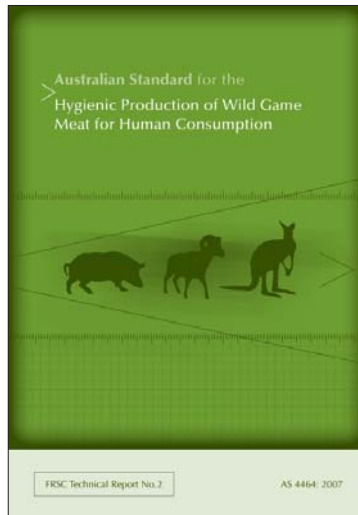


Australian standard for the hygienic production of wild game meat for human consumption

FRSC Technical Report No. 2

AS 4464:2007



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PREFACE

The Standard

This Standard has been approved by the Australia New Zealand Food Regulation Ministerial Council (ANZFRMC). It harmonises standards for the hygienic production within Australia of wild game meat regardless of whether the wild game meat is for domestic use or for export.

This Standard results from a review of AS 4464:1997, which has been undertaken as part of the assessment of meat regulation in accordance with the National Competition Policy Principles, in particular, revision of the Commonwealth Export Control (Orders) Regulations 1982 Game, Poultry and Rabbit Meat Orders. The revised Orders will incorporate the Standard by way of reference. The revised Standard will also ensure consistency with the *Australia New Zealand Food Standards Code*.

The focus is on essential health and hygiene issues and provides for standards that are consistent with the principles and objectives of the world standards contained in *Codex Alimentarius, Volume 10* (1994).

Importing requirements set by overseas governments for access to their individual markets are not dealt with in this Standard, but are dealt with under Commonwealth legislation dealing with export certification. Similarly, special requirements set by government or industry for all exporters of a particular product to a particular market are beyond the scope of, and in addition to, the requirements specified in this Standard.

Objectives

The prime objective of this Standard is to ensure wild game meat for human consumption complies with food safety requirements and is wholesome. The food safety outcomes for each stage of production are specified in this Standard together with requirements to ensure wild game meat is wholesome or else is removed from the food chain and dealt with separately. The Standard reflects the fact that food safety risks extend through the food preparation chain and are not confined to the preparation, handling and storage of end products.

This Standard incorporates other objectives so that wholesomeness can be assured. These objectives include the need for systems to be in place for the accurate identification, traceability, effective recall and integrity of wild game meat and meat products. They also include animal welfare objectives as they impact on food safety and on public expectations as to wholesomeness.

The Standard reflects the shared responsibility between industry and governments for food safety. Management and production practices underpin the Standard as do process controls based on the hazard analysis critical control point (HACCP) approach with its emphasis on risk assessment and risk management.

Scope

This Standard sets out the outcomes required for the production for human consumption of products derived from wild game animals. It contains the minimum requirements of hygiene in harvesting and processing to assure a safe and wholesome product. Provision is made for small animals such as hare and wild game birds presented whole.

The Standard does not apply to production of products from animals or birds unable to roam

free, herded or kept under supervision. It does not apply to birds presented for sale eviscerated and without feathers.

This Standard does not apply to the packaging, storage, transportation and further processing of wild game meat. Such activities are to be carried out in the same manner as stipulated for meat in AS 4696:2007. Additionally, further processing must comply with the *Food Standards Code*.

These stages of production must also be covered in the wild game business's approved arrangement (see clause 3.1).

Wild game animals shall be processed in accordance with an approved HACCP-based program that consistently demonstrates equivalence with this Standard.

Guidelines

This Standard should be read in conjunction with guidelines as developed by the Meat Standards Committee from time to time.

Equivalence

Where a meat business proposes a technique different from one detailed in this Australian Standard the assessment of equivalence is to be determined by the relevant controlling authority. The committee will establish methodology for determining the equivalence of benchmarks or standards. The proposer of the alternative technique is to supply sufficient supporting information to validate the procedure to the relevant controlling authority, who will advise the Meat Standards Committee. The submission must include a HACCP plan that ensures equivalence is maintained. Where the Meat Standards Committee cannot reach agreement on the approval of an alternative technique the final decision shall be made by the relevant Ministerial Council.

Standards replaced

This Standard replaces the following Australian Standard:

- AS 4464:1997 *Australian Standard for Hygienic Production of Game Meat for Human Consumption* (SCARM Report No. 57).

Australia New Zealand Food Regulation Ministerial Council

The Australia New Zealand Food Regulation Ministerial Council (ANZFRMC) comprises Australian Commonwealth, state and territory health and agriculture ministers responsible for food safety and food standards, and their New Zealand counterparts. The objective of the Council is to develop food safety and food standard management policies, strategies and practices for the benefit of the community.

The Council is supported by a permanent Food Regulation Standing Committee (FRSC) and Food Regulation Secretariat within the Commonwealth Department of Health and Ageing. Membership of FRSC comprises relevant departmental heads and chief executive officers of Australian Commonwealth, state, territory and New Zealand food safety regulatory agencies.

The Council was created on 3 November 2000 following endorsement by the Council of Australian Governments (COAG) of the Senior Officials Working Group's response to the Blair Review including the drafting of a Food Regulation Inter-Government Agreement.

In June 2001 the Australian Commonwealth and state and territory governments created several new ministerial councils by amalgamating and redirecting the work of several existing councils. These changes included the disbandment of the Agriculture and Resource Management Council of Australia and New Zealand (ARMCANZ) and the establishment of the Primary Industries Ministerial Council (PIMC), which is responsible for non-food industry issues.

The objective of PIMC is to develop and promote sustainable, innovative and profitable agriculture, fisheries/aquaculture, food and forestry industries. The primary source of policy advice for PIMC is the Primary Industries Standing Committee (PISC).

Food Standards Australia New Zealand

Food Standards Australia New Zealand (FSANZ) was established as an independent science-based food standard setting body by the *Food Standards Australia New Zealand Act 1991*. It was created as an outcome of the Food Regulation Agreement (Inter-Government Agreement) signed in November 2000 by departmental heads and chief executive officers of Australian Commonwealth, state, territory and New Zealand food safety regulatory agencies. The Food Regulation Agreement provides a national approach to food regulation.

PART 1 – INTRODUCTION

1 PRELIMINARY

Name of Standard

- 1.1 This Standard is the *Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption*.

Objectives

- 1.2 The objectives of this Standard are to ensure:
- (a) wild game meat for human consumption is wholesome; and
 - (b) wild game meat that is not fit for human consumption or not intended for human consumption is dealt with separately; and
 - (c) the accurate identification, traceability and recall of wild game meat; and
 - (d) any statement made in relation to the condition of wild game meat or the production of wild game meat is accurate; and
 - (e) an accurate assessment can be made as to whether the objectives identified in paragraphs (a) to (d) are met.

Interpretation

- 1.3 In this Standard, unless the contrary intention appears:

animal food	means: <ul style="list-style-type: none">(a) a part of any animal or a meat product to which a disposition has been applied enabling it to be recovered for animal food; and(b) inedible material for use for food for animals.
approved	means approved by the controlling authority.
approved arrangement	when used in relation to a provision of this Standard applying to a wild game meat business or wild game meat transport business, means the arrangement for the business that is approved by the controlling authority.
approved tag	means a tag, which shall be marked with the date of harvest and sufficient other information to allow the identification of the field harvester and place of harvest.
audit	means a systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.
batch	means an identifiable quantity of a commodity produced under essentially the same conditions and during the same period of time not exceeding 24 hours.

bleeding	means the severing of the large blood vessels in the region of the neck or throat to allow the free flow of blood from the carcass as soon as possible after death.
brand	means any mark or stamp approved by the controlling authority and also includes any tag or label bearing such mark or stamp.
clean	in relation to: (a) wild game carcasses or wild game meat, means free from all visible contaminants including ingesta, dust, rail grease, hair (except for specified 'hair-on' products approved by the controlling authority), faecal material, bile, excretions and pathological conditions; and (b) premises, means surfaces of floors, walls, ceilings, equipment, accessories and utensils free of visible contamination, washed, sanitised and free of objectionable odours; and (c) clothing, means free from visible contamination.
condemned	in relation to a wild game carcass or wild game carcass part, means that the carcass or carcass part is not suitable for use for human or animal food, and requires destruction.
contaminate	when used in relation to a wild game animal carcass, wild game carcass or wild game meat, means to directly or indirectly transmit objectionable matter to the wild game animal carcass, wild game carcass or wild game meat and includes transmitting the matter to any wild game animal carcass from which wild game meat is derived or to any surface that may directly or indirectly come into contact with a wild game animal carcass, wild game carcass or wild game meat.
contamination	means the presence of objectionable matter (including residues, micro-organisms or matter that has been subjected to ionising radiation contrary to the <i>Food Standards Code</i>) or any substance which may compromise food safety or wholesomeness.
controlling authority	when used in relation to: (a) the production of meat or meat products, means the Commonwealth, state or territory authority that is responsible for the enforcement of this Standard as it applies to the meat or meat products; and (b) the transport of meat or meat products, means the Commonwealth, state or territory authority responsible for the enforcement of this Standard as it applies to and in relation to the transportation of the meat or meat products.
critical control point	means a point, procedure, operation or stage in the food chain, including raw materials, at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

critical limit	means the limit to which a hazard must be controlled at a critical control point to prevent or reduce to an acceptable level the occurrence of the identified food safety hazard.
disease	when used in relation to a wild game animal, means the presence of an infectious agent or pathological process that: (a) affects the health of an animal to an extent that would prevent acceptance of the carcass, the meat or the parts derived from the wild game animal for human consumption; or (b) may not necessarily affect the health of the wild game animal, but may be transmitted to other animals or humans who contact the wild game animal, contact the carcass or who might consume meat derived from the wild game animal.
dressing	means the process of removing the head, hide, skin, viscera, genital organs, urinary bladder and feet from game animals if not removed during field dressing.
dry clean	means the removal of extraneous visible matter without the use of water.
edible material	means: (a) wild game meat that is normally regarded as of a kind that is fit for human consumption and to which a disposition has not been applied; and (b) wild game meat to which a disposition passing it fit for human consumption has been applied.
equipment	means a machine, instrument, apparatus, utensil, container or other thing used or for use in connection with the production or transportation of wild game animal carcasses, wild game carcasses or wild game meat (including anything used or for use for inspection, maintenance and cleaning), but does not include a wild game meat transport vehicle.
essential services	include the provision of drainage, waste disposal, lighting, water and electricity.
field depot	means a depot approved by the controlling authority (or any other authority as required under state or territory legislation) in which wild game animal carcasses are held temporarily under refrigeration, pending transport to a wild game meat processing premises.
field dressing	means the removal of internal organs other than the heart, lungs, liver and kidneys, and may include other parts (feet up to the carpal and tarsal joints, and kangaroo tails and heads) providing the procedure does not substantially increase the risk of contamination.

field harvester	means a person who: (a) is given approval by the controlling authority to harvest, conduct harvest inspection, bleeding and field dressing of wild game animal carcasses for human consumption; and (b) is considered by that authority to be competent to conduct those activities.
Food Standards Code	means the <i>Australia New Zealand Food Standards Code</i> as defined in section 3 of the <i>Food Standards Australia New Zealand Act 1991</i> .
further process	means a process (such as curing, heat treatment, drying, canning, fermenting or rendering) applied to wild game meat or wild game meat products to form essentially a new product with different characteristics and flavour.
HACCP	means hazard analysis critical control point, a system which identifies, evaluates and controls hazards that are significant for food safety.
harvesting	includes the killing of wild game animals, their identification, bleeding, field dressing, cooling, hygienic storage and transport up to the point of their presentation for inspection at a wild game meat processing premises.
hazard	means a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse effect in humans.
hazard analysis	means the process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety.
inedible material	means wild game meat that is normally regarded as of a kind that is not fit for human consumption and to which a disposition has not been applied.
meat safety inspector	means a trained person approved by the controlling authority for the purposes of inspection of wild game animal carcasses, wild game carcasses and wild game meat and the control of hygiene in relation to them in the field and at the wild game meat processing establishment.
monitor	when used in relation to the monitoring of a critical control point, means to conduct a planned sequence of observations or measurements to assess whether the critical control point is under control.
notifiable disease	when used in relation to a disease of wild game animals, means a disease, the presence or suspected presence of, that must be notified or reported (however this is expressed) under a law of the state or territory in which the disease is present or suspected of being present.
operator	means the person, owner or manager who at the time is in attendance and responsible for the operation of the field harvesting vehicle, field depot or wild game meat processing premises.

potable	when used in relation to water, means water that is acceptable for human consumption.
premises	means a place (not including a field depot) where operations to produce wild game meat or wild game meat products are carried out and includes: (a) any area (whether enclosed, or built on, or not), building, facility, fixture and fitting at the place; and (b) a part of an area, building, facility, fixture or fitting referred to in paragraph (a).
processing	when used in relation to a thing, means applying a treatment to it (including cooling).
residue	means residues of chemicals and contaminants.
risk assessment	when used in relation to a hazard, means an evaluation of: (a) the likelihood that a hazard will occur; and (b) the likelihood of the hazard affecting food safety; and (c) the likely extent of the harm that could result if food safety was so affected.
sanitise	means to apply heat, chemicals or other processes to a surface so that the number of micro-organisms on the surface is reduced to a level that: (a) does not compromise the safety of wild game animal carcasses, wild game carcasses or wild game meat which may directly or indirectly come into contact with the surface; and (b) does not permit the transmission of infectious disease.
site of microbiological concern	when used in relation to wild game meat, means: (a) if the site on the meat where micro-organisms of concern are likely to be located is known, that site; and (b) in any other case, the thermal centre of the meat product.
sterilise	when used in relation to equipment or utensils used in the harvesting or dressing of wild game, means cleaned and immersed for an approved time in an approved agent, or treated by other approved means to eliminate micro-organisms.
validate	means obtain evidence to demonstrate the effectiveness of a system of controls.
verify	means apply methods, procedures, tests and other evaluations in addition to monitoring to determine whether a requirement is complied with or a matter is met.
wholesome	when used in relation to wild game meat and wild game meat products, means that the wild game meat and wild game meat products may be passed for human consumption on the basis that they: (a) are not likely to cause food-borne disease or intoxication when properly stored, handled and prepared for their intended use; and

	<ul style="list-style-type: none">(b) do not contain residues in excess of established limits; and(c) are free of obvious contamination; and(d) are free of defects that are generally recognised as objectionable to consumers; and(e) have been produced and transported under adequate hygiene and temperature controls; and(f) do not contain additives other than those permitted under the <i>Food Standards Code</i>; and(g) have not been irradiated contrary to the <i>Food Standards Code</i>; and(h) have not been treated with a substance contrary to a law of the Commonwealth or a law of the state or territory in which the treatment takes place.
wild boar	means wild game derived from the species <i>Sus scrofa</i> .
wild game animal	means any vertebrate animal: <ul style="list-style-type: none">(a) including a mammal, bird or reptile, but excluding fish; and(b) of a species that can be legally harvested; and(c) not husbanded in the manner of a farmed animal; and(d) is killed in the field.
wild game animal carcass	means an undressed or field dressed body of a wild game animal that is being or is intended to be dressed or prepared in a wild game meat processing premises and includes any associated organs.
wild game carcass	means a wild game animal carcass that has been dressed or prepared in a wild game meat processing premises and has been passed by a meat safety inspector as fit for human consumption.
wild game meat	means the edible part of any wild game animal that has been dressed or prepared in a wild game meat processing premises and passed by a meat safety inspector as fit for human consumption.
wild game meat processing establishment	means a premises where wild game animal carcasses are processed, handled, packed or stored.
wild game meat business	means a business that is engaged in the production of wild game meat for human consumption and includes the activities of harvesting, field storage, processing and transport.
wild game meat product	means a product containing wild game meat.
wild game meat transport business	means a business that is engaged in the transportation of wild game meat or wild game meat products for human consumption.
wild game meat transport vehicle	means a vehicle used or to be used to transport wild game meat and wild game meat products for human consumption and includes the meat carrying part of the vehicle.

1.4 In this Standard a reference to an Act includes any regulations made under that Act.

2 APPLICATION

- 2.1 This Standard applies to, and is in relation to, wild game meat for human consumption that is derived from wild game animals.

Note For the meaning of *wild game animal* see clause 1.3.

- 2.2 This Standard applies to and is in relation to:

- (a) the harvesting, processing and identification of wild game animals, wild game animal carcasses, wild game carcasses and wild game meat for human consumption; and
- (b) the segregation and identification of animal food derived from wild game animals harvested to produce wild game meat for human consumption; and
- (c) the premises, field depot, equipment, essential services and wild game meat transport vehicles used or to be used for their production and transportation.

Note For the meaning of *animal food, equipment, essential services, field depot, harvesting, premises, processing, wild game animal carcasses, wild game carcasses, wild game meat and wild game meat transport vehicles* see clause 1.3.

- 2.3 The proprietor of a wild game meat business must ensure each of the matters specified in Parts 2 to 6 of this Standard that apply to, or are in relation to:

- (a) the production of wild game meat by the business; and
- (b) the premises, equipment, vehicles and essential services used or to be used by the business for and in relation to the production; are met.

Note For the meaning of *wild game meat business* see clause 1.3.

PART 2 – WHOLESOMENESS AND OPERATIONAL HYGIENE

3 MANAGEMENT OF WHOLESOMENESS

OUTCOME

Management and production practices and the implementation of HACCP ensure the production of wild game meat that is wholesome.

Approved arrangement for the production of meat and meat products

- 3.1 The proprietor of a wild game meat business has an approved arrangement that:
- covers each stage of the production of all wild game meat produced by the business; and
 - contains controls that ensure wild game meat for human consumption is wholesome and accurately identified in accordance with this Standard; and
 - contains controls that ensure wild game meat unfit for human consumption and wild game meat not intended for human consumption are removed from the food chain and dealt with separately from wild game meat for human consumption; and
 - specifies how each of the matters specified in this Standard that apply in relation to the operations for the production of wild game meat will be met by the proprietor; and
 - provides for the implementation of a HACCP plan for each stage of the production of wild game meat.

Note For the meaning of *approved arrangement*, *HACCP* and *wholesome* see clause 1.3.

- 3.2 The provisions of the approved arrangement that relate to each of the matters set out in paragraphs 3.1(a) to (e) are complied with.

Management and production practices by field harvesters, at field depots and at wild game meat premises

- 3.3 The management and production practices of the wild game meat business ensure the matters specified in clauses 3.4 to 3.15 are met in relation to the production of wild game animal carcasses, wild game carcasses and wild game meat by the wild game meat business.
- 3.4 The policy objectives of the wild game meat business for the production of wild game animal carcasses, wild game carcasses and wild game meat that are wholesome and the commitment of the proprietor of the business to these objectives are clearly stated.
- 3.5 The organisational structure, the provision of resources and the provision and training of personnel are documented and are appropriate to the operations undertaken.
- 3.6 A system is in place to verify whether the matters specified in this Standard that apply to the operations are met by the proprietor and the results of the verification are documented.

- 3.7 If a matter specified in this Standard is not being met:
- (a) action is taken to address the fact the matter specified is not being met; and
 - (b) action is taken to ensure the failure to meet the matter specified does not recur; and
 - (c) the effectiveness of the action referred to in paragraphs (a) and (b) is assessed.
- 3.8 The effectiveness of the action taken under clauses 3.6 and 3.7 is reviewed regularly and further action is taken if necessary and the results of this review are documented.
- 3.9 Internal audits and management reviews are conducted of steps taken under clauses 3.6 to 3.8 and of management's delivery of the wild game meat business's policy objectives, and the results of these reviews, the decisions to take action as a result of the reviews and the actions taken are documented.
- Note* For the meaning of *audit* see clause 1.3.
- 3.10 For a wild game meat business employing less than three people, clauses 3.8 and 3.9 are satisfied if the business conducts a management review.

The HACCP plan

- 3.11 The HACCP plan:
- (a) lists the potential hazards associated with all stages of the production of wild game meat undertaken by a wild game meat business that may reasonably be expected to occur and that have been identified as a result of a hazard analysis and a risk assessment of each hazard; and
 - (b) specifies the preventative measures that can be applied to control each hazard; and
 - (c) lists the critical control points for each hazard identified; and
 - (d) lists the critical limits that must be met at each of the critical control points; and
 - (e) documents:
 - (i) the procedures that will be used to monitor each of the critical control points to ensure compliance with the critical limits; and
 - (ii) the frequency with which these procedures will be performed; and
 - (iii) the person, or persons included in a class of persons, who will carry out these procedures.
 - (f) documents all corrective action to be taken when monitoring indicates a critical control point is not under control; and
 - (g) documents the procedures that the business will use to:
 - (i) validate the HACCP plan works effectively;
 - (ii) verify compliance with the HACCP plan by the business; and lists the frequency with which these procedures will be performed; and
 - (h) provides for a system for keeping the documents that contain all matters relevant to the effectiveness of the implementation of the HACCP plan.

Note 1 For the meaning of *critical control point*, *critical limit*, *hazard*, *hazard analysis*, *monitor*, *risk assessment*, *validate* and *verify* see clause 1.3.

Note 2 For requirements to comply with the provisions of the approved arrangement, including with the HACCP plan, see clause 3.2.

Surveillance, sampling, monitoring and testing programs

- 3.12 The wild game meat business complies with surveillance, sampling, monitoring and testing programs applying to the business that:
- (a) are endorsed by the relevant Council of Commonwealth, state or territory ministers; or
 - (b) are programs that the controlling authority requires the wild game meat business to comply with for the purposes of this provision.

Note For the meaning of *controlling authority* see clause 1.3.

- 3.13 The wild game meat business records the surveillance, sampling, monitoring and testing performed under programs referred to in clause 3.12 and the available results of surveillance, sampling, monitoring and testing.

Note For general requirements to make and keep documents, see clause 3.6 and Section 14.

Notifiable diseases

- 3.14 If a wild game animal is affected by, or is suspected of being affected by, a notifiable disease or a carcase or carcase part displays evidence of a wild game animal having been so affected, the operator shall without delay advise the controlling authority in the state or territory in which the premises is located that is charged by the government of that state or territory with the responsibility for animal health.

Note 1 For the meaning of *notifiable disease* and *operator* see clause 1.3.

Note 2 See clause 9.26.

- 3.15 There is a system in place for the harvesting of wild game animals, and handling of carcasses and carcase parts and other measures, including trace-back, to control the spread of a notifiable disease.

Note See Section 15.

4 OPERATIONAL HYGIENE

OUTCOME

Operational hygiene process controls ensure the production of wild game carcasses and wild game meat that are wholesome.

General

- 4.1 The proprietor of a wild game meat business follows a system of operational hygiene process controls that is effective in ensuring wild game carcasses and wild game meat produced by the business are wholesome.
- 4.2 Operators shall ensure hygienic operations on and around vehicles, at field depots and at wild game processing premises by having in place and operating a monitoring program approved by the controlling authority.

Cleaning and maintenance of premises and equipment

- 4.3 Field processors' vehicles, premises (other than external areas) and equipment:
- (a) are clean before operations commence each day; and
 - (b) are cleaned at the end of each day's operations; and
 - (c) if there is more than one shift in a day, are dry cleaned at the end of each shift; and
 - (d) are cleaned and sanitised whenever it is necessary to do so to prevent the contamination of wild game meat and wild game meat products.

Note For the meaning of *clean*, *contamination*, *dry clean*, *sanitise* and *wild game meat product* see clause 1.3.

- 4.4 Field depots are cleaned and sanitised whenever it is necessary to do so to prevent the contamination of wild game meat and wild game meat products.
- 4.5 If any part of the premises or any thing:
- (a) comes in contact with a carcass or carcass part that has not been given a post-mortem disposition; and
 - (b) there is a risk it could contaminate a carcass or carcass part intended for human consumption of any other animal; it is cleaned and sanitised before it comes into contact with a carcass or carcass part of any other animal.

Note For the meaning of *contaminate* see clause 1.3.

- 4.6 Field harvester vehicles, field depots, wild game animal carcass transport vehicles, wild game processing premises and equipment are maintained in a good state of repair and working order, having regard to their use.

- 4.7 Ingredients for wild game meat products:
- (a) are fit for the purpose for which they are to be used; and
 - (b) are labelled, stored and handled in a way that ensures their identity can be ascertained.
- 4.8 The accumulation of material likely to cause contamination of wild game carcasses or wild game meat or provide harbourage or breeding sites for vermin at field depots and premises, including external areas, is prevented.

Hazardous materials and chemicals

- 4.9 Hazardous materials (e.g. cleaning compounds, pesticides, detergents and sanitisers) and other chemicals:
- (a) are fit for the purpose for which they are to be used; and
 - (b) do not contaminate wild game carcasses or wild game meat and are not used if their use could cause contamination; and
 - (c) do not become contaminated during storage and handling; and
 - (d) are labelled, stored and handled in a way that ensures their identity can be ascertained; and
 - (e) are identified and stored in a manner that prevents their misuse and the contamination of wild game meat; and
 - (f) are fit for use in connection with the operations undertaken to produce wild game meat; and
 - (g) are used in accordance with label directions.
- 4.10 Containers used for storing, mixing and distributing hazardous material are identified for use for hazardous material and are used only for that purpose.

Pest control

- 4.11 There is an effective and continuous program for the control of pests.

Personal hygiene

- 4.12 Persons at premises where wild game carcasses and wild game meat are produced exercise personal hygiene practices that do not jeopardise the wholesomeness of wild game carcasses or wild game meat.
- 4.13 Each of the applicable matters specified in Schedule 1 are met.

5 CROSS-CONTAMINATION

OUTCOME

Wild game animal carcasses, wild game meat and wild game meat products are not contaminated.

- 5.1 Wild game animal carcasses or wild game meat at field depots and premises are not contaminated by:
- (a) airflow; or
 - (b) steam, smoke, condensation, splash, the emission of heat or other contaminants; or
 - (c) the movement of persons or things between areas; or
 - (d) the dressing of wild game animals; or
 - (e) the storage, handling, processing or packaging of wild game animal carcasses and wild game meat; or
 - (f) the cleaning, sanitising and maintenance of wild game meat premises, field depots, field harvester vehicles, equipment or wild game meat transport vehicles; or
 - (g) the assembly, storage, handling or use of equipment, packaging and ingredients; or
 - (h) pests; or
 - (i) any other thing or activity at the field depot, field harvesting vehicle or premises.

Note For the meaning of *dressing* see clause 1.3.

- 5.2 During production, wild game animal carcasses and wild game meat do not come into contact with any surface that is not designed for contact with the wild game animal carcass or wild game meat.

Cross-contamination of wild game animal carcasses and wild game meat and other materials

- 5.3 Edible material is not contaminated by animals, inedible material, condemned material or animal food.

Note For the meaning of *condemned*, *edible material* and *inedible material* see clause 1.3.

- 5.4 Areas used for inedible material and condemned material are, to the extent necessary to prevent contamination of edible material, physically separate from areas used for edible material.
- 5.5 The inedible material is removed from the dressing area as soon as inspection permits and in a manner that prevents contamination of the area and of wild game animal carcasses, wild game meat and wild game meat products for human consumption.
- 5.6 Inedible material is processed in parts of the premises intended for the purpose of treating inedible material and in a way that does not risk contamination of wild game animal carcasses and wild game meat for human consumption.

- 5.7 Each of the areas, rooms or parts of premises referred to in clauses 5.4 to 5.6 are identified so as to indicate the material that may be stored, handled, processed or packaged in that area, room or part of the premises.
- 5.8 Equipment used in an area, room or part of premises referred to in clauses 5.4 to 5.7 is not taken into any other area, room or part of premises (as the case may be) unless the equipment:
- (a) is used to take edible material to an area used for inedible or condemned material; and
 - (b) is sanitised before re-entering an area used for edible material.
- 5.9 Persons in areas (including rooms or parts of premises) used for inedible material or animal food do not enter areas used for edible material unless they:
- (a) have thoroughly washed; and
 - (b) have changed their protective clothing; and
 - (c) are free from contamination originating in the area used for the inedible material or animal food.
- 5.10 Carcase parts that under clause 9.5 are not required for post-mortem inspection are removed from the area designated for dressing as soon as possible after dressing.
- 5.11 Inedible material and condemned material:
- (a) are clearly identified as inedible or as condemned as the case may be; and
 - (b) are secured and handled in a manner that ensures they do not contaminate edible material.
- 5.12 Inedible material (other than inedible material for use as animal food or for use for pharmaceuticals) and condemned material:
- (a) are moved to a rendering station or place for destruction or other disposal at the premises and are destroyed or otherwise disposed of so they cannot be used for human consumption; or
 - (b) are removed from the premises to a rendering station or place for destruction or other disposal in order to be rendered, destroyed or otherwise disposed of so they cannot be used for human consumption.
- 5.13 Wild game animal carcasses, wild game meat and wild game meat products that come in contact with or are contaminated by inedible material, animal food or condemned material:
- (a) are condemned; or
 - (b) are separately identified and held separately under conditions of security until a meat safety inspector applies a disposition to them.

Note For the meaning of *meat safety inspector* see clause 1.3.

- 5.14 Wild game animal carcasses and wild game meat that are diseased or suspected of being diseased are handled in a manner that ensures wild game animal carcasses or wild game meat are not contaminated.
- 5.15 Wild game animal carcasses and wild game meat that are required to be retained awaiting treatment, the results of tests or other examination or the application of a disposition are identified as being retained for that purpose and are held separately from wild game animal carcasses and wild game meat not required to be retained.

Processing

- 5.16 Wild game animal carcasses awaiting dressing shall not be stored in chilling facilities containing wild game carcasses or packaged wild game meat.
- 5.17 The process flow of wild game animal carcasses and wild game meat awaiting processing ensures uniform turnover of accumulated product.
- 5.18 Processing activities likely to cause contamination are undertaken so that there is physical separation from other activities.

PART 3 – HARVESTING, PRE-DRESSING AND POST-MORTEM INSPECTION AND DISPOSITION OF WILD GAME ANIMALS

6 SOURCING OF WILD GAME ANIMALS FOR PROCESSING

OUTCOMES

Healthy wild game animals are harvested. Wild game animals affected by potentially harmful residues are identified and do not jeopardise the wholesomeness of wild game meat.

- 6.1 The harvesting of wild game animals shall only be carried out by a field harvester.
Note For the meaning of *field harvester* see clause 1.3.
- 6.2 Wild game animals shall be harvested in accordance with other relevant legislation for the welfare and conservation of wild game animals.
- 6.3 Wild game animals shall not be harvested from areas subject of an official prohibition on the harvesting of wild game animals or known areas where the presence of potentially harmful substances such as pesticides, fungicides, heavy metals or poisons could lead to unacceptable levels of such substances in the wild game meat.
- 6.4 Wild game animal carcasses shall be marked with an approved tag.
Note For the meaning of *approved tag* see clause 1.3.

7 ANIMAL WELFARE

OUTCOME

The minimisation of the risk of injury, pain and suffering and the least practical disturbance to wild game animals.

Harvest

- 7.1 Wild game animals are harvested in a way that prevents unnecessary injury, pain and suffering to them and causes them the least practicable disturbance, and which minimises contamination of the wild game animal carcase.
- 7.2 Dependent young, including foetuses, shall be killed humanely and not processed.

Work animals

- 7.3 Dogs used in the procurement of wild game animals shall be:
- (a) kept under control and handled, restrained and accommodated in a way that minimises risk of injury and stress and causes the least practicable disturbance to the wild game animals that are to be harvested; and
 - (b) carried on field harvesting vehicles in a separate compartment that:
 - (i) provides complete physical separation (e.g. solid partitioning) to ensure the dogs cannot contaminate the carcasses or other equipment used in processing; and
 - (ii) is easily cleaned.
 - (c) used in accordance with the *Model Code of Practice for the Welfare of Animals – Feral Livestock Animals, Destruction or Capture, Handling and Marketing*.
- 7.4 Except as in 7.3 no animal shall be transported with a wild game animal carcase for human consumption.

8 HARVESTING AND FIELD DRESSING

OUTCOME

Harvesting and field dressing are to be done in a way that:

- (a) only wild game animals fit for the purpose of producing wild game meat for human consumption are harvested; and
- (b) ensures an accurate post-mortem disposition can be applied to wild game animal carcasses.

General

- 8.1 Only healthy wild game animals shall be harvested.
- 8.2 The examination of the wild game animals for harvesting for human consumption shall be carried out by the field harvester.
- 8.3 The field harvester shall not harvest any wild game with any evident abnormality that could render the carcass or part of the carcass unfit for human consumption.
- 8.4 No wild game animal shall be harvested if it can be seen that it:
 - (a) has an abnormal gait; or
 - (b) is weak or lethargic; or
 - (c) lacks alertness; or
 - (d) sits in an unusual way; or
 - (e) holds its head in an unusual angle; or
 - (f) has any abnormal discharge from the nose or mouth; or
 - (g) has any skin abnormalities; or
 - (h) is poorly fleshed; or
 - (i) is otherwise apparently injured or suffering from an abnormality that may render meat derived from it unwholesome.
- 8.5 The harvesting and field dressing of a wild game animal is done in a way that:
 - (a) reduces the risk of contamination of the wild game animal carcass and its carcass parts to a level that ensures their wholesomeness and the wholesomeness of other wild game meat at the premises is not jeopardised; and
 - (b) ensures an accurate post-mortem disposition can be applied to the wild game animal carcass and each of its carcass parts.

Note For the meaning of *field dressing* see clause 1.3.

Dressing

- 8.6 The field harvester shall not:
 - (a) remove any serous membrane; and
 - (b) remove, modify or obliterate any evidence of disease or defect in any wild game animal carcass or organ; and

(c) remove any mark or identification from the wild game animal carcase.

Note For the meaning of *disease* see clause 1.3.

8.7 After killing, the wild game animal carcase shall be hung, bled and field dressed without undue delay. Bleeding shall be as complete as possible. With the consent of the controlling authority and subject to such conditions as it may approve, wild game animal carcasses may be conveyed to a field depot or wild game meat processing premises without having been bled and/or field dressed.

Note For the meaning of *bleeding* see clause 1.3.

8.8 Contamination generated at the time of field dressing shall be removed from the wild game animal carcase by trimming or other approved means at the time of field dressing.

Note See Appendix A.

8.9 The skin shall be retained on the wild game animal carcase until processed at the wild game meat processing premises.

8.10 Wild game animal carcasses shall be protected from contamination and deterioration by whatever means is necessary to maintain standards of hygiene during transport and at all other times before their arrival at a wild game meat processing premises.

8.11 The discharge of any material from the oesophagus, stomach, intestines, rectum, gall bladder, urinary bladder and uterus is prevented.

8.12 Where field dressing takes place, the lungs, liver, heart and kidneys shall be retained attached to the wild game animal carcase by natural attachments for the purpose of inspection by a meat safety inspector, but may be partially detached.

Note Lungs, liver, heart and kidneys from wild game animals cannot be used for human consumption.

8.13 If the field harvester during field operations notes a condition that may render the wild game animal carcase unfit for human consumption and that may assist the meat safety inspector's determinations, the field harvester shall note the condition and all relevant details on a tag attached to the wild game animal carcase.

8.14 Any abnormal condition seen during bleeding and field dressing shall cause the wild game animal carcase to be dealt with according to the required disposition.

Vehicles

8.15 No wild game animal carcase other than that field dressed to human consumption standards shall be transported with a wild game animal carcase for human consumption.

8.16 Wild game animal carcasses shall be hanging when transported. However, small wild game animal carcasses may be placed in an approved manner on racks or similar equipment so as to maintain adequate cooling and to minimise cross-contamination of wild game animal carcasses.

8.17 The hanging frame, floor and equipment of a vehicle used in field harvesting shall be:

- (a) durable; and
- (b) non-toxic; and
- (c) smooth surfaced; and

- (d) corrosion resistant (mild steel that does not come in contact with exposed meat is acceptable if maintained rust-free; contact surfaces such as pelvic racks, spikes and hooks shall be corrosion resistant); and
- (e) impervious; and
- (f) resistant to, or protected from, impact; and
- (g) easily cleaned and drained to prevent ponding of water and blood and, where necessary, capable of being dismantled for cleaning; and
- (h) resistant to chipping, flaking or fraying; and
- (i) of a finish that makes contamination clearly visible.

8.18 To facilitate hygienic harvesting, each vehicle used in field harvesting shall have:

- (a) a supply of potable water sufficient to wash hands and equipment throughout the whole of each day's/night's operation; and
- (b) hand wash facilities equipped with taps and located near the normal processing area; and
- (c) an adequate supply of a suitable agent for sanitising hands; and
- (d) if hands require drying during harvesting, the hand drying facilities used shall be of a type that does not contaminate the washed hands; and
- (e) facilities for cleaning and sanitising equipment used during processing operations; and
- (f) lighting which is adequate to ensure hygienic processing at night.

Note For the meaning of *potable* see clause 1.3.

8.19 The hanging frame used on a field harvesting vehicle shall be constructed to ensure:

- (a) sufficient space is provided between wild game animal carcasses to allow effective cooling; and
- (b) wild game animal carcasses are hung in a manner that does not jeopardise the wholesomeness of the product; and
- (c) contamination of exposed meat surfaces by other wild game animal carcasses is minimised; and
- (d) sufficient racks are provided to enable all eviscerated wild game animal carcasses to be transported within the hanging frame. No eviscerated wild game animal carcasses shall be transported on the sides or backs of vehicles.

9 PRE-DRESSING AND POST-MORTEM INSPECTION AND DISPOSITION

OUTCOME

Unwholesome wild game meat is excluded from the human food chain and disposed of separately.

Pre-dressing inspection

- 9.1 The operator shall submit every wild game animal carcass to a pre-dressing inspection by a meat safety inspector responsible for this function to determine whether or not it is suitable for dressing for the production of wild game meat.

Post-mortem inspection

- 9.2 The operator shall ensure accurate records of product received and the condition of product upon receipt are maintained.
- 9.3 The operator shall ensure all wild game animal carcasses presented have an approved tag affixed to the carcass.
- 9.4 Post-mortem inspection of each carcass and its carcass parts must be carried out by a meat safety inspector.
- 9.5 The following are inspected:
- (a) carcasses; and
 - (b) carcass parts for human consumption; and
 - (c) carcass parts of a kind the inspection of which is necessary in order to establish whether a carcass or carcass part for human consumption may be affected by a disease or other abnormality.

Note For carcasses and carcass parts not required to be inspected see clause 5.10.

- 9.6 The inspection procedures specified in the appendices to this Standard are followed.
- 9.7 The meat safety inspector must note and take into consideration observations made during harvesting wild game animals, which have been reported by the field harvester.
- 9.8 The wild game animal carcass, viscera and, where appropriate, head shall be correlated at least until the point of wild game animal carcass inspection.
- 9.9 The skin shall be removed if necessary for the purpose of inspection.
- 9.10 If not removed during inspection the skin may be retained on the wild game carcass for protection or, if desired, for purposes of trade where approved by the controlling authority.
- 9.11 Separation of wild game animal carcasses shall be maintained until they have been passed as fit for human consumption.
- 9.12 Wild game animal carcasses and carcass parts to be inspected under clause 9.5 are presented for inspection in a manner and condition that enables the inspection to be performed effectively.

- 9.13 Procedures for the inspection of wild game animal carcasses and the carcass parts enable any disease or other abnormality of a kind that can be detected by physical observation such as sight, touch and smell to be detected.
- 9.14 Wild game meat businesses comply with additional procedures for the inspection of wild game animal carcasses and carcass parts that apply to the wild game meat business under programs referred to in clause 3.12.
- Note* This provision picks up the additional inspection procedures that may be required for wild game animals under a targeted surveillance program.
- 9.15 Wild game animal carcasses shall not be frozen before inspection by a meat safety inspector. However, wild game animal carcasses that have become frozen shall be judged on their merits by a meat safety inspector to determine if they may be processed for human consumption, diverted to animal food or condemned.

Post-mortem disposition

- 9.16 In deciding the disposition that is to be applied to a wild game animal carcass and its parts the meat safety inspector takes into account:
- (a) information known to the meat safety inspector about any disease or other abnormality affecting or suspected of affecting the wild game animal carcass, its carcass parts or the wild game animal from which the wild game animal carcass and its carcass parts are derived; and
 - (b) the results of the inspection of the wild game animal carcass and its carcass parts.
- 9.17 The meat safety inspector applies one of the following dispositions to wild game animal carcasses and carcass parts:
- (i) passed for human consumption; or
 - (ii) retained for final disposition; or
 - (iii) unfit for human consumption and may be recovered for animal food; or
 - (iv) condemned.
- 9.18 Wild game animal carcasses and carcass parts affected or suspected of being affected with a disease or other abnormality that could affect the wholesomeness of wild game meat are not passed for human consumption.
- 9.19 If a carcass part is derived from a wild game animal the carcass of which is passed for human consumption and the carcass part requires further treatment, the carcass part is stored, handled, processed and packaged by a wild game meat business under conditions of security specified in the approved arrangement until the further treatment is completed.
- 9.20 If a carcass part of a wild game animal has been aggregated with a part derived from another wild game animal, then the disposition applied to all the aggregated parts is the most restrictive of the dispositions applied to the following:
- (a) any of the carcasses from which the aggregation parts are derived; and
 - (b) any of the carcass parts forming part of the aggregation.
- 9.21 Wild game animal carcasses and carcass parts requiring treatment or awaiting the results of tests or other examination before final disposition are retained pending the treatment or the results or examination or are condemned as unfit for human consumption.

- 9.22 If a wild game animal carcase or carcase part of a wild game animal is affected or suspected of being affected with a disease or other abnormality described in Appendix A for a wild game animal of that kind, a disposition for the wild game animal carcase and carcase part specified for that disease or other abnormality in wild game animals of that kind in Appendix A is applied to the wild game animal carcase and carcase part.
- 9.23 Wild game animal carcasses and carcase parts are condemned as unfit for human consumption if necessary to prevent or reduce the risk of the spread of a disease or to prevent or reduce any other risk to human health.
- 9.24 A record is kept of:
- (a) wild game animal carcasses and carcase parts to which a disposition described in sub-paragraphs 9.17 (a)(iii) and (iv) is applied; and
 - (b) wild game animal carcasses and carcase parts affected or suspected of being affected with a disease or other abnormality presenting a risk to public health and of the nature of the risk presented.
- 9.25 The conditions and other requirements specified in the post-mortem disposition applied to the wild game animal carcasses or carcase parts are complied with.
- 9.26 (1) If the carcase or carcase part of a wild game animal is affected by or is suspected of being affected by a contagious or notifiable disease of animals:
- (a) the wild game animal's carcase and all its carcase parts (including the head if still available) are separately identified and segregated from other wild game animal carcasses and carcase parts not affected or suspected of being affected by the disease; and
 - (b) associated wild game animals, wild game animal carcasses and carcase parts are separately identified and segregated from wild game animal carcasses and carcase parts not so affected or suspected of being affected until a disposition is applied to them by a meat safety inspector.
- (2) For the purposes of sub-clause (1): wild game animal *carcasses* and *carcase parts* means the carcasses and carcase parts of any wild game animals for which there is a risk that they are affected by the disease.
- 9.27 Wild game meat downgraded to animal food is identified by means outlined in the *Australian Standard for the Hygienic Production of Pet Meat* (AS 4841:2006) and is segregated from product for human consumption until it is removed from the premises.

PART 4 – PROCESSING

10 CHILLING

OUTCOME

The chilling of wild game animal carcasses and wild game meat maintains and does not jeopardise their wholesomeness.

Field dressing

- 10.1 The wild game animal carcass shall be:
- placed under refrigeration within two hours of being harvested, except that where a wild game animal is harvested between sunset and sunrise it shall be placed under refrigeration within two hours of sunrise; and
 - reduced to a temperature of 7°C at the site of microbiological concern as soon as possible but no later than 24 hours after being placed under refrigeration; or
 - reduced in temperature in accordance with the alternative time and temperature controls for chilling the carcass or carcass parts that are specified in the approved arrangement; and
 - once reduced in temperature, maintained at or below 7°C.

Note For the meaning of *site of microbiological concern* see clause 1.3.

- 10.2 If paragraph 10.1(c) applies, the wild game meat business demonstrates in the approved arrangement that achieving the alternative time and temperature controls for the chilling and the way in which this will be done will not adversely affect the microbiological safety of the wild game animal carcasses and carcass parts.
- 10.3 Wild game animal carcasses held in a field depot shall be stored in a hanging position and spaced for the purposes of achieving adequate chilling.

Conveying wild game animal carcasses to the wild game meat processing premises

- 10.4 All means of transport used for conveyance of wild game animal carcasses to the wild game processing premises from any field depot shall be approved and shall:
- comply with the requirements of Part 6 of this Standard; and
 - deliver the wild game animal carcasses to the wild game processing premises at a temperature not exceeding 7°C at the site of microbiological concern unless within 24 hours of harvest.

Note Refer to 10.1(b).

Wild game animal carcasses and wild game meat chilling

- 10.5 The chilling of wild game animal carcasses and wild game meat ensures their wholesomeness is maintained.
- 10.6 During their chilling the wholesomeness of wild game animal carcasses and wild game meat is not jeopardised.
- 10.7 Refrigeration for the chilling applied to wild game animal carcasses, wild game carcasses and carcase parts maintains wild game animal carcasses, wild game carcasses and carcase parts at:
- (a) for a carcase, a temperature of no warmer than 7°C at the site of microbiological concern; and
 - (b) for any other carcase part, a temperature of no warmer than 5°C at the site of microbiological concern; or
 - (c) the alternative temperature specified for the wild game animal carcase, wild game carcase and carcase parts in the approved arrangement.
- 10.8 If paragraph 10.7 (c) applies the wild game meat business demonstrates in the approved arrangement that maintaining the wild game animal carcase, wild game carcasses and carcase parts at the alternative temperature and the way in which this will be done will not adversely affect the microbiological safety of the wild game animal carcasses, wild game carcasses and carcase parts.

11 DRESSING OF WILD GAME ANIMAL CARCASSES AND OTHER PROCESSING OF RAW WILD GAME MEAT

OUTCOME

The dressing of wild game animal carcasses and processing of wild game meat does not jeopardise their wholesomeness.

- 11.1 The processing of wild game animal carcasses and wild game meat is done in a way that ensures their wholesomeness is maintained and is not jeopardised.
- 11.2 Wild game animal carcasses awaiting dressing shall not be stored in chilling facilities containing dressed carcasses.
- 11.3 After removal of the hide, skin or feathers, wild game animal carcasses shall be kept separate to prevent cross-contamination and to facilitate hygienic processing.
- 11.4 During the time the dressing of wild game animal carcasses and the processing of the wild game meat occurs, the time and temperature requirements specified for their dressing, processing or packaging in the approved arrangement are complied with.
- 11.5 If the dressing of wild animal carcasses or the processing of wild game meat removed from refrigeration is likely to result in a temperature of warmer than:
 - (a) for a carcass, 7°C at the site of microbiological concern; and
 - (b) for any other carcass part, 5°C at the site of microbiological concern; the processing takes place in a temperature controlled environment of no warmer than 10°C.
- 11.6 After processing is completed the wild game meat:
 - (a) undergoes a further process without delay; or
 - (b) is placed under refrigeration without delay and is rapidly chilled until it reaches a temperature of no warmer than:
 - (i) for a carcass, 7°C at the site of microbiological concern; and
 - (ii) for any other carcass part, 5°C at the site of microbiological concern; or
 - (c) achieves the alternative time and temperature controls for chilling the wild game meat that are specified in the approved arrangement; and
 - (d) if it is to be frozen, the refrigeration controls for freezing:
 - (i) ensure the wild game meat is hard frozen without delay after compliance with requirements for chilling in paragraphs 11.6(b) and 11.6(c); and
 - (ii) achieve the controls that are specified in the approved arrangement.

Note For the meaning of *further process* see clause 1.3.
- 11.7 If paragraph 11.6(c) applies the wild game meat business demonstrates in the approved arrangement that achieving the alternative time and temperature controls for the chilling and the way in which this will be done will not adversely affect the microbiological safety of the wild game meat.

- 11.8 Wild game animal carcasses that have been eviscerated shall not be dehaired or defeathered by immersion scalding.
- 11.9 Lactating or diseased udders shall be removed as soon as possible during dressing and no secretion from, or contents of, udders shall be allowed to contaminate the wild game animal carcase.
- 11.10 Where evisceration is undertaken at the wild game meat processing premises with the approval of the controlling authority, it shall be carried out in a manner that does not jeopardise the wholesomeness of wild game animal carcasses or wild game meat.
- 11.11 Faecal or other objectionable matter contaminating wild game animal carcasses or wild game carcasses shall be trimmed and the trimmings condemned before leaving the dressing facilities.
- 11.12 The operator shall maintain a system of identification and records that will facilitate trace-back, including the identification of product to the wild game meat processing premises.

PART 5 – IDENTIFICATION, TRACEABILITY, INTEGRITY AND RECORD KEEPING

12 IDENTIFICATION, TRACEABILITY AND INTEGRITY

OUTCOME

Wild game animal carcasses and wild game meat are accurately identified. Wild game meat that should be recalled can be recalled.

General

- 12.1 Wild game meat businesses have a documented system that provides for the accurate identification of, and the ability to trace and recall, wild game animal carcasses and wild game meat produced by the business.

Harvesting and dressing

- 12.2 The following can be ascertained in relation to wild game animals harvested by a wild game meat business:
- (a) the date of harvesting; and
 - (b) the area from which each wild game animal was procured; and
 - (c) the identification of the field harvester.

Production of wild game meat

- 12.3 Each of the following that apply to wild game animal carcasses and wild game meat at wild game meat processing premises can be ascertained:
- (a) the identity of the field harvester from whom it was received; and
 - (b) the batch in which it was processed, the date of processing and the total size of the batch; and
 - (c) its location at the premises; and
 - (d) all other information that is necessary to identify whether or not it should be recalled; and
 - (e) the name and address of the person to whom the wild game meat business consigned the wild game meat and the date of consignment.

Note For the meaning of *batch* see clause 1.3.

- 12.4 The information specified in paragraph 12.3(e) need not be able to be ascertained if the consignee is the consumer of the wild game meat.
- 12.5 The wild game meat is identified either uniquely or in the batch in which it is processed or packaged.

- 12.6 Packaged wild game meat is identified with the following information no later than at the time it is packed:
- (a) the species of wild game animal from which it is derived; and
 - (b) the date of packaging; and
 - (c) the identity of the wild game meat business at which it is packaged; and
 - (d) a refrigeration statement (where relevant); and
 - (e) the specific product in the package.
- 12.7 There is a system of document keeping in place that ensures:
- (a) trace-back to the individual production batch; and
 - (b) all raw ingredients used in each individual production batch of wild game meat products can be ascertained.
- 12.8 If any wild game animal carcasses or wild game meat produced by a wild game meat business is required to be recalled, the documents kept by the business are comprehensive enough to identify all of the wild game animal carcasses and wild game meat that should be recalled.
- 12.9 If wild game animal carcasses and wild game meat produced by a wild game meat business, or raw material used or for use at a premises, are suspected to present a public health and safety risk, the notification specified for the risk in the approved arrangement is given.

13 ANIMAL FOOD AND PHARMACEUTICAL MATERIAL

OUTCOMES

Animal food is identified as animal food and segregated from other wild game animal carcasses, wild game meat and wild game meat products.

Pharmaceutical material is identified as pharmaceutical material and segregated from other wild game animal carcasses, wild game meat and wild game meat products.

Animal food and pharmaceutical material that needs to be recalled can be recalled.

Animal food

- 13.1 Animal food:
- (a) is identified as animal food and segregated from other wild game animal carcasses, wild game meat and wild game meat products; and
 - (b) is stored and handled in a separate room that is used exclusively for animal food until the animal food is packaged, sealed and labelled; and
 - (c) is stored and handled in a way that ensures wild game animal carcasses, wild game meat and wild game meat products for human consumption are not contaminated.
- 13.2 Immediately after the post-mortem disposition is applied to animal food that is to be heat treated the animal food:
- (a) is placed in a container or is packaged and moved to the room referred to in paragraph 13.1(b); or
 - (b) is moved to the room under conditions of security.
- 13.3 A container or package containing animal food that is to be heat treated:
- (a) has a continuous red band of at least 50 mm in width around the lesser circumference of the container or package; and
 - (b) is identified as containing animal food that is unfit for human consumption and requires sterilisation by heat treatment.
- 13.4 A container or a package containing animal food at a wild game meat processing premises that is to be heat treated is stored and handled under conditions of security until it:
- (a) is heat sterilised at a place located at the wild game meat processing premises and nominated in the approved arrangement as a place for heat sterilising animal food; or
 - (b) is despatched to a place nominated in the approved arrangement as a place for heat sterilising animal food in order to be rendered for animal food.

Note For the meaning of *sterilise* see clause 1.3.

- 13.5 Unless otherwise approved by the controlling authority, animal food that is not to be heat treated is stained with a brilliant blue dye (being FCF (CI 42090) diluted at one part dye to 500 parts of water) immediately after the post-mortem disposition is applied to the animal food and before primary chilling.
- 13.6 The stain is easily detectable and in the case of comminuted animal food is visible throughout the food.
- 13.7 A package or container containing animal food referred to in clause 13.5:
- (a) has a continuous yellow band of at least 50 mm in width around the lesser circumference of the covering or packaging; and
 - (b) is conspicuously identified as containing meat that is animal food and is not for human consumption.
- 13.8 The room referred to in paragraph 13.1(b) is identified as a room that is to be used exclusively for animal food.

Pharmaceutical material

- 13.9 Pharmaceutical material is separately identified and segregated from:
- (a) wild game animal carcasses, wild game meat and wild game meat products for human consumption; and
 - (b) condemned material (unless the approved arrangement allows pharmaceutical material to be made using the condemned material).
- 13.10 Before pharmaceutical material leaves the area in which it is packed it is identified with a conspicuous indication that the product is for use as pharmaceutical material only.

Identification, traceability and recall of animal food and pharmaceutical material

- 13.11 A wild game meat business has a documented system that provides for the identification, traceability and recall of animal food and pharmaceutical material produced from wild game animal carcasses processed at the premises.
- 13.12 Packaged animal food and pharmaceutical material are identified with the following information no later than at the time they are packed:
- (a) the date of packaging; and
 - (b) the identity of the wild game meat processing business at which they are packed; and
 - (c) specific product in the package.
- 13.13 Each of the following that apply to the animal food and pharmaceutical material at the premises can be ascertained:
- (a) the date of harvest and species of the wild game animals from which the animal food or pharmaceutical material is derived; and
 - (b) the location of the animal food or pharmaceutical material at the premises; and
 - (c) all other information that is necessary to identify whether or not the animal food or pharmaceutical material should be recalled; and
 - (d) the name and address of the person to whom the wild game meat business consigns the animal food or pharmaceutical material and the date of consignment.

14 RECORD KEEPING

OUTCOME

Documents are kept so as to ascertain whether:

- (a) wild game animal carcasses and wild game meat are wholesome; and
- (b) the matters specified in this Standard are met.

- 14.1 A wild game meat business keeps each document made or received by the business as relevant to applicable matters specified in this Standard for a period of two years after it is made or received by the business.

PART 6 – PREMISES, EQUIPMENT AND ESSENTIAL SERVICES

15 PREMISES AND EQUIPMENT

OUTCOME

Premises and equipment facilitate the production of wild game meat that is wholesome and do not jeopardise the wholesomeness of wild game meat.

General

- 15.1 Field depots, premises and equipment that are necessary to ensure each of the matters specified in this Standard that apply to the wild game meat business are met are provided.
- 15.2 The field depots, premises and equipment:
 - (a) are not a source of contamination of wild game animal carcasses and wild game meat and do not jeopardise the wholesomeness of wild game carcasses and wild game meat; and
 - (b) facilitate hygienic production; and
 - (c) can be effectively inspected and monitored.
- 15.3 The field depots, premises and equipment (other than equipment that is disposable and is not reused) can be effectively cleaned and maintained.
- 15.4 The field depots, premises and equipment are fit for the purpose for which they are used.
- 15.5 The wholesomeness of wild game animal carcasses and wild game meat is not jeopardised by external environmental conditions.
- 15.6 The entry of odours, smoke, dust and other environmental contamination into areas where wild game animal carcasses are stored and wild game meat is produced is effectively prevented.
- 15.7 The entry of animals and pests into, and their harbourage in, field depots, premises and equipment is prevented.
- 15.8 The field depots and premises must have sufficient natural or mechanical ventilation to:
 - (a) minimise airborne contamination; and
 - (b) remove excessive heat and steam and minimise condensation; and
 - (c) facilitate the control of temperatures; and
 - (d) facilitate the control of humidity where this is necessary to ensure the wholesomeness of wild game animal carcasses and wild game meat.
- 15.9 The field depots, premises, equipment and services that are necessary to enable the effective supervision and inspection of wild game animal carcasses and wild game carcasses and meat hygiene, including the carrying out of audits, are provided.

- 15.10 The field depots, premises and equipment have sufficient capacity to store, handle and process the maximum quantity of wild game animal carcasses stored and wild game meat produced at the premises at any one time.

Construction of field depots, premises and equipment

- 15.11 The field depots, premises and the equipment are constructed in a way that is necessary to enable the matters specified in this Standard that apply to the wild game meat business to be met.
- 15.12 The surfaces of the interiors of buildings, including floors, and the surfaces of equipment:
- (a) are durable; and
 - (b) are smooth, impervious and corrosion resistant; and
 - (c) are non-toxic, inert to the food and to detergents and sanitising agents under normal operating conditions; and
 - (d) do not transmit odour or taste; and
 - (e) are capable of withstanding repeated cleaning and sanitising; and
 - (f) allow visible contamination to be detected easily.
- 15.13 Internal floors and paved areas have an impervious surface and are effectively drained.
- 15.14 Load-out and load-in areas:
- (a) are constructed in a way that prevents contamination of wild game animal carcasses and wild game meat during loading and unloading; and
 - (b) if used for chillers and freezers, are paved.
- 15.15 Paved aprons in the areas used for cleaning wild game animal carcasses and wild game meat transport vehicles are curbed and drained.

16 HYGIENE AND SANITATION FACILITIES

OUTCOME

The provision of hygiene and sanitation facilities that enable the hygienic storage of wild game animal carcasses and production of wild game meat.

Hygiene and sanitation facilities

- 16.1 Facilities that enable the effective cleaning and sanitising of premises, equipment and protective clothing are provided at field depots and premises.
- 16.2 The location of sanitation facilities does not jeopardise hygienic storage of wild game animal carcasses and processing of wild game meat.
- 16.3 Areas where implements are used on unpackaged wild game meat have facilities for cleaning and sanitising the implements.
- 16.4 The facilities at wild game meat processing premises for cleaning and sanitising implements:
- (a) are used only for the purpose of cleaning and sanitising the implements; and
 - (b) are conveniently located for the use of personnel during operations; and
 - (c) are provided with an adequate supply of hot potable water at no less than 82°C or an equivalent method of sanitising; and
 - (d) overflow directly to the drainage system.
- 16.5 Hand wash facilities are accessible and conveniently located.
- Note* For hand washing requirements see Schedule 1.
- 16.6 The hand wash facilities are provided with:
- (a) warm water between 35°C and 46°C from a central outlet; and
 - (b) taps of a non-hand operable type; and
 - (c) a suitable hand cleaning agent; and
 - (d) suitable hand drying facilities.
- 16.7 If wild game animal carcasses and wild game meat transport vehicles are cleaned at a wild game meat business the cleaning takes place in areas that are separate from areas where wild game meat is produced.

Amenities

- 16.8 Suitable and conveniently located toilets, hand wash and changing facilities, and a separate area for eating meals that are adequate for the number of persons at the premises are provided.
- 16.9 The hand wash facilities:
- (a) meet the matters specified in clause 16.6; and
 - (b) have a suitable hygienic means of drying hands; and
 - (c) are for the exclusive use of washing hands, arms and faces.

- 16.10 The location of the amenities does not jeopardise hygienic production of wild game meat.
- 16.11 Toilets do not open directly onto areas where wild game meat is produced.
- 16.12 Other amenities are physically separate from areas where wild game meat is produced.
- 16.13 Access between the amenities and areas where wild game meat is produced is achieved without:
 - (a) persons in areas used for edible material passing through areas used for inedible or condemned material; and
 - (b) persons in areas used for condemned or inedible material passing through areas used for edible material.
- 16.14 Paved walkways are provided between the workplace and the amenities.

17 ESSENTIAL SERVICES

OUTCOME

The essential services provided:

- (a) enable operations to be carried out effectively; and
- (b) maintain and do not jeopardise the wholesomeness of wild game animal carcasses and wild game meat.

General

- 17.1 Essential services are provided to enable:
- (a) the operations to produce wild game meat to be carried out effectively by the wild game meat business; and
 - (b) the matters specified in this Standard that apply to the operations to be met by the wild game meat business; and
 - (c) effective supervision at the field harvesting vehicles, field depots and premises of wild game animal carcasses and wild game meat hygiene (including inspection and audit).
- 17.2 A system of operational hygiene process controls is followed that ensures the essential services maintain and do not jeopardise the wholesomeness of wild game animal carcasses and wild game meat.

Energy

- 17.3 There is a reliable energy supply that is sufficient and appropriate to the operations undertaken.

Water

- 17.4 There is an effective program in place for the supply of water that is sufficient and appropriate to the operations undertaken.
- 17.5 There is a continuous supply of hot and cold potable water at a volume and pressure that enables hygienic practices for the production of wild game meat to be met.
- 17.6 Only potable water is used for the production of wild game animal carcasses and wild game meat unless:
- (a) the water is only used:
 - (i) for steam production (other than steam used or to be used in direct or indirect contact with wild game meat), fire control and other similar purposes not connected with wild game animal carcasses or wild game meat; or
 - (ii) in other circumstances where there is no risk of the water coming into contact with or contaminating wild game animal carcasses or wild game meat; and
 - (b) the approved arrangement expressly provides for the use of the non-potable water in the circumstances in which it is used.

- 17.7 The potable water supply (including storage tanks) is protected from contamination.
- 17.8 Potable water is supplied in lines that:
 - (a) are used only for potable water; and
 - (b) are physically separate from the supply of non-potable water; and
 - (c) are identified for use for potable water if any non-potable water is used at the business.
- 17.9 Non-potable water is supplied in lines that:
 - (a) are used only for non-potable water; and
 - (b) are identified for use for non-potable water.
- 17.10 The reticulation system prevents the back siphonage of used or contaminated water.
- 17.11 Ice is made from potable water and is protected from contamination during its making, storage and handling.
- 17.12 Steam used or to be used in direct or indirect contact with wild game animal carcasses or wild game meat is produced from potable water and does not contain substances that may create a food safety hazard or jeopardise the wholesomeness of wild game animal carcasses or wild game meat.

Waste disposal system and drainage

- 17.13 The wild game meat business has an effective waste disposal program for the storage, handling and removal of waste that does not jeopardise the wholesomeness of wild game animal carcasses or wild game meat.
- 17.14 The waste disposal system provided:
 - (a) is sufficient to handle, and where necessary treat, all waste produced at the field depot or premises; and
 - (b) ensures waste can be disposed of with no risk of contamination of wild game meat or the potable water supplies at the field depot or premises; and
 - (c) is not a source of contamination; and
 - (d) does not permit pests or material capable of causing contamination to enter via the drainage system; and
 - (e) ensures discharge is contained and directed to the drainage system.
- 17.15 Catch basins, trap save-alls and sumps are separate from any area in which wild game animal carcasses are handled or wild game meat is produced.
- 17.16 Untreated waste from toilets is treated separately from other waste at the plant and does not discharge into the plant's waste system.

Lighting

- 17.17 Field depots and premises have lighting systems that provide sufficient natural or artificial lighting for the activities conducted at the premises.
- 17.18 The lighting does not result in distortions, including of colour.
- 17.19 The lighting system is not a source of contamination and light bulbs and fixtures suspended over wild game animal carcasses or wild game meat are protected so as to prevent contamination of wild game animal carcasses and wild game meat.

SCHEDULE 1 – PERSONAL HYGIENE

General

1. The proprietor of a wild game meat business informs all wild game animal carcass and wild game meat handlers employed by the business of the proprietor's obligation to ensure each of the matters specified in this Schedule are met.

Hygiene obligations

2. Wild game animal carcass and wild game meat handlers and persons in areas of a wild game meat business where wild game animal carcasses are handled or wild game meat is produced:
 - (a) maintain a high degree of personal cleanliness and take all practicable measures to ensure their body, anything from their body and anything they are wearing (including cosmetics) does not contaminate wild game animal carcasses and wild game meat; and
 - (b) do not wear jewellery where it could contaminate wild game meat; and
 - (c) if in areas where exposed wild game meat is produced, wear washable (or disposable) protective clothing including enclosed footwear, a head covering enclosing their hair and a covering enclosing any beard or moustache; and
 - (d) ensure their outer clothing is of a level of cleanliness that is appropriate for the handling of wild game animal carcasses and wild game meat that is being conducted; and
 - (e) take all practicable measures to prevent unnecessary contact with wild game animal carcasses and wild game meat; and
 - (f) ensure open cuts, wounds and sores are completely protected by a detectable bandage or dressing and that bandages and dressings used on exposed parts of their body are completely covered with a detectable waterproofed covering.
3. Wild game animal carcass and wild game meat handlers and persons in areas of a wild game meat business where wild animal carcasses are handled or wild game meat is produced:
 - (a) do not eat or drink in areas where wild game meat is produced; and
 - (b) do not sneeze, blow or cough over exposed wild game meat or surfaces likely to come into contact with wild game meat; and
 - (c) do not spit, smoke or use tobacco or similar preparations in areas in which wild game animal carcasses are handled or wild game meat is produced; and
 - (d) do not urinate or defecate except in a toilet.
4. Wild game animal carcass and wild game meat handlers and persons at field depots and premises wash their hands on entry to and exit from processing areas and:
 - (a) whenever their hands are likely to be a source of contamination of wild game meat; and
 - (b) immediately after handling wild game meat; and
 - (c) immediately after using the toilet.

5. Persons when engaging in any activity involving the handling of exposed wild game meat or surfaces likely to come into contact with wild game meat, wash their hands:
 - (a) before commencing or recommencing the handling of wild game meat; and
 - (b) immediately after smoking, coughing, sneezing, using a handkerchief or tissue, eating, drinking, using tobacco or similar substances and after touching their hair, scalp or a body opening.
6. The wearing of gloves does not exempt a person from complying with requirements for hand washing.

Clothing, work implements and personal effects

7. Wild game animal carcass and wild game meat handlers clean and sanitise their protective clothing and work implements (other than clothing and implements that are disposed of and not reused):
 - (a) at the commencement of operations and at the end of each shift; and
 - (b) whenever the clothing or implements come into contact with diseased or suspect material or become contaminated; and
 - (c) whenever else it is necessary to prevent contamination of wild game meat.
8. Protective clothing and implements are cleaned in designated areas and in a way that ensures they do not contaminate the wild game meat.
9. Wild game animal carcass and wild game meat handlers:
 - (a) change their protective clothing if it becomes excessively soiled; and
 - (b) maintain their protective clothing and work implements in good repair and working order having regard to their use or replace them.
10. Wild game animal carcass and wild game meat handlers wear protective clothing and use work implements that are fit for the purpose for which they are worn or used.
11. Wild game animal carcass and wild game meat handlers wear outer clothing (including protective clothing).
12. Wild game animal carcass and wild game meat handlers store personal effects, clothing (including protective clothing) and work implements when not in use to ensure they do not contaminate wild game animal carcasses or wild game meat.
13. Wild game animal carcass and wild game meat handlers do not take protective clothing and work implements into the amenities.

Health obligations

14. A wild game animal carcass and wild game meat handler who is given a request in writing or electronically by the proprietor of a wild game meat business or a meat transport business to have a medical examination, does not work for the wild game meat business or meat transport business in any capacity where the person could contaminate wild game animal carcasses or wild game meat with pathogenic micro-organisms until the person complies with the request.

15. A person employed by a wild game meat business or a meat transport business who:
 - (a) is known or suspected to be suffering from, or is a carrier of, a food-borne disease;
or
 - (b) is known or suspected to have a symptom that may indicate he or she is suffering from, or is a carrier of, a food-borne disease; or
 - (c) is afflicted with infected wounds or sores; does not work for the wild game meat business or meat transport business in any capacity where the person could contaminate wild game meat with pathogenic micro-organisms.
16. A person who knows or suspects that he or she is a person to whom clause 15 applies immediately notifies the person in charge of operations at the wild game meat business.

APPENDIX A

WILD GAME POST-MORTEM OBSERVATIONS AND DISPOSITIONS

Note Offal shall not be collected for human consumption

Observation	Aetiologic agent/ condition/cause	Disposition
Abnormal odour	<ul style="list-style-type: none"> • Chemical • Metabolic • Plant 	If possibly harmful when consumed, condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Abnormal odour (putrefaction)	<ul style="list-style-type: none"> • Failure of refrigeration 	Condemn as unfit for human consumption or animal food.
Abscess	<ul style="list-style-type: none"> • CLA localised infection • Melioidosis • <i>Staphylococcus</i> 	Trim affected parts without spillage and condemn trimmings and associated lymph nodes. Pass remainder for human consumption.
Abscess (granuloma)	<ul style="list-style-type: none"> • Tuberculosis • Actinomycosis • Actinobacillosis 	Trim affected parts without spillage and condemn trimmings and associated lymph nodes. Pass remainder for human consumption.
Abscess (multiple)	<ul style="list-style-type: none"> • Necrobacillosis • <i>Staphylococcus</i> 	Condemn carcass and parts for human consumption or animal food or pharmaceutical purposes.
Abscess (testicular)	<ul style="list-style-type: none"> • Brucellosis • <i>Staphylococcus</i> 	Do not trim. Condemn the carcass.
Anaemia	<ul style="list-style-type: none"> • Gastro-intestinal parasites • Blood parasites • Metabolic disease 	Save for animal food or pharmaceutical purposes.
Arthritis (single joint)	<ul style="list-style-type: none"> • Trauma 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Arthritis (multiple joints)	<ul style="list-style-type: none"> • Previous infection • Swine erysipelas • Necrobacillosis 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Bruising	<ul style="list-style-type: none"> • Trauma 	Trim lesion and immediate surrounding tissue. Trimmings may be used for animal food or pharmaceutical purposes. Pass remainder for human consumption.
Congested blood vessels	<ul style="list-style-type: none"> • Fever 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Contamination (slight)	<ul style="list-style-type: none"> • Poor harvesting technique (e.g. faeces and ingesta) 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Contamination (gross/extensive)	<ul style="list-style-type: none"> • Poor harvesting technique (e.g. faeces and ingesta) 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.

Cyst (fluid-filled cavity)	<ul style="list-style-type: none"> • <i>C. tenuicollis</i> • <i>C. pisiformis</i> • <i>T. serialis</i> 	Trim lesion and immediately surrounding tissue. Condemn trimmings. Pass remainder for human consumption.
Cyst (hydatid)	<ul style="list-style-type: none"> • <i>E. granulosis</i> 	Trim lesion and surrounding tissue. Condemn trimmings. Pass remainder of carcass for red-banded pet food only.
Dermatitis	<ul style="list-style-type: none"> • Fleas • Mites • Ticks • Ringworm 	Skin carcass. Pass remainder for human consumption.
Developmental abnormalities	<ul style="list-style-type: none"> • Congenital deformity 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Ecchymosis	<ul style="list-style-type: none"> • Improper killing procedure 	Check harvesting procedure. Trim lesion and immediate surrounding tissue. Trimmings may be used for animal food. Pass remainder for human consumption.
Emaciation	<ul style="list-style-type: none"> • Nutritional stress • Disease process 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Fibrotic lungs	<ul style="list-style-type: none"> • Lungworm 	Condemn the offal. Pass remainder for human consumption.
Fibrotic tracts in liver	<ul style="list-style-type: none"> • Liver fluke • Ascariasis • <i>C. tenuicollis</i> • <i>S. dentatus</i> 	Condemn the offal. Pass remainder for human consumption.
Filarioid worms (stifle region only)	<ul style="list-style-type: none"> • <i>Pelecitus roemeri</i> 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Filarioid worms (isolated under the fascia of the backline)	<ul style="list-style-type: none"> • <i>Johnstonema andersoni</i> 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Filarioid worms (found in areas other than the stifle and backline)	<ul style="list-style-type: none"> • <i>Pelecitus roemeri</i> • <i>Johnstonema andersoni</i> • <i>Dipetalonema robertsi</i> 	Save for animal food or for pharmaceutical purposes. Condemn if extensive involvement in the body.
Fistula	<ul style="list-style-type: none"> • <i>Staphylococcus</i> • Brucellosis • Necrobacillosis 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Fly strike (presence of eggs on exposed surfaces)	<ul style="list-style-type: none"> • Various fly species 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Fly strike (presence of maggots on exposed surfaces)	<ul style="list-style-type: none"> • Various fly species 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Gangrene	<ul style="list-style-type: none"> • Clostridial disease 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Grass seed	<ul style="list-style-type: none"> • Grass seed 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.

Healed fracture	<ul style="list-style-type: none"> • Injury • Disease 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Jaundice	<ul style="list-style-type: none"> • Metabolic disease • Blood parasites 	Save for animal food or pharmaceutical purposes only.
Kidney worm	<ul style="list-style-type: none"> • <i>S. dentatus</i> 	Remove kidneys and trim surrounding tissue. Condemn trimmings and pass remainder as fit for human consumption or for animal food or pharmaceutical purposes.
Lymph nodes (swollen)	<ul style="list-style-type: none"> • Generalised lymphadenitis 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Measles	<ul style="list-style-type: none"> • <i>C. ovis</i> 	Trim lesions if practical. Condemn trimmings. Treat carcasses by freezing: for boar, -12°C for five days; for goats, if > 5 measles found, save for heat-treated animal food.
Mould (slight)	<ul style="list-style-type: none"> • Fungal growth 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Mould (extensive)	<ul style="list-style-type: none"> • Fungal growth 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Myositis (localised)	<ul style="list-style-type: none"> • Trauma • Metabolic disease • Sarcosporidiosis 	Trim affected areas and associated lymph nodes. Condemn trimmings. Pass remainder for human consumption.
Myositis (extensive)	<ul style="list-style-type: none"> • Metabolic disease • Sarcosporidiosis • Exertional rhabdomyolysis 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Nasal and eye discharge (rabbits)	<ul style="list-style-type: none"> • Myxomatosis 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Nodules	<ul style="list-style-type: none"> • All types 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Oedema (localised)	<ul style="list-style-type: none"> • All types 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Oedema (extensive)	<ul style="list-style-type: none"> • All types 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Pigmentation (see also jaundice)	<ul style="list-style-type: none"> • Metabolic disease • Congenital • Unknown 	Save for animal food or pharmaceutical purposes.
Pigmentation (yellow to brown colour)	<ul style="list-style-type: none"> • Plant contaminants (<i>Parinari nonda</i> [Nonda palm nut]; <i>Pandanus</i> spp.; <i>Haemorodum corymbosum</i>) 	Trim affected parts. Condemn trimmings. Pass remainder for human consumption.
Pleural and/or peritoneal adhesions	<ul style="list-style-type: none"> • Enzootic pneumonia • Traumatic reticulo-peritonitis • Old trauma 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.

Rumpware (possums)	<ul style="list-style-type: none"> • Trauma 	Skin carcass. Pass remainder for human consumption.
Sparganosis	<ul style="list-style-type: none"> • Spargana 	Check fascia and muscle seams on hind legs and under the abdominal serosae. Trim affected parts. Pass remainder for human consumption after freezing. Meat must be frozen at –12°C for five days. Condemn carcasses infested with multiple diffuse lesions where complete removal is not feasible or carcasses in which the musculature is discoloured or watery.
Tumour (localised)	<ul style="list-style-type: none"> • All types (cancers, neoplasms) 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Tumour (extensive)	<ul style="list-style-type: none"> • All types (cancers, neoplasms) 	Condemn as unfit for human consumption or animal food or pharmaceutical purposes.
Ulcer	<ul style="list-style-type: none"> • Abrasion with bacterial infection 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.
Wounds	<ul style="list-style-type: none"> • Bullet wounds • Animal bites • Trauma 	Trim affected part. Condemn trimmings. Pass remainder for human consumption.

APPENDIX B

INSPECTION PROCEDURES FOR MACROPODS

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game animal carcasses fit for processing for human consumption are presented to game processing premises.

All macropod carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- failure to retain the heart, liver, lungs and kidneys.

Should pre-dressing examinations indicate any of the above, the carcass shall be retained for further examination by a meat safety inspector.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome wild game meat is passed for human consumption.

Viscera inspection

- Examine the lungs and associated lymph nodes.
- Examine the heart.
- Examine the liver and associated lymph nodes.
- Examine the kidneys.

Carcase inspection

- Examine the entire body surface, limbs, axillary regions and groin.
- Examine for superficial wounds, bruises, fractures, gunshot wounds, abscesses, cysts etc.
- Examine the parietal surfaces of the carcass for cysts, abnormal adhesions, abscesses etc.
- Incise and examine swellings.
- Examine the stifle area and backline for filarioid worms.
- Visually examine the inguino-femoral, iliosacral and axillary lymph nodes and palpate as required.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcass or carcass part is found to be diseased or is suspected of any disease that may render the carcass or part unfit for human consumption, that carcass or part shall be condemned.

APPENDIX C

INSPECTION PROCEDURES FOR WILD BOAR

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game animal carcasses fit for processing for human consumption are presented to wild game meat processing premises.

All wild boar carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- failure to retain the heart, liver, lungs and kidneys.

Should post-mortem observations indicate any of the above, the entire carcass shall be condemned as unfit for human consumption.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome meat is passed for human consumption.

Head inspection

- Examine head surfaces, particularly at the point of severance from the carcase.
- Incise and observe submaxillary and cervical lymph nodes if warranted.

Viscera inspection

- Examine the heart.
- Examine the lungs.
- Examine the bronchial and mediastinal lymph nodes.
- Examine the liver and the portal lymph nodes.
- Examine the kidneys.

Carcase inspection

- Examine the interior and exterior surfaces.
- Examine the superficial inguinal and internal iliac lymph nodes.

Additional procedures

Any other inspection or test required by a meat safety inspector to make a disposition, and in animals found or suspected of being infected with Spargana:

- Examine retro-peritoneal tissues after removal of the peritoneum and the main muscular seams of the hind limb, incising as necessary.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcase or carcase part is found to be diseased or is suspected of any disease that may render the carcase unfit for human consumption, that carcase or part shall be condemned.

APPENDIX D

INSPECTION PROCEDURES FOR WILD GOATS

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game animal carcasses fit for processing for human consumption are presented to wild game meat processing premises.

All goat carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- failure to retain the heart, liver, lungs and kidneys.

Should post-mortem observations indicate any of the above, the entire carcass shall be condemned as unfit for human consumption.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome meat is passed for human consumption.

Head inspection

- Examine head surfaces, particularly at the point of severance from the carcass.

Viscera inspection

- Examine the heart.
- Examine the lungs.
- Examine the bronchial and mediastinal lymph nodes.
- Examine the liver and portal lymph nodes.
- Examine the kidneys.

Carcass inspection

- Examine interior and exterior surfaces.
- Examine the superficial inguinal, ischiatic, popliteal superficial cervical and precrural lymph nodes.

Additional procedures

Any other inspection or test required by a meat safety inspector to make a disposition, and in animals found or suspected of being infected with generalised arthritis:

- examine the lungs; and
- examine the skeletal joints.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcass or carcass part is found to be diseased or is suspected of any disease that may render the carcass unfit for human consumption, that carcass or part shall be condemned.

APPENDIX E

INSPECTION PROCEDURES FOR BRUSHTAIL POSSUMS

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game animal carcasses fit for processing for human consumption are presented to wild game meat processing premises.

All possum carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- failure to retain the heart, liver, lungs and kidneys.

Should post-mortem observations indicate any of the above, the entire carcass shall be condemned as unfit for human consumption.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome meat is passed for human consumption.

Carcase inspection

- Examine the entire body surface, limbs, axillary regions and groin.
- Examine for superficial wounds, bruises, fractures, gunshot wounds, abscesses, cysts etc.
- Examine the parietal surfaces of the carcass for cysts, abnormal adhesions, abscesses etc.
- Examine swellings in the axillary region.

Note Particular attention shall be paid to any abnormalities of the superficial lymph nodes of possums processed 'skin-on, fur-off'.

Viscera inspection

- Examine the lungs, liver, heart and kidneys.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcass or carcass part is found to be diseased or is suspected of any disease that may render the carcass or part unfit for human consumption, that carcass or part shall be condemned.

APPENDIX F

INSPECTION PROCEDURES FOR RABBITS AND HARES

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game animal carcasses fit for processing for human consumption are presented to wild game meat processing premises.

All rabbit and hare carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- failure to retain the heart, liver, lungs and kidneys.

Should post-mortem observations indicate any of the above, the entire carcass shall be condemned as unfit for human consumption.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome meat is passed for human consumption.

Carcase inspection

- Examine the entire body surface.
- Examine for superficial wounds, bruises, fractures, gunshot wounds, abscesses, cysts etc.
- Examine the parietal surfaces of the carcase for cysts, abnormal adhesions, abscesses etc.

Viscera inspection

- Examine the lungs, liver, heart and kidneys for cysts, abscesses, abnormal enlargement and surface focal haemorrhages.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcase or carcase part is found to be diseased or is suspected of any disease that may render the carcase or part unfit for human consumption, that carcase or part shall be condemned.

APPENDIX G

INSPECTION PROCEDURES FOR WILD DEER

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game animal carcasses fit for processing for human consumption are presented to wild game meat processing premises.

All wild deer carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- failure to retain the heart, liver, lungs and kidneys.

Should post-mortem observations indicate any of the above, the entire carcass shall be condemned as unfit for human consumption.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome meat is passed for human consumption.

Viscera inspection

- Observe and palpate the heart.
- Observe and palpate the lungs.
- Palpate the bronchial and mediastinal lymph nodes.
- Observe and palpate the liver.
- Observe the portal lymph nodes.
- Observe the mesenteric lymph nodes.

Carcase inspection

- Observe interior and exterior surfaces.
- Observe the lymph nodes.

Additional procedures

Any other inspection or test required by a meat safety inspector to make a disposition.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcase or carcase part is found to be diseased or is suspected of any disease that may render the carcase unfit for human consumption, that carcase or part shall be condemned.

APPENDIX H

INSPECTION PROCEDURES FOR WILD GAME BIRDS

Inspection should be carried out in a systematic manner and should take into account all available information from the field.

Post-mortem inspection means visual examination and may include palpation, incision and excision as required.

PRE-DRESSING INSPECTION

OUTCOME

Only wild game bird carcasses fit for processing for human consumption are presented to wild game meat processing premises.

All wild game bird carcasses shall be conveyed to a wild game meat processing premises in accordance with this Standard and shall be subjected to a pre-dressing inspection.

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

- signs consistent with natural death, death by trapping or of a moribund state at the time of death; and
- indications of any decomposition process; and
- when transported from a field depot, temperature in excess of 7°C at the site of microbiological concern; and
- indications of gross contamination; and
- indications of fly strike with maggots; and
- if game birds are eviscerated, failure to retain the heart, liver, lungs and kidneys.

Should post-mortem observations indicate any of the above, the entire carcass shall be condemned as unfit for human consumption.

Disposition for other conditions shall be as indicated in Appendix A.

POST-MORTEM INSPECTION

Note Offal shall not be collected for human consumption.

OUTCOME

Only wholesome meat is passed for human consumption.

Viscera inspection

- Observe the lungs (including air sacs), liver, heart and kidneys for cysts, abscesses, abnormal enlargement and surface focal haemorrhages.

Carcase inspection

- Examine the entire body surface for superficial wounds, bruises, fractures, gunshot wounds, abscesses, cysts etc.
- Examine the parietal surfaces of the carcass for cysts, abnormal adhesions, abscesses etc.

Additional procedures

Any other inspection or test required by a meat safety inspector to make a disposition.

Judgment

Disposition for diseases and conditions detected shall be as indicated in Appendix A.

If any carcass or carcass part is found to be diseased or is suspected of any disease that may render the carcass unfit for human consumption, that carcass or part shall be condemned.