer velvet was taken; and
c) provide the primary processor with a completed and signed Poison Use Statement as described in clause 12.7 Statements of Poison Use or a DOC Pesticide Summary for the area of land from which the wild mammals were taken; and
d) ensure that the deer velvet identification referred to in clause 14.2 (3)(a) aligns with the information provided in the statement in clause 14.2 (3)(b).

(4) The supplier must ensure that harvested deer velvet is maintained under storage conditions that will minimise deterioration and contamination.

Guidance

If freezing, velvet should be placed in a freezer within 2 hours of velvetting and the freezer should be capable of an internal temperature of -12°C or cooler. Once frozen, the velvet should be kept frozen until processed under an RMP.

If velvet is removed from a freezer, it should remain in a frozen state, and be returned to a freezer as soon as possible and no longer than 4 hours.

Part 15: Supply of fish

15.1 Application of this Part

(1) This Part applies to suppliers of fish (except for BMS) for human consumption.

15.2 Supply of fish

(1) The supplier of farmed fish, in addition to clauses 11.3 Supply of Farmed Animals, Including Live Possums and 11.4 Supplier Statements for Farmed Animals, must ensure that consignments of fish are identified to allow for traceability to the supplier.

Guidance

Identification can be provided in accompanying documentation as a practical alternative.

(2) The supplier of fish, other than live fish, must ensure that they are:

a) subject to chilling or freezing from the time of catching or harvesting to the time of arrival at the processing premises; and
b) handled in a manner that minimises contamination and deterioration.

(3) The supplier of fish must ensure that where fish are temporarily held prior to transfer to the primary processor, they are held:

a) on the vessel by the producer or the harvester of that fish; or
b) in an animal material depot that is listed for that purpose by MPI.

(4) The supplier of farmed fish must provide the primary processor with a supplier statement that complies with 15.2 (6) on the presentation of the fish for primary processing unless covered by the operators supplier guarantee programme.

(5) The supplier of farmed fish who has received fish intended for processing and transfer(s) or sell(s) to another processor must use a supplier statement to confirm the fitness for purpose of that fish.

(6) A farmed fish supplier statement must include the following information:

a) name and physical address of the supplier signing the statement; and
b) name of the primary processor and date of arrival for the consignment; and
c) fish species and weight of the consignment covered by the statement; and
d) whether any of the fish remain within a withholding period for any treatment; and
    i) where treated, the product name, final date or period of administration, dose rate and the withholding period.
e) whether any of the fish would exceed any MRL or MPL; and
f) whether any fish (other than live fish) has been subjected to chilling or freezing from the time of harvesting to the time of dispatch to the processing premises; and
g) confirmation that fish feed is not a source of contamination; and
h) confirmation that the live fish and carcasses were free from any signs of illness or disease; and
i) confirmation that the fish were not harvested under environmental conditions that would lead to unacceptable contamination of the fish.

Guidance

The Supplier Statement for Farmed Fish can be found on the MPI website link or by searching on “supplier statement fish”.

The current edition of the NZ List of Scientific Names of Fish is available on the MPI website link or be searching on "scientific names".

(7) The supplier statement for the supply of farmed fish must:

a) be made in the form and manner approved by the Director-General, and contain the information set out in clause 15.2 (6); and
b) be completed accurately and signed by the supplier who directly supervised or carried out the handling of the farmed fish.

Part 16: Animal material depots

16.1 Application of this Part

(1) This Part applies to the operator of an animal material depot that is used to temporarily hold:

a) wild mammal material; or
b) game estate mammal material; or
c) material from farmed mammals that have become feral and then been killed; or
d) fish (other than BMS); or
e) deer velvet.

(2) Such animal material depot operators must comply with the provisions of this Part.

(3) This Part applies prior to transfer to the primary processor who is processing animal material or animal product for human consumption.

16.2 General requirements

(1) The animal material depot operator must list the animal material depot with MPI (except if it is a deer velvet depot).

(2) The animal material depot operator must not process animal material in the animal material depot.

(3) Clause 16.2 (2) does not prevent an animal material depot operator from chilling or refrigerating animal material, sedating animal material (e.g. lobster) using a veterinary medicine registered for that purpose under the ACVM Act, or applying protective coverings to animal material in an animal material depot.

16.3 Application for listing of an animal material depot

(1) The animal material depot operator must make an application for listing of an animal material depot in writing to the Director-General, in the form and manner approved by the Director-General.

(2) The animal material depot operator must ensure that the application for listing is accompanied by:

a) an initial verification report prepared by a recognised agency not more than 3 months before the date of the application for listing to verify compliance with the requirements of clause 17.2 Animal Material Depots Holding Killed Mammal Material or 17.4 Animal Material Depots Holding Fish, as appropriate to the type of animal material depot; and
b) any fee prescribed in Regulations made under the Act.

Guidance

The Application Form AP19 Animal Material Depot Listing can be found on the MPI website link or by searching on “AP19”.

16.4 Listing of animal material depots

(1) The Director-General will list the applicant as an animal material depot on receipt of a properly made application and accompanied by any prescribed fee.

(2) The Director-General may impose conditions on the listing of animal material depots and operators of these depots must comply with any conditions imposed.

(3) The Director-General may decline to list an applicant if the Director-General considers that:

a) there has in the past been a serious or repeated failure by the applicant to comply with the requirements specified in this Part; or
b) there are grounds for concluding that the applicant is likely in the future to fail to comply with the requirements specified in this Part; or
c) the initial verification report accompanying the application concludes that the depot does not comply with the requirements of clauses 17.2 Animal Material Depots Holding Killed Mammal Material or 17.4 Animal Material Depots Holding Fish.

(4) Listing is valid for a period of 5 years from the date of listing, after which period the animal material depot operator must renew his or her animal material depot listing as set out in clause 16.5 Renewal of Listing for Animal Material Depots.

(5) The Director-General will, as soon as practicable after listing an animal material depot, advise the animal material depot operator in writing, of the listing and the expiry date of the listing.

(6) Once listed, an animal material depot operator must promptly inform the Director-General in writing in the event of a change to any of his or her depot listing details.

16.5 Renewal of listing for animal material depots

(1) The animal material depot operator must apply in writing for a renewal of listing to the Director-General:

a) every 5 years; and
b) in the form and manner approved by the Director-General; and
c) received by the Director-General at least 1 month before the expiry of the operator's current listing; and
d) pay the prescribed fee, if any.

(2) If the Director-General fails to determine the application for renewal before the date when the current listing expires, the animal material depot operator will remain listed until the date that the Director-General notifies the operator of his or her determination of the application.

(3) Clauses 16.4 (2) to 16.4 (5) apply, with necessary modifications, to an application for renewal of listing.

16.6 Delisting of animal material depots

(1) The Director-General may remove an animal material depot from the list if:

a) the listed animal material depot operator so requests; or
b) the Director-General is satisfied that the criteria referred to in clause 16.4 (3) apply; or
c) the person no longer operates as an animal material depot operator; or
d) the animal material depot operator fails to meet any of the conditions of his or her depot listing; or
e) there is a failure to pay the listing fee by the due date, which has persisted for more than 30 days.

(2) Before delisting an animal material depot operator on any of the grounds referred to in subclauses 16.6 (1)(b) to (e), the Director-General will:

a) notify the animal material depot operator in writing of his or her intention; and
b) give the animal material depot operator a reasonable opportunity, within the time specified in the written notice, to explain why he or she should not be delisted, or to pay the unpaid fee.

(3) The delisting of an animal material depot operator under this clause does not affect the right of the person to make a further application for listing under clause 16.3 Application for Listing of an Animal Material Depot.

Part 17: Animal material depots holding killed mammal material or fish

17.1 Application of this Part

(1) This Part applies to animal material depot operators who hold killed mammal material, deer velvet, or fish intended for human consumption, and such operators must comply with the provisions of this Part.

17.2 Animal material depots holding killed animal material

(1) This clause applies to animal material depots holding material from killed wild mammals, killed game estate mammals and farmed mammals that have become feral and then been killed, but does not apply to depots holding deer velvet or fish.

(2) The animal material depot operator must ensure that any animal material depots holding material listed in cause 17.2 (1) are:

a) located so that the likelihood of contamination from the surrounds or wandering animals is minimised; and
b) designed and constructed to facilitate the hygienic performance of all operations; and
c) constructed to minimise the entrance, harbourage or accumulation of pests and contaminants; and
d) constructed of materials that are durable, non-toxic and free from defects that may affect the suitability for processing of the animal material, and can be readily cleaned and sanitised; and
e) of adequate capacity for the intended maximum throughput, which must be documented; and
f) provided with a refrigeration facility or some other means by which the animal material can be chilled; and
g) provided with an externally mounted, calibrated temperature gauge to monitor the operating temperature of the facility (at the warmest point), unless it is a mobile animal material depot; and
h) provided with a suitable means for the cleaning and sanitation of the animal material depot, equipment and personnel; and
i) provided with water of a sufficient quality so as not to be a source of contamination to the animal material depot or the animal material. If suitable water is not used, the water must be treated with an appropriate approved maintenance compound when used for cleaning purposes or whenever it may affect the suitability for processing of the animal material.

(3) In the case of mobile animal material depots, the animal material depot operator or operator must ensure that the requirements of clause 17.2 (2)(h) and (i) are provided with the facility, or at the physical address of the animal material depot operator, or at the primary processing premises.

(4) The animal material depot operator of a mobile animal material depot must ensure that a calibrated automatic temperature recording device is provided to record the operating temperature of the facility (at the warmest point).

(5) The animal material depot operator holding material from animals listed in clause 17.2 (1) must:

a) ensure that the hygiene of the animal material depot is sufficient to minimise the contamination and deterioration of that material; and
b) ensure that the cleaning and maintenance equipment is not a source of contamination; and
c) ensure that the animal material depot, facilities, equipment and essential services are maintained; and
d) ensure that only approved maintenance compounds are used within the animal material depot and that those compounds are labelled, stored and maintained so as not to be sources of contamination; and
e) ensure that the animal material depot is operated within its capabilities and capacity; and

f) require any person who has access to the animal material depot to ensure that:

i) his or her clothing is not a source of contamination; and
ii) he or she refrains from practices that could contaminate the mammal material.

g) maintain an inventory of all incoming and outgoing material at the depot; and
h) provide a secure means to ensure that the statements and other documentation from each supplier cannot be accessed by other suppliers.

(6) In the case of a mobile animal material depot, the animal material depot operator must:

a) provide evidence from the calibrated automatic temperature recording device of the temperatures within the facility to the primary processor for each load of mammal material that is transported to the primary processing premises; and
b) not hold, store or transport anything not being associated with the activity of being a mobile animal material depot:

i) when operating as a mobile animal material depot; and
ii) at any time that may be a source of contamination to the mammal material.

c) clean and sanitise the facility prior to each use as a mobile animal material depot; and
d) have a contingency plan to deal with any failure to maintain the refrigeration temperature during the temporary holding or transport of mammal material, including:

i) immediate notification to the person responsible for the mammal material; and
ii) corrective actions to prevent recurrence.

e) ensure that persons operating mobile animal material depots are aware of and follow the relevant specifications set out in this Notice and are adequately trained.

17.3 Animal material depots holding deer velvet

(1) The animal material depot operator of an animal material depot holding deer velvet must ensure that the animal material depot is:

a) located so that the likelihood of contamination from the surrounds or wandering animals is minimised; and
b) constructed of materials that are durable, non–toxic and free from defects that may affect the suitability for processing of the deer velvet, and can be readily cleaned and sanitised; and
c) designed and constructed to minimise the entrance, harbourage or accumulation of pests and contaminants, and to facilitate cleaning; and
d) of adequate capacity for the intended maximum throughput and is documented.

(2) The animal material depot operator holding deer velvet must:

a) ensure that the hygiene of the animal material depot is sufficient to minimise the contamination and deterioration of the deer velvet; and
b) ensure that the cleaning and maintenance equipment is not a source of contamination; and
c) ensure that the animal material depot, facilities, equipment and essential services are maintained; and
d) ensure that only approved maintenance compounds are used within the animal material depot and that those compounds are labelled, stored and maintained so as not to be sources of contamination; and
e) ensure that the animal material depot is operated within its capabilities and capacity; and
f) require any person who has access to the animal material depot to ensure that:

i) his or her clothing is not a source of contamination; and
ii) he or she refrains from behaviour that could contaminate the deer velvet.

g) ensure that the deer velvet is held in such a manner that deterioration is minimised; and

h) maintain an inventory of all incoming and outgoing deer velvet.

Guidance

If freezing, velvet should be placed in a freezer within 2 hours of velvetting and the freezer should be capable of an internal temperature of -12°C or cooler. Once frozen, the velvet should be kept frozen until processed under an RMP.

If velvet is removed from a freezer, it should be returned to a freezer as soon as possible and no longer than 4 hours.

17.4 Animal material depots holding fish (other than BMS)

(1) The animal material depot operator of animal material depots holding (live or dead) fish (other than BMS) must be designed, constructed and maintained to:

a) permit easy and effective cleaning and, where appropriate, sanitising; and
b) minimise the contamination and deterioration of the fish.

(2) The animal material depot operator of an animal material depot holding fish must be provided with:

a) a refrigeration facility or some other means by which the fish (other than live fish) can be subjected to temperature control (unless this is provided with the incoming fish); and
b) water of a sufficient quality that it is not a source of contamination to the animal material depot or the fish.

(3) The animal material depot operator holding fish must:

a) ensure that the animal material depot, facilities, equipment and essential services are cleaned and, where necessary, sanitised; and
b) ensure that only approved maintenance compounds are used within the animal material depot and that those compounds are labelled, stored and maintained so as not to be sources of contamination; and
c) ensure that the animal material depot is operated within its capabilities and capacity; and
d) require any person who has access to the animal material depot to ensure that:

i) his or her clothing is not a source of contamination; and
ii) he or she refrains from behaviour that could contaminate the fish.

e) ensure that appropriate steps are taken to exclude pests; and
f) ensure that any salt used within the animal material depot is food-grade salt; and
g) maintain an inventory of all incoming and outgoing fish.

Part 18: Primary processing operations

18.1 Application of this Part

(1) This Part applies to RMP operators who are primary processing animal material or animal product for human consumption and such operators must comply with the provisions of this Part.

(2) This Part applies to:

a) farmed mammals, farmed poultry and live possums; and
b) killed wild mammals; and
c) killed game estate mammals; and
d) farmed mammals that have become feral and then been killed; and
e) fish; and
f) deer velvet and velvet antler.

(3) This Part covers:

a) confirmation of supplier operations; and
b) reception of animal material; and
c) ante-mortem examination; and
d) assessment prior to primary processing; and
e) slaughter of animals; and
f) handling and processing of animal material (including suspect animal material); and
g) post-mortem examination of animal material; and
h) identification of carcasses; and
i) chilling and freezing of animal material or animal product.

18.2 Confirmation of supplier operations

(1) The operator must confirm that a certified supplier's, or certified game estate supplier's, Operations Manual is adequate to meet the requirements of this Notice:

a) prior to accepting animal material for processing from a certified supplier, or certified game estate supplier, for the first time; and
b) whenever a certified supplier, or certified game estate supplier, has made changes to his or her Operations Manual; and
c) at least every 2 years from the date of first acceptance of animal material from a certified supplier.

(2) The operator must:

a) confirm in writing the suitability of the Operations Manual and any amendments that he or she considers to be acceptable; and
b) keep current copies, including amendments, of acceptable Operations Manuals.

(3) Where this Notice requires the kill location or capture location to be specified using GPS data, the operator must be able to use the information from the certified supplier together with the GIS to determine that the animal material is supplied in accordance with the requirements of this Notice.

(4) The GIS described in clause 18.2 (3) must utilise a topographical map scale that is sufficient to identify clearly the waypoint of each mammal.

(5) The operator must document in their RMP if a mobile animal material depot is used, and the means of cleaning and sanitising the facility if this is provided by the operator.

18.3 Reception of farmed mammals and farmed poultry

(1) This clause applies to farmed mammals, ostriches and emus, and poultry.

(2) An operator must not accept any animal material for processing if the supplier statement required by this Notice has not been supplied or is incomplete.

(3) Despite clause 18.3 (2) an operator may hold animal material pending the supply of a completed or replacement supplier statement.

(4) If any animal material is submitted for processing accompanied by a poison use statement, the operator must confirm that the animal material is suitable for processing before processing that material.

(5) An operator must not accept animal material for processing if the operator reasonably suspects that the information in the accompanying supplier statement is fraudulent, and must inform MPI Verification Services within 1 day of forming the reasonable suspicion.

(6) Despite clause 18.3 (2), an operator may accept farmed poultry if:

a) the supplier is a named supplier within the operator's supplier guarantee programme; and
b) the supplier has provided information in accordance with the supplier guarantee programme at least 6 monthly; and
c) the animal material is of the type that is described in the supplier guarantee programme.

(7) Despite clause 18.3 (2), an operator may accept farmed rabbits if:

a) the supplier is a specified supplier within the operator's supplier guarantee programme; and
b) the supplier has provided information in accordance with the supplier guarantee programme at least 6 monthly; and
c) the animal material is of the type that is described in the supplier guarantee programme.

(8) The operator must establish procedures to deal with situations where the supplier statement does not confirm the status of the animal material as suitable for processing.

(9) Despite clause 18.3 (2), an operator may accept bobby calves for slaughter providing the operator confirms the suitability of the bobby calves for processing.

Guidance

The primary processor of farmed poultry should receive a copy of their supplier's whole flock health scheme procedures to assist in assessing that the supplier complies with their supplier guarantee programme.

The primary processor of farmed rabbits should receive a copy of their supplier's whole colony health scheme procedures to assist in assessing that the supplier complies with their supplier guarantee programme.

18.4 Reception of wild mammals and live possums

(1) The operator must:

a) confirm that the wild mammal material or farmed mammals that have become feral and then been killed:

i) is covered by a certified supplier statement and that the animal material identification aligns with that statement; and
ii) was taken from an area of land covered by a poison use statement or DOC Pesticide Summary and that the poison use status of the land indicates that the wild animal material is suitable for processing.

b) confirm that the kill or capture location has been identified using GPS data or topographical map grid reference points (as applicable), and use that information to confirm that:

i) the animals were not taken from land on which any poison listed in Table 1: Poison Groups, Caution Periods and Buffer Zones for Wild or Game Estate Animals has been used, or within the applicable buffer zone described in Table 1: Poison Groups, Caution Periods and Buffer Zones for Wild or Game Estate Animals, and that all other requirements of clause 12.6 Wild Animal Material Not to be Procured from Certain Areas have been met; and

ii) the supplier has met the time constraints of clause 13.3 Cooling and Transportation.

c) confirm that, if the animal material has passed through an animal material depot, the depot is listed with MPI for that purpose; and

d) confirm that, if the animal material has passed through a mobile animal material depot, the evidence from the calibrated automatic temperature recording device, as required by clause 17.2 (6)(a), is provided; and

e) not accept animal material for processing if any required statement or other documentation is absent or incomplete; and

f) not accept animal material for processing if the operator is aware of, or has received, information that would give reasonable grounds to suspect that the information contained within a statement or other documentation received from a certified supplier cannot be relied on; and

g) inform MPI within 1 working day if a situation described in clause 18.4 (1)(e) or (f) occurs; and

h) where clause 12.11 (5) applies:

i) obtain a corrective action report from the certified supplier that details why the failure occurred and the actions to be taken to prevent recurrence; and

ii) test the carcasses for residues at the following frequencies, where the affected carcasses are intended to be processed for consumption:

1) 1 carcass per day where the daily supply is 20 carcasses or fewer; and

2) 2 carcasses per day where the daily supply is more than 20 carcasses; and

3) any other carcasses that are believed to be at risk of containing residues above the MRLs or MPLs as determined by the operator on the basis of information such as the hunting location, poison use in the area, the history of the certified supplier and residue test results.

i) ensure that samples taken to meet the requirements of clause 18.4 (1)(h) are taken by a recognised person, official assessor or animal products officer and that the test results are provided to MPI for entry to the national chemical residues database; and

j) ensure that where clause 12.11 (5) applies, the recognised verifier is informed within 5 working days of the certified supplier involved, what has occurred, the corrective action taken or proposed to be taken and the disposition of the product.

(2) Despite subclauses 18.4 (1)(d) and (e), the operator may hold the killed animals and:

a) give the certified supplier an opportunity to produce a completed or replacement certified supplier statement or other required document that clarifies the status of the animal material as suitable for processing to the satisfaction of the operator; if

b) the operator first assesses the condition of the animal material as being likely to remain suitable for processing for the time period involved; and

(3) The operator must develop and implement procedures to deal with situations where the documentation received from a certified supplier does not confirm the status of the wild animal material as suitable for processing, taking into consideration the provisions of clauses 18.4 (1) and (2).

(4) An operator must not accept possums for primary processing unless presented alive.

(5) The operator must verify the contents of supplier statements, poison use statements and GPS data received from a certified supplier.

18.5 Reception of game estate mammals

(1) The operator must:

a) confirm that the animal material or farmed mammals that have become feral and then been killed:

i) is of a species, kind or description listed in clause 12.5 (1); and
ii) is covered by a certified game estate supplier statement and that the animal material identification aligns with that statement; and
iii) was taken from an area of land that is covered by a poison use statement or DOC Pesticide Summary and the poison use status of the land indicates that animal material is suitable for processing; and
iv) is outside the withholding period for any treatment with veterinary medicine.

b) confirm that the kill location of any game estate animal material received has been identified using either GPS data or topographical map grid reference points; and
c) confirm that, if the game estate animal material has passed through an animal material depot, the depot is listed with MPI for that purpose; and
d) confirm that, if the animal material has passed through a mobile animal material depot, the evidence from the calibrated automatic temperature recording device, as required by clause 17.2 (6)(a), is provided; and
e) not accept animal material for processing if any required statement or other document is absent or incomplete; and
f) not accept animal material for processing if the operator is aware of, or has received, information that would give reasonable grounds to suspect that the information contained within a statement or other documentation received from a certified game estate supplier cannot be relied on; and
g) inform MPI within 1 working day if a situation described in clause 18.5 (1)(e) or (f) occurs; and
h) keep a copy of all documentation received from a certified game estate supplier for a minimum of 4 years.

(2) Despite clause 18.5 (1)(e) and (f), the operator may hold the killed game estate animals and:

a) give the certified game estate supplier an opportunity to produce a completed or replacement certified game estate supplier statement or other required document that clarifies the status of the animal material as suitable for processing to the satisfaction of the operator; if
b) the operator first assesses the condition of the game estate animal material as being likely to remain suitable for processing for the time period involved.

(3) The operator must establish procedures to deal with situations where the documentation received from a certified game estate supplier does not confirm the status of animal material as suitable for processing, taking into consideration the provisions of clauses 18.5 (1) and (2).

(4) The operator must verify the contents of supplier statements, poison use statements and GPS data received from a certified game estate supplier.

18.6 Reception of deer velvet and deer antler

(1) An operator who is processing deer velvet must only accept deer velvet for processing where:

a) only registered veterinary medicines or those exempt from registration have been used in the harvesting of deer velvet from live deer; and
b) the supplier has confirmed that the deer velvet has been:
i) handled, held, transported and maintained so as to minimise deterioration; and
ii) has been protected from contamination.

(2) In the case of farmed deer, the operator must confirm that the deer velvet:

a) has been clearly identified by the supplier; and

b) is accompanied by a signed declaration by the supplier as described in clause 14.2 (2)(b).

(3) In the case of deer velvet from wild deer, the operator must confirm that the deer velvet:

a) has been identified and that this identification aligns with the supplier statement; and
b) is accompanied by a completed and signed certified supplier statement for the supply of wild mammals for human consumption that covers the carcass from which the deer velvet was taken; and
c) is accompanied by a completed and signed poison use statement as described in clause 12.6 Wild Animal Material Not to be Procured from Certain Areas or DOC Pesticide Summary for the area of land from which the wild mammals were taken and that this confirms that the animal material is suitable for processing.

(4) An operator who is processing deer velvet must be able to demonstrate whether the velvet is from New Zealand or imported.

18.7 Reception of fish

(1) The operator must carry out an assessment to confirm that, from the time of catching to the time of arrival at the premises:

a) the fish have been subjected to chilling or freezing (unless they are live fish); and
b) the fish have been handled, held and transported so as to minimise deterioration and have been protected from contamination; and
c) the fish is covered by a certified supplier statement and that the animal material identification aligns with that statement.

(2) The operator must confirm that the farmed fish is covered by the supplier statement or supplier guarantee programme and that the animal material identification aligns with the supplier statement or supplier guarantee programme.

(3) If the fish have passed through an animal material depot, the operator must confirm that the depot is listed for that purpose with MPI.

(4) In the case of farmed fish (other than BMS), the operator must not accept the fish for processing (except for initial storage) if:

a) the required supplier statement is absent or incomplete, unless:

i) the operator has a supplier guarantee programme and the supplier is a specified supplier within that programme; and
ii) the supplier has provided to the operator information in accordance with the supplier guarantee programme at least on a 6 monthly basis; and
iii) the animal material is of the type that is described in the supplier guarantee programme.

b) the operator is aware of, or has received, information that would give reasonable grounds to suspect that the information in the supplier statement or supplier guarantee programme cannot be relied on.

(5) For farmed fish (other than BMS) the operator:

a) must inform the recognised verifier within 1 working day if a situation described in clause 18.7 (4)(b) occurs; and
b) may, despite clauses 18.7 (4)(a) and (b), hold the fish and give the supplier an opportunity to produce a completed or a replacement supplier statement that clarifies the status of the fish as suitable for processing to the satisfaction of the operator.

(6) Despite clauses 15.2 Supply of Fish and 18.7 (1), an operator may process fish that have been seized by a fisheries officer as defined in section 2 of the Fisheries Act 1996, subject to the operator:

a) obtaining written approval from the Director-General prior to the processing of the fish; and

b) complying with any conditions specified by the Director-General in the approval for the processing or labelling of the fish.

18.8 Ante-mortem examination of farmed mammals, farmed poultry and live possums

(1) The operator must ensure that farmed mammals, farmed poultry and live possums are examined in accordance with any relevant ante-mortem regulations and specifications prior to their slaughter.

18.9 Assessment prior to primary processing for wild animal material, killed game estate mammals and farmed mammals that have become feral and then killed

(1) The operator must ensure that prior to commencing the processing (other than the initial storage) of animal material at a primary processing premises, the wild animal material is subject to an assessment to determine its suitability for processing, including whether the requirements of clauses 13.2 Handling and Dressing and 13.3 Cooling and Transportation have been met where appropriate.

(2) The operator must ensure that the assessment is carried out by a post-mortem examiner who meets the relevant competency requirements in clause 5.2 (2)(a).

18.10 Slaughter of farmed mammals, farmed poultry and live possums

(1) The operator must ensure that slaughter is carried out without unnecessary delay and in a way that manages the distribution and proliferation of contaminants of the carcass.

(2) The operator must ensure that slaughter is only performed at a rate at which bodies of animals can be accepted for dressing.

18.11 Suspect animal material (except deer velvet or fish)

(1) This clause applies to operators involved in the primary processing of suspect animal material.

(2) When processing suspect animal material, an operator must ensure that:

a) the suspect animal material is identified; and
b) if the suspect animal material is of a nature that cross-contamination could occur, then:

i) the animal material is processed in such a way that any cross-contamination to non-suspect animal material or animal product is minimised; and
ii) the processing area is cleaned prior to the processing of any other animal material or animal product; and
iii) follow any specific hygiene requirements issued by the ante-mortem examiner.

(3) If cross-contamination occurs, the operator must take adequate corrective actions to ensure that the affected animal material is still suitable for processing or the resulting animal product is fit for intended purpose.

(4) The operator must ensure that suspect animal material or animal product is held under sufficient control to ensure that it is not released until all relevant tests and examinations have been completed and a decision has been made on its disposition.

18.12 Handling and processing of animal material (except fish)

(1) The operator must ensure traceability between all parts of the animal material, or group of animal material in the case of batch processing (except for deer velvet), is maintained until the post-mortem examination is completed.

(2) The operator must ensure that hygienic techniques are used during dressing and animals are not dressed on the floor.

(3) The operator must ensure, for farmed mammals and live possums, opening cuts and the process of hide and pelt removal and disposal is carried out in a manner that manages the contamination of the carcass from the hide or pelt. Hide roll back, as applicable, must be managed. The technique used must take into account the consistency of the faecal material associated with the type of animal material.

(4) The operator must ensure, evisceration is performed in a manner that manages the contamination of the carcass and viscera.

(5) The operator must ensure that contact of the exposed surfaces of a carcass with the integument, hooves, trotters or feet of the same or another carcass, as applicable, is prevented.

(6) Where scalding forms part of the process, clause 18.12 (4) applies from the point where de-hairing is completed.

(7) The operator must ensure that thyroid tissue is only salvaged for pharmaceutical use.

(8) The operator must ensure that the offal from the thoracic or abdominal cavity of any killed animals is not used for human consumption.

(9) The operator must ensure that contact between carcasses within the primary processing premises, prior to passing the post-mortem examination, where applicable, is minimised to the extent necessary to ensure that the potential spread of contaminants is minimised.

(10) The operator must ensure that carcasses that have not passed post-mortem examination, where applicable, do not come into contact with carcasses that have passed post-mortem examination.

(11) The operator must ensure that handling and processing procedures are carried out without unnecessary delay and in a manner that minimises the transfer, proliferation and redistribution of contaminants on and between animal material and animal product.

(12) The operator must develop and implement a procedure for managing dropped product.

(13) The operator must have procedures to monitor the performance of processing on an ongoing basis.

Guidance

The Animal Products Notice: Specifications for Products Intended for Animal Consumption 2017 applies when human consumption material is diverted to petfood e.g. only minimum risk material can be sold for raw petfood. For a definition of minimum risk material refer to the Animal Products Notice: Specifications for Products Intended for Animal Consumption 2017.

Performance monitoring can include statistical processing control (SPC).

18.13 Handling and processing of fish

(1) The operator must ensure that:

a) the live fish were free from signs of illness or disease immediately prior to harvesting; and
b) handling and processing procedures are carried out without unnecessary delay and in a manner that minimises the contamination and deterioration of fish; and

c) fish (other than live fish) are stored chilled or frozen unless they are to be processed immediately.

(2) In the case of processing on fishing vessels:

a) the operator must check the fish on landing or at the start of processing for:

i) contamination with foreign matter that cannot be completely removed during processing; and
ii) contamination with chemicals (e.g. fuel oil, cleaning compounds, etc.); and
iii) the presence of strong odours or other indications of microbiological spoilage.

b) the operator must not process any unsuitable fish.

(3) The operator must manage or process pāua, kina, crabs, rock lobsters, eels and other species as notified by the Director-General, harvested from water likely to be contaminated (e.g. with biotoxin), in such a way as to minimise relevant risk factors.

18.14 Post-mortem examination of animal material

(1) The operator must ensure that only animal material (except for deer velvet and fish) that has been examined in accordance with any relevant post-mortem regulations and specifications may be released from the final primary processor.

18.15 Identification of animal carcasses for rendering or petfood

(1) Prior to transportation between RMP processing premises, the consigning operator must identify farmed mammal carcasses intended for rendering or for petfood:

a) each side of the carcass must be deeply slashed with a continuous knife cut, 2 per side, being form the hock, over and across the shoulder to end at the neck and elbow (or as appropriate to part carcasses); and
b) all deeply slashed surfaces must be stained with an approved meat marking ink; and
c) all carcasses must be identified with another form of permanent marking with the words “render” or “petfood” and the consignor’s RMP identifier number.

Guidance

The operator must use only approved maintenance compounds that are approved for that purpose refer to 3.3 Approved Maintenance Compounds and the Approved Maintenance Compounds (Non-Dairy) Manual found on the MPI website link or by searching on “maintenance compounds”.

18.16 Chilling and freezing of animal material or animal product

(1) The operator must ensure that any chilling and freezing is conducted without unnecessary delay and in a manner that minimises any potential microbial proliferation and contamination of the animal material or animal product.

(2) The operator must ensure that any animal material and animal product (other than live fish or BMS) that is preserved primarily by refrigeration is reduced to the maximum chilled or frozen temperature, validated at the thermal centre of the animal material or product as specified in Table 2: Allowable Temperatures for Release From Primary Processing Operations, prior to release from any primary processing premises.

Table 2: Allowable Temperatures for Release From Primary Processing Operations

Product type	Chilling/Freezing temperature
Chilled mammals, ostriches, emus and poultry	7ºC
Frozen mammals, ostriches, emus and poultry	-12ºC
Shucked pāua intended for canning in New Zealand	6°C
Chilled whole fish	-1°C to 1°C
Chilled fish product	-1°C to 4°C
Frozen fish or fish product (including shellfish)	-18°C
Brine-frozen fish	-9°C

(3) Clause 18.16 (2) does not apply if the further processing or transportation of the animal material or animal product is documented in an RMP or a registered food control plan under the Food Act 2014, so that the relevant risk factors are managed.

(4) If the documentation as described in clause 18.16 (3) forms part of another RMP or a food control plan, the consigning operator must ensure that:

a) the operator of the receiving programme is identified in the consigning operator's RMP; and
b) there is no gap in the process documentation as the animal material or animal product is transferred between programmes or plans; and
c) all relevant programmes or plans are registered as appropriate prior to the commencement of the operation.

(5) In the case of chilled product (e.g. beef, lamb, etc.), clause 18.16 (2) does not apply if the requirements of Schedule 4 Specifications for the Transfer of Product that has not Reached its Preservation Temperature for Red Meat are complied with and the animal material or animal product is:

a) received by a premises registered under the Food Act 2014; or
b) transferred between 2 premises with RMPs, provided those programmes contain the requirements for the transfer of chilled products within their scope; or
c) transferred between a premises with an RMP and a premises with a registered food control plan, provided those programmes or plans contain the requirements for the transfer of chilled products within their scope.

(6) For frozen fish or fish product (including shellfish), a brief temperature fluctuation up to a maximum temperature of -15°C during transportation is permitted. The temperature must be reduced to a temperature of -18°C or colder without unnecessary delay.

(7) For brine frozen fish, a brief temperature fluctuation up to a maximum temperature of -7°C during transportation is permitted. The temperature must be reduced to a temperature of -9°C or colder without unnecessary delay.

(8) Shucked pāua must not be held at greater than 1°C for more than 3 days.

Part 19: Avian eggs

19.1 Application of this Part

(1) This Part applies to RMP operators who process avian eggs for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers:

a) general requirements for avian eggs; and
b) general requirements for table eggs; and
c) general requirements for processing grade eggs; and
d) cleaning of table eggs and processing grade eggs; and
e) egg product processing.

19.2 General requirements for avian eggs

(1) An operator must ensure that:

a) the layer flock is subject to and complies with a whole flock health scheme (which includes the control of agricultural compounds, veterinary medicines, feed contaminants and environmental contaminants); and
b) if he or she knows or suspects that a layer flock does not comply with the whole flock health scheme, the eggs from that layer flock are not traded or processed for human consumption; and
c) to the extent practicable, he or she has records to enable traceability of the dates of lay of avian eggs to ensure the accuracy of best-before dates or shelf life (if not used as table eggs).

19.3 General requirements for table eggs

(1) An operator must ensure that table eggs:

a) are candled and appropriate actions are taken if defects are identified; and
b) show no evidence of embryo development, putrefaction or significant blood clots; and
c) are not incubated; and
d) are handled and stored under conditions that minimise condensation on the surface of the eggs; and
e) are stored for up to 35 days at room temperature or held at any other combination of times and temperatures that will ensure the eggs remain suitable for consumption; and
f) are assessed for cleanliness to the extent practicable, and dirty eggs are cleaned or processed in accordance with clause 19.5 Cleaning of Table Eggs and Processing Grade Eggs or downgraded as not fit for human consumption; and
g) are not cracked or broken; and
h) are stored out of direct sunlight.

(2) The operator must ensure that any processing of table eggs that could compromise the integrity of the shell is minimised.

Guidance

An operator would need to validate any longer or higher combination of storage times and temperatures for clean un-cracked table eggs if they are to apply a shelf life different from 35 days at room temperature.

A guidance document for validating a process is available: "Guidance Document: What is 'Validation'?" on the MPI website link or by searching for "what is validation".

19.4 General requirements for processing grade eggs

(1) An operator must ensure that processing grade eggs:

a) are assessed to ensure that they are not defective, including not leaking, excessively dirty, rotten or mouldy; and
b) show no evidence of embryo development, putrefaction or significant blood clots; and
c) are not incubated; and
d) are handled and stored under conditions that minimise condensation on the surface of eggs; and
e) that are cracked or broken are transported and held at 6°C or lower prior to processing up to 14 days, or held at any other combination of times and temperatures that will ensure the eggs remain suitable for processing.

19.5 Cleaning of table eggs and processing grade eggs

(1) An operator must ensure that if any table egg or processing grade egg is cleaned, the cleaning process is not a source of contamination, and:

a) suitable water and an approved egg-washing chemical are used, and the wash water is not a source of contamination; and
b) the egg is not soaked in the wash water; and
c) the egg is dried promptly after washing; and
d) the egg is not cracked or broken prior to washing; and
e) the washing equipment is cleaned and sanitised at least daily or more frequently if necessary to ensure that it is not a source of contamination; and
f) monitor the wash temperature to ensure effective cleaning and to prevent the ingress of pathogenic micro-organisms.

(2) An operator must ensure that any table egg or processing grade egg is:

a) wet wiped, then the following are used:
   i) clean, sanitised cloths; and
   ii) potable water; and
   iii) an approved chemical.

b) dry buffed, then the following are used:
   i) clean, sanitised dry cloths; or
   ii) another material that is not a source of contamination.

Guidance

The operator must use only approved maintenance compounds for egg-washing that are approved for that purpose, refer to 3.3 Approved Maintenance Compounds and the Approved Maintenance Compounds (Non-Dairy) Manual found on the MPI website link or by searching on "maintenance compounds".

19.6 Egg product processing

(1) The operator must ensure that:

a) any egg product is heat treated or otherwise processed so that it meets the microbiological criteria specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code; or

b) any product containing egg is heat treated or otherwise processed so that it meets the microbiological criteria specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code.

(2) The operator must ensure that egg product:

a) that has not been heat treated or otherwise processed to meet the microbiological criteria specified in Standard 1.6.1 of the Australia New Zealand Food Standards Code is not sold by way of retail; and

b) is processed without unnecessary delay and in a manner that minimises the transfer, proliferation, and redistribution of contaminants; and

c) is preserved by refrigeration, i.e. chilled or frozen, without unnecessary delay in a manner that minimises any potential microbial proliferation and contamination of the egg product.

Guidance

Operators should refer to the RMP Operator Resource Toolkit for example egg forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 20: Honey and other bee products

20.1 Application of this Part

(1) This Part applies to RMP operators who harvest honey and other bee products for processing for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers:

a) apiarist and beekeeper requirements; and
b) general requirements for processing bee products; and
c) processing of comb honey; and
d) processing of bee pollen.

Guidance

Apiarist is defined in the Animal Products (Exemptions and Inclusions) Order 2000 as a person who harvests animal material or products produced by bees who is exempt from the requirement to have an RMP for their harvesting operations (including any associated storage or transport operations).

A beekeeper, for the purposes of this Notice, means a person (natural person or corporate sole) who keeps honey bees for the purposes of producing bee products.

Operators need to be aware of the requirements for tutin in the Food Standard: Tutin in Honey issued under the Food Act 1981.

20.2 Apiarist and beekeeper requirements

(1) An apiarist and beekeeper must ensure that:

a) beehives are constructed of and maintained with materials that are not sources of hazard to the honey or other bee products; and
b) honey supers, both before and after extraction, are stored in a manner that will minimise contamination; and
c) honey supers are protected from contamination during transportation to minimise exposure to dusts, fumes and other contaminants.

20.3 General requirements for processing bee products

(1) The operator must ensure that:

a) any bee product is processed without unnecessary delay after harvesting and in a manner that manages the actual and potential distribution and proliferation of contaminants; and
b) at the point of extraction, frames must be free from visible contamination e.g. dead bees; and
c) any bee product that is preserved by refrigeration (not stable at ambient temperature) is chilled or frozen without unnecessary delay in a manner that minimises any potential microbial proliferation and contamination of the bee product e.g. royal jelly.

20.4 Processing of comb honey

(1) An operator must ensure that comb honey:

a) is not:

i) infested with e.g. wax moth; or
ii) contaminated with faecal matter, contain brood or fermented honey.

b) is inspected using a light source or similar device to detect any foreign matter and appropriate actions taken if foreign matter is identified; and
c) is handled and stored under conditions that minimise contamination.

20.5 Processing of pollen

(1) The operator must ensure that:

a) drying of pollen is done in a manner that minimises any potential microbial proliferation and contamination of the pollen; and
b) pollen is dried to a final moisture content sufficient for the preservation of the product considering its intended packaging and storage conditions.

Guidance

Operators should refer to the RMP Operator Resource Toolkit for example bee products forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 21: Specific animal material and animal product requirements

21.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the appropriate provisions of this Part.

(2) This Part covers:

a) further processing e.g. tallow; and
b) green offal; and
c) casings; and
d) blood; and
e) mechanically separated animal product.

21.2 Further processing to ensure fit for human consumption

(1) The operator must ensure that all animal material and animal product which is not fit for human consumption without further processing or treatment, receives an effective process or treatment to convert any animal material or animal product as fit for human consumption.

21.3 Tallow

(1) The operator must ensure that:

a) tallow for human consumption is produced only from animal product that has passed examination as fit for human consumption; and
b) rancid or decomposed fats are not used to produce tallow.

(2) The operator processing tallow must only accept animal product referred to in clause 21.3 (1)(a) that is subsequently contaminated:

a) where it can be subjected to a process such as refining; and
b) processed in such a way which addresses hazards and other risk factors and ensures that the resulting product is fit for intended purpose.

21.4 Green offal

(1) The operator must ensure that green offal from farmed mammals that is saved when inherent contamination is present is kept separate from any animal material or animal product intended for human consumption during its handling, processing and transportation until it:

a) has been cleaned so that there are no visible contaminants; and
b) is acceptably free of parasites, parasitic lesions, and foreign bodies.

21.5 Casings

(1) The operator must ensure that the suitable water used in tanks to condition and clean green offal used for casings is either:

a) continuously replenished throughout the process; or
b) emptied and replaced between processing batches.

(2) The operator must ensure that the separation (pulling) and stripping of intestines is adequately separated to prevent cross-contamination from other processes, including classing, salting and packing of finished casings.

(3) The operator must ensure that casings that are preserved primarily by:

a) dry salting have visible salt present on the product; or
b) salting have a water activity (a_w) of no greater than 0.83.

21.6 Blood

(1) The operator must ensure that:

a) contamination of blood is minimised; and
b) blood does not come in contact with the outer surface of any slaughtered animal; and
c) blood collected from a TB reactor, or animals with TB lesions, is not used for human consumption.

21.7 Mechanically separated animal product

(1) This clause applies to operators separating mammal and poultry product from bones using the mechanical separation method of compression or abrasion.

(2) The operator must ensure that bones, carcasses or parts of carcasses that are intended to be processed using mechanical separation methods are:

a) chilled to or maintained below 10°C and mechanically separated within 5 hours of boning; or
b) chilled to 4°C and mechanically separated within 72 hours of boning; or
c) chilled to -2°C and mechanically separated within 120 hours of boning; or
d) immediately placed in a freezer and frozen within 48 hours of boning.

(3) The operator must ensure hot or warm boned meat that is intended to be mechanically separated is processed immediately after deboning.

(4) The operator must have procedures to monitor the performance of processing on an ongoing basis.

(5) The operator must ensure that the calcium content of mechanically separated animal product, calculated and stated on a dry matter basis, does not exceed 1.5 %.

(6) The operator must ensure that mechanically separated animal product is:

a) used as an ingredient directly after the separation process; or
b) immediately cooled to a maximum temperature of 4°C and used for further processing within 48 hours; or
c) immediately frozen.

(7) The operator must document an operator-defined limit, including actions to be taken if the limit is exceeded, for aerobic plate count and *Escherichia coli* for the purpose of microbiological process control for mechanically separated animal product.

Part 22: Miscellaneous provisions

22.1 Processing environment for animal material and product

(1) The operator must ensure that processing rooms used for the processing of animal material or animal product derived from mammals, poultry and fish are operated in such a manner that the proliferation of micro-organisms likely to affect human health is minimised.

(2) Clause 22.1 (1) does not apply to rooms used exclusively for the reception and holding of live animals.

22.2 Process inputs

(1) The operator must ensure that all process inputs, including ingredients, additives, processing aids and packaging, is stored, handled and transported so as to minimise any potential contamination or deterioration.

22.3 Process control

(1) The operator must ensure that if pre-programmed process control parameters are used to operate and control a process that is critical to product safety, unauthorised access to the programmed parameters is prevented.

22.4 Thermal processing of low-acid commercially sterilised products

(1) The operator must ensure that any thermally processed low-acid commercially sterilised products (including aseptic processing and packaging operations) is in accordance with the principles of the code or codes in either of:

a) the current editions:

i) of the Code of Hygienic Practice for Low Acid and Acidified Low-Acid Canned Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 23-1979); and

ii) for aseptic processing and packaging operations, of the Code of Hygienic Practice for Aseptically Processed and Packaged Low-Acid Foods, as published by the Codex Alimentarius Commission: (CAC/RCP 40-1993).

b) the current edition of the United States Food and Drug Administration requirements for Thermally Processed Low-acid Foods Packaged in Hermetically Sealed Containers, as contained in 21 CFR Part 113, and Acidified Foods as contained in 21 CFR, Part 114, as appropriate.

Guidance

Currently there are no NZ training courses to obtain qualifications in pasteurisation, however operators should ensure that the thermal processing conditions are validated and managed by a suitably skilled person.

22.5 Dual operator butchers

(1) The dual operator butcher must ensure that a notice referring to meat and/or fish that is processed on the premises but not intended for sale is conspicuously displayed in a public part of any dual operator butcher premises, printed in plain letters of not less than 25 millimetres in face measurement.

Guidance

The notice should have wording similar to:

- "Notice – meat and/or fish that is not intended for sale is processed on these premises"; or
- "Notice – meat and/or fish processed on these premises is not intended for sale".

Part 23: Bivalve molluscan shellfish

23.1 Application of this Part

(1) This Part applies to RMP operators processing BMS for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers:

a) laboratory testing; and
b) reception of shellfish; and
c) raw harvested shellfish microbiological requirements; and
d) processing shellfish; and
e) general requirements for wet storage; and
f) wet storage process water supply; and
g) treatment of water for wet storage; and
h) continuous flow through wet storage system; and
i) recirculating water wet storage system; and
j) depuration processing of BMS; and
k) depuration process water: seawater supply; and
l) depuration process water: water standards; and
m) shellfish storage; and
n) depuration unit: loading and unloading; and
o) cleaning and sanitising plant and equipment; and
p) depuration process operator verification; and
q) minimum operational requirements of a depuration/wet storage operation; and
r) alternative means of wet storage and depuration; and
s) shucking, processing and packing of BMS; and
t) heat shocking; and
u) repacking requirements; and
v) BMS labelling.

23.2 Laboratory testing

(1) An operator must use a recognised laboratory with the required tests in the recognised laboratory's scope of accreditation to ISO/IEC 17025 to confirm compliance with this Part.

23.3 Reception of shellfish

(1) An operator may accept shellstock if:

a) the containers are of appropriate hygienic status; and
b) the shellstock is alive and not damaged and the shells are reasonably free of mud, marine flora, bottom sediments and detritus, and not contaminated by material potentially hazardous to human health; and
c) the temperature control requirements in Schedule 4 of Animal Products Notice: Regulated Control Scheme - Bivalve Molluscan Shellfish for Human Consumption 2018 have been complied with.

(2) An operator must not accept shellstock for processing if:

a) the shellfish harvest declaration has not been supplied or is incomplete; or
b) the labelling is incomplete or missing.

(3) Despite clause 23.3 (2) an operator may hold shellstock pending the supply of a completed or replacement shellfish harvest declaration or correct labelling if:

a) the shellstock is kept separate from other shellstock; and
b) an animal product officer is notified within 24 hours of the arrival of the shellstock; and
c) the shellstock is detained under refrigerated storage until the animal product officer has determined the disposition of the shellstock.

(4) An operator must not accept shellstock for processing if the operator reasonably suspects that the information in the accompanying shellfish harvest declaration is fraudulent, and must inform an animal product officer within 24 hours of forming the reasonable suspicion.

(5) The operator must develop and implement procedures to deal with situations where the shellfish harvest declaration or labelling does not confirm the status of the animal material as suitable for processing.

Guidance

The requirements for the shellfish harvest declaration are defined in the Animal Products Notice: Regulated Control Scheme – Bivalve Molluscan Shellfish for Human Consumption 2018.

23.4 Raw harvested bivalve molluscan shellfish microbiological requirements

(1) The operator must ensure that BMS, including live BMS, intended for direct human consumption in their raw state meet the microbiological requirements set out in Table 3: Raw Bivalve Molluscan Shellfish Microbiological Requirements.

Table 3: Raw Bivalve Molluscan Shellfish Microbiological Requirements

Micro-organism	n	c	m	M
Escherichia coli (per gram)	5	1	2.3	7

In this table:

n means the number of sample units from a lot that must be examined to satisfy the requirements of a particular sampling plan

c means the maximum allowable number of marginally acceptable sample units. When more than this number is found, the lot is rejected by the sampling plan

m means a microbiological criterion that represents an acceptable level and values above it are marginally acceptable or unacceptable in the terms of the sampling plan

M means a microbiological criterion that separates marginally acceptable quality from defective quality. Values above M are unacceptable in the terms of the sampling plan and the detection of 1 or more samples exceeding this level would be cause for rejection of the lot.

(2) The Director-General will approve the testing methodologies for *Escherichia coli* for use.

(3) The operator must also ensure that BMS comply with the MPLs for marine biotoxins set out in Table 3: Maximum Permissible Levels for Marine Biotoxins in BMS of the Animal Products Notice: Regulated Control Scheme - Bivalve Molluscan Shellfish for Human Consumption 2018.

(4) The operator must include a documented procedure in the RMP for sampling and testing BMS product detained or recalled for marine biotoxin reasons.

(5) The operator must ensure that the testing methodologies for marine biotoxin are in accordance with the shellfish RCS.

23.5 Processing bivalve molluscan shellfish

(1) The operator must document in the RMP a mixing management plan where shellstock or shucked shellfish from different lots are mixed. The management plan must address the conditions for mixing and how the shellfish from different lots will be identified.

(2) The operator must ensure that prior to wet storage, depuration, or processing, shellstock are:

a) thoroughly washed with:

i) suitable water; or
ii) water obtained from an approved growing area or conditionally approved growing area, that is open for harvesting.

b) inspected, and cracked, broken or dead shellstock removed; and
c) protected from physical or thermal abuses that may reduce the effectiveness of the wet storage/depuration process; and
d) handled and stored in a manner so that their physiological activity is not adversely affected and bacteriological quality does not deteriorate.

23.6 General requirements for wet storage

(1) The operator must document in the RMP the requirements for wet storage developed in accordance with clause 23.18 Minimum Operational Requirements of a Depuration/Wet Storage Operation.

(2) The operator must ensure that any shellfish for wet storage is harvested from approved, remote approved or conditionally approved growing areas that are open for harvesting.

(3) The operator must ensure that:

a) any BMS is not mixed in the same tank with species other than bivalve species; and
b) if water is used in a non-BMS species tank prior to being used in a BMS species tank, the water is effectively disinfected prior to entering the tank containing BMS.

(4) The operator must identify the wet storage performance indices and other relevant records that must be kept to ensure that the wet storage process controls are effective. This includes establishing critical limits, e.g. dissolved oxygen, salinity, pH, temperature, turbidity, flow rate, etc.

23.7 Wet storage process water supply

(1) The operator must ensure, except for well water, the quality of the water prior to treatment does meet the minimum bacteriological standards for a restricted growing area, as described in the shellfish RCS.

(2) The operator must ensure that any well water used as a source of water for wet storage is suitable water, or clean seawater that complies with the microbiological quality requirements in Table 1: Microbiological Quality of Seawater of Schedule 2 Clean Seawater Specification.

(3) The operator must document in the RMP:

a) a water supply sampling schedule except when the source water is from an approved growing area; and
b) processes to manage the risk of marine biotoxins in source water.

23.8 Treatment of water for wet storage

(1) The operator must ensure that:

a) any disinfection or other water treatment does not leave residues that may interfere with the depuration process or the physiology or wholesomeness of the shellstock; and
b) where ultraviolet light is used as a disinfection method, the maximum turbidity levels of the process water treated by ultraviolet light must not exceed 20 NTUs; and
c) disinfected water entering wet storage tanks have no detectable levels of coliforms.

(2) The operator must ensure that:

a) if a positive result for total coliforms occurs in a sample of disinfected water, the operator immediately commences daily sampling of the disinfected water and testing for coliforms and continues until the problem is identified and corrected; and
b) on the first operating day after the correction of the problem that caused positive results for total coliforms, the effectiveness of the correction is confirmed by the collection and testing of a set of 3 samples of disinfected water and 1 sample of the source water prior to disinfection. The samples of the disinfected water and the source water prior to disinfection must be collected and tested within 24 hours of restarting operations.

23.9 Continuous flow through wet storage system

(1) The operator may use water from an approved growing area or a conditionally approved growing area in the open status without disinfection if the bacteriological criteria for an approved growing area, as set out in the Animal Products Notice: Regulated Control Scheme - Bivalve Molluscan Shellfish for Human Consumption 2018, are met at all times while the shellstock are in wet storage.

(2) The operator must document procedures in the RMP for handling shellstock in the event that the quality of non-disinfected water, taken from areas described in clause 23.9 (1), changes during a wet storage process so that the bacteriological criteria for an approved growing area status is no longer met.

(3) Water from a restricted growing area may be used if:

a) it is subjected to disinfection; and
b) prior to use, the operator demonstrates through a study that the disinfection system will consistently produce water that tests negative for coliforms under normal operating conditions; and
c) the study:

i) includes 5 sets of 3 samples from each disinfection unit collected for 5 consecutive days at the outlet from the disinfection unit or at the inlet to the wet storage tank; and
ii) includes 1 sample daily for 5 consecutive days from the source water prior to disinfection; and
iii) demonstrates that all samples of disinfected water are negative for coliforms; and
iv) is repeated in full if any sample of disinfected water during the study is positive for coliforms.

d) once in operation as part of the RMP, the water system is sampled daily to demonstrate that the disinfected water is negative for coliforms.

23.10 Recirculating water wet storage system

(1) The operator must ensure that water used in recirculating wet storage systems is continuously disinfected as it enters the wet storage tanks.

(2) Prior to use the operator must conduct a study to demonstrate that the disinfection system for the recirculating system will consistently produce water that tests negative for coliforms under normal operating conditions.

(3) The operator must ensure that the study meets the requirements of subclause 23.9 (3)(c).

(4) If a recirculating water system is in operation as part of an RMP, the operator must ensure that the recirculating water is sampled weekly to demonstrate that the disinfected water is negative for coliforms.

(5) If, within a 24-hour period, make-up water that is more than 10 percent of the water in the recirculating system is added from a restricted growing area, the operator must ensure that a set of 3 samples of disinfected water (collected from the spray bar if possible) and 1 sample of the source water prior to disinfection is collected at the time the additional water is added. The operator must ensure that the samples are tested to confirm the ability of the disinfection system to produce water free from coliforms.

23.11 Depuration processing of bivalve molluscan shellfish

(1) An operator carrying out depuration must only receive shellfish that:

a) comply with the requirements of clause 23.3 Reception of Shellfish; and
b) have been harvested from a restricted or conditionally restricted growing area that is open for harvesting, or from a conditionally approved growing area that is closed for harvesting but meets the bacteriological criteria for harvest from a restricted growing area as stated in the Animal Products Notice: Regulated Control Scheme - Bivalve Molluscan Shellfish for Human Consumption 2018.

(2) The operator must establish the maximum level of *Escherichia coli* in shellfish entering a depuration plant and must not exceed 14 000 *Escherichia coli* per 100 grams of flesh, unless the RMP provides that the depuration system can manage higher levels.

(3) The operator must ensure that different shellfish species are not processed in the same unit unless the RMP provides that the depuration requirements for each species are compatible.

(4) The operator must ensure that the depuration time is established and must be no less than 48 hours unless the RMP provides that the depuration plant performance standards set out in clause 23.17 Table 4: Depuration Plant Performance Standards, will consistently be met using shorter depuration times, with a minimum depuration time of 36 hours. This is a critical control point (CCP).

(5) The operator must document in the RMP the procedures to be undertaken when unplanned events occur during depuration, including:

a) if spawning occurs to the extent that the water quality criteria in subclause 23.13 (1)(a) or the criteria for turbidity or dissolved oxygen are not met in the units during depuration, the process must be stopped and:

i) the tanks drained and the shellfish removed and returned to the sea or otherwise disposed of; or
ii) the process started again at zero hour and, on completion of the process, a minimum of 3 end-point shellfish samples taken and tested for *Escherichia coli*; and
iii) shellfish from the restarted process must not leave the plant until the sample results demonstrate that the depuration plant performance standards (23.17 Table 4: Depuration Plant Performance Standards) are complied with.

b) if spawning is observed in less than 10 % of the shellfish then the depuration process may continue provided the minimum of 3 end-point shellfish samples are taken and tested for *Escherichia coli*, and:

i) required standards of water quality with respect to turbidity and dissolved oxygen continue to be consistently met throughout the tank; and
ii) the requirements of subclause 23.13 (1)(a) are met.

(6) Despite subclause 23.11 (5)(b), the operator must ensure that shellfish do not leave the plant until the sample results are available and the results demonstrate that the depuration plant performance standards set out in 23.17 Table 4: Depuration Plant Performance Standards have been complied with.

23.12 Depuration process water: seawater supply

(1) The operator must treat process seawater on a continuous basis with an adequate disinfection system, including confirming that the disinfection system produces process seawater with no detectable coliform organisms according to the following:

a) if the source water is from an approved growing area that is open for harvesting, or another source acceptable to the Director-General, the depuration tank influent treated by each disinfection unit must be tested at least once per process batch; or
b) if a closed recirculating system is used or the source water is from a restricted growing area that is open for harvesting, the operator must ensure that the requirements of clause 23.9 (3)(b) to (d) are met; and
c) source water must not be taken from a prohibited zone or an unclassified growing area.

23.13 Depuration process water: water standards

(1) The operator must ensure that the process water used in the depuration process meets the following:

a) physical, chemical and microbiological parameters required for the health and normal physiological activity of the shellfish; and
b) a minimum of 5.0 milligrams per litre of dissolved oxygen in the water must be maintained throughout the depuration system; and
c) treated water at the point of entry to the depuration unit must contain no detectable coliform organisms; and
d) the salinity and temperature parameters must be established in the RMP; and
e) the maximum turbidity levels of the process water treated by ultraviolet disinfection must not exceed 5 NTUs; and
f) the pH of the water must be in the range 7.0 to 8.4.

(2) The operator must ensure that the depuration plant has on site, or at a readily accessible designated place, calibrated equipment to measure:

a) dissolved oxygen; and
b) pH; and
c) temperature; and
d) turbidity; and
e) salinity; and
f) flow rate.

(3) The operator must ensure that the flow rate of process water in each tank is at a minimum of 107 litres per minute per cubic metre of shellfish unless the RMP provides a lesser flow rate.

(4) The operator must ensure that the minimum volume of process water in each depuration unit is:

a) for cockles and oysters, 6 400 litres per cubic metre of shellfish based on the total tank capacity, unless the RMP provides for a lesser volume; and
b) for other shellfish species, as provided for in the RMP.

23.14 Shellfish storage

(1) The operator must ensure that shellfish that require depuration are not held in the same storage room as shellfish that have been depurated or that do not require depuration, unless the method of storage marking, and labelling is documented in the RMP.

23.15 Depuration unit: loading and unloading

(1) The operator must ensure that trays or containers used in the depuration process are:

a) impervious, easily cleaned and designed to allow adequate water flow through the mesh; and
b) not used for purposes other than depuration and wet storage.

(2) The operator must ensure that when oysters are depurated, there is not more than 3 layers of oysters in each tray or container during the depuration process. The maximum depth for other shellfish species must be as documented in the RMP.

(3) The operator must ensure that shellfish in depuration units have a minimum cover of 50 millimetres of water, and shellfish are not less than 25 millimetres off the base of the unit.

(4) The operator must minimise the risk of contamination of shellstock during the loading and unloading of depuration units by ensuring that:

a) all the trays of shellfish are placed in the depuration units before filling of the units with water commences; and
b) shellfish are not moved within or removed from the depuration units until all the water has been drained from the depuration units.

23.16 Cleaning and sanitising plant and equipment

(1) The operator must ensure that all shellfish and seawater contact surfaces in the depuration unit are cleaned and sanitised after each use or at the following frequencies:

a) process units, trays, containers, and racks are cleaned, sanitised and rinsed before each depuration operation; and
b) the process unit, including the depuration system piping network, are cleaned and sanitised at least once a week or once every 3 depuration operations; and
c) the seawater storage tanks are cleaned and sanitised at least once a week or once every 3 depuration operations, or at an alternative frequency specified in the RMP; and
d) the washing and culling areas and pre-depuration storage areas are thoroughly washed and sanitised after each use; and
e) the disinfection unit(s) for the water supply are cleaned and serviced as frequently as necessary to assure effective water treatment.

23.17 Depuration process operator verification

(1) The operator verification must be performed on the depuration process on a continuous basis in accordance with the following:

a) on completion of the depuration, collect and test at least 1 sample from each lot of shellstock depurated in the unit; and
b) determine daily, or as results become available, the depuration performance indices, defined as the geometric mean and the 90th percentile of *Escherichia coli* from test data of the most recent 10 consecutive harvest lots for each species depurated; and
c) compare daily, or as results become available, the depuration performance indices with the depuration plant performance standards set out in Table 4: Depuration Plant Performance Standards.

Table 4: Depuration Plant Performance Standards (*Escherichia coli* per 100 grams)

Species	Geometric mean	90th percentile
Hard clams	20	70
Oysters	20	70
Mussels	20	70

d) if the depuration performance indices for a specific species from a specific growing area are less than or equal to the depuration plant performance standards set out in Table 4: Depuration Plant Performance Standards, the process is considered confirmed for that species from that growing area; and

e) if the depuration performance indices for a specific species from a specified growing area fail to meet the depuration plant performance standards set out in Table 4: Depuration Plant Performance Standards, or if a new growing area that meets the requirements of subclause 24.17 (1)(b) is used as a source of shellfish for depuration, or if a new depuration process has generated fewer than 10 process batches of data, the process is considered to be not confirmed and the following must be met:

  i) the operator must collect and test at least 1 zero-hour and 3 end-point samples from each depuration lot; and
  ii) the environmental parameters affecting poor plant performance (including water temperature, salinity, dissolved oxygen, turbidity and/or other operational conditions that may inhibit the normal physiological processes of the shellfish) must be identified. The condition(s), once identified and quantified, become critical control points (CCPs) for the specific species in the specific plant, and the RMP must be amended in accordance with section 25 of the Act.

f) shellstock that are depurated during the process in subclause 23.17 (1)(e) must meet the following criteria before they are released to the market:

  i) the *Escherichia coli* geometric mean from 3 samples (hard clams, mussels, or oysters) must not exceed 45 *Escherichia coli* per 100 grams; and
  ii) no single sample is to exceed 100 *Escherichia coli* per 100 grams.

g) if the depurated lot fails to meet the release criteria specified in subclause 23.17 (1)(f), the operator may choose to subject the shellstock to additional depuration processing and after that the shellstock can be resampled for release criteria or the disposition of the shellfish must be as follows:

  i) in accordance with the requirements of the RMP; and
  ii) if the shellfish are to be relayed, in accordance with the shellfish relay requirements in the Animal Products Notice: Regulated Control Scheme for Bivalve Molluscan Shellfish for Human Consumption 2018.

h) when depuration units with multiple tanks are used, it must be determined whether the individual tanks are similar. The difference between the physical tank dimensions and the process water flow rate must be less than 10 percent; and

i) if tanks are not similar, the process requirements described in clause 23.17 (1)(a) to (g) must be employed for each tank; and

j) the operator must ensure that all microbiological tests of performance standard samples of shellstock:

  i) are analysed in accordance with the laboratory requirements stated in the Animal Products Notice: Regulated Control Scheme for Bivalve Molluscan Shellfish for Human Consumption 2018; and
  ii) have a sample size that consists of at least 12 shellfish selected at random from each designated container; and

iii) use samples collected at locations within the depuration unit that are considered to be the most compromised in relation to shellfish activity, based on the sampling plan contained in the RMP.

23.18 Minimum operational requirements of a depuration/wet storage operation

(1) The operator must ensure that their RMP addresses the following requirements:

a) the design details of a depuration wet storage unit, including:

i) a depuration/wet storage tank diagram including:

1) tank dimensions; and
2) construction details; and
3) influent and effluent locations; and
4) operating water level; and
5) typical container configuration.

ii) the process water system describing the types of system (flow through or recirculating), pre-treatment and filtration systems, disinfection system and hydraulic schematic; and

iii) a list of equipment including:

1) washing, culling and packing equipment; and
2) material handling equipment; and
3) cleaning and sanitation equipment.

b) depuration process/wet storage monitoring, including:

i) sampling plans, including:

1) frequency, number of samples, and sampling locations; and
2) methodologies for analysing process water, incoming shellstock, depurated/wet stored shellstock, and source waters.

ii) the maintenance of monitoring equipment and calibration procedures; and
iii) a copy of activity log forms that will be used for data entry; and
iv) process water monitoring frequency and criteria for physical and chemical parameters; and
v) data analysis and evaluation.

c) laboratory arrangements; and
d) standard operating procedures for:

i) washing, culling and placement of shellstock in depuration/wet storage tanks; and
ii) the depuration/wet storage unit operation; and
iii) monitoring the depuration/wet storage unit operation; and
iv) the removal of product from tanks after depuration/wet storage; and
v) storage parameters and procedures; and
vi) packing and labelling procedures; and
vii) plant cleaning and sanitation; and
viii) data analysis; and
ix) recall procedures; and
x) ultraviolet water treatment.

23.19 Alternative means for wet storage and depuration

(1) Despite clauses 23.6 to 23.18 of this Part, the Director-General may approve alternative means of wet storage and depuration. The approval may be subjected to conditions.

23.20 Shucking, processing and packing bivalve molluscan shellfish

(1) The operator must ensure that shellstock: are inspected by the operator immediately prior to shucking to ensure they are alive, clean, wholesome and not badly damaged.

(2) The operator must ensure that shucked shellfish are delivered to the packing room within 1 hour of them being shucked, or pre-chilled and placed in temporary refrigeration at 7°C or cooler for no more than 2 hours.

(3) During shucking and packing, the operator must ensure that shellfish are examined for naturally occurring material such as shell pieces and non-edible components, and such material must be removed.

(4) The operator must ensure that shucked shellfish are thoroughly drained, cleaned as necessary and packed promptly after delivery to the packing room. The packing process must be scheduled and conducted so that all meats are chilled to an internal temperature of 7°C or colder within 2 hours of delivery to the packing room.

(5) The operator must ensure that shellfish meat that is to be packed into containers larger than 4 litres are pre-chilled to 7°C or colder prior to packing in the containers.

(6) The operator must ensure that shucked shellfish are packed only into containers labelled in accordance with clause 23.23 Bivalve Molluscan Shellfish Labelling.

(7) The operator must ensure that the temperature of chilled shucked shellfish are reduced to 4°C or less prior to leaving the premises and the temperature is maintained during transport and storage.

(8) The operator must ensure that the temperature of chilled live shellfish are reduced to 10°C or less prior to leaving the premises and the temperature is maintained during transport and storage.

(9) Despite clause 23.20 (8), chilled live shellfish may leave the premises when the temperature is greater than 10°C if they are stored at the originating premises for less than 12 hours and are maintained under temperature control at all times while in that premises.

(10) The operator must ensure that shellfish that are to be frozen are arranged to ensure rapid freezing and are frozen at a temperature of -18°C or colder, with shellfish frozen solid within 12 hours from the start of the freezing process.

23.21 Heat shocking

(1) The operator must ensure that the RMP addresses the following minimum requirements for heat shock processes:

a) the type and size of shellfish; and
b) the time of exposure to heat; and
c) the internal shellfish temperature; and
d) the process temperature; and
e) the nature of the heat process; and
f) the water to shellfish ratios; and
g) the nature of the heat process equipment; and
h) the measurement devices and their calibration; and
i) the shell removal techniques; and
j) the post-heat-shock chilling techniques; and
k) the packing and storage procedures; and
l) the cleaning and sanitising of heat process equipment.

(2) The operator must ensure that all shellstock:

a) are washed with pressurised potable water or water that is from an approved growing area that is open for harvesting; and

b) culled of badly damaged and dead shellstock prior to heat shocking.

(3) The operator must ensure that:

a) a copy of the minimum requirements of the heat shock process that form part of the RMP are posted in a conspicuous location near the heat shock process appliance; or
b) the RMP contains the names of the suitably skilled persons who are familiar with and have been trained in those requirements.

(4) The operator must ensure that heat-shocked shellfish are cooled to 7°C or less within 2 hours of being heat shocked and are cooled to 4°C or less within 4 hours of being heat shocked.

(5) If a water tank heat-shock process is used, the operator must ensure that:

a) the tank is completely drained and rinsed in such a manner that all the sediment and detritus are removed at 3 hourly intervals or at a frequency as specified in the RMP; and
b) the tank is drained, washed and sanitised at the end of each day's operation.

23.22 Repacking requirements

(1) The operator must ensure shellfish for repacking originate only from a premises with an RMP.

(2) The operator must ensure that if repacking of shellfish occurs:

a) where the shellfish have been previously refrigerated, the shellfish must be transported under refrigeration; and
b) full records must be kept; and
c) shellfish must not be mixed during repacking; and
d) only clean, alive or chilled or frozen shellfish may be repacked.

(3) The operator must ensure that if repacking of shucked shellfish occurs:

a) shucked shellfish are not repacked when the temperature of the chilled shellfish exceeds 4°C or the temperature of the frozen shellfish exceeds -18°C at the time of receipt, or the packages are not labelled in accordance with clause 23.23 Bivalve Molluscan Shellfish Labelling; and
b) only shellfish that have been processed and have been kept in premises with an RMP may be repacked; and
c) full records are kept; and
d) the internal temperature of shucked shellfish does not exceed 4°C during storage or repacking operations; and
e) shucked shellfish from different lots are not mixed during the repacking operation.

(4) The operator must ensure that:

a) each package containing repacked product are labelled in accordance with clause 23.23 Bivalve Molluscan Shellfish Labelling; and
b) are labelled with the registration number of the operator responsible for the repacking.

23.23 Bivalve molluscan shellfish labelling

(1) Operators must label containers of shellfish leaving a premises with:

a) the growing area authority identifier as defined in the Animal Products Notice: Regulated Control Scheme for Bivalve Molluscan Shellfish for Human Consumption 2018; and
b) the date of harvest; and
c) the type and quantity (number or weight) of shellfish.

(2) However, a lot number labelling system may be used to replace the requirements of subclauses 23.23 (1)(a) and (b) if adequate traceback to the specific harvest dates and harvest areas is provided in the RMP.

(3) The operator must ensure that if reshipping (the purchase and resale of shellfish without repacking) occurs:

a) the original labels on shucked shellfish and shellstock are maintained on the product containers; and
b) the labelling information is not altered or removed, nor the product mixed with other shellfish, re-sorted or repackaged; and
c) the name of the operator responsible for reshipping is added to the container.

Part 24: *Listeria* requirements for processors of certain ready-to-eat animal products

24.1 Application of this Part

(1) This Part applies to RMP operators who are processing ready-to-eat animal product for human consumption.

(2) In relation to retail butchers (including dual operator butchers):

a) this Part applies only to retail butchers who also process and sell ready-to-eat animal product by way of wholesale; and
b) subclause 24.2 (2)(e) (environmental testing procedures) and clause 24.2 (2)(f) (product testing procedures) apply only to retail butchers who process and sell ready-to-eat animal product by way of wholesale that is specifically intended for consumption by vulnerable populations (e.g. institutions that care for vulnerable populations).

(3) This Part does not apply to RMP operators who are processing ready-to-eat animal product, where that product:

a) is raw animal product; or
b) is live shellfish; or
c) receives a listericidal process after being sealed in the final packaging where that packaging ensures the prevention of recontamination until opened by the consumer or until the packaging is otherwise compromised; or
d) is subject to commercial sterilisation; or
e) contains a listericidal component that ensures the rapid inactivation of *Listeria monocytogenes* if re-contaminated.

(4) Clause 24.2 (2)(f) (product testing procedures) does not apply to RMP operators processing ready-to-eat animal product that has:

a) a shelf life of 5 days or fewer; or
b) a pH of less than 4.4; or
c) a water activity (a_w) of less than 0.92; or
d) a combination of pH less than 5 and water activity (a_w) less than 0.94; or
e) been validated that the level of *Listeria monocytogenes* will not increase by more than 0.5 log colony forming units per gram over the products stated shelf life.

(5) The Director-General may exempt certain ready-to-eat animal product from all or part of this Part if an analysis of the product and process demonstrates to the Director-General that the management of *Listeria monocytogenes* as required by this Part is not appropriate.

(6) Any exemptions given by the Director-General under clause 24.1 (5) must be given in writing.

24.2 Listeria management procedures

(1) The operator processing animal product to which this Part applies must develop and implement procedures in the RMP for the management and control of *Listeria monocytogenes* in the premises.

(2) The operator's procedures must include:

a) the name(s) and position(s) of the person(s) responsible for developing and implementing the procedures for *Listeria monocytogenes* management; and
b) a description of the product covered by the *Listeria monocytogenes* management procedures; and

c) a description of the transmission routes for *Listeria monocytogenes* into and within the processing areas; and
d) a description of or reference to the specific control measures within the product, the process itself and the good operating practices that control *Listeria monocytogenes*; and
e) an environmental testing procedure that:

i) proactively looks for *Listeria monocytogenes* to minimise the likelihood of *Listeria monocytogenes* contaminating product; and
ii) confirms that any controls for *Listeria monocytogenes* are effective.

f) a product testing procedure to confirm that any controls for *Listeria monocytogenes* set out in the RMP are effective.

(3) The operator must include in the environmental testing procedures, referred to in subclause 24.2 (2)(e):

a) a site plan or other means of identifying each high-care area where ready-to-eat animal product is processed; and
b) identification of the sampling sites in the high-care area (including product contact surface sampling sites and non-product contact surface sampling sites) that specifically target areas that are most likely to be contaminated.

(4) The operator must include in the environmental testing procedures, referred to in subclause 24.2 (2)(e) and the product testing procedure referred to in subclause 24.2 (2)(f):

a) the number of samples to be taken during each sampling period and when each sampling period will occur; and
b) the name(s) or designation(s) of personnel responsible for carrying out sampling; and
c) procedures for sampling, sample handling and sample delivery to the laboratory; and
d) procedures for communicating with the laboratory, including:

i) the key contact at the laboratory; and
ii) whom the laboratory will immediately notify of a detection of *Listeria* species or *Listeria monocytogenes*.

e) a system for recording and reporting laboratory results in a way that allows for easy review of the results; and
f) an action plan that will be implemented immediately in the event of a detection of *Listeria monocytogenes* in the environmental samples or product samples, and which includes:

i) the name or designation of the person who will be responsible for managing the actions to be taken; and
ii) procedures for the immediate notification to the recognised verifier if *Listeria monocytogenes* is detected in product or on product contact surfaces; and
iii) procedures for actions to be taken to help identify the source of the detection and any affected product; and
iv) procedures for the management of any affected product, including product disposition; and
v) procedures for taking corrective actions and confirmation that the actions were effective; and
vi) procedures for review and reporting on the actions taken; and
vii) procedures for the consideration of actions to prevent recurrence.

(5) The operator must regularly review the procedures:

a) at least annually; and
b) in response to any matter or event that could affect the effectiveness of the controls for *Listeria monocytogenes*, including but not limited to:

i) a product; or
ii) a process; or
iii) the premises, facilities or equipment; or

iv) the RMP; or
v) the person with responsibility for *Listeria monocytogenes* management; or
vi) after the detection of *Listeria monocytogenes* on product contact surface samples or in product.

24.3 Laboratory testing

(1) An operator must use a recognised laboratory with the required tests in the laboratory's scope of accreditation to ISO/IEC 17025 for Part 24: *Listeria* Requirements for Processors of Certain Ready-to-eat Animal Products.

24.4 Competencies of personnel

(1) The operator must ensure that:

a) the person responsible for designing and implementing the requirements for *Listeria monocytogenes* management within the premises, has knowledge of:

i) *Listeria monocytogenes*: the illness it causes, sources of contamination, harbourage sites and transmission routes; and
ii) the specific control measures that eliminate, prevent or reduce the likelihood of *Listeria monocytogenes* contamination during processing, distribution, storage and use; and
iii) how to develop and implement an environmental and product testing procedures if required; and
iv) how to analyse and review test results, if any testing is undertaken; and
v) the actions to be taken following a detection of *Listeria* or *Listeria monocytogenes*.

b) personnel involved in processing ready-to-eat animal product or entering areas used to process ready-to-eat animal product, including shift managers, process workers, cleaners, engineers and maintenance staff, have an understanding that is appropriate to their roles of:

i) the risks to the operation and consumers of *Listeria monocytogenes*; and
ii) *Listeria monocytogenes*: the illness it causes, sources of contamination, harbourage sites and transmission routes; and
iii) the specific procedures for the roles, tasks or control measures for which they are responsible.

c) sampling, if required, is undertaken by a person who has received appropriate training, including in the identification of sampling sites, and how and when samples may be composited.

Guidance

Refer also to the requirements described in Part 5: Competency and Training of Personnel.

Resources on Listeria are available on the MPI website link or by searching for "Listeria resources".

Part 25: Storage

25.1 Application of this Part

(1) This Part applies to RMP operators who are storing animal material or animal product for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers:

a) general requirements; and
b) refrigerated storage.

25.2 General requirements

(1) The operator must store animal material, animal products or associated things to:

a) minimise deterioration; and
b) minimise damage to packaging; and
c) facilitate effective cleaning; and
d) facilitate effective traceability and inventory control.

(2) The operator must ensure any animal products that are handled, repacked (product not exposed to the environment), stored and dispatched with minimal risk to human health.

25.3 Refrigerated storage

(1) The operator must ensure:

a) any chilling of product is conducted without unnecessary delay and in a manner that minimises contamination and deterioration; and
b) any preservation temperature is reached quickly as necessary to maintain the intended fitness for purpose of the product.

(2) The operator must monitor and keep records demonstrating the maintenance of the preservation temperature during storage.

Guidance

Refer also to the requirements described in Part 6: Calibration of Critical Measuring Equipment.

Operators should refer to the RMP Operator Resource Toolkit for example calibration forms, procedures and calibration frequencies found on the MPI website link or by searching on “rmp operators”.

25.4 Storage of animal material and animal product not for human consumption

(1) The operator must ensure that equipment and storage areas used to store or contain animal material that is not suitable for processing, or animal product that is not fit for human consumption but is suitable or fit for some other purpose, is:

a) clearly identified; and
b) physically separated from animal material suitable for human consumption; and
c) not a source of contamination to other animal material and animal product that is intended for human consumption.

(2) The operator must ensure that animal material or animal product that is not suitable for processing, or not fit for human consumption but is suitable or fit for some other purpose, is kept under controlled conditions until it is adequately identified in a manner that will ensure that it will not be mistakenly or fraudulently released as suitable for processing or fit for human consumption.

Guidance

Operators should physically separate (or separate by distance and time) unsuitable animal material or animal product from suitable animal material or animal product, e.g.:

- carcasses can be hung on different rails; or
- packaged product can be stacked on separated pallets; or
- drums of contaminated product can be stacked in a separate designated area, etc.

Waste streams can be used as an input into another product. In this case the input would not be considered waste to the receiver. The receiver would need to ensure that it is not a source of hazard e.g. used litter from an egg layer farm is waste from the farm but it may be used for spreading on pastures or horticultural crops.

Refer to Part 28: Identification and Traceability for further information.

Part 26: Transportation

26.1 Application of this Part

(1) This Part applies to operators who are transporting animal material during primary processing, or animal product between premises or places operating under RMPs, for human consumption. Such operators must comply with the provisions of this Part.

(2) This Part does not apply to operators transporting live animals to primary processors.

(3) This Part covers:

a) design and construction for transport; and
b) hygiene for transport; and
c) operational requirements; and
d) maintaining preservation temperatures.

26.2 Design and construction for transport

(1) The operator must ensure that transportation depots, transport units and loading equipment:

a) are designed, constructed, equipped and operated to maintain the status of animal material as suitable for processing and animal product as fit for intended purpose; and
b) minimise hazards and other risk factors.

(2) The operator must ensure that transport depots and transportation units are:

a) constructed from materials that will maintain animal material as suitable for processing and animal product as fit for intended purpose; and
b) designed and constructed to be easy to clean, maintain and inspect.

(3) The operator must ensure that if a transport depot or transportation unit has the means by which animal material or product is refrigerated, inluding:

a) that the unit is designed, constructed and equipped to ensure that the specified temperatures are achieved and maintained throughout transportation; and
b) that there is a means of monitoring and maintaining the temperature in the unit.

(4) The operator must ensure that temperature-measuring devices used to measure preservation temperatures are calibrated and located to measure the internal temperature at the warmest point.

26.3 Hygiene for transport

(1) The operator must ensure that the hygiene of transport depots, transportation units and loading equipment minimises the opportunity for contamination and deterioration of animal material and product.

(2) The operator must ensure that the hygiene and behaviour of persons involved in the transportation of animal material and product minimise the contamination and deterioration of animal material and product from this source.

Guidance

Refer also to the requirements described in Part 3: Premises' Maintenance and Hygiene and Part 4: Health of Personnel.

26.4 Operational requirements

(1) The operator must ensure transportation depots and transportation units are operated in a manner that:

a) minimises the opportunity for cross-contamination, spoilage or deterioration of animal material or product; and
b) maintains any refrigerated animal material or product within preservation temperatures; and
c) minimises the opportunity for the substitution or adulteration of animal material or product; and
d) minimises the likelihood of the packaging of animal material or product being damaged.

Guidance

Preventing substitution and adulteration can include limiting access to company personnel at transportation depots, ensuring supervision of load-ins and load-outs, checking that seals remain intact/uncompromised, etc.

(2) The operator must adequately separate any animal material or product that is transported together with any other animal material or product or any other thing that may be a source of contamination unless adequately protected in a manner that prevents cross-contamination.

(3) The operator must not accept refrigerated animal material or product from the primary processor for transportation until the preservation temperature has been met as specified in either:

a) the Act or the Food Act 2014; or
b) the RMP.

(4) The operator must ensure that the determination of the temperature of any animal material or product, or taking of any samples, is carried out in such a manner that minimises the contamination of that animal material or product.

(5) The operator must ensure that any animal material or animal product:

a) packaging is protected from environmental elements; and
b) is not held at a transportation depot for longer than necessary.

26.5 Maintaining preservation temperatures

(1) The operator must monitor and keep records as evidence of the maintenance of the preservation temperature during transportation (including transhipment) to prove that the suitability for processing of the animal material or the fitness for intended purpose of the animal product is maintained.

(2) The operator must load and unload refrigerated products without unnecessary delay to assist in maintaining preservation temperatures.

(3) The operator must have a documented contingency plan to deal with any failure to maintain fitness for intended purpose (e.g. preservation temperatures) during transportation that may affect the fitness for purpose of the animal material or the animal product, including:

a) immediate notification to the person who has responsibility for the animal material or product; and
b) actions to prevent recurrence.

Guidance

Operators should refer to the RMP Operator Resource Toolkit for example transport forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 27: Operator verification

27.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material and/or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

27.2 General requirements

(1) The operator must document their operator verification procedures in an RMP including:

a) the activities to be performed and their frequency; and
b) procedures or methods used (who, what, when, where and how); and
c) the use of suitably skilled personnel to undertake operator verification activities and, wherever possible, such personnel are independent of the activities being verified; and
d) any actions to be taken when there is a non-compliance or where the RMP is ineffective; and
e) trend analysis; and
f) any recording and reporting requirements.

(2) The operator must include regular checks of:

a) facilities, equipment; and
b) personnel; and
c) practices, procedures and activities; and
d) inputs (including raw materials, ingredients) and finished products.

Guidance

Operator verification requirements for RMP operators are also described in the Animal Products (Risk Management Programme Specifications) Notice 2008.

Further guidance on operator verification is described in the new Guidance Document: Operator Verification which is soon to be consulted on and published.

Operators should refer to the RMP Operator Resource Toolkit for example operator verification forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 28: Identification and traceability

28.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

28.2 General requirements

(1) The operator must have a documented tracking system that:

a) allows for the identification of all animal material and animal product (including imported); and
b) enables the movement of animal material and animal product to be traced from supplier on to the operator's business premises and then to the next recipient of the animal material or product.

(2) The operator must identify and track re-work to finished product to ensure any actual or potential risks are effectively managed.

Guidance

Operators should refer to the RMP Operator Resource Toolkit for example identification and traceability forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 29: Pest control

29.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers:

a) general requirements; and
b) prevention of infestation and access of pests; and
c) use of pesticides; and
d) use of pest traps, bait stations and insect traps; and
e) handling and disposition of contaminated materials.

29.2 General requirements

(1) The operator must develop and implement pest control procedures to minimise the exposure of animal material, animal product, or associated things, to hazards associated with pests.

(2) The operator must use only approved maintenance compounds for pest control that are approved for that purpose (refer to 3.3 Approved Maintenance Compounds).

(3) The operator must ensure that the pest control procedures include:

a) the suitably skilled person(s) or suitably skilled agency contracted for the implementation of the procedures if contracted out; and
b) procedures for the control of pests; and
c) the location of rodent bait stations and electric insect traps, marked on a site or building plan, or other suitable record; and
d) the monitoring and verification of the procedures; and
e) corrective action procedures that are to be applied in the event of loss of control.

29.3 Prevention of infestation and access of pests

(1) The operator must:

a) keep premises and storage facilities (including water storage tanks) in good repair and condition to prevent pest access and to eliminate potential breeding sites; and
b) keep holes, drains and other places where pests are likely to gain access sealed, or covered with screens or similar materials that prevent the entry of pests; and
c) keep unscreened external doors into processing areas closed at all times when not in use; and
d) keep internal and external areas of the premises clean and tidy; and
e) regularly check the external environment and keep it free of any food source and breeding sites (e.g. long grass, bird's nest, etc.); and
f) not permit dogs, cats and other mammalian pests to enter processing, packaging and storage areas; and
g) keep waste materials that are held outside in covered pest-proof containers which are regularly collected and disposed of.

29.4 Use of pesticides

(1) The operator must consider any suspect or potentially contaminated animal products, animal material or associated things (due to failure(s) to adhere to label use or approval condition requirements as required under ACVM Act) as unfit for human consumption until determined otherwise.

Guidance

Refer to 3.3 Approved Maintenance Compounds for the requirements for handling, storage of pest control compounds.

29.5 Use of pest traps, bait stations and insect traps

(1) The operator must:

a) locate pest traps (including rodent boxes, bait stations and electric insect traps) where they do not present a risk of contamination to the animal material, animal product or other associated things; and
b) only use rodenticides in bait stations; and
c) regularly check bait stations for the following:

i) correct location as indicated in a site or building plan, or other suitable record; and
ii) the presence of bait; and
iii) evidence of pest activity; and
iv) boxes are in good working condition.

d) ensure that insect traps, which include ultra-violet lamps, pheromone traps and any other form of attractant device are:

i) constructed to allow secure capture and removal of insects; and
ii) sited so there is no potential contamination from insects falling on to animal material or product, packaging, or product contact surfaces.

e) monitor traps/stations at a frequency relative to the type of trap and the degree of pest activity observed. Increased monitoring and appropriate corrective actions must be taken if increased rodent activity is observed.

29.6 Handling and disposition of contaminated materials

(1) The operator must ensure where there is evidence of contamination of animal material, animal product or associated things from pests or residues, the following actions are carried out:

a) the affected product must be assessed to determine its acceptability for human consumption; and
b) the affected product contact surfaces should be cleaned and sanitised prior to reuse; and
c) affected packaging materials that cannot be effectively cleaned and sanitised must not be used for packing of any animal material or animal product.

Guidance

When considering clause 29.6 Handling and disposition of contaminated materials, refer to Part 31: Non-complying Product.

Suitably skilled persons undertaking pest control can also include contractors but the company retains the responsibility of their pest control for their RMP.

Operators should refer to the RMP Operator Resource Toolkit for example pest control forms and procedures found on the MPI website link or by searching on “rmp operators”.

Part 30: Waste management

30.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption, and such operators must comply with the provisions of this Part.

(2) This Part covers general requirements.

30.2 General requirements

(1) For the purposes of this clause, waste includes:

a) animal material or animal product that has been assessed as unsuitable or unfit for any purpose and is awaiting disposal; and
b) food additives and ingredients assessed as unsuitable or unfit for any purpose and is awaiting disposal; and
c) non-product waste (e.g. damaged packaging, disposable gloves, etc.) awaiting disposal.

(2) The operator must ensure that waste is kept under controlled conditions and adequately identified in a manner that will ensure that it will not be mistakenly or fraudulently released as fit for any intended purpose.

(3) The operator must ensure that equipment and storage areas used to store or contain waste are:

a) clearly identified, and if equipment is permanently installed and in an identified storage area then either the equipment or the storage area may be identified; and
b) not be sources of contamination to other animal material or animal product (e.g. potential breeding sites for pests).

(4) The operator must ensure that waste is disposed of:

a) by a method that ensures that it will not become a source of contamination to other animal material or animal product; and
b) regularly and in a timely manner.

Part 31: Non-complying product

31.1 Application of this Part

(1) This Part applies to RMP operators who are processing animal material or animal product intended for human consumption and who identify an animal product or input that fails to comply with requirements in this Notice. Such operators must comply with the provisions of this Part.

31.2 General requirements for non-complying product

(1) The operator must develop and implement procedures for the identification, handling, storage and disposition of any non-complying product. The procedures must facilitate the traceability and inventory control of any non-complying products.

(2) The operator must handle and store non-complying products in a manner that prevents contamination of animal material, animal product and associated things.

(3) The operator must ensure that non-complying products are:

a) clearly identified; and
b) separated from other animal material, animal products and associated things; and
c) traced in inventory (e.g. unavailable for loadout, etc.); and
d) held within the premises until disposition is determined by a suitably skilled person or, in certain cases, by an animal products officer or the RMP verifier.

(4) A suitably skilled person must determine the disposition of any non-complying product by considering various factors, such as:

a) product fitness for intended purpose and suitability for processing; and
b) whether the products have been released for distribution or not; and
c) whether the products can be re-processed; and
d) any instructions from an animal products officer or the RMP verifier; and
e) confirm the required disposition has occurred in a controlled manner.

Guidance

Recall requirements are currently described in the Animal Products (Risk Management Programme Specifications) Notice 2008 and procedures in the RMP Manual.

Where an operator makes a decision to recall, guidance on implementing recall procedures can be found on the MPI website by searching on “recall”.

Operators should refer to the RMP Operator Resource Toolkit for example non-compliance forms and procedures found on the MPI website link or by searching on “rmp operators”.

Schedule 1: Specification for suitable water supplied by operator

Part 1

1 Application

(1) This Schedule applies to each suitable water source that is supplied by an operator solely for the use of that operator at animal material or animal product processing facilities. This Schedule does not apply to operators using an independent water supply such as a town supply.

2 Definitions

In this Schedule:

secure means the water has been assessed as secure using the Water Supply Assessment Checklist

not secure means the water has been assessed as not secure using the Water Supply Assessment Checklist.

3 Initial assessment of water supply

(1) Operators must complete 1 Water Supply Assessment Checklist for each applicable water source used to supply water to the processing operation.

(2) If the water source is found to be not satisfactory, the operator must apply corrective actions, including treatment where necessary. The operator may choose to conduct the required water testing at any stage during the completion of the Water Supply Assessment Checklist. However, the operator must have evidence that the water source meets the criteria in Table 1: Quality of Suitable Water at the completion of the assessment process. For example, if initial tests indicate that the water is not satisfactory and corrective action is taken to ensure compliance, further testing will be required.

(3) If the Water Supply Assessment Checklist indicates that there may be a particular chemical hazard associated with a water supply, the operator must also arrange for chemical analyses to confirm that the water meets the relevant Maximum Acceptable Value (MAV) in the current edition of the Drinking-water Standards for New Zealand (DWSNZ) issued by the Ministry of Health. If MAVs are exceeded, the operator must treat the water so that DWSNZ is complied with.

(4) The operator must keep the completed Water Supply Assessment Checklist and any associated records as part of the RMP.

3 Reassessment of water supply

(1) The operator must reassess each applicable suitable water source that he or she supplies by completing the Water Supply Assessment Checklist:

a) at least once every 3 years; and
b) prior to using a new operator source of suitable water (that is, the source changes or a new source is added); and
c) within 1 month of any changes to the environment in or around the water source that may affect the suitable water quality.

4 Ongoing water testing

(1) Each applicable suitable water source supplied by the operator must be subject to ongoing monitoring according to the following requirements:

a) suitable water must meet the criteria at the point of use set out in Table 1: Quality of Suitable Water according to the testing frequency set out in Table 2: Frequency of Ongoing Testing; and

b) microbiological testing must be performed by a recognised laboratory with the required tests in the laboratory's scope of accreditation; and
c) the operator must ensure that the training of water samplers are trained; and
d) if chemical hazards are identified, the operator must arrange for relevant chemical analyses of the water and test for compliance with the relevant MAV in the Drinking-water Standards for New Zealand (DWSNZ).

5 Expected corrective actions

(1) If the operator identifies that there is a problem with the suitable water source the following actions must be taken:

a) where possible remove the source of contamination; and
b) if necessary, set up controls to prevent recontamination; and
c) treat water, if the above controls do not completely fix the problem; and
d) confirm that the corrective action is effective through relevant microbiological and chemical testing.

Table 1: Quality of Suitable Water

Measurement	Criteria
E. coli or total coliforms	<1 per 100ml
Turbidity	Should not routinely exceed 1 NTU, must not exceed 5 NTUs
pH (when chlorinated)	6.5 to 8
Chlorine (when chlorinated)	Not less than 0.2 milligrams per litre (parts per million) free available chlorine with a minimum contact time of 20 minutes

(2) Secure water sources are not required to be tested after the initial testing has been completed and which confirms compliance with Table 1: Quality of Suitable Water. All other water sources are subject to ongoing testing according to the frequency given in Table 2: Frequency of Ongoing Testing.

Table 2: Frequency of Ongoing Testing

		Frequency of testing			
Type of operation[1]		Microbiology (*E. coli* or total coliforms)	Turbidity[2]	pH[3]	Chlorine[3]
Dual operator butchers		1 per year	1 per year	1 per year	Daily
Egg producers		1 per year	1 per year	1 per year	Daily
Honey extractors, packers and processors	Operating for up to 6 months during the honey flow	1 per year before the start of the season[4]	1 per year before the start of the season[4]	1 per year before the start of the season[4]	Daily
	Operating for 6 months or more	1 per 6 months	1 per 6 months	1 per 6 months	Daily
Others[1]	Using <100 m^3/day and product packaged at all times	1 per 6 months	1 per 6 months	1 per 6 months	Daily
	Using 100-1000 m^3/day and product packaged at all times	1 per 3 months	1 per 3 months	1 per 3 months	Daily
	Using <2000 m^3/day	1 per month	1 per month	1 per month	Daily

		Frequency of testing			
Type of operation[1]		Microbiology (*E. coli* or total coliforms)	Turbidity[2]	pH[3]	Chlorine[3]
	Using 2000-10 000 m^3/day	1 per 2 weeks	1 per 2 weeks	1 per 2 weeks	Daily
	Using >10 000 m^3/day	1 per week	1 per week	1 per week	Daily

1. Average daily water use (while processing).
2. The frequency of turbidity testing will depend on the degree of protection of the water source and whether the operator elects to filter the water. Alternative frequencies may be used where validated in the RMP.
3. Chlorine and pH testing applies if the water is chlorinated. Daily means every day when a premises has staff present and is operating.
4. Water testing must be undertaken and acceptable results obtained before pre-season cleaning of the premises, facilities and equipment.

Guidance

Drinking-water Standards for New Zealand 2005 (revised 2018) (DWSNZ) came into effect on 1 March 2019. This now requires routine monitoring of total coliforms and enumeration testing for *E. coli* and total coliforms for drinking water.

- The DWSNZ uses *E. coli* as the bacterial indicator, with a MAV of <1 per 100ml.
- Faecal coliforms and total coliforms can be monitored in place of *E. coli* but any positive result is considered to be an *E. coli*. Faecal and total coliforms can be present when *E. coli* is not.
- Total coliform testing is very useful for bore water.
- Total coliforms with no *E. coli* could suggest a biofilm development.
- APC/SPC can be used as a measure of the effectiveness of any water treatment process.

Schedule 2: Clean seawater specification

1 Clean seawater supply criteria for land-based premises

(1) Tables 1 and 2 set out the criteria for the supply of clean seawater to land-based premises.

Table 1: Microbiological Quality of Clean Seawater

Organism	Criterion
E. coli	Must not be detectable in any 100 ml sample
Total coliforms (in treated water)	Must not be detectable in any 100 ml sample

Table 2: Frequency of Microbiological Testing

Average daily use (m^3/day)	Sampling frequency
<2 000	1 test per month
2 000-10 000	1 test per 2 weeks
>10 000	1 test per week

2 Point-of-use compliance criteria

(1) If the clean seawater is chlorinated, a minimum of 0.2 milligrams per litre (parts per million) free available chlorine must be maintained at all times during processing.

(2) If the pH of the water is in the range of 6.5 to 8.0, the chlorine must have a minimum contact time of 20 minutes.

(3) The turbidity must not exceed 5 NTUs but should not routinely exceed 1 NTU.

3 Corrective actions

(1) The water supply must be resampled, the cause of the transgression investigated and the appropriate corrective action taken, when there is non-compliance with the clean seawater supply for:

a) *Escherichia coli* (Table 1: Microbiological Quality of Seawater); or
b) total coliforms (Table 1: Microbiological Quality of Seawater); or
c) chlorine, where used.

Schedule 3: Competency specifications

1 Ante-mortem and post-mortem examiners of mammals

(1) Ante-mortem and post-mortem examiners must hold 1 of the qualifications listed below. The qualifications held may be species specific. Also, it is not necessary for post-mortem examiners to hold qualifications for ante-mortem examinations:

a) National Certificate in Meat Inspection Services, registered by the NZQA; or
b) Certificate of Meat Inspection, issued by the Director, Meat Division, MAF; or
c) Certificate of Competency for Meat Inspection, issued by MAF Quality Management; or
d) Qualification in Meat Inspection, issued by the Australian Quarantine and Inspection Service; or
e) registration as a veterinarian under the Veterinarians Act 1994; or
f) an alternative qualification accepted by the Director-General.

(2) For the National Certificate in Meat Inspection Services described in Schedule 3 clause 1 (1)(a), an ante-mortem examiner must hold the Optional Advanced Meat Inspection Service Strand of that Certificate for the same species as the post-mortem qualification.

(3) Any person performing ante-mortem or post-mortem examinations must have knowledge of the relevant specifications.

(4) If a post-mortem examiner is only conducting detain rail activities as defined in the Animal Products (Export Requirement: Company Ante-Mortem and Post-Mortem Inspection) Notice 2013:

a) Schedule 3, clause 1 (1) does not apply; and
b) the post-mortem examiner must instead meet the competencies specified in clauses 5 (8) and 5 (9) of that Notice.

2 Fish handling and hygiene

(1) The NZQA qualifications for persons involved with fish handling or hygiene activities are:

Handling (one of the following units)

Unit	Level	Credit	Unit title
5331 OR	3	5	Handle seafood product
15344 OR	3	5	Demonstrate knowledge of handling, and handle bivalve molluscan shellfish product
31493	3	5	Demonstrate knowledge of handling practices, and produce seafood product fit for its intended purpose

Hygiene (one of the following units)

Unit	Level	Credit	Unit title
5332 OR	2	5	Demonstrate knowledge of and use hygienic work practices while working with seafood
28630	3	5	Apply hygiene and food safety requirements to own work area in a primary products food processing operation

And (one of the following units)

Unit	Level	Credit	Unit title
6212 OR	3	10	Demonstrate knowledge of contamination, and clean and sanitise a seafood operation
31496	2	3	Demonstrate knowledge of cleaning and sanitation and clean and sanitise a seafood operation work area

(2) A person may also meet the requirements of Schedule 3 clause 2 (1) if the RMP provides for equivalent competency to the qualifications specified in that clause.

3 Supervisors of thermal processing of low-acid commercially sterilised[2] products

(1) The competency specifications referred to in clause 5.2 (2)(b) include any of the following qualifications:

a) Principles of Thermal Process Control, Acidification and Container Closure Evaluation, Massey University, New Zealand; or
b) Retort supervisors certification course, DWC Food TechPty Ltd, Australia; or
c) New Zealand Retort Supervisors and Process Control School, Food Processing Specialists Pty, Australia.

(2) The Director-General may recognise alternative qualifications that he or she considers equivalent to any of the qualifications listed in Schedule 3 clauses 3 (1)(a) to (c).

4 Qualified person (thermal processing)

(1) The competency specifications referred to in clause 5.2 (2) include any of the following qualifications, as appropriate to the nature of the operation:

a) Qualified Cannery Persons (Thermal Processing) Course, Western Sydney University (Hawkesbury), Australia; or
b) Approved Persons Course for thermally processed low-acid foods, DWC FoodTech Pty Ltd and CSIRO, Australia; or
c) Approved Persons Course for UHT Processing and Aseptic Packaging, DWC FoodTech Pty Ltd, Australia; or
d) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand.

(2) The Director-General may recognise alternative qualifications that he or she considers equivalent to any of the qualifications listed in Schedule 3 clause 4 (1)(a) to (d).

5 Depuration of bivalve molluscan shellfish

(1) The training courses referred to in clause 5.2 (3) include either of the following courses:

a) SIS Training and Consulting Ltd Depuration course; or
b) Aquabio Consultants Depuration Training Course, Aquabio Consultants Ltd, New Zealand; or
c) Manage a Depuration System in a Seafood Operation, MPG FoodTech Ltd, New Zealand.

(2) The Director-General may recognise alternative qualifications that he or she considers equivalent to the qualifications arising from the training courses listed in Schedule 3 clause 5 (1)(a) to (c).

[2] Includes canned products

Schedule 4: Specifications for the transfer of product that has not reached its preservation temperature for red meat

(1) The temperature and the time parameters must comply with Tables 1: Vehicles with Active Refrigeration or Table 2: Vehicles without Refrigeration or Refrigeration that is Inactive, as appropriate.

(2) The temperature in column 1 is the deep meat temperature measured at the centre of a carton or at the centre of the part of a carcass or cut that has the greatest cross-section at the time of loading.

(3) The operator must have evidence that, as a minimum, the specified times as appropriate to the deep meat temperature can be achieved on an ongoing basis.

(4) The store at the receiving premises must be operated at 2°C or colder, or 5°C or colder in accordance with the Food Regulations 2015.

Table 1: Vehicles with Active Refrigeration

Deep meat temperature (°C)	Maximum duration of transport (hours)
25	1
22	2
20	3
18	4
15	6
12	12
10	24

Table 2: Vehicles without Refrigeration or Refrigeration that is Inactive

Deep meat temperature (°C)	Maximum duration of transport (hours)
22	1
20	1.5
18	2
15	3
12	6
10	10