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**FOOD STANDARDS**

## **AMENDMENT NO. 149**

The following instruments are separate instruments in the Federal Register of Legislative Instruments and are known collectively in the Food Standards Gazette as Amendment No. 149.

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**Food Standards (Proposal P1014 – Primary Production & Processing Standard for Meat & Meat Products) Variation**

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

Dated 25 July 2014



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

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 91 on 31 July 2014. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

## 1 Name

This instrument is the *Food Standards (Proposal P1014 – Primary Production & Processing Standard for Meat & Meat Products) Variation*.

## 2 Variation to Standards in the *Australia New Zealand Food Standards Code*

The Schedule varies the Standards in the *Australia New Zealand Food Standards Code*.

## 3 Commencement

The variation commences on a date 12 months after the date of gazettal.

### SCHEDULE

[1] **Standard 1.6.2** is varied by omitting clause 6 and the Editorial Note to clause 6

[2] **Standard 4.2.3** is varied by

[2.1] omitting Divisions 1 and 2 and substituting

“

### 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.*

[2.2] updating the Table of Provisions to reflect these variations.

**Food Standards (Proposal P1017 – Criteria for *Listeria monocytogenes* – Microbiological Limits for Foods) Variation**

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The Board of Food Standards Australia New Zealand gives notice of the making of this variation under section 92 of the *Food Standards Australia New Zealand Act 1991*. The Standard commences on the date specified in clause 3 of this variation.

Dated 25 July 2014



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

**Note:**

This variation will be published in the Commonwealth of Australia Gazette No. FSC 91 on 31 July 2014. This means that this date is the gazettal date for the purposes of clause 3 of the variation.

## 1 Name

This instrument is the *Food Standards (Proposal P1017 – Criteria for Listeria monocytogenes – Microbiological Limits for Foods) Variation*.

## 2 Variations to Standards in the *Australia New Zealand Food Standards Code*

The Schedule varies Standards in the *Australia New Zealand Food Standards Code*.

## 3 Commencement

The variations commence on gazettal.

### SCHEDULE

#### [1] Standard 1.6.1 is varied by

[1.1] omitting the heading of the Standard “MICROBIOLOGICAL LIMITS FOR FOOD” and substituting “MICROBIOLOGICAL LIMITS IN FOOD”

[1.2] omitting the Purpose and substituting

#### “Purpose

This Standard specifies the microbiological food safety criteria which determine the acceptability of a lot or consignment of food for sale or intended for sale. The Schedule to the Standard sets out sampling plans and the limits that a lot or consignment of food must comply with. Foods that fail to meet these limits may pose a risk to human health and must not be offered for sale.”

[1.3] inserting in clause 1, in alphabetical order

“**listericidal process** means a process that reduces *Listeria monocytogenes* microorganisms in the food to a safe level.”

“**ready-to-eat food** means a food that –

- (a) is ordinarily consumed in the same state as that in which it is sold; and
- (b) will not be subject to a listericidal process before consumption; and
- (c) is not one of the following –
  - (i) shelf stable foods;
  - (ii) whole raw fruits;
  - (iii) whole raw vegetables
  - (iv) nuts in the shell;
  - (v) live bivalve molluscs.”

[1.4] omitting subclause 2(2) and substituting

“(2) The limit for SPC in the Schedule does not apply to powdered infant formula products that contain lactic acid producing microorganisms.”

[1.5] omitting clause 4 and substituting

#### “4 Reference methods of analysis

(1) The following reference methods must be used to determine whether a food has exceeded the maximum permissible levels of microorganisms specified in the Schedule in relation to that food –

- (a) for a food other than packaged water, packaged ice or mineral water –

- (i) the relevant method prescribed by Australian Standard AS5013; or
- (ii) the relevant method referenced by Australian Standard AS5013 and prescribed by the International Organization for Standardization; or
- (iii) any equivalent method as determined by –

- (A) Australian New Zealand Standard AS/NZS 4659; or
- (B) ISO 16140:2003; and

(b) for packaged water, packaged ice or mineral water—the relevant method prescribed by Australian New Zealand Standard AS/NZS 4276.

(2) A reference to a Standard in subclause (1) is a reference to that Standard as in force at the commencement of this provision.”

[1.6] inserting after clause 5

**“6 Food in which growth of *Listeria monocytogenes* will not occur**

(1) For the purposes of the Schedule, growth of *Listeria monocytogenes* will not occur in a ready-to-eat food if –

- (a) the food has a pH less than 4.4 regardless of water activity; or
- (b) the food has a water activity less than 0.92 regardless of pH; or
- (c) the food has a pH less than 5.0 in combination with a water activity of less than 0.94; or
- (d) the food has a refrigerated shelf life no greater than 5 days; or
- (e) the food is frozen (including foods consumed frozen and those intended to be thawed immediately before consumption); or
- (f) it can be validated that the level of *Listeria monocytogenes* will not increase by greater than 0.5 log cfu/g over the food’s stated shelf life.

(2) For the purposes of the Schedule, a ready-to-eat food that does not receive a listericidal process during manufacture is taken to be a food in which growth of *Listeria monocytogenes* will not occur if the level of *Listeria monocytogenes* will not exceed 100 cfu/g within the food’s expected shelf life.

(3) For the purposes of subclause (2), a ready-to-eat food that does not receive a listericidal process during manufacture is taken to include –

- (a) ready-to-eat processed finfish; and
- (b) fresh cut and packaged horticultural produce.”

[1.7] omitting the Schedule and substituting

**“SCHEDULE**

**Microbiological limits in food**

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Microorganism	n	c	m	M
Butter made from unpasteurised milk and/or unpasteurised milk products	<i>Campylobacter</i>	5	0	not detected in 25 g	10 <sup>2</sup> /g
	Coagulase-positive staphylococci	5	1	10 /g	
	Coliforms	5	1	10 /g	
	<i>Escherichia coli</i>	5	1	3 /g	
	<i>Salmonella</i>	5	0	not detected in 25 g	
	SPC	5	0	5x10 <sup>5</sup> /g	

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Microorganism	n	c	m	M
All cheese	<i>Escherichia coli</i>	5	1	10 /g	10 <sup>2</sup> /g
Soft and semi-soft cheese (moisture content > 39%) with pH >5.0	<i>Salmonella</i>	5	0	not detected in 25 g	
All raw milk cheese (cheese made from milk not pasteurised or thermised)	<i>Salmonella</i>	5	0	not detected in 25 g	
Raw milk unripened cheeses (moisture content > 50% with pH > 5.0)	<i>Campylobacter</i>	5	0	not detected in 25 g	
Dried milk	<i>Salmonella</i>	5	0	not detected in 25 g	
Unpasteurised milk for retail sale	<i>Campylobacter</i>	5	0	not detected in 25 mL	
	Coliforms	5	1	10 <sup>2</sup> /mL	10 <sup>3</sup> /mL
	<i>Escherichia coli</i>	5	1	3 /mL	9 /mL
	<i>Salmonella</i>	5	0	not detected in 25 mL	
Packaged cooked cured/salted meat	SPC	5	1	2.5x10 <sup>4</sup> /mL	2.5x10 <sup>5</sup> /mL
	Coagulase-positive staphylococci	5	1	10 <sup>2</sup> /g	10 <sup>3</sup> /g
	<i>Salmonella</i>	5	0	not detected in 25 g	
	<i>Salmonella</i>	5	0	not detected in 25 g	
All comminuted fermented meat which has not been cooked during the production process	Coagulase-positive staphylococci	5	1	10 <sup>3</sup> /g	10 <sup>4</sup> /g
	<i>Escherichia coli</i>	5	1	3.6 /g	9.2 /g
	<i>Salmonella</i>	5	0	not detected in 25 g	
Cooked crustacea	Coagulase-positive staphylococci	5	2	10 <sup>2</sup> /g	10 <sup>3</sup> /g
	<i>Salmonella</i>	5	0	not detected in 25 g	
	SPC	5	2	10 <sup>5</sup> /g	10 <sup>6</sup> /g
Raw crustacea	Coagulase-positive staphylococci	5	2	10 <sup>2</sup> /g	10 <sup>3</sup> /g
	<i>Salmonella</i>	5	0	not detected in 25 g	
	SPC	5	2	5x10 <sup>5</sup> /g	5x10 <sup>6</sup> /g
Bivalve molluscs, other than scallops	<i>Escherichia coli</i>	5	1	2.3 /g	7 /g
Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> will not occur	<i>Listeria monocytogenes</i>	5	0	10 <sup>2</sup> cfu/g	
Ready-to-eat food in which growth of <i>Listeria monocytogenes</i> can occur	<i>Listeria monocytogenes</i>	5	0	not detected in 25 g	



Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Microorganism	n	c	m	M
Cereal based foods for infants	Coliforms <i>Salmonella</i>	5 10	2 0	less than 3 /g not detected in 25 g	20 /g
Powdered infant formula products	<i>Bacillus cereus</i>	5	0	10 <sup>2</sup> /g not detected in 1 g	10 /g
	Coagulase-positive staphylococci	5	1		10 /g
	Coliforms <i>Salmonella</i>	5 10	2 0	less than 3 /g not detected in 25 g	10 /g
	SPC	5	2	10 <sup>3</sup> /g	10 <sup>4</sup> /g
Pepper, paprika and cinnamon	<i>Salmonella</i>	5	0	not detected in 25 g	
Dried, chipped, desiccated coconut	<i>Salmonella</i>	10	0	not detected in 25 g	
Cocoa powder	<i>Salmonella</i>	5	0	not detected in 25 g	
Cultured seeds and grains (bean sprouts, alfalfa etc)	<i>Salmonella</i>	5	0	not detected in 25 g	
Pasteurised egg products	<i>Salmonella</i>	5	0	not detected in 25 g	
Processed egg product	<i>Salmonella</i>	5	0	not detected in 25 g	
Mineral water	<i>Escherichia coli</i>	5	0	not detected in 100 mL	
Packaged water	<i>Escherichia coli</i>	5	0	not detected in 100 mL	
Packaged ice	<i>Escherichia coli</i>	5	0	not detected in 100 mL	

[1.8] updating the Table of Provisions to reflect these variations

[2] **Standard 4.2.5** is varied by omitting the Editorial note at the end of clause 21 and substituting

**Editorial note:**

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