

**Version No. 016**  
**Meat Industry Regulations 1994**  
**S.R. No. 84/1994**

Version incorporating amendments as at 16 June 2004

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**PART 1—PRELIMINARY**

**1. Objectives**

The objectives of these Regulations are—

- (a) to provide standards and procedures for the production of meat for human consumption and for pet food; and
- (b) to provide for the licensing of meat processing facilities; and
- (c) to provide for the licensing of meat transport vehicles.

**2. Authorising provisions**

These Regulations are made under sections 3, 18, 27, 29, 32, 34, 39, 44, 72, 73, 74 and 78 of the **Meat Industry Act 1993**.

**3. Commencement**

These Regulations come into operation on 1 July 1994.

**4. Revocation**

The Regulations listed in Schedule 1 are **revoked**.

**5. Application**

Subject to regulation 47, these regulations do not apply to poultry or game for human consumption or to the processing of poultry or game for human consumption.

## 6. Definitions

In these Regulations—

"**Act**" means the **Meat Industry Act 1993**;

"**animal**" means a consumable animal;

"**chief executive officer**" means the chief executive officer of the Authority;

"**cold storage facilities**" means facilities for the storage of meat and other meat products in a frozen form at a temperature not exceeding  $-10^{\circ}\text{C}$ ;

"**condemned area**" means a room or area set aside for the sole purpose of holding carcasses, viscera and meat condemned by an inspector;

"**condemned meat**" means a carcass or meat condemned under regulations 22, 33, 43, or 46;

"**edible department**" means that section of a general meat processing facility set aside for meat which is edible;

"**goat**" means a caprine which has one or more permanent incisor teeth erupted through the gum;

"**inedible department**" means that section of a general meat processing facility set aside for meat which is inedible;

"**inedible meat**" means meat not fit for human consumption;

"**kid**" means a caprine which shows no evidence of the eruption of permanent incisor teeth;

"**lamb**" means an ovine which shows no evidence of the eruption of permanent incisor teeth;

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**"marketing information"** includes—

- (a) use of the term lamb;
- (b) the name of the owner of the lamb;
- (c) the name of the relevant meat processing facility;
- (d) the name of the client of the owner of the lamb;
- (e) the area where the lamb was produced;
- (f) a logo, trademark, marketing name or trading name of the owner of the lamb, the relevant meat processing facility, the area where the lamb was produced or any marketing alliance;
- (g) the quality grade of the meat;

Reg. 6 def of  
"marketing  
information"  
inserted by  
S.R. No.  
72/2002 reg. 4.

**"meat inspection depot"** or **"depot"** means a place approved by the Authority for the reception of meat which may be examined and branded by or under the direction of an inspector;

**"meat product"** means a product containing meat and which is intended for human consumption;

**"owner"** of a meat transport vehicle includes the person for the time being having the control and management of a meat transport vehicle;

**"pet food"** means meat or a product containing meat intended for food for a pet;

**"pet meat"** means meat from the whole or part of an animal (whether dressed or not) where the meat is not intended for human consumption;

**"reasonable standards of industry practice"**

means—

- (a) in relation to meat processing facilities, standards accepted as reasonable within the meat industry regarding hygiene, cleanliness, working conditions, processes and procedures for maintenance of facilities and equipment in them; and
- (b) in relation to meat transport vehicles, standards accepted as reasonable within the meat industry regarding construction, maintenance, hygiene and cleanliness of those vehicles and procedures for handling and transportation of meat in them; and
- (c) in relation to ante-mortem and post-mortem procedures, standards accepted as reasonable within the meat industry regarding procedures for hygiene, cleanliness, and the prevention of the spread of disease;

**"retail pet meat shop"** means a retail shop where meat is sold exclusively for consumption as pet food;

**"sterilisation"** means treated to destroy clostridia botulinum spores;

**"two tooth"** means an ovine which has only two permanent incisor teeth erupted through the gum.

Reg. 7  
substituted by  
S.R. No.  
186/1994  
reg. 3.

**7. Prescribed consumable animals**

For the purposes of paragraph (d) of the definition of "consumable animal" in section 3(1) of the Act, the following animals are prescribed to be consumable animals—

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(a) emu;

(b) camel;

(c) buffalo;

**Reg. 7(c)  
inserted by  
S.R. No.  
136/1998  
reg. 3.**

(d) rabbit, if not living in a wild state.

**Reg. 7(d)  
inserted by  
S.R. No.  
136/1998  
reg. 3.**

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**PART 2—GENERAL REQUIREMENTS FOR ALL MEAT  
PROCESSING FACILITIES**

**8. General responsibilities of licensees and operators**

- (1) The licensee of a meat processing facility must comply with the duties imposed by these regulations on a licensee for the premises for which he or she is the licensee.
- (2) The operator of a meat processing facility must comply with the duties imposed by these regulations on an operator for the premises for which he or she is nominated as an operator.

**9. Cleanliness of premises, vehicles and appliances**

The licensee or operator of a meat processing facility must ensure that the premises, vehicles and all appliances are maintained in a clean and sanitary condition.

Penalty: 10 penalty units.

**10. Removal or destruction of refuse**

The licensee or operator of a meat processing facility must ensure that—

- (a) all refuse at the premises is regularly removed and disposed of daily in a sanitary manner to the satisfaction of an inspector; and
- (b) no nuisance is caused by the destruction, removal or disposal of the refuse.

Penalty: 10 penalty units.

**11. Prescribed records for abattoirs**

- (1) For the purposes of section 29(a) of the Act, the prescribed information to be recorded in a record book for an abattoir for each day's operation is information relating to—

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- (a) number of animals supplied;
  - (b) number of animals examined;
  - (c) number of animals slaughtered including details of—
    - (i) number of bulls, oxen, cows and vealers of not less than 50 kg each in weight; and
    - (ii) number of pigs; and
    - (iii) number of sheep, lambs, goats, kids and deer; and
    - (iv) number of calves of less than 50 kg each in weight;
  - (d) number of animals removed;
  - (e) number of carcasses and part-carcasses of various descriptions distributed;
  - (f) weight of each category of meat distributed;
  - (g) animal species of carcasses, part-carcasses and meat distributed;
  - (h) name, address and licence number of the person or company to whom carcasses, part-carcasses or meat is distributed.
- (2) For the purposes of section 29(a) of the Act, the prescribed information to be recorded in a record book for an abattoir of all inedible meat removed from the abattoir must include—
- (a) the quantity and weight of meat removed each day and the total number of containers; and
  - (b) the names of the consignees and the quantity of meat sent to each consignee; and
  - (c) information in the form of Schedule 2.
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**12. Prescribed records for general meat processing facilities other than abattoirs**

For the purposes of section 29(a) of the Act, the prescribed information to be recorded in a record book for a general meat processing facility other than an abattoir is information in respect of each day's operation relating to—

- (a) meat received including—
  - (i) number of carcasses and part-carcasses of various descriptions received;
  - (ii) weight of each category of meat received;
  - (iii) animal species of carcasses, part-carcasses and meat received;
  - (iv) name, address and licence number of the person or company from whom the carcasses, part-carcasses or meat was received;
- (b) meat distributed including—
  - (i) number of carcasses and part-carcasses of each category distributed;
  - (ii) weight of each category of meat distributed;
  - (iii) animal species of carcasses, part-carcasses and meat distributed;
  - (iv) name, address and licence number of the person or company to whom carcasses, part-carcasses or meat is distributed.

**13. Prescribed records for meat inspection depots**

In addition to the records required to be kept under regulation 12, for the purposes of section 29(a) of the Act, the prescribed information to be

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recorded in a record book for a meat inspection depot (including premises where imported meat is received) is a record of all carcasses and meat received at the depot including—

- (a) the name and date of the owner or consignor; and
- (b) the date on which the carcasses or meat were received; and
- (c) the number and description of carcasses; and
- (d) the quantity and description of meat; and
- (e) the number and description of the carcasses and the quantity of meat condemned, and the reasons for condemnation; and
- (f) the method of disposal of condemned carcasses and meat; and
- (g) the name and address of each person to whom carcasses were delivered.

**14. Prescribed records for knackeries**

For the purposes of section 29(a) of the Act, the prescribed information to be recorded in a record book for a knackery must be recorded daily in the form of Schedule 3.

**15. Prescribed records for pet food processing facilities other than knackeries**

For the purposes of section 29(a) of the Act, the prescribed information to be recorded in a record book for a pet food processing facility other than a knackery must—

- (a) include the amount of pet meat received each day; and

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- (b) identify the premises from which the pet meat was obtained each day and the distribution of the pet food from the facility in the form of Schedule 4; and
- (c) in the case of a retail pet meat shop include the purchases by that shop of pet meat each day in the form of Schedule 5.

**16. Records to be retained**

All records required to be kept by the licensee under these regulations must be retained on the premises for 3 years and be available to an inspector on demand.

**17. Refrigeration facilities**

The licensee or operator of a meat processing facility must ensure that sufficient refrigeration facilities are provided at the premises.

Penalty: 10 penalty units.

**18. Inspector to order temporary closure of premises**

If an inspector considers that there is a potential danger to public health owing to uncleanliness or to the presence of infection on or about the premises where the processing is carried on, he or she may require the operator of the meat processing facility to—

- (a) take action to correct the method of production; or
- (b) temporarily cease production; or
- (c) temporarily cease production in any section of the premises—

and require the cleaning, disinfection or decontamination of the premises.

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**PART 3—SPECIFIC REQUIREMENTS FOR GENERAL  
MEAT PROCESSING FACILITIES**

**19. Application**

This Part does not apply to the processing of meat which is not for human consumption.

**19A. Ban on slaughter and sale of horse and donkey meat for human consumption**

Reg. 19A  
inserted by  
S.R. No.  
72/2002 reg. 5.

- (1) For the purposes of section 35(7) of the Act, the following consumable animals are prescribed—
- (a) horse;
  - (b) donkey.
- (2) A person must not sell for human consumption meat from a horse or a donkey.

Penalty: 10 penalty units.

**20. Industry standards of practice**

The licensee or operator of a general meat processing facility must ensure that the facilities are—

- (a) in good working order; and
- (b) operated and maintained in accordance with reasonable standards of industry practice.

**21. Removal or destruction of condemned carcasses or inedible meat**

- (1) The licensee or operator of a general meat processing facility must ensure that all condemned or unwholesome carcasses, meat or viscera are—
- (a) destroyed or boiled down on the premises; or

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- (b) removed to a destructor and destroyed; or
- (c) removed to a boiling down works to be boiled down.

Penalty: 10 penalty units.

- (2) The licensee or operator of a general meat processing facility must ensure that condemned or unwholesome carcasses, meat or viscera are removed in a clean and sanitary manner.

Penalty: 10 penalty units.

- (3) The licensee or operator of a general meat processing facility must ensure that inedible meat is destroyed or boiled down on the premises or is removed from the premises in accordance with sub-regulation (4).

Penalty: 10 penalty units.

- (4) The licensee or operator of a general meat processing facility must ensure that inedible meat which is removed from a general meat processing facility has been—

- (a) sterilised; or
- (b) packed in either clean, impervious containers or, if the meat is frozen, wrapped and stacked on pallets, and those containers or wrappers—
  - (i) have been clearly marked with the words **"INEDIBLE MEAT. NOT FOR HUMAN CONSUMPTION"**; and
  - (ii) have been marked with a red band not less than 5 cm wide completely around the outside; and

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- (iii) have been sealed and unless received for sterilisation or consignment to another pet food processing facility for sterilisation, frozen below  $-9.5^{\circ}\text{C}$  immediately after having been so packed.
- (5) The licensee or operator must ensure that inedible meat referred to in sub-regulation (4) which is removed from a general meat processing facility is despatched for sterilisation to a licensed pet food processing facility approved for that purpose by the chief executive officer.

**22. Contaminated, dead and dying stock**

- (1) The licensee or operator of a general meat processing facility must ensure that if stock intended for slaughter is found on arrival to be dead or dying, an inspector must be promptly informed and the licensee or operator must ensure that stock is marked to indicate clearly that it is condemned.

Penalty: 10 penalty units.

- (2) The licensee or operator of a general meat processing facility must ensure that stock marked under sub-regulation (1) are disposed of in accordance with regulation 21 of these Regulations, either immediately after being so marked or at the conclusion of a post-mortem examination required by the chief executive officer or an inspector.

Penalty: 10 penalty units.

- (3) The licensee or operator must ensure that a post-mortem examination carried out under sub-regulation (2) is performed as close as practicable to the facilities used at the premises for the disposal of condemned carcasses or meat, and in a manner to prevent contamination by the carcass,

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its discharges or secretions of any part of the premises where animals are held, slaughtered or dressed or meat is processed, packed or handled for human consumption.

Penalty: 10 penalty units.

- (4) A person engaged under this regulation in the handling or post-mortem examination of an animal or carcass must not touch meat or meat product intended for human consumption or enter the edible department while so engaged.

Penalty: 10 penalty units.

- (5) A person must discard all the protective clothing (other than footwear) worn during the handling, slaughtering or cutting up of the animal, and must thoroughly wash and disinfect the footwear and uncovered parts of the person before entering any edible department or touching meat or meat product intended for human consumption.

Penalty: 10 penalty units.

**23. Use of equipment, implements and protective clothing**

A person must not use equipment, implements and protective clothing used in the handling, slaughtering and cutting up of diseased stock, carcasses or meat for any other purpose and on each occasion after use must sterilise and keep it apart from all other equipment, implements and protective clothing.

Penalty: 10 penalty units.

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**24. Temperature of carcasses, meat or meat products**

The operator of a general meat processing facility must ensure that—

- (a) any carcass, meat, or meat product is not removed from a general meat processing facility unless all parts of the carcass, meat or meat product are reduced to a temperature of not more than 15°C; and
- (b) refrigeration of carcasses, meat and meat products are undertaken only in fixed refrigerated rooms.

Penalty: 10 penalty units.

**25. Ante-mortem and post-mortem procedures**

The operator of a general meat processing facility must ensure that ante-mortem and post-mortem procedures carried out in a general meat processing facility are in accordance with reasonable standards of industry practice.

Penalty: 10 penalty units.

**26. Evidence of disease not to be removed, modified or obliterated**

Except with the permission of an inspector, a person must not, prior to the examination of a carcass being completed by an inspector, remove serous membrane from the carcass or remove, modify, or obliterate evidence of disease or defect in the carcass by washing, scraping, trimming, stripping or otherwise treating the carcass.

Penalty: 10 penalty units.

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**27. Branding of slaughtered stock may be re-inspected**

- (1) A person must not remove a carcass or meat derived from stock slaughtered in a facility until it has been branded by or under the direction of an inspector and in accordance with these Regulations.

Penalty: 10 penalty units.

- (2) Irrespective of any previous branding, an inspector may re-inspect meat or a carcass at any time, and if it is unfit for human consumption, it must be branded as unfit for human consumption.
- (3) Each brand applied to a carcass, meat, or offal intended for human consumption must be applied so that it is fully legible and remains so during the times it would be normally necessary for the origin of the carcass, meat or offal to be ascertained.
- (4) If a brand applied in accordance with this regulation is illegible, an inspector may require it to be removed and a further brand applied.

**28. All carcasses and meat to carry brands**

The licensee or operator of a general meat processing facility must ensure that each carcass and all meat, (whether fresh, chilled, frozen, dried or preserved), when inspected and passed as fit for human consumption, must be branded in a clear and legible manner by or under the direction of an inspector in accordance with these Regulations.

Penalty: 10 penalty units.

**29. Description of brands**

- (1) The licensee or operator of a general meat processing facility must ensure that a brand applied under regulation 28 consists of the licence number of the facility, with the letters VIC and in the case of—

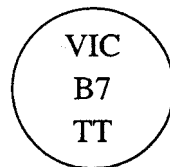
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- (a) a carcass or meat of a lamb—the letters LMB;
  - (b) a carcass or meat of a two tooth—the letters TT;
  - (c) a carcass or meat of a goat—the letters GT;
  - (d) a carcass or meat of a kid—the letters CHEV;
  - (e) a carcass or meat of a deer—the letters VEN.
- (2) The brands referred to in sub-regulation (1) other than those referred to in sub-regulation (1)(a), must consist of a circle within which the letters and licence number of the facility must be arranged as follows—

Reg. 29(2)  
amended by  
S.R. No.  
72/2002  
reg. 6(1).



- (3) For all carcasses and meat other than lamb, two tooth, kid, goat or deer, the brand must consist of a circle within which the letters and the licence number of the facility must be arranged as follows—



- (4) For carcasses or meat of a lamb the brand must be a strip brand with the letters LMB alternating in series with the letters VIC and the licence number of the facility at least once every 15.0 cm with continuous parallel lines on each side.
- (5) The strip brand referred to in sub-regulation (4) may include additional marketing information within the continuous parallel lines.

Reg. 29(4)  
amended by  
S.R. No.  
72/2002  
reg. 6(2)  
(a)–(b).

Reg. 29(5)  
inserted by  
S.R. No.  
72/2002  
reg. 6(3).

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**30. Whole carcasses—application of brands**

The licensee or operator of a general meat processing facility must ensure that in the case of whole carcasses, the brand is applied to not less than the following parts—

- (a) in the case of beef and veal—to the tongue and on each side of the carcass on the buttock, the loin, the outside of the ribs and the shoulder;
- (b) in the case of a calf—on each side of the carcass on the shoulder and the leg;
- (c) in the case of mutton—on each side of the carcass on the shoulder and the leg;
- (d) in the case of pork—on each side of the carcass on the cheek, the hand, the loin and the leg;
- (e) in the case of lamb intended for interstate trade—on each shoulder and each leg of the carcass;
- (f) in the case of all other carcasses of lamb, the brand must be applied in a continuous strip each side of the carcass, commencing at the shank and continuing along the lateral aspect of the leg and chump, then parallel with the middle of the back, over the loins and ribs to the top of the shoulder blade, then over the shoulder to the elbow;
- (g) in the case of other carcasses not specified in paragraphs (a) to (f) the brand must be applied to such places as the inspector considers advisable for easy identification.

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**31. Less than whole carcass—application of brands**

The licensee or operator of a general meat processing facility must ensure that in the case of meat comprising less than a whole carcass the brand is applied to such places as the inspector considers advisable for easy identification.

**32. Specification of brands**

The licensee or operator of a general meat processing facility must ensure that—

- (a) the outline of the brands provided in regulation 29 of these Regulations must not be less than 3.2 cm in breadth;
- (b) the lettering in each brand must be of uniform size and must consist of block capitals not less than 0.6 cm in height;
- (c) in the case of a strip brand, the letters must be block capitals of uniform size not less than 0.6 cm in height, and the parallel lines must be approximately 1.5 mm in thickness and must not be less than 3.2 cm nor more than 6.0 cm apart.

Reg. 32(c)  
amended by  
S.R. No.  
72/2002  
reg. 6(4).

**33. Inspector to condemn or detain carcass or meat**

- (1) If an inspector is satisfied that a carcass or meat, by reason of disease or otherwise, is unfit for human consumption the inspector must condemn it.
- (2) An inspector may detain a carcass or meat for further inspection.

**34. Report of meat in long-term storage**

If a general meat processing facility includes cold storage facilities, the licensee of the facility must provide a report in the form of Schedule 6 to the chief executive officer on 1 April and 1 October every year setting out—

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- (a) a description of the meat that has been in storage for more than 6 months; and
- (b) the quantity of that meat.

Penalty: 10 penalty units.

**35. Information to be supplied on wrappers, cartons or containers**

- (1) The licensee of a general meat processing facility where carcasses, part-carcasses, meat or meat products are packed for sale must ensure that the following information is written in English on the outer wrapper, carton or container—
  - (a) the name of the packer and his or her business or registered address not being a post office, cable or telegraphic or code address; and
  - (b) the licence number prefixed by a letter or letters assigned to the facility by the Authority; and
  - (c) the animal species from which the meat or meat products in the package are derived; and
  - (d) the trade name or description of the meat or meat products contained in the package; and
  - (e) the date of packaging.

Penalty: 10 penalty units.

- (2) The licensee of a general meat processing facility must ensure that information required to be placed on the wrapper, carton or container of packaged meat under sub-regulation (1) must be written legibly in letters not less than 20 mm in height.

Penalty: 10 penalty units.

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**PART 4—SPECIFIC REQUIREMENTS FOR PET FOOD  
PROCESSING FACILITIES**

**36. Staining of carcasses and pet meats at a knackery**

- (1) The licensee or operator of a knackery must ensure that immediately on completion of dressing or boning out of an animal, the whole or a part of the carcass must be stained with a solution of brilliant blue dye made in the proportion of one part dry active dye to 500 parts of water.
- (2) The licensee or operator must ensure that staining under sub-regulation (1) is—
  - (a) in relation to dressed carcasses or quarters—visible on all internal and external surfaces; and
  - (b) in relation to portions of 2 kg and over from broken up carcasses—visible on all surfaces; and
  - (c) in relation to broken up portions of carcasses less than 2 kg—visible on part or portions; and
  - (d) in relation to pet meat which has been diced into cubes or which has been comminuted by mincing or any other process—visibly dispersed throughout the product.
- (3) The licensee or operator must ensure that all meat that is boned out or minced is, immediately after staining, hung so as not to have contact with the floor and placed in a clean impervious container which is—
  - (a) clearly marked with the words "**PET MEAT. NOT FOR HUMAN CONSUMPTION**", in yellow lettering not less than 25 mm high; and

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- (b) marked with a yellow band not less than 50 mm wide, completely around the container; and
  - (c) marked with the licence number of the knackery on the container.
- (4) The licensee or operator must ensure that all meat brought into or held on the premises is stained in accordance with sub-regulations (1) and (2).
  - (5) The licensee or operator must ensure that if a portion of the stain referred to in sub-regulations (1) or (2) is removed during trimming of the carcass, the brilliant blue dye solution is immediately replaced on the underlying meat.
  - (6) The licensee or operator must ensure that carcasses prepared for trade with the skin not removed must have all internal surfaces stained with a solution of brilliant blue dye as provided in sub-regulation (1).
  - (7) A person must not remove or attempt to remove a stain placed on a carcass under this regulation other than during trimming of the carcass.

Penalty: 10 penalty units.

**37. Staining of pet meat at a pet food processing facility other than a knackery**

- (1) The licensee or operator of a pet food processing facility other than a knackery must ensure that all pet meat brought into and held on the premises is stained in accordance with sub-regulation (2).
- (2) The licensee or operator must ensure that all pet meat on the premises is stained with a solution of brilliant blue dye (made in the proportion of one part dry active dye to 500 parts water) so that the staining will be—

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- (a) in relation to portions of 2 kgs and over—visible on all surfaces;
  - (b) in relation to portions less than 2 kgs—visible on part or portions;
  - (c) in relation to pet meat which has been diced into cubes or which has been comminuted by mincing or other process—visibly dispersed throughout the product.
- (3) If a portion of the stain is removed during trimming of the pet meat in preparation for sale, the licensee or operator must immediately stain the exposed surface of the pet meat in accordance with sub-regulation (2).

Penalty: 10 penalty units.

**38. Staining requirements in specified circumstances**

The licensee or operator of a pet food processing facility other than a knackery does not have to stain meat in accordance with regulation 37 if the meat is—

- (a) received for sterilisation or for consignment to another pet food processing facility for sterilisation; and
- (b) packed in either clean, impervious containers or, if the meat is frozen, wrapped and stacked on pallets, and those containers or wrappers are—
  - (i) clearly marked with the words "**PET MEAT. NOT FOR HUMAN CONSUMPTION**" in red lettering of not less than 25 mm in height; and
  - (ii) marked with a red band not less than 5 cm wide completely around the outside; and

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- (c) held, processed and transported under appropriate security conditions specified in writing by the chief executive officer to prevent unauthorised access to the meat and unauthorised removal of it from the containers or wrappers.

**39. Disposal of offal at a knackery**

A person must not at a knackery—

- (a) dispose of offal within 75 m of the slaughter floor of the knackery; or
- (b) otherwise dispose of offal unless it is—
  - (i) burnt or otherwise treated in accordance with the directions of an inspector; or
  - (ii) fed to swine after having been treated by thorough boiling; or
  - (iii) removed from the premises in accordance with these Regulations.

Penalty: 10 penalty units.

**40. Removal of offal from a knackery**

The operator of a knackery must ensure that offal is not removed from the premises unless—

- (a) it is removed to premises approved for that purpose by an inspector; and
- (b) it is transported in a container constructed of metal or other approved material provided with a close fitting lid; and
- (c) it is placed in a container with a close fitting lid on the premises during or immediately after the completion of slaughtering and dressing; and

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- (d) the container is removed from the premises within a reasonable time from the time of completion of slaughtering and dressing; and
- (e) the container is steam cleaned or otherwise treated after each usage so as to be maintained in a clean and sanitary condition.

Penalty: 10 penalty units.

**41. Blue dye not to be removed from surface of pet meat**

A person must not during the process of preparation for sale, remove or attempt to remove from the surface of pet meat any brilliant blue dye.

Penalty: 10 penalty units.

**42. Labelling of pet food for sale**

- (1) The licensee of a pet food processing facility must ensure that pet food packed for sale has attached to the package a label which—
  - (a) meets the requirements of sub-regulation (2); and
  - (b) is written in English; and
  - (c) has printing in capital letters in colours which contrast distinctly with the background of the label.

Penalty: 10 penalty units.

- (2) A licensee must ensure that each label includes—

- (a) the words "**PET FOOD ONLY**" or "**ANIMAL FOOD ONLY**" written in letters with a face depth of not less than 5 mm but in the case of pet food packed in a can it is sufficient if the words "**PET FOOD ONLY**" with a face depth of not less than 5 mm are—

Reg. 42(2)(a)  
amended by  
S.R. No.  
18/2003 reg. 3.

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Reg. 42(2)(a)(i)  
inserted by  
S.R. No.  
18/2003 reg. 3.

(i) embossed on one end of the can; or

Reg. 42(2)  
(a)(ii)  
inserted by  
S.R. No.  
18/2003 reg. 3.

(ii) marked on the can in a manner  
approved by the Authority; and

- (b) the trade name or description of the pet food contained in the package in letters with a face depth of not less than 2 mm; and
  - (c) the name of the manufacturer or packer and the business or registered address, not being a post office, cable, telegraphic or code address in letters with a face depth of not less than 2 mm; and
  - (d) in a prominent position and clearly visible, an illustration of the whole of the body or the head of a dog or cat.
- (3) If a company is incorporated in accordance with the appropriate law of a State of the Commonwealth of Australia the inclusion in the label of the registered name of the corporation is deemed to comply with the requirements of sub-regulation (2)(c).
- (4) A person must not attach to a container or package of pet food a label bearing words or a device which indicates or suggests that the pet food has been approved or recommended by a person or organisation as being fit for human consumption.
- Penalty: 10 penalty units.
- (5) A person must not include or cause to be included in the label a comment or reference to or explanation of a statement required by these Regulations to be included in the label or design

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Part 4—Specific Requirements for Pet Food Processing Facilities

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or illustration which directly or by implication, contradicts, qualifies or modifies that statement.

Penalty: 10 penalty units.

**43. Condemned meat**

(1) The operator of a pet food processing facility must inform an inspector if—

- (a) pet meat on the premises is not stained in accordance with these regulations; or
- (b) pet meat that is infected or contaminated with a listed disease or condition or is decomposed or putrefied is on the premises.

Penalty: 10 penalty units.

(2) An inspector who receives information about meat under sub-regulation (1) must condemn the meat.

**44. Destruction of condemned meat**

The operator of a pet food processing facility must ensure that pet food condemned by an inspector is destroyed or boiled down in a manner satisfactory to an inspector.

Penalty: 10 penalty units.

**45. Exporter of carcasses or pet meat to obtain certificate**

A person who exports carcasses or pet meat from Victoria to other States must obtain a certificate in the form of Schedule 7.

**46. Inspector to condemn non-certified carcasses or pet meat**

(1) An inspector must condemn a carcass or pet meat imported into Victoria for sale or disposal in Victoria which is not certified in accordance with section 34(2) of the Act.

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Part 4—Specific Requirements for Pet Food Processing Facilities

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- (2) The importer of a carcass or pet meat imported into Victoria not certified in accordance with section 34 of the Act and which has been condemned by an inspector must ensure that such carcass or pet meat is destroyed or boiled down in a manner satisfactory to the inspector.
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**PART 5—MEAT TRANSPORT VEHICLES**

**47. Application and exemptions**

- (1) This Part applies to vehicles for the transport of poultry not covered by quality assurance programs under Part 3 of the Act.
- (2) This Part does not apply to—
  - (a) a vehicle used for the transport of pet meat or pet food; or
  - (b) a vehicle used only for the conveyance of carcasses or meat from retail butcher shops to customers; or
  - (c) refrigerated taut liner vehicles used for the carriage of meat in cartons to cold stores or wharves; or
  - (d) shipping containers which are loaded at an export registered establishment; or
  - (e) meat in cartons transported to isolated and remote areas where transport by licensed meat transport vehicles is not practical because of remoteness of the area; or
  - (f) a vehicle from and currently licensed in another State or Territory for the carriage of meat for human consumption that is involved in the interstate transport of meat.

**48. Unlicensed vehicles**

A person must not use an unlicensed vehicle or a vehicle in respect of which a licence is suspended to transport meat for human consumption.

Penalty: 10 penalty units.

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**49. Application for licence**

- (1) The owner of a vehicle used or intended to be used for the conveyance of carcasses or meat for human consumption may apply to the Authority for the licensing of the vehicle.
- (2) The application must be accompanied by a fee fixed by the Authority.

**50. Inspection of vehicle**

The Authority may specify a place for the applicant to take the vehicle for inspection.

**51. Certification of licence**

- (1) If an inspector finds that a vehicle complies with reasonable standards of industry practice, the inspector may certify in writing that the vehicle is fit to be licensed.
- (2) If an inspector finds that a vehicle does not comply with reasonable standards of industry practice, the inspector must certify in writing to the Authority that the vehicle is not fit to be licensed.
- (3) If an inspector certifies that a vehicle is not fit to be licensed, he or she must notify the Authority and owner in writing of the reasons why the vehicle is not to be licensed.

**52. Issuing of licences**

- (1) If regulation 49(2) has been complied with and an inspector certifies that a vehicle is fit to be licensed, the Authority may—
  - (a) issue a licence for the vehicle to the owner of the vehicle; and
  - (b) assign a number prefixed by the letters "MTV" to the vehicle; and

- (c) issue a label containing the details of the licence; and
  - (d) ensure details of the licence are entered in a register.
- (2) If regulation 49(2) has not been complied with or an inspector certifies that a vehicle is not fit to be licensed, the Authority must refuse the application.

**53. Display of label**

On receipt of a label from the Authority, the owner of a licensed vehicle must ensure that the label is affixed 1000mm from the base of the external right hand rear side of the vehicle.

Penalty: 2 penalty units.

**54. Change in ownership or management of vehicle**

During the currency of the licence if there is a change in the ownership or management of the licensed vehicle or the owner's address changes, the person to whom the licence was issued must notify the Authority in writing of details of the change within 7 days.

Penalty: 2 penalty units.

**55. Responsibilities of owner of licensed vehicle**

The owner of a licensed vehicle must—

- (a) comply with reasonable standards of industry practice; and
- (b) on or before 15 May in each year, apply to the Authority for a renewal of the licence and pay the appropriate fee fixed by the Authority.

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**56. Renewal of licence**

The provisions of regulations 50, 51 and 52 of these Regulations with necessary modifications apply to and in relation to the renewal of a licence.

**57. Suspension or cancellation of licence**

- (1) The chief executive officer may suspend or cancel a licence in respect of a vehicle by notice in writing to the owner if the chief executive officer is satisfied that—
  - (a) the vehicle no longer complies with reasonable standards of industry practice; or
  - (b) the vehicle is not in good order or condition; or
  - (c) a term or condition of the licence has been breached.
- (2) The owner of a vehicle in respect of which a licence is cancelled must surrender the licence to the chief executive officer within 7 days of the revocation.

**58. Removal of label**

- (1) The owner of a licensed vehicle must remove the label, issued under regulation 52(1)(c), from the vehicle immediately upon cancellation of the licence.
- (2) A person must not permit—
  - (a) letters, numbers or labels appearing to be a licence number or label to remain on a vehicle that is not for the time being licensed under these Regulations; or

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Part 5—Meat Transport Vehicles

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- (b) a label issued under regulation 52(1)(c) that is not applicable to the current licensing period to remain on a vehicle.

Penalty: 2 penalty units.

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**PART 6—TRANSITIONAL**

**59. Transitional**

The licensee or operator of a general meat processing facility which is licensed under the Act immediately before the commencement of these Regulations and, immediately before the repeal of the **Abattoir and Meat Inspection Act 1973**, was licensed as a meat establishment under that Act, is exempt from complying with regulation 29 until 31 December 1994 if the brand complies with the relevant provisions of regulation 76 of the Abattoir and Meat Inspection Regulations 1982 as in force immediately before that commencement.

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Sch. 1

**SCHEDULES**

**SCHEDULE 1**

Regulation 4

**REGULATIONS REVOKED**

<i>S.R No.</i>	<i>Title</i>
75/1982	Abattoir and Meat Inspection (Retail Pet Meat Shops) Regulations 1982
86/1882	Abattoir and Meat Inspection (Knackeries and Pet Food Establishments) Regulations 1982
312/1982	Abattoir and Meat Inspection Regulations 1982
354/1982	Abattoir and Meat Inspection (Retail Pet Meat Shop) (Fees) Regulations 1982
357/1982	Abattoir and Meat Inspection (Knackeries and Pet Food Establishments) (Fees) Regulations 1982
383/1982	Abattoir and Meat Inspection (Meat Transport Vehicles) Regulations 1982
191/1983	Abattoir and Meat Inspection (Fees) Regulations 1983
192/1983	Abattoir and Meat Inspection (Retail Pet Meat Shops) (Fees) Regulations 1983
193/1983	Abattoir and Meat Inspection (Knackeries and Pet Food Establishments) (Fees) Regulations 1983
202/1983	Abattoir and Meat Inspection (Amendment No. 1) Regulations 1983
263/1983	Abattoir and Meat Inspection (Amendment No. 2) Regulations 1983
3/1984	Abattoir and Meat Inspection (Amendment No. 1) Regulations 1984
427/1984	Abattoir and Meat Inspection (Amendment No. 2) Regulations 1984
428/1984	Abattoir and Meat Inspection (Knackeries and Pet Food Establishments) (Fees) Regulations 1984
429/1984	Abattoir and Meat Inspection (Retail Pet Meat Shops) (Fees) Regulations 1984

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**Sch. 1**

<i>S.R. No.</i>	<i>Title</i>
431/1984	Abattoir and Meat Inspection (Amendment No. 3) Regulations 1984
55/1986	Abattoir and Meat Inspection (Amendment No. 1) Regulations 1986
194/1986	Abattoir and Meat Inspection (Fees) Regulations 1986
195/1986	Abattoir and Meat Inspection (Knackeries and Pet Food Establishments) (Fees) Regulations 1986
196/1986	Abattoir and Meat Inspection (Retail Pet Meat Shops) (Fees) Regulations 1986
302/1986	Abattoir and Meat Inspection (Amendment No. 2) Regulations 1986
92/1987	Abattoir and Meat Inspection (Amendment) Regulations 1987
149/1987	Abattoir and Meat Inspection (Fees) Regulations 1987
150/1987	Abattoir and Meat Inspection (Knackeries and Pet Food Establishments) (Fees) Regulations 1987
151/1987	Abattoir and Meat Inspection (Retail Pet Meat Shops) (Fees) Regulations 1987
232/1987	Abattoir and Meat Inspection (Amendment No. 2) Regulations 1987
75/1988	Abattoir and Meat Inspection (Fees) Regulations 1988
363/1988	Abattoir and Meat Inspection (Amendment) Regulations 1988
50/1989	Abattoir and Meat Inspection (Fees) Regulations 1989
140/1989	Abattoir and Meat Inspection (Meat Transport Vehicles) (Amendment) Regulations 1989
245/1990	Abattoir and Meat Inspection (Amendment) Regulations 1990
171/1991	Abattoir and Meat Inspection (Fees) Regulations 1991

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**Sch. 2**

**SCHEDULE 2**

Regulation 11(2)

**Meat Industry Act 1993**

Meat Industry Regulations 1994

**PET MEAT RETURN**

Facility Licence No.

Month of Return

(Tick appropriate Box)

Pet Meat

IN

☐

OUT

☐

SOURCE	<input type="checkbox"/>		DESCRIPTION (KG)
DESTINATION	<input type="checkbox"/>		

I,

(Name)

being the \*licensee/operator

at the licensed facility number, , certify that this return is a true and complete record of the transaction of pet meat at this facility during the stated period.

Signed:

Date:

\* Strike out whichever is inapplicable.

### Sch. 3

Regulation 14

38

## Sch. 4

Regulation 15(b)

[illegible]

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**Sch. 5**

**SCHEDULE 5**

Regulation 15(c)

**Meat Industry Act 1993**

Meat Industry Regulations 1994

**RECORD OF PET MEAT PURCHASED FOR MONTH OF**

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<i>Date</i>	<i>Weight of meat purchased</i>	<i>Species of animal</i>	<i>Description of meat</i>	<i>Name and address of person from whom meat obtained</i>
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I \_\_\_\_\_ being the \*licensee/operator at the registered  
(Name)  
retail pet meat shop number \_\_\_\_\_ certify this return is a true and complete  
record of the transactions of meat purchased at these premises occurring  
during the stated period.

\*Cross out whichever is inapplicable

Signed:

Date:    /    /

Forward to:

Chief Executive Officer  
Victorian Meat Authority

\_\_\_\_\_

*Meat Industry Regulations 1994*  
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Sch. 6

**SCHEDULE 6**

Regulation 34

**Meat Industry Act 1993**

Meat Industry Regulations 1994

Licensee

Licence No.

Date of Return

**COLD STORAGE FACILITIES—SIX MONTHLY RETURN**

The following table sets out the meat products or pet meat which have been in storage at these facilities for more than 6 months:

<i>Owner Licence No. Applicable</i>	<i>Product Described</i>	<i>Packed Form cartons, bags, etc.</i>	<i>Quantity (Nos of packs)</i>	<i>Weight (kg)</i>	<i>Date First Placed into Storage</i>	<i>Comments</i>

I, \_\_\_\_\_ being the \*licensee/operator at the above licensed  
(Name)  
cold storage premises number \_\_\_\_\_, certify that this return is a true and  
complete record of the meat and meat products or pet meat which have been  
in storage at these facilities for more than 6 months.

Signed:

Date:

\* Strike out whichever is inapplicable.

NOTE: The original of this form must be forwarded to the Chief Executive  
Officer on the first day of April and October each year. Post to—

Chief Executive Officer  
Victorian Meat Authority

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**Sch. 7**

**SCHEDULE 7**

Regulation 45

**Meat Industry Act 1993**

Meat Industry Regulations 1994

**UNIFORM INTERSTATE TRANSFER CERTIFICATE FOR PET  
MEATS**

Department of                      of the State/Territory of  
*Export of Pet Meats to Other States*

This is to certify that

Consignment Description (including species, number of carcasses or  
containers, type of containers, weight of consignment).

(Words and figures for numbers of carcasses or containers and weight of  
consignment)

processed at

*(Name and Address of Consignor)*

consigned to

*(Name of Consignee)*

at

*(Address of Consignee)*

on

19

I declare these facts to be true and certify that the consignment has been  
processed                      according to                      (State/Territory) Law and is  
stained with dye according to the Regulations.

Signature of Consignor

Date:   /   /

After due inquiry, I believe that the above consignment is in compliance with  
the appropriate regulations of the State/Territory of

Signature of Inspector/Stock Inspector

Date:   /   /

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**Sch. 7**

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Copy distribution:

- Top—with consignment
- 2nd—Authority in State of destination
- 3rd—Authority in State of origin

Form No.

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Endnotes
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**ENDNOTES**

**1. General Information**

The Meat Industry Regulations 1994, S.R. No. 84/1994 were made on 21 June 1994 by the Governor in Council under sections 3, 18, 27, 29, 32, 34, 39, 44, 72, 73, 74 and 78 of the **Meat Industry Act 1993**, No. 40/1993 and came into operation on 1 July 1994: regulation 3.

The Meat Industry Regulations 1994 will sunset on 20 June 2005: see the Subordinate Legislation (Meat Industry Regulations 1994 - Extension of Operation) Regulations 2004, S.R. No. 61/2004.

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**Endnotes**

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**2. Table of Amendments**

This Version incorporates amendments made to the Meat Industry Regulations 1994 by statutory rules, subordinate instruments and Acts.

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Meat Industry (Amendment) Regulations 1994, S.R. No. 186/1994

*Date of Making:* 22.11.94

*Date of Commencement:* 22.11.94

Meat Industry (Amendment) Regulations 1998, S.R. No. 136/1998

*Date of Making:* 10.11.98

*Date of Commencement:* 10.11.98

Meat Industry (Amendment) Regulations 2002, S.R. No. 72/2002

*Date of Making:* 3.9.02

*Date of Commencement:* Regs 1–4, 6 on 4.9.02: reg. 3(1); reg. 5 on 1.12.02:  
reg 3(2)

Meat Industry (Amendment) Regulations 2003, S.R. No. 18/2003

*Date of Making:* 19.2.03

*Date of Commencement:* 19.2.03

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<b>Endnotes</b>
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**3. Explanatory Details**

No entries at date of publication.