STANDARD 4.2.2

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR POULTRY MEAT

(Australia only)

Purpose and commentary

This Standard sets out a number of food safety requirements for the primary production and processing of poultry, and poultry carcasses and poultry meat for human consumption. At the primary production stage, businesses that produce poultry must implement measures to control the food safety hazards and must be able to trace their products. Businesses that process poultry must control their food safety hazards and must be able to trace their products.

It is the responsibility of these businesses not only to comply with this Standard but also to be able to demonstrate compliance. This Standard is, in part, intended to reduce the contamination of poultry, poultry carcasses and poultry meat by pathogenic *Campylobacter* and *Salmonella*.

Table of Provisions

Clauses

Division 1 – Preliminary

1 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) The definition of 'condition' in Standard 3.2.2 does not apply in this Standard.

(3) In this Standard –

carcass means the whole dressed body of slaughtered poultry, but excludes any part that has been removed from the dressed body, for example, the head, feathers, viscera and blood.

food safety management statement means a statement, which at a minimum, has been approved or recognised by the relevant authority and subjected to ongoing verification activities by a poultry producer or poultry processor and the relevant authority.

Editorial note:

'Authority' is defined in draft Standard 4.1.1 as –

the State, Territory or Commonwealth agency or agencies having the legal authority to implement and enforce primary production and processing Standards.

poultry means chicken, turkey, duck, squab (pigeons), geese, pheasants, quail, guinea fowl, muttonbirds and other avian species (except ratites).

poultry handler means a person who handles or supervises the handling of poultry.

poultry meat means the parts of the poultry carcass intended for human consumption.

poultry producer means a business, enterprise or activity that involves –

(a) growing; or
(b) live transporting;

of poultry for human consumption.

poultry processor means a business, enterprise or activity that involves the processing or transporting of poultry product for human consumption.

poultry product means the carcass of poultry, poultry meat or poultry meat product, as the case may be.

premises means a poultry primary production or processing premises.

processing of poultry or poultry product includes the –

(a) holding before stunning; or

(b) stunning; or

(c) bleeding; or
(d) scalding; or
(e) defeathering; or
(f) removing of head or feet; or
(g) processing of feet; or
(h) removing of viscera; or
(i) processing of offal; or
(j) trimming; or
(k) washing; or
(l) chilling: or
(m) spin chilling; or
(n) freezing; or
(o) thawing; or
(p) deboning or portioning; or
(q) mincing or dicing; or
(r) marinating; or
(s) injecting or massaging; or
(t) partial cooking; or
(u) crumbing; or
(v) packaging; or
(w) storage, associated with processing;

of poultry or poultry product, as the case may be, for human consumption.

unsuitable means unsuitable as defined in Standard 3.1.1, but includes poultry or poultry product that is in a condition, or contains a substance a person would ordinarily regard as making the poultry, after processing, or poultry product unfit for human consumption.

Editorial note:

'Suitable' are defined in Standard 3.1.1. Clause 2 of Standard 3.1.1 provides –

Food is not suitable if it –

(a) is damaged, deteriorated or perished to an extent that affects its reasonable intended use; or
(b) contains any damaged, deteriorated or perished substance that affects its reasonable intended use; or
(c) is the product of a diseased animal or an animal that has died otherwise than by slaughter, and has not been declared by or under another Act to be safe for human consumption; or
(d) contains a biological or chemical agent, or other matter or substance, that is foreign to the nature of the food.

However, food is not unsuitable for the purposes of the Food Safety Standards merely because –

(a) it contains an agricultural or veterinary chemical in an amount that does not contravene the *Australia New Zealand Food Standards Code;* or
(b) it contains a metal or non-metal contaminant (within the meaning of the *Australia New Zealand Food Standards Code*) in an amount that does not contravene the permitted level for the contaminant as specified in the *Australia New Zealand Food Standards Code*; or
(c) it contains any matter or substance that is permitted by the *Australia New Zealand*

Food Standards Code.

2 Application

This Standard does not apply to poultry retail sale activities or poultry product retail sale activities.

Division 2 – Primary production of poultry

3 General food safety management

(1) A poultry producer must systematically examine all of its primary production operations to identify potential hazards and implement control measures to address those hazards.

(2) A poultry producer must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) A poultry producer must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

4 Inputs

A poultry producer must take all reasonable measures to ensure inputs do not make the poultry unsuitable.

Editorial note:

See the definition of 'inputs' in Standard 4.1.1 which includes feed, litter, water and chemicals used in or in connection with the primary production activity.

5 Waste disposal

(1) A poultry producer must store, handle or dispose of waste in a manner that will not make the poultry unsuitable.

(2) For subclause 5(1), waste includes sewage, waste water, litter, dead poultry and garbage.

6 Health and hygiene requirements

(1) A poultry handler must exercise personal hygiene and health practices that do not make the poultry unsuitable.

(2) A poultry producer must take all reasonable measures to ensure that poultry handlers, personnel and visitors exercise personal hygiene and health practices that do not make the poultry unsuitable.

7 Skills and knowledge

A poultry producer must ensure that poultry handlers have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work.

8 Design, construction and maintenance of premises, equipment and transportation vehicles

A poultry producer must –

(a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of poultry, allows for effective cleaning and sanitisation and minimises the harbourage of pests and vermin; and
(b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure poultry is not made unsuitable.

9 Traceability

A poultry producer must be able to identify the immediate recipient of the poultry handled by the poultry producer.

10 Sale or supply of poultry

A poultry producer must not sell or supply poultry for human consumption if the producer ought reasonably know or ought reasonably suspect that the poultry is unsuitable.

Editorial note:

'Supply' is defined in Standard 4.1.1 as including intra company transfers of product.

Division 3 – Processing of poultry

11 Application

(1) Subject to subclause (2), and to avoid doubt, Standards 3.2.2 and 3.2.3 apply to a poultry processor.

(2) In areas where poultry is slaughtered –

(a) paragraph 17(1)(d) of Standard 3.2.2 does not apply; and
(b) paragraph 24(1)(a) of Standard 3.2.2 does not apply in relation to the poultry intended for slaughter.

12 General food safety management

(1) A poultry processor must systematically examine all of its processing operations to identify potential hazards and implement control measures to address those hazards.

(2) A poultry processor must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) A poultry processor must verify the effectiveness of the control measures.

(4) A poultry processor must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

13 Receiving

A poultry processor must not process poultry product for human consumption if the processor ought reasonably know or ought reasonably suspect that the poultry product is unsuitable.

14 Inputs

A poultry processor must take all reasonable measures to ensure inputs do not make the poultry product unsuitable.

Editorial note:

See Standard 4.1.1 for the definition of 'inputs'.

For guidance on what constitutes acceptable water in processing see the *Australian Drinking Water Guidelines 2004* of the National Health and Medical Research Council of Australia.

15 Waste disposal

(1) A poultry processor must store, handle or dispose of waste in a manner that will not make the poultry product unsuitable.

(2) For subclause 15(1), waste includes unsuitable poultry and unsuitable poultry product, sewage, waste water and garbage.

16 Skills and knowledge

A poultry processor must ensure that persons engaged in poultry processing have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters; and
(c) skills and knowledge to detect a condition that would render poultry or poultry product unsuitable;

commensurate with their work.

17 Traceability

A poultry processor must ensure that it can identify the immediate supplier and immediate recipient of poultry product handled by the poultry processing business.

18 Sale or supply

A poultry processor must not sell or supply poultry product for human consumption if the processor ought reasonably know or ought reasonably suspect that the poultry product is unsuitable.

Editorial note:

See Standard 1.3.3 for requirements relating to the use of water as a processing aid.

See Standard 1.2.4 for labelling requirements where water is an ingredient in the final poultry product at a level of 5% or more.

19 Requirements for producers of ready-to-eat poultry meat

Division 3 of Standard 4.2.3 applies to the producers of ready-to-eat poultry meat.

STANDARD 4.2.1

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR SEAFOOD

(Australia only)

Purpose and commentary

This Standard sets out food safety and suitability requirements for seafood generally from pre-harvesting production of the seafood up to, but not including manufacturing operations. Chapter 3 of this Code applies to seafood manufacturing and retail sale activities.

Under this Standard, a seafood business must identify potential seafood safety hazards and implement controls that are commensurate with the risk.

Additionally, this Standard requires primary producers and processors of certain bivalve molluscs to implement a food safety management system. This particular requirement also extends to manufacturing activities relating to bivalve molluscs.

For primary producers and processors of bivalve molluscs, the food safety management system incorporates conditions on the areas from which the product may be harvested or harvested for depuration or relaying, along with conditions on the water used for wet storage.

Table of Provisions

Clauses

Division 1 – Preliminary

1 Application

(1) This Standard applies to seafood businesses and seafood handlers in Australia but not in New Zealand.

(2) Unless the contrary intention appears in this Standard, Chapter 3 of this Code applies to seafood manufacturing and retail sale activities.

Editorial note:

This Standard applies to primary production and processing activities as defined in clause 2. The definition of 'processing of seafood' includes activities such as the killing, gutting, filleting, brining and shucking of seafood and the depuration of shellfish. However, other than the food safety management system requirements for bivalve molluscs, this Standard does not apply to manufacturing activities.

Manufacturing of seafood is defined in clause 2 as the canning, smoking or crumbing of the seafood or the addition of other foods to the seafood and other like activities.

Under the *Imported Food Control Act 1992*, Standards in this Code apply to imported food. However, this Standard does not fall within the scope of the 'Agreement Between the Government of Australia and the Government of New Zealand Concerning a Joint Food Standards System'. Accordingly, this Standard does not apply to food businesses in New Zealand. Furthermore, the Trans-Tasman Mutual Recognition Arrangement and the Australian and New Zealand legislation giving effect to that Arrangement apply to imported food.

This Standard does not apply to persons who harvest or catch seafood for recreational, cultural or traditional purposes, provided the activity does not come within the definition of a 'seafood business' – that is, the seafood harvested or taken is not intended for sale.

Clause 3 of this Standard does not affect the operation of Standard 3.2.1.

2 Interpretation

(1) Unless the contrary intention appears, the definitions in Chapter 3 of this Code apply for the purposes of this Standard.

(2) In this Standard –

control means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

depuration means a process using a controlled environment to reduce the level of certain pathogenic organisms that may be present in live shellfish and crustaceans.

harvesting means the capture or taking of seafood and includes the capture or taking of seafood from an enclosure or pond used in aquaculture.

inputs includes any feed, chemicals or other substances used in, or in connection with, the primary production of seafood.

live seafood premises means a premises used for the primary production of live seafood, and includes sea cages.

manufacturing of seafood means the canning, smoking or crumbing of seafood or the addition of other food to seafood and other like activities.

primary production of seafood means the –

(a) growing, cultivation, picking, harvesting, collection or catching of seafood; or
(b) growing on of seafood; or
(c) transportation or delivery of seafood; or
(d) holding of live seafood;

and includes processing of seafood.

processing of seafood includes –

(a) the killing, dismembering, filleting or cutting into portions, gill or gutting, or skinning of seafood; and
(b) the depuration of shellfish and crustaceans; and
(c) the shucking or peeling of seafood; and
(d) the cooking, including steaming or boiling, of crustaceans; and
(e) the brining of seafood; and
(f) the packing, treating, washing, freezing, refrigeration or storing of seafood; and
(g) other similar activities.

Editorial note:

The definitions of 'primary production of seafood' and 'processing of seafood' operate for the purposes of this Standard and do not affect the definition of those terms in State and Territory Food Acts. The definitions in this Standard do not affect the legislative or administrative arrangements in the States and Territories concerning the administration and implementation of legislative schemes.

seafood means all aquatic vertebrates and aquatic invertebrates intended for human consumption, but excludes amphibians, mammals, reptiles, and aquatic plants.

seafood business means a business, enterprise or activity that involves the primary production of seafood intended for sale.

seafood handler means a person who engages in or supervises the primary production of seafood, for a seafood business.

seafood premises means any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, vessels, pontoons, and any other place declared by the relevant authority to be a premises under the Food Act, kept or used for the primary production of seafood (exclusively or otherwise), regardless of whether the premises are owned by the proprietor, including premises used principally as a private dwelling.

temperature control means maintaining seafood at a temperature of –

(a) 5°C, or below if this is necessary to minimise the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
(b) another temperature – if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be so maintained, will not adversely affect the microbiological safety of the food.

Division 2 – General seafood safety requirements

3 General seafood safety management

A seafood business must systematically examine all of its primary production and processing operations to identify potential seafood safety hazards and implement controls that are commensurate with the food safety risk.

Editorial note:

Examples of 'controls' referred to in this clause could include –

(a) measures to control hazards from air, soil, water, bait and feedstuffs, fertilisers (including natural fertilisers), pesticides, veterinary drugs and any other agent used in primary production of seafood; and

(b) controls to protect food sources from faecal and other contamination.

4 Contamination and handling

(1) A seafood business must take all necessary steps to prevent the likelihood of seafood being or becoming contaminated.

(2) A seafood business must take all reasonable measures to ensure that seafood handlers handle seafood or surfaces likely to come into contact with seafood in a way that is not likely to compromise the safety or suitability of seafood.

5 Inputs and harvesting areas

(1) A seafood business must take all reasonable measures to ensure inputs do not adversely affect the safety or suitability of the seafood.

(2) A seafood business must not harvest seafood in an area if it is known, or ought reasonably be known at the time, that the seafood, if harvested in the area, may not be safe or suitable when sold for human consumption.

6 Seafood storage

(1) A seafood business must, when storing seafood, other than live seafood, store the seafood under temperature control and have a means of monitoring the temperature of the seafood.

(2) A seafood business must, when storing live seafood, store the seafood in such a way that the conditions under which it is stored will not adversely affect the safety or suitability of the seafood.

7 Seafood transportation

(1) A seafood business must, when transporting seafood, other than live seafood, transport the seafood under temperature control and have a means of monitoring the temperature of the seafood.

(2) A seafood business must when transporting live seafood, transport the seafood under conditions that will not adversely affect the safety or suitability of the seafood.

Editorial note:

For clauses 6 and 7 –

The term ‘temperature control’ is defined in clause 2 of this Standard.

8 Seafood packaging

A seafood business must, when packaging seafood –

(a) only use packaging material that is fit for its intended use; and
(b) only use packaging material that is not likely to cause contamination of the seafood; and
(c) take all reasonable measures to ensure that the seafood does not become contaminated.

9 Seafood for disposal

(1) A seafood business must ensure that seafood for disposal is held and kept separate until it is –

(a) destroyed or otherwise used or disposed of so that it cannot be used for human consumption; or
(b) returned to its supplier; or
(c) processed in a way that ensures its safety or suitability; or
(d) ascertained to be safe and suitable for sale.

(2) A seafood business must clearly identify any seafood that is held and kept separate in accordance with subclause (1) as returned seafood, recalled seafood, or seafood that is or may not be safe and suitable.

Editorial note:

'Seafood for disposal' has the same meaning as 'food for disposal' as defined in Standard 3.2.2, clause 11 – that is – the seafood is subject to a recall, or has been returned, or is not safe or suitable, or is reasonably suspected of not being safe or suitable.

10 Seafood receipt

(1) A seafood business must take all reasonable measures to ensure it only accepts seafood that is protected from the likelihood of contamination.

(2) A seafood business must, when receiving seafood, other than live seafood, take all reasonable measures to ensure it only accepts seafood that is under temperature control.

(3) A seafood business must, when receiving live seafood, take all reasonable measures to ensure that it receives seafood that has been transported in such a way that has not or will not adversely affect the safety or suitability of the seafood.

11 Seafood tracing

A seafood business must maintain sufficient written records to identify the immediate supplier and immediate recipient of seafood for the purposes of ensuring the safety of the seafood.

12 Skills and knowledge

A seafood business must ensure that seafood handlers have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work and the food safety risks.

13 Health and hygiene requirements

(1) A seafood handler must exercise personal hygiene and health practices that are commensurate with the food safety risks and that do not adversely affect the safety or suitability of the seafood.

(2) A seafood handler who –

(a) has a symptom that indicates the handler may be suffering from a foodborne disease; or
(b) knows he or she is suffering from a foodborne disease; or
(c) is a carrier of a foodborne disease;

must not engage in any handling of seafood where there is a reasonable likelihood of seafood contamination as a result of the disease.

(3) A seafood business must take all reasonable measures to ensure that seafood handlers exercise personal hygiene and health practices that are commensurate with the food safety risks and that do not adversely affect the safety or suitability of the seafood.

14 Seafood premises and equipment

(1) A seafood business must ensure that seafood premises, including live seafood premises, and equipment used in the primary production of seafood are –

(a) so far as is reasonably necessary, kept clean; and
(b) designed, constructed, maintained and operated;

such that the safety or suitability of the seafood will not be adversely affected.

(2) For the purposes of subclause (1), a seafood business must comply with –

(a) Division 5 of Standard 3.2.2 and Standard 3.2.3 of this Code; or
(b) a set of requirements recognised by the Authority.

Editorial note:

Where the cleaning of equipment such as fishing nets and oyster racks would not affect the safety or suitability of the seafood, the cleaning of this equipment will not be necessary to meet the requirements in paragraph 14(1)(a).

Division 3 – Harvesting and other requirements for bivalve molluscs

15 Interpretation

In this Division –

approved means approved by the Authority.

area means an area where bivalve molluscs are grown or harvested.

ASQAP Manual means the Australian Shellfish Quality Assurance Program Operations Manual.

Authority means the State, Territory or Commonwealth government agency or agencies having the legal authority to implement and enforce this Division.

batch means a quantity of bivalve molluscs harvested from a particular harvesting area (e.g. marine farm, lease or designated wild shellstock harvest area) and with the same harvest date

bivalve molluscs include cockles, clams, mussels, oysters, pipis and scallops intended for human consumption, but excludes scallops and pearl oysters, where the only part of the product consumed is the adductor muscle, and spat.

growing on means the process where juvenile bivalve molluscs are translocated to a classified area for a sufficient period to enable their development prior to sale.

relaying means the transfer of bivalve molluscs from one area to another for the reduction of contaminants in the bivalve molluscs.

spat means juvenile bivalve molluscs taken for the sole purpose of growing on.

Editorial note:

If spat are harvested for human consumption then the product falls within the definition of 'bivalve mollusc'. In that case, the requirements in this Division for bivalve molluscs apply to the product.

wet storage means the temporary storage of bivalve molluscs from an area in containers or tanks containing natural or artificial seawater for purposes other than depuration.

16 Food safety management systems for bivalve molluscs

(1) A seafood business that engages in the primary production or processing of, or manufacturing activities concerning, bivalve molluscs must implement a documented food safety management system that effectively controls the hazards.

Editorial note:

'Hazard' is defined in Standard 3.1.1 as a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

Under subclause 1(2) of this Standard, the requirement for a food safety management system in subclause 16(1) does not apply to retail sale activities concerning bivalve molluscs.

(2) A seafood business is taken to comply with subclause (1) if it implements –

(a) a food safety program set out in Standard 3.2.1; or
(b) a food safety management system set out in the Fish and Fish Products Orders (2005); or
(c) the Codex Alimentarius Hazard Analysis and Critical Control Point System (HACCP) for food safety management set out in Annex C to CAC/RCP 1-1969, revision 4 (2003); or
(d) any other Hazard Analysis and Critical Control Point (HACCP) based food safety management system recognised by the Authority.

(3) For the purposes of subclause (1), a seafood business must comply with –

(a) the conditions of the ASQAP Manual specified in the Schedule to this Standard; or
(b) conditions recognised by the Authority.

Editorial note:

The ASQAP Manual is the National guideline for managing risks in the harvesting, relaying, depuration and wet storage of shellfish.

Subclause 16(3) does not require producers or processors of bivalve molluscs to classify or close harvesting areas. Under the ASQAP Manual the classification of these areas is the responsibility of the State Shellfish Control Agency (SSCA).

The Australian Shellfish Quality Assurance Advisory Committee (ASQAAC) maintains the ASQAP Manual.

'HACCP' has a technical meaning commonly understood by the food production and manufacturing industry.

17 Co-mingling of bivalve molluscs

A seafood business must ensure that each batch of bivalve molluscs harvested must be separated in a manner that prevents co-mingling of batches.

SCHEDULE

ASQAP MANUAL CONDITIONS

Column 1	Column 2
Activities	**Conditions**
Activity 1 Harvesting	The area – (a) has been classified by the Authority as – (i) approved; or (ii) conditionally approved; or (iii) approved as remote; or (iv) offshore; and (b) is subject to a Marine Bio-toxin Management Plan; and (c) has an open status; or (d) is undergoing classification and is approved by the Authority subject to conditions, if any, specified by the Authority.
Activity 2 Harvesting for depuration or relaying	The area – (a) has been classified by the Authority as – (i) approved; or (ii) conditionally approved; or (iii) approved as remote; or (iv) restricted; or (v) conditionally restricted; and (b) is subject to a Marine Bio-toxin Management Plan; and (c) has an open status for the purposes of depuration or relaying; or (d) is undergoing classification and is approved by the Authority, subject to conditions, if any, specified by the Authority.
Activity 3 Post harvest temporary wet storage	The water used must be – (a) sourced from an area that satisfies the conditions for Activity 1 (other than Condition (d)); or (b) of a quality that will not adversely affect the safety and suitability of the bivalve molluscs; and (c) effectively disinfected or maintained during the course of the wet storage in such a way that it continues to satisfy the conditions for Activity 1 (other than Condition (d)).

STANDARD 4.2.3

PRODUCTION AND PROCESSING STANDARD FOR MEAT

(Australia only)

Purpose and commentary

Reserved

Table of Provisions

Clauses

Division 1 – Preliminary

1 Interpretation

(1) In this Standard –

meat product means a food containing no less than 300 g/kg of meat.

(2) Unless the contrary intention appears, the definitions in Chapter 3 of this Code apply for the purposes of this Standard.

Division 2 – Primary production of meat

2 Definitions

In this Division –

meat means any part of a slaughtered animal for human consumption.

meat producer means a business, enterprise or activity that involves the growing, supply or transportation of animals for human consumption.

2A Animals covered by this Division

(1) In this Division, a reference to an animal means an animal of a species listed in Column 2 of the Table.

(2) However, a reference to an animal does not include an animal of a species listed in Column 2 of the Table if that animal was slaughtered in the wild.

Table to clause 2A

Column 1	Column 2
Item	**Species**
1	Bovine
2	Caprine
3	Ovine
4	Porcine
5	Bubaline
6	Camelidae
7	Cervidae
8	Crocodylidae
9	Lagomorph
10	Ratite
11	Soliped

2B Application of Division to retail sale activities

This Division does not apply to the retail sale activities of a meat producer.

2C Inputs

A meat producer must take all reasonable measures to ensure that inputs do not adversely affect the safety or suitability of meat or meat products.

2D Waste disposal

A meat producer must store, handle and dispose of waste in a manner that will not adversely affect the safety or suitability of meat or meat products.

2E Traceability

A meat producer must have a system to identify the persons –

(a) from whom animals were received; and
(b) to whom animals were supplied.

Editorial Note:

State and Territory laws govern the slaughter and processing of animals for human consumption, including of animals in the wild, and the preparation, packing, transportation or storage of meat or meat products. These laws require persons involved in such activities to comply with the following Australian Standards:

AS 4464:2007 -- *Hygienic Production of Wild Game Meat for Human Consumption*
AS 4466:1998 -- *Hygienic Production of Rabbit Meat for Human Consumption*
AS 4467:1998 -- *Hygienic Production of Crocodile Meat for Human Consumption*
AS 4696: 2007 -- *Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*
AS 5008: 2007 -- *Hygienic rendering of animal products*
AS 5010: 2001 -- *Hygienic Production of Ratite Meat for Human Consumption*
AS 5011: 2011 -- *Hygienic productions of natural casings for human consumption*.

Division 3 – Production of ready-to-eat meat

3 Interpretation

In this Division –

control means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

HACCP plan means the –

(a) Codex HACCP plan, Annex to CAC/RCPI 1969, Revision 4 (2003); or
(b) HACCP plan outlined in Australian Standard AS-4696-2007.

handling means slicing, shaving or dicing, where it is followed by the packaging of the product in a modified atmosphere package.

producer of ready-to-eat meat means a food business that engages in the –

(a) making, manufacturing, producing, extracting, processing, preparing, treating, preserving, packing, cooking, thawing or handling of ready-to-eat meat; or
(b) handling of ready-to-eat meat for retail sale.

ready-to-eat meat means meat products intended to be consumed without further heating or cooking, and includes –

(a) cooked or uncooked fermented meat; and
(b) pâté; and
(c) dried meat; and
(d) slow cured meat; and
(e) luncheon meat; and
(f) cooked muscle meat including ham and roast beef; and
(g) other ready-to-eat meat that is susceptible to the growth of pathogens or the production of toxins.

4 Requirements on producers of ready-to-eat meat

A producer of ready-to-eat meat must implement a food safety management system that identifies, evaluates and controls hazards, and meets the requirements in Table 1 or Table 2 to this clause.

Table 1 to clause 4

Document all stages of production
Identify all food safety hazards and controls through the use of a HACCP plan
Document compliance with Standard 3.2.2 of this Code
Document the management system set out in clauses 3.3 to 3.10 of the Australian Standard AS-4696-2007

Table 2 to clause 4

Comply with a food safety management system recognised by the relevant authority

Editorial note:

'Hazard' is defined in Standard 3.1.1 as a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

'Relevant authority' is defined in Standard 1.1.1.

Examples of a food safety management system that a relevant authority may recognise are the

Commonwealth Export Control (Meat and Meat Products) Orders 2005 or the Australian Standard AS-4696-2007.

5 Additional requirements for uncooked comminuted fermented meat

(1) In this clause –

audit means a review or examination of any, or all requirements of a food safety program which has been conducted by a person approved as being competent in food safety matters relating to UCFM.

batter mix means all the ingredients in the UCFM recipe that have been combined prior to filling a casing.

starter culture means a preparation of microorganisms prepared for the purpose of fermenting meat which –

(a) successfully competes for the nutrients in the meat medium; and
(b) produces microbial inhibitors; and
(c) is microbiologically safe; and
(d) produces a controlled reduction of the pH of the meat mix.

UCFM means a comminuted fermented meat which has not had its core temperature maintained at 65°C for at least 10 minutes or an equivalent combination of time and higher temperature during production. To avoid doubt, a UCFM includes comminuted fermented meat which has been heat treated.

validation means obtaining evidence to confirm that the food safety management system is complete and effective and will deliver the expected food safety outcomes.

verification means the use of methods, procedures and tests in addition to monitoring to determine compliance with the food safety management system.

(2) Unless expressly provided elsewhere in this Code, a UCFM must not be sold unless it is produced in accordance with this clause.

(3) For the purposes of subclause 5(2), a UCFM may be sold where it is produced using an alternative technology or method specified elsewhere in this Code, provided that the equivalent food safety outcome in this clause is achieved.

(4) A UCFM must be produced in accordance with a food safety management system under clause 4 which –

(a) has been verified and audited to ensure the number of *Escherichia coli* organisms in the final UCFM comply with the microbiological limits in Standard 1.6.1 in this Code; and
(b) demonstrates that the production process handles the variations of *Escherichia coli* contamination in the ingoing raw meat ingredients.

(5) As part of the validation or verification requirements of the food safety management system, the number of *Escherichia coli* organisms must be recorded for the –

(a) raw meat ingredients used to make a UCFM; and
(b) product after fermentation and any subsequent process.

(6) During UCFM production the following matters must be monitored and recorded at suitable frequencies –

(a) the pH of a fermenting UCFM; and

(b) the temperature and time of fermentation of UCFM; and
(c) the temperature and time of maturation/drying of UCFM; and
(d) the temperature and time of smoking of UCFM; and
(e) the weight loss or water activity.

(7) The measurements recorded under subclauses (5) and (6) must be kept for 12 months after the use-by date or best-before date of a UCFM.

(8) The fermentation of a UCFM must be initiated through the use of a starter culture.

(9) A previously fermented or fermenting meat must not be used as –

(a) a starter culture; or
(b) an ingredient in a UCFM.

(10) Meat and batter mix used in the preparation of a UCFM must, if stored by the manufacturer, be stored at 5°C or below prior to fermentation.

(11) The pH of a fermenting UCFM must be measured in accordance with Method 1 in the Schedule.

Editorial note:

UCFM food businesses should note the skills and knowledge requirements in clause 3 of Standard 3.2.2.

Editorial note for New Zealand:

For New Zealand the processing of UCFM is regulated under the *Animal Products Act 1999* and the *Food Act 1981.*

SCHEDULE

Method for measuring pH

1 Meat Determination of pH.

Mince a representative portion of the sample of the UCFM and place that portion in a stoppered bottle with twice its weight of water. Shake at five-minute intervals for 30 minutes and determine the pH value of the liquid electrometrically at 20°C.

Alternatively, the pH can be determined through the use of calibrated, direct-contact pH probes or meters.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 8 of Standard 4.2.3 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021.**

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.3 was published in the Food Standards Gazette No. FSC25 on 24 November 2005 (F2005L03673) and registered as a Principal Instrument on 14 February 2012 (F2012L00293). It has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table of Provs	103	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	am	Insert reference to the Schedule.
Table of Provs	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	am	Insert references to new clauses 1–2E.
Divisions 1 and 2	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Divisions.
1	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Clause.
2	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	rs	Clause.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
2A–2E	149	F2014L01036 29 July 2014 FSC91 31 July 2014	31 July 2015	ad	New clauses.
3A	88	F2006L03270 5 Oct 2006 FSC30 5 Oct 2006	5 Oct 2006	ad	Clause to clarify the commencement date and the application of Standard 1.1.1.
5	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	rs	Editorial note for New Zealand following the clause.
5	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism', wherever occurring.
Schedule	103	F2009L03145 13 Aug 2009 FSC53 13 Aug 2009	13 Aug 2009	rs	Schedule heading.
3	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Edit reference number
4	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Edit reference number (Table 1) and (Editorial Note)
Table of Provisions	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Typographical error

STANDARD 4.2.4

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR DAIRY PRODUCTS

(Australia only)

Purpose and commentary

This Standard sets out a number of food safety requirements, including the implementation of documented food safety programs for dairy primary production, collection, transportation and processing. However, this Standard does not apply to retail sale activities. Chapter 3 of this Code covers retail sale activities.

Table of Provisions

Clauses

Division 1 – Preliminary

1 Interpretation

(1) Unless the contrary intention appears, the definitions in Chapters 2 and 3 of this Code apply to this Standard.

(2) In this Standard –

Authority means the State, Territory or Commonwealth government agency or agencies having the legal authority to implement and enforce this Standard.

control measure means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

dairy primary production means the production of milk or colostrum for further processing for human consumption and includes the keeping, grazing, feeding and milking of animals and the storage of milk on the premises at which the animals were milked.

dairy primary production business means a business, enterprise or activity that involves dairy primary production.

dairy processing includes the manufacture of dairy products.

dairy processing business means a business, enterprise or activity that involves dairy processing.

dairy products include –

(a) milk; and
(b) colostrum; and
(c) liquid milk products; and
(d) cream and thickened cream; and
(e) butter, butter concentrate, buttermilk, concentrated buttermilk, dairy blend, ghee, and anhydrous milk fat (butter oil); and
(f) casein, caseinate, and cheese; and
(g) whey, whey cream and concentrated whey cream; and
(h) cultured milk and yoghurt; and
(i) ice-cream and ice-cream mix; and
(j) buttermilk powder, lactose powder, milk sugar, powdered milk, skim milk powder, whey powder, milk protein powder and other milk concentrates.

dairy transport business means a business, enterprise or activity involving the collection and transport of milk from the dairy primary production business to the processing business or the transport of bulk milk or dairy products between dairy processors.

diseased animal means an animal that has signs of an infection.

documented alternative means a method that –

(a) minimises the growth of pathogenic microorganisms in the milk to the same or greater extent as the method prescribed by this Standard; and
(b) does not adversely affect the microbiological safety of any raw milk cheese produced from that milk; and
(c) is documented in a food safety program required by this Standard; and
(d) has been recognised or approved by the relevant authority.

infection means the entry, development or multiplication of a pathological microorganism that is capable of being transferred to humans through raw milk.

inputs includes any feed, water and chemicals, including agricultural and veterinary chemicals, used in connection with the primary production of milk or colostrum.

milk for raw milk cheese means raw milk that is used or is to be used to make a raw milk cheese.

raw milk means milk that has not been processed in accordance with subclause 16(1), subclause 16(2) or paragraph 16(3)(a) of this Standard.

raw milk herd means any group of animals from which milk for raw milk cheese is or will be sourced.

raw milk cheese means a cheese or cheese product made with raw milk.

2 Application

(1) Deleted

(2) This Standard does not apply in New Zealand.

(3) This Standard does not apply to retail sale activities.

Division 2 – General dairy primary production requirements

3 Controlling food safety hazards

A dairy primary production business must control its potential food safety hazards by implementing a documented food safety program.

4 Specific requirements

(1) For clause 3, the control measures must manage the hazards arising from –

(a) inputs; and
(b) the design, construction, maintenance and operation of premises and equipment; and
(c) milking animals; and
(d) persons involved in milking; and
(e) milking practices.

(2) For clause 3, the control measures must also –

(a) include support programs that ensure that premises and equipment are clean and sanitary and that pests are controlled; and
(b) ensure that milk is cooled and stored at a temperature that prevents or reduces the growth of microbiological hazards in the milk; and
(c) ensure that milk for human consumption is only sourced from healthy animals.

5 Tracing

As part of the documented food safety program in clause 3, a dairy primary production business must have a system that enables the tracing of –

(a) inputs; and
(b) animals to be milked; and
(c) the milk produced.

6 Skills and knowledge

A dairy primary production business must ensure that persons undertaking primary production activities have skills and knowledge of food safety and hygiene matters commensurate with their work activities.

Division 3 – General dairy collection and transportation

7 Controlling food safety hazards

A dairy transport business must control its potential food safety hazards by implementing a documented food safety program.

8 Specific requirements

For clause 7, the control measures must manage hazards arising from –

(a) transport vehicles, equipment and containers used in the collection and transport of the milk or dairy product; and
(b) persons engaged in the dairy transport business;

and must include a support program that ensures that the food contact surfaces of transport vehicles, and equipment and containers used in collecting and transporting of the dairy products are clean and sanitary.

9 Product tracing

As part of the documented food safety program in clause 7, a dairy transport business must have a system to identify the immediate supplier and immediate recipient of the dairy product.

10 Time and temperature controls

A dairy transport business must transport dairy products using time and temperature controls that prevent or reduce the growth of microbiological hazards in the product.

11 Skills and knowledge

A dairy transport business must ensure that persons undertaking milk or dairy product collection and transport activities have skills and knowledge of food safety and hygiene matters commensurate with their work activities.

Division 4 – General dairy processing

12 Application

(1) To avoid doubt, Standards 3.2.2 and 3.2.3 apply to the processing of dairy products.

(2) Clauses 15 and 16 of this Standard do not apply to milk for raw milk cheese.

13 Controlling food safety hazards

A dairy processing business must control its potential food safety hazards by implementing a documented food safety program.

14 Product tracing

As part of the documented food safety program in clause 13, a dairy processing business must have a system to identify the immediate supplier of dairy products and ingredients and the immediate recipient of the dairy products.

15 Processing of milk and dairy products

(1) Milk must be pasteurised by –

(a) heating to a temperature of no less than 72°C and retaining at such temperature for no less than 15 seconds; or
(b) heating, using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic microorganisms in the milk; or
(c) using any other process that provides an equivalent or greater lethal effect on any pathogenic microorganisms;

unless an applicable law of a State or Territory otherwise expressly provides.

Editorial note:

For paragraph 15(1)(c), any other process used would need to be validated by the business and verified by the Authority.

(2) Milk processed under paragraph 15(1)(a) must be cooled immediately in a way that ensures that the growth of microbiological hazards in the milk is prevented or reduced.

(3) Dairy products, other than cheese and cheese products, must be processed using –

(a) a heat treatment that uses a combination of time and temperature of equal or greater lethal effect on any pathogenic microorganisms in the milk product achieved by paragraphs 15(1)(a) or 15(1)(b); or
(b) using any other process that provides an equivalent or greater lethal effect on any pathogenic microorganisms.

Editorial note:

For paragraph 15(3)(b), any other process used would need to be validated by the business and verified by the Authority.

(4) Dairy products processed under paragraph 15(3)(a) must be cooled immediately in a way that ensures that the growth of microbiological hazards in the product is prevented or reduced.

(5) To avoid doubt, subclause 15(3) does not apply to the processing of dairy products that have been made using milk already processed in accordance with subclause 15(1).

Editorial note:

Dairy products may have a greater fat or solids content compared to milk and therefore require a greater time and temperature treatment to achieve an equivalent level of bacterial reduction. Information on equivalent heat treatments to pasteurisation for these products is provided in the 'Interpretive Guide' to this Standard.

16 Processing of dairy products to make cheese and cheese products

(1) Milk used to make cheese or cheese products must be processed –

(a) in accordance with subclause 15(1); or
(b) by being held at a temperature of no less than 64.5°C for a period of no less than 16 seconds, and the cheese or cheese product stored at a temperature of no less than 7°C for a period of no less than 90 days from the date of processing.

(2) Dairy products used to make cheese or cheese products must be processed –

(a) in accordance with subclause 15(3); or
(b) using a heat treatment that uses a combination of time and temperature of equal or greater lethal effect on any pathogenic micro-organisms in the dairy product achieved by paragraph 16(1)(b).

(3) However, milk or dairy products used to make cheese or cheese products do not need to be processed in accordance with subclauses 16(1) and 16(2) –

(a) if the cheese or cheese product is processed such that –

(i) the curd is heated to a temperature of no less than 48°C; and
(ii) the cheese or cheese product has a moisture content of less than 39%, after being stored at a temperature of no less than 10°C for a period of no less than 120 days from the date of processing; or

(b) the milk is produced, transported and processed in accordance with Division 5 if used to make raw milk cheese.

Division 5 – Additional requirements for raw milk cheese
Subdivision 1 – General

17 Application of Divisions 1 to 4

To avoid doubt, unless the contrary intention appears, the requirements imposed by Divisions 1 to 4 of this Standard apply to the production, transport and processing of milk for raw milk cheese and to raw milk cheese.

Subdivision 2 – Primary production of milk for raw milk cheese

18 Application

A dairy primary production business that produces milk for raw milk cheese must ensure that each requirement of this subdivision is met.

19 Requirement for additional and specific control measures

The documented food safety program required by clause 3 must include control measures that ensure that the requirements of this subdivision are met.

20 Animal health requirements

(1) Milk for raw milk cheese must not be obtained from a diseased animal.

(2) A diseased animal must not be introduced into a raw milk herd.

(3) A diseased animal in a raw milk herd must be –

(a) separated immediately from the herd; and

(b) kept separate from any other animal that will be milked for milk for raw milk cheese.

21 Requirements for animal identification and tracing

Each animal that will be or has been milked for milk for raw milk cheese must be subject to a stock identification system that ensures that the animal is uniquely identifiable and traceable.

22 Requirement to control specific inputs

(1) Silage must not be fed to animals milked for milk for raw milk cheese.

(2) Subclause (1) does not apply if the dairy primary production business uses a documented alternative to feed animals milked for raw milk.

(3) Only potable water must be used –

(a) on equipment that comes into contact with milk for raw milk cheese;
(b) to clean the teats of animals; and
(c) for washing by persons milking animals.

23 Health and hygiene requirements

The production of milk for raw milk cheese must comply with the requirements of Division 4 of Standard 3.2.2.

24 Requirement for milking practices

The teats of an animal milked for milk for raw milk cheese must be clean and dry before the animal is milked.

25 Requirements for cooling and storage

(1) Milk for raw milk cheese must be cooled to a maximum temperature of 6°C within two hours of milking.

(2) Subclause (1) does not apply if the dairy primary production business uses a documented alternative to the method prescribed by that subclause.

(3) Milk for raw milk cheese that is stored must be kept at a temperature not exceeding 5°C while in storage.

(4) Milk for raw milk cheese must be kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese.

26 Requirements relating to non-conforming milk

Milk must not be supplied for raw milk cheese if the milk was produced other than in accordance with this Division or is otherwise unacceptable.

Subdivision 3 – Transport of milk for raw milk cheese

27 Application

A dairy transport business that collects and transports milk for raw milk cheese must ensure that each requirement of this subdivision is met.

28 Requirement for additional and specific control measures

The documented food safety program required by clause 7 must include control measures that ensure the requirements of this subdivision are met.

29 Requirements for temperature control

(1) The temperature of milk for raw milk cheese must not exceed 8°C at any point between the collection of that raw milk from the dairy primary production business that produced it and the delivery of that raw milk to a dairy processing business for processing.

(2) Subclause (1) does not apply if the dairy transport business uses a documented alternative to the method prescribed by that subclause.

30 Handling requirements

Milk for raw milk cheese must be kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese.

Subdivision 4 – Processing of milk for raw milk cheese

31 Application

A dairy processing business that processes milk for raw milk cheese must ensure that each requirement of this subdivision is met.

32 Requirement for additional and specific control measures

The documented food safety program required by clause 13 must include control measures that –

(a) ensure that the requirements of this subdivision are met; and
(b) address each of the following in relation to processing –

(i) starter culture activity;
(ii) pH reduction;
(iii) salt concentration and moisture content;
(iv) storage time; and
(v) storage temperature.

33 Requirements relating to milk receipt and storage

(1) The temperature of milk for raw milk cheese must not exceed 8°C at any point between its collection by a dairy processing business and the commencement of processing of that milk.

(2) Subclause (1) does not apply if the dairy processing business uses a documented alternative to the method prescribed by that subclause.

(3) Raw milk cheese must not be made from milk that was milked more than 24 hours before processing of that milk commenced.

(4) Subclause (3) does not apply if the dairy processing business uses a documented alternative to the method prescribed by that subclause.

(5) Milk for raw milk cheese must be kept separate from milk used or intended to be used for dairy products that are not a raw milk cheese.

34 Requirements to control specific food safety hazards

(1) Prior to the commencement of its processing, milk for raw milk cheese must be monitored to ensure its suitability.

(2) The level of pathogenic microorganisms in a raw milk cheese must not exceed the level of pathogenic microorganisms in the milk from which the product was made as at the commencement of the processing of that milk.

(3) A raw milk cheese must not support the growth of pathogenic microorganisms.

35 Requirements relating to non-conforming milk

A dairy processing business must only use milk for raw milk cheese that has been produced and transported in accordance with this Division to make a raw milk cheese.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 7 of Standard 4.2.4 as in force on **3 June 2021** (up to Amendment No. 200). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **3 June 2021**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.4 was published in the Food Standards Gazette No. FSC30 on 5 October 2006 (F2012L00294) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Standard	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism' wherever occurring.
Table of Provs	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	am	To reflect amendments to existing division headings and addition of new divisions, subdivisions and clauses.
1(2)	103	F2008L03741 9 Oct 2008 FSC45 9 Oct 2008	9 Oct 2008	am	Correction of typographical error in paragraph (e).
1(2)	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	Definitions of 'diseased animal', 'documented alternative', 'infection', 'milk for raw milk cheese', 'raw milk', 'raw milk herd' and 'raw milk cheese'.
2(1)	103	F2008L03741 9 Oct 2008 FSC45 9 Oct 2008	9 Oct 2008	rep	Subclause.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Div 2	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Division heading.
Div 3	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Division heading.
Div 4	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Division heading.
12	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	rs	Repeal of clause and insertion of two new subclauses.
15(3)	101	F2008L03058 14 Aug 2008 FSC43 14 Aug 2008	14 Aug 2008	am	Editorial note after the subclause.
15(5)	124	F2011L01450 8 July 2011 FSC66 11 July 2011	11 July 2011	am	References to 'and/or' in Editorial note after the subclause.
16	132	F2012L01339 26 June 2012 FSC74 28 June 2012	28 June 2012	rs	Clause.
16(3)	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	am	Consequential amendment to paragraph (b) to reflect repeal of Standard 4.2.4A.
16(3)	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	rs	Subclause to clarify provision.
Div 5	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New division heading and four subdivisions relating to raw milk cheese.
17	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
18	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
19	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
20	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
21	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
21	168	F2017L00414 11 April 2017 FSC110 13 April 2017	13 April 2017	am	Correction of typographical error.
22	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
23	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
24	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
25	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
26	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
27	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
28	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
29	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
30	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
31	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
32	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
33	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
34	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
35	153	F2015L00198 24 Feb 2015 FSC95 26 Feb 2015	26 Feb 2015	ad	New clause relating to raw milk cheese.
15(1)	200	F2021L00684 2 June 2021 FSC141 3 June 2021	3 June 2021	am	Edited Editorial note

STANDARD 4.2.5

PRIMARY PRODUCTION AND PROCESSING STANDARD FOR EGGS AND EGG PRODUCT

(Australia only)

Purpose and commentary

This Standard sets out a number of food safety requirements for the primary production and processing of eggs, egg pulp and other egg product for human consumption. At the primary production stage, businesses that produce eggs must implement measures to control the food safety hazards and must be able to trace their individual eggs for sale. Businesses that process eggs or egg product must control their food safety hazards and must be able to trace their individual eggs and the egg pulp. It is the responsibility of these businesses not only to comply with this Standard but also to be able to demonstrate compliance.

Table of Provisions

Clauses

Division 1 – Preliminary

1 Application

This Standard does not apply to retail sale or catering activities other than the direct sale of eggs to the public by an egg producer.

2 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) In this Standard –

cracked egg means an egg which has a cracked shell which is visible, or visible by candling or other equivalent methods, and includes a broken egg.

dirty egg means an egg that has visible faeces, soil or other matter on it.

egg means an egg from any avian (bird) species, except ratites.

egg producer means a business, enterprise or activity that involves the production of eggs, whether or not the business grades, packs, washes, candles or assesses for cracks, oils, pulps for supply to the processor for pasteurisation or stores or transports eggs or egg pulp.

egg processor means a business, enterprise or activity that involves –

(a) pulping, separating, grading, packing, washing, candling, assessing for cracks or oiling eggs received from an egg producer; or
(b) storing or transporting eggs in association with any of the activities in paragraph (a); or
(c) processing egg product under clause 21 of this Standard.

egg pulp means the contents of an egg, which may contain sugar or salt.

food safety management statement means a statement, which at a minimum, has been approved or recognised by the relevant authority and subjected to ongoing verification activities by an egg producer or egg processor and the relevant authority.

Editorial note:

'Authority' is defined in Standard 4.1.1.

liquid egg white means the white of egg separated as effectively as practicable from the yolk in liquid form.

liquid egg yolk means the yolk of egg separated as effectively as practicable from the white in liquid form.

premises means an egg production premises or a processing premises.

unacceptable refers to unacceptable eggs.

unacceptable egg means –

(a) a cracked egg or a dirty egg; or
(b) egg product which has not been processed in accordance with clause 21; or
(c) egg product which contains a pathogenic micro-organism, whether or not the egg product has been processed in accordance with clause 21.

Editorial note:

Standard 1.1.2 defines 'egg product' as the contents of an egg in any form including egg pulp, dried egg, liquid egg white and liquid egg yolk.

Division 2 – Primary production of eggs

3 General food safety management

(1) An egg producer must systematically examine all of its production operations to identify potential hazards and implement control measures to address those hazards.

(2) An egg producer must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) An egg producer must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

4 Inputs

An egg producer must take all reasonable measures to ensure inputs do not make the eggs unsafe or unsuitable.

Editorial note:

See the definitions of 'safe' and 'suitable' in Standard 3.1.1.

See the definition of 'inputs' in Standard 4.1.1 which includes feed, water and chemicals used in or in connection with the primary production activity.

5 Waste disposal

(1) An egg producer must store, handle or dispose of waste in a manner that will not make the egg unsafe or unsuitable.

(2) For subclause (1), waste includes sewage, waste water, used litter, dead birds, garbage and eggs which the proprietor, supervisor or employee of the egg producer knows, ought to reasonably know or to reasonably suspect, are unsafe or unsuitable.

6 Health and hygiene requirements

(1) A person involved in egg production must exercise personal hygiene and health practices that do not make the eggs unsafe or unsuitable.

(2) An egg producer must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make the eggs unsafe or unsuitable.

7 Skills and knowledge

An egg producer must ensure that a person who engages in or supervises the primary production of eggs has –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work.

8 Design, construction and maintenance of premises, equipment and transportation vehicles

An egg producer must –

(a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of the eggs, allows for effective cleaning and sanitisation, and minimises the harbourage of pests and vermin; and

(b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure the eggs are not made unsafe or unsuitable.

9 Bird health

(1) An egg producer must not obtain eggs for human consumption from birds if the proprietor, supervisor or employee of the egg producer knows, ought to reasonably know or to reasonably suspect, the bird is affected by disease or a condition that makes the eggs unsafe or unsuitable.

(2) The definition of 'condition' in Standard 3.2.2 does not apply to this clause.

10 Traceability

(1) An egg producer must not sell eggs unless each individual egg is marked with the producers' unique identification.

(2) An egg producer who supplies egg pulp must mark each package or container containing the pulp with the producers' unique identification.

(3) Subclauses (1) and (2) do not apply to eggs or egg pulp sold or supplied to an egg processor (**the supplied product**) if that egg processor complies with clause 20 in respect of the supplied product.

(4) In addition to subclauses (1) and (2), an egg producer must have a system to identify to whom eggs or egg pulp is sold or supplied.

11 Sale or supply

(1) An egg producer must not sell or supply eggs or egg pulp for human consumption if it knows, ought to reasonably know or to reasonably suspect, that the eggs are unacceptable.

(2) Subclause (1) does not apply to an egg producer that sells or supplies unacceptable eggs to an egg processor for processing in accordance with clause 21.

Editorial note:

'Supply' is defined in Standard 4.1.1 as including intra company transfers of product.

Division 3 – Egg Processing

12 Application of Food Safety Standards

Standards 3.2.2 and 3.2.3 apply to processing under clause 21 and storage and transport under clause 22, but not to any other processing activities.

13 General food safety management

(1) An egg processor must systematically examine all of its processing operations to identify potential hazards and implement control measures to address those hazards.

(2) An egg processor must also have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented.

(3) An egg processor must operate according to a food safety management statement that sets out how the requirements of this Division are to be or are being complied with.

14 Receiving unacceptable eggs

An egg processor must not receive unacceptable eggs for human consumption unless –

(a) in the case of dirty eggs, they are to be cleaned;
(b) in the case of cracked eggs, they are to be processed in accordance with clause 21; or
(c) in the case of egg pulp, the product is to be processed in accordance with clause 21.

15 Inputs

An egg processor must take all reasonable measures to ensure inputs do not make the eggs or egg product unsafe or unsuitable.

Editorial note:

See Standard 4.1.1 for the definition of 'inputs'.

16 Waste disposal

(1) An egg processor must store, handle or dispose of waste in a manner that will not make the eggs or egg product unsafe or unsuitable.

(2) For subclause (1), waste includes sewage, waste water, unacceptable eggs or egg product and garbage.

17 Skills and knowledge

An egg processor must ensure that persons undertaking or supervising the processing of eggs or egg product have –

(a) skills in food safety and food hygiene; and
(b) knowledge of food safety and food hygiene matters;

commensurate with their work.

18 Health and hygiene requirements

(1) A person involved in egg processing must exercise personal hygiene and health practices that do not make the eggs or egg product unsafe or unsuitable.

(2) An egg processor must take all reasonable measures to ensure that personnel and visitors exercise personal hygiene and health practices that do not make the eggs or egg product unsafe or unsuitable.

19 Design, construction and maintenance of premises, equipment and transportation vehicles

An egg processor must –

(a) ensure that premises, equipment and transportation vehicles are designed and constructed in a way that minimises the contamination of the eggs or egg products, allows for effective cleaning and sanitisation, and minimises the harbourage of pests and vermin; and
(b) keep premises, equipment and transportation vehicles effectively cleaned, sanitised and in good repair to ensure the eggs or egg products are not made unsafe or unsuitable.

20 Traceability

(1) An egg processor must not sell eggs unless each individual egg is marked with the processor's or producer's unique identification.

(2) An egg processor must not sell or supply egg product unless each package or container containing the egg product is marked with the processor's or the producer's unique identification.

(3) In addition to subclauses (1) and (2), an egg processor must have a system to identify –

(a) from whom eggs were or egg pulp was received; and
(b) to whom eggs or egg product was supplied.

21 Processing egg product

(1) An egg processor must process egg product by –

(a) pasteurising; or
(b) heating using any other time and temperature combination of equivalent or greater lethal effect on any pathogenic micro-organisms in the egg product; or
(c) using any other process that provides an equivalent or greater lethal effect on any pathogenic micro-organisms in the egg product.

(2) For paragraph (1)(a), the egg product listed in Column 1 of the Table to this clause must be pasteurised to the time and temperature combinations in Column 2, Column 3 and Column 4.

(3) A process described in paragraph 1(b) or (c), if used, must be validated by the egg processor.

(4) In this clause –

validate means –

(a) confirming a control measure for a critical control point or process is effective to minimise a food safety hazard; and
(b) providing objective evidence to confirm paragraph (a).

Table to clause 21

Column 1	Column 2	Column 3	Column 4
Egg product	**Retention temperature to be no less than (°C)**	**Retention time to be no less than (minutes)**	**Maximum temperature to be immediately rapidly cooled to (°C)**
Egg pulp (without any sugar or salt)	64	2.5	≤ 7
Liquid egg yolk	60	3.5	≤ 7
Liquid egg white	55	9.5	≤ 7

Editorial note:

For subclause 21(1), Standard 1.6.1 specifies microbiological limits for processed egg products for sale.

22 Storage or transport of processed egg product

A processor must ensure that egg product processed under clause 21 is stored or transported under time and temperature conditions that control the growth of pathogenic micro-organisms.

23 Sale or supply

(1) An egg processor must not sell or supply eggs or egg product for human consumption if the processor knows, ought to reasonably know or to reasonably suspect, that the eggs or egg product are unacceptable.

(2) Subclause (1) does not apply to an egg processor that sells or supplies unacceptable eggs to an egg processor for processing in accordance with clause 21.

(3) An egg processor must not sell liquid egg white or liquid egg yolk unless it is processed in accordance with clause 21.

Editorial note:

Schedule 9 requires unpasteurised egg products to be labelled with a statement that the product is unpasteurised.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 2 of Standard 4.2.5 as in force on **29 November 2018** (up to Amendment No. 182). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **29 November 2018**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.2.5 was published in the Food Standards Gazette No. FSC65 on 26 May 2011 (to take effect on 26 November 2012) (F2011L00860) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
21	149	F2014L01037 29 July 2014 FSC91 31 July 2014	31 July 2014	rs	Editorial note following the clause.
Subclause 2(2)	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Editorial note following standard update
Clause 23	182	F2018L01594 23 Nov 2018 FSC123 29 Nov 2018	29 Nov 2018	am	Editorial note following standard update

FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

Standard 4.2.6 – Production and Processing Standard for Seed Sprouts

The Board of Food Standards Australia New Zealand gives notice of the making of this Standard under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on 12 July 2013.

Dated 5 January 2012

Standards Management Officer
Delegate of the Board of Food Standards Australia New Zealand

STANDARD 4.2.6

PRODUCTION AND PROCESSING STANDARD FOR SEED SPROUTS

(Australia only)

Table of Provisions

Clauses

Division 1 – Preliminary

1 Interpretation

(1) Unless the contrary intention appears, and subject to Standard 4.1.1, the definitions in Chapter 3 of this Code apply in this Standard.

(2) In this Standard –

decontamination means a process using a controlled environment to reduce the level of pathogenic organisms that may be present in seed sprouts.

seed means seed for use in the production of seed sprouts.

seed sprouts means sprouted seeds or sprouted beans for human consumption that include all or part of the seed.

sprout processor has the meaning given by clause 4.

2 Application to retail sale

This Standard does not apply to retail sale activities of a sprout processor.

3 Application of food safety standards

Standards 3.2.2 and 3.2.3 apply to a sprout processor.

Division 2 – Processing of seed sprouts

4 Meaning of sprout processor

A **sprout processor** means a business, enterprise or activity that involves any or all of the following for producing seed sprouts –

(a) decontamination of seed or seed sprouts;
(b) soaking of seed;
(c) germination or growth of seed;
(d) harvest of seed sprouts; or
(e) washing, drying or packing of seed sprouts.

5 General food safety management requirements

A sprout processor must comply with the general food safety management requirements.

6 Receiving seed

A sprout processor must not produce or process seed sprouts if the processor ought reasonably know or suspect that the seed is of a nature or in a condition that would make the seed sprouts unacceptable.

7 Inputs

A sprout processor must take all reasonable measures to ensure inputs do not make the seed sprouts unacceptable.

8 Decontamination

A sprout processor must implement effective decontamination processes prior to sale or supply of seed sprouts.

9 Traceability

A sprout processor must have a system to identify –

(a) from whom seed or seed sprouts were received;
(b) to whom seed or seed sprouts were supplied.

10 Sale or supply

A sprout processor must not sell or supply seed sprouts for human consumption if the sprout processor ought reasonably know or reasonably suspect that the seed sprouts are unacceptable.

STANDARD 4.5.1

WINE PRODUCTION REQUIREMENTS

(Australia only)

Purpose

This Standard includes requirements for the production of wine in Australia only.

Table of Provisions

Clauses

1 Interpretation

In this Standard –

brandy means the spirit obtained by the distillation of wine in such a manner as to ensure that the spirit possesses the taste, aroma and other characteristics generally attributed to brandy, in accordance with the requirements set out in the Schedule to this Standard.

fortified wine means the product consisting of wine to which has been added grape spirit, brandy or both.

grape spirit means the spirit obtained from the distillation of wine or the by-products of wine making or the fermented liquor of a mash of dried grapes and contains methanol in a proportion not exceeding 3 g/L at 20˚C of the ethanol content.

sparkling wine means the product consisting of wine that by complete or partial fermentation of contained sugars has become surcharged with carbon dioxide.

wine means the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes.

2 Application

This Standard applies to the production of wine in Australia only, notwithstanding any provisions to the contrary elsewhere in this Code.

3 Substances used in production

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

mistelle means grape must or grape juice prepared from fresh grapes to which grape spirit has been added to prevent fermentation and which has an ethanol content between 120 mL/L and 150 mL/L at 20˚C.

Table to clause 3

Additive
Ascorbic acid
Carbon dioxide
Citric acid
Erythorbic acid
Grape juice including concentrated grape juice
Grape skin extract
Gum Arabic
Lactic acid
Malic acid
Metatartaric acid
Mistelle
Potassium polyaspartate
Potassium sorbate
Potassium sulphites
Sodium carboxymethylcellulose
Sorbic acid
Sulphur dioxide
Tannins
Tartaric acid
Yeast mannoproteins

4 Processing aids

(1) Subject to any limits imposed by clause 5 of this Standard, any of the substances specified in the Table to this clause may be used in the production of wine, sparkling wine or fortified wine.

(2) In this clause –

cultures of microorganisms means yeasts or bacteria (including yeast ghosts) used in wine manufacture with or without the addition of any one or more of thiamine hydrochloride, niacin, pyridoxine, pantothenic acid, biotin and inositol.

(3) Thiamin chloride and thiamin hydrochloride may only be added to wine, sparkling wine and fortified wine to facilitate the growth of microorganisms.

Table to clause 4

Processing aid
Activated carbon
Agar
Alginates, calcium and potassium salts
Ammonium bisulphite
Ammonium phosphates
Argon
Bentonite
Calcium carbonate
Calcium tartrate
Carbon dioxide
Carrageenan
Cellulose
Chitin-glucan
Chitosan sourced from *Aspergillus niger*
Collagen

Processing aid
Copper sulphate

Processing aid
Cultures of microorganisms
Cupric citrate
Diatomaceous earth
Dimethyl dicarbonate
Dimethylpolysiloxane
Egg white
Enzymes
Gelatine
Hydrogen peroxide
Ion exchange resins
Isinglass
Lysozyme
Milk and milk products
Nitrogen
Oak
Oxygen
Pectins
Perlite
Phytates
Plant proteins permitted as processing aids under clause 3(a) to Standard 1.3.3
Polyvinyl polypyrrolidone
Polyvinylimidazole-polyvinylpyrrolidone co-polymers
Potassium carbonate
Potassium ferrocyanide
Potassium hydrogen carbonate
Potassium hydrogen tartrate
Silicon dioxide
Thiamin chloride
Thiamin hydrochloride

Editorial note:

Clause 3(a) to Standard 1.3.3 permits the use of foods, including water as processing aids. Therefore, plant proteins that are foods are permitted under that Standard, and would also be permitted under this Standard.

5 Composition

(1) Wine and sparkling wine must contain no less than 45 mL/L of ethanol at 20˚C.

(2) Notwithstanding subclause (1), wine must not contain added ethanol.

(3) Fortified wine must contain no less than 150 mL/L and no more than 220 mL/L of ethanol at 20˚C.

(4) Deleted

(5) Wine, sparkling wine and fortified wine must contain no more than –

(a) 250 mg/L in total of sulphur dioxide in the case of products containing less than 35 g/L of sugars, or 300 mg/L in total of sulphur dioxide in the case of other products; and

(b) 200 mg/L of sorbic acid or potassium sorbate expressed as sorbic acid; and

(c) 1 g/L of soluble chlorides expressed as sodium chloride; and
(d) 2 g/L of soluble sulphates expressed as potassium sulphate; and
(e) 400 mg/L of soluble phosphates expressed as phosphorus; and
(f) 1.5 g/L of volatile acidity excluding sulphur dioxide, expressed as acetic acid; and
(g) 0.1 mg/L of cyanides and complex cyanides expressed as hydrocyanic acid; and
(h) 200 mg/L of added dimethyl dicarbonate; and
(i) 100 mg/L of potassium polyaspartate.

(6) If potassium ferrocyanide has been used as a processing aid in the manufacture of a wine, sparkling wine or fortified wine, the final product must have residual iron present.

(7) Wine, sparkling wine and fortified wine may contain added water that is –

(a) necessary to incorporate any substance specified in clause 3 or clause 4; or
(b) necessary to facilitate fermentation; or
(c) incidental to the winemaking process.

(7A) Wine, sparking wine and fortified wine must not contain added water other than added water permitted by subclause 7.

(7B) Wine, sparkling wine or fortified wine must not contain more than 70 mL/L of the following –

(a) water added to incorporate any substance specified in clause 3 or clause 4;
(b) water incidental to the winemaking process; or
(c) any combination of water listed in paragraphs (a) and (b)

(7C) Water may only be added to wine, sparkling wine and fortified wine to facilitate fermentation if the water is added to dilute the high sugar grape must prior to fermentation and does not dilute the must below 13.5 degrees Bé.

(7D) Subject to subclauses (7A) (7B) and (7C), wine, sparkling wine or fortified wine must not contain more added water than is consistent with *GMP.

(8) Where this clause does not otherwise specify a maximum permitted level for –

(a) a food additive listed in the Table to clause 3; or
(b) a processing aid listed in the Table to clause 4;

of this Standard, then the use of the food additive or processing aid must be consistent with conditions of Good Manufacturing Practice (GMP).

6 Sparkling wine

(1) In addition to the substances permitted by clauses 3 and 4 of this Standard, sparkling wine may also contain –

(a) grape spirit; and
(b) brandy; and
(c) sugars.

(2) The addition of those foods specified in paragraphs (1)(a), (b) and (c) to sparkling wine must not increase its ethanol content by more than 25 mL/L at 20˚C.

(3) Sparkling wine must contain no less than 5 g/L of carbon dioxide at 20˚C.

7 Fortified wine

(1) In addition to the substances permitted by clauses 3 and 4 of this Standard, fortified wine may also contain caramel.

SCHEDULE

Specifications for the purposes of this Standard

Brandy

(1) Brandy –

(a) must be matured in wooden containers for no less than 2 years; and
(b) must contain no less than 250 mL/L of the spirit distilled at a strength of no more than 830 mL/L at 20˚C of ethanol; and
(c) may contain –

(i) water; and
(ii) caramel; and
(iii) sugars; and
(iv) grape juice and grape juice concentrates;
(v) wine; and
(vi) prune juice; and
(vii) honey; and
(viii) flavourings; and

(d) must not contain methanol in a proportion exceeding 3 g/L at 20˚C of the ethanol content thereof.

Amendment History

The Amendment History provides information about each amendment to the Standard. The information includes commencement or cessation information for relevant amendments.

These amendments are made under section 92 of the *Food Standards Australia New Zealand Act 1991* unless otherwise indicated. Amendments do not have a specific date for cessation unless indicated as such.

About this compilation

This is compilation No. 17 of Standard 4.5.1 as in force on **5 December 2019** (up to Amendment No. 188). It includes any commenced amendment affecting the compilation to that date.

Prepared by Food Standards Australia New Zealand on **7 December 2019**.

Uncommenced amendments or provisions ceasing to have effect

To assist stakeholders, the effect of any uncommenced amendments or provisions which will cease to have effect, may be reflected in the Standard as shaded boxed text with the relevant commencement or cessation date. These amendments will be reflected in a compilation registered on the Federal Register of Legislative Instruments including or omitting those amendments and provided in the Amendment History once the date is passed.

The following abbreviations may be used in the table below:

ad = added or inserted
am = amended
exp = expired or ceased to have effect
rep = repealed
rs = repealed and substituted

Standard 4.5.1 was published in the Commonwealth of Australia Gazette No. FSC 5 on 24 October 2002 as Standard 4.1.1 (F2008B00809 – 23 December 2008) and has been amended as follows:

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Title	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	am	Numbering of Standard changed from 4.1.1 to 4.5.1.
Standard	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	am	Spelling of 'micro-organism' to 'microorganism' wherever occurring.
1	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	rs	Definition of 'prepared cultures'.
3(2)	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	rs	Definition of 'wine'.
3(2)	90	F2006L03956 7 Dec 2006 FSC 32 7 Dec 2006	7 Dec 2006	rs	Subclause.
Table to clause 3	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	rs	Table.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to clause 3	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	ad, rep	Insert entries for carbon dioxide and gum arabic and omitting the entry for uncharred oak.
Table to clause 3	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	ad	Entry for grape skin extract.
Table to clause 3	98	F2008L01488 15 May 2008 FSC 40 15 May 2008	15 May 2008	ad	Entry for yeast mannoproteins.
Table to clause 3	127	F2011L02371 15 Nov 2011 FSC 69 17 Nov 2011	17 Nov 2011	ad	Entry for sodium carboxymethylcellulose.
Table to clause 3	135	F2012L02371 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	ad	Entry for dimethyl dicarbonate
Table to clause 3	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Entry for Potassium polyaspartate
Table to clause 3	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
4	90	F2006L03956 7 Dec 2006 FSC 32 7 Dec 2006	7 Dec 2006	rs	Clause only.
4(3)	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	ad	Subclause relating to thiamin chloride and thiamin hydrochloride.
Table to clause 4	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	a	Table.
Table to clause 4	70	F2008B00817 24 Dec 2008 FSC 12 29 April 2004	29 April 2004	ad	Entries for cupric citrate on a bentonite base and plant proteins. Insert Editorial note.
Table to clause 4	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	ad	Entries for oak and argon.
Table to clause 4	73	F2008B00820 24 Dec 2008 FSC 15 5 Aug 2004	5 Aug 2004	ad	Entry for collagen.
Table to clause 4	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rep, ad	Omit calcium carbonate, potassium carbonate and potassium hydrogen carbonate. Insert dimethylpolysiloxane.
Table to clause 4	94	F2007L04074 11 Oct 2007 FSC 36 11 Oct 2007	11 Oct 2007	am	Entry for cupric citrate on a bentonite base.
Table to clause 4	103	F2008L03741 9 Oct 2008 FSC 45 9 Oct 2008	9 Oct 2008	rep	Entries for thiamin chloride and thiamin hydrochloride and associated footnote.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
Table to clause 4	135	F2012L02371 10 Oct 2012 FSC 77 11 Oct 2012	11 Oct 2012	ad	Entry for dimethyl dicarbonate
Table to clause 4	145	F2014L00033 6 Jan 2014 FSC87 9 Jan 2014	9 Jan 2014	ad	Entry for chitosan sourced from *Aspergillus niger*.
Table to clause 4	172	F2017L01139 6 Sept 2017 FSC114 7 Sept 2017	7 Sept 2017	ad	Entry for carrageenan and pectins.
Table to clause 4	174	F2017L01389 24 Oct 2017 FSC115 26 Oct 2017	26 October 2017	ad	Entry for Ammonium bisulphite, Chitin-glucan and Polyvinylimidazole-polyvinylpyrrolidone co-polymers
5	72	F2008B00819 24 Dec 2008 FSC 14 20 May 2004	20 May 2004	rs	Clause.
5(1)	126	F2011L02066 13 Oct 2011 FSC 68 13 Oct 2011	13 Oct 2011	rs	Subclause to amend the minimum amount of ethanol allowed in wine.
5(4)	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct minor typographical errors.
5(4)	124	F2011L01450 8 July 2011 FSC 66 11 July 2011	11 July 2011	rep	Subclause.
5(5)	90	F2006L03956 7 Dec 2006 FSC 32 7 Dec 2006	7 Dec 2006	am	Paragraph 5(5)(i).
5(5)	122	F2011L00694 5 May 2011 FSC 64 5 May 2011	5 May 2011	rs	Subclause as a consequential change due to amendments to Standard 1.3.3 to include co-extruded polystyrene with the entry for polyvinyl polypyrrolidone in the Table to clause 6.
(5)(5)(i)	184	F2019L00259 6 Mar 2019 FSC125 27 Feb 2019 Note: this variation never commenced	never commenced	amdt not applied	Paragraph 5(5)(i) entry for Potassium polyaspartate
(5)(5)(i)	188	F2019L01568 28 Nov 2019 FSC129 5 Dec 2019	5 Dec 2019	ad	Entry for Potassium polyaspartate
5(7)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rep	Subclause.

Clause affected	A'ment No.	FRLI registration Gazette	Commencement (Cessation)	How affected	Description of amendment
5(7)	92	F2007L02406 2 Aug 2007 FSC 34 2 Aug 2007	2 Aug 2007	rs	Subclause in order to permit additional water to be present in wine for technological purposes and in conformance with good manufacturing practice.
5(7)	167	F2017L00100 7 Feb 2017 FSC 109 9 Feb 2017	9 Feb 2017	rs	Subclause relating to the addition of water to wine
5(7A), (7B), (7C), (7D)	167	F2017L00100 7 Feb 2017 FSC 109 9 Feb 2017	9 Feb 2017	ad	New subclauses relating to the addition of water to wine.
5(8)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	ad	Subclause.
6(1)	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	am	Correct minor typographical errors.
6(1)	78	F2005L01246 26 May 2005 FSC 20 26 May 2005	26 May 2005	rs	Subclause.
7	67	F2008B00814 24 Dec 2008 FSC 9 31 July 2003	31 July 2003	rep, rs	Omit subclauses (1) and (2) and renumber clause (3).

STANDARD 4.1.1

PRIMARY PRODUCTION AND PROCESSING STANDARDS – PRELIMINARY PROVISIONS

(Australia only)

Purpose and commentary

This Standard sets out preliminary provisions which apply to the Primary Production and Processing Standards contained in Chapter 4 of the Code.

Table of Provisions

Division 1 – Preliminary

1 Interpretation

Unless the contrary intention appears, in this Chapter –

Authority means the State, Territory or Commonwealth agency or agencies having the legal authority to implement and enforce primary production and processing Standards.

control measure means a measure that prevents, eliminates or reduces to an acceptable level, a food safety hazard.

food safety management statement has the meaning given by clause 5 of this Standard.

general food safety management requirements means the requirements in Division 2 of this Standard.

handling of food includes the producing (including growing, cultivation, picking, harvesting or catching), collecting, extracting, processing, manufacturing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

hazard means a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans.

inputs includes any feed, litter, water (including recycled water), chemicals or other substances used in, or in connection with, the primary production or processing activity.

supply includes intra company transfer of produce.

verification means the application of methods, procedures, tests and other tools for evaluation to determine compliance with the relevant requirement.

2 Application

(1) Unless the contrary intention appears, this Standard applies to Primary Production and Processing Standards in Chapter 4 of this Code.

(2) Standards in Chapter 4 of this Code do not apply in New Zealand.

3 When an animal or food is unacceptable

(1) An animal is unacceptable if –

(a) food derived from that animal would be unsafe;
(b) food derived from that animal would be unsuitable; or
(c) the animal is in a condition which a reasonable person would regard as making food derived from that animal unfit for human consumption.

(2) A food is unacceptable if –

(a) it is unsafe;
(b) it is unsuitable; or
(c) it is in a condition, or contains a substance or organism, which a reasonable person would regard as making that food unfit for human consumption.

(3) To avoid doubt, the standards in this Chapter of the Code may include other matters which, for the purposes of particular standards, make food or animals unacceptable.

Division 2 – General food safety management requirements

4 The general food safety management requirements

(1) Where a standard in this Chapter of the Code provides that a person or business is required to comply with the general food safety management requirements, that person or business must –

(a) have a food safety management statement; and
(b) operate according to its food safety management statement.

(2) A person or business required to comply with the food safety management requirements must also –

(a) systematically examine its operations to identify potential hazards and implement control measures to address those hazards; and
(b) have evidence to show that a systematic examination has been undertaken and that control measures for those identified hazards have been implemented; and
(c) verify the effectiveness of the control measures.

5 Food safety management statements

A food safety management statement is a statement which –

(a) has been approved or recognised by the authority; and
(b) is subject to ongoing verification activities by the business or person; and
(c) if required by the authority, is also subject to ongoing verification activities by the relevant authority; and
(d) sets out how the obligations imposed by this Chapter of the Code are to be, or are being, complied with.

Editorial note:

Note that businesses with existing approved food safety arrangements (for example, HACCP-based food safety programs, Standard 3.2.1 of this Code, AQIS approved arrangements) should be considered to meet the outcomes of a food safety management statement. However, the relevant authority will need to verify that the existing food safety arrangement meets the requirements of this Division.

Some of the standards in this Chapter of the Code contain definitions of 'food safety management statement'. Those definitions will be removed when FSANZ reviews those standards.

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