

South Australia

Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006

under the *Primary Produce (Food Safety Schemes) Act 2004*

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Part 1—Preliminary

1—Short title

These regulations may be cited as the *Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006*.

3—Interpretation

- (1) In these regulations, unless the contrary intention appears—

accredited processor or handler means an accredited producer authorised by the accreditation to carry on the business of processing or handling meat;

Act means the *Primary Produce (Food Safety Schemes) Act 2004*;

Food Standards Code has the same meaning as in the *Food Act 2001*;

handle, in relation to meat, means pack, store or transport meat;

lawfully produced for consumption by pets—see subregulation (3);

lawfully produced for human consumption—see subregulation (2);

meat industry food safety scheme means the food safety scheme for the meat industry established under these regulations;

poultry means a carinate bird (*ie* a bird having a keeled breastbone—this excludes, for example, an emu, ostrich or cassowary);

process, in relation to meat, means carry on an activity involved in meat processing;

ready-to-eat meat means ready-to-eat meat within the meaning of Division 3 of Standard 4.2.3 of the *Food Standards Code*;

wild game means an animal living in a wild state and not under any artificial confinement.

- (2) For the purposes of these regulations, meat will only be taken to have been *lawfully produced for human consumption* if—
- (a) in the case of meat that has been processed outside of Australia—it has been lawfully imported into Australia; and
 - (b) in any case, to the extent to which it has been processed or handled in Australia, the processing or handling has been carried on—
 - (i) in accordance with the requirements of the Act and these regulations; or
 - (ii) in accordance with the law in force in another State or Territory of the Commonwealth,relating to the processing and handling of meat for human consumption.
- (3) For the purposes of these regulations, meat will only be taken to have been *lawfully produced for consumption by pets* if—
- (a) in the case of meat that has been processed outside of Australia—it has been lawfully imported into Australia; and
 - (b) in any case, to the extent to which it has been processed or handled in Australia, the processing or handling has been carried on—
 - (i) in accordance with the requirements of the Act and these regulations; or
 - (ii) in accordance with the law in force in another State or Territory of the Commonwealth,relating to the processing and handling of meat for consumption by pets.

4—Definition of meat (section 6)

- (1) For the purposes of the definition of *meat* in section 6 of the Act—
- (a) the following products within the meaning of Standards 1.6.2 and 2.2.1 of the *Food Standards Code* are included within the ambit of the definition:
 - (i) cured meat (see Division 1 of Standard 2.2.1);
 - (ii) dried meat (see clause 5 of Standard 1.6.2);
 - (iii) manufactured meat (see Division 1 of Standard 2.2.1), including ready-to-eat meat;
 - (iv) processed meat (see Division 1 of Standard 2.2.1);
 - (v) sausage meat (see Division 2 of Standard 2.2.1);
 - (vi) sausage (see Division 1 of Standard 2.2.1);
 - (b) the following products are included within the ambit of the definition:
 - (i) minced meat;
 - (ii) salted meat;
 - (iii) tripe;
 - (iv) cooked meat products that are on premises at which meat processing other than the production of the cooked meat products is carried on;

- (c) the following products are excluded from the ambit of the definition:
- (i) a meat pie, or meat and vegetable pie, within the meaning of Division 1 of Standard 2.2.1 of the *Food Standards Code* (clause 1);
 - (ii) a sausage roll or meat pastie or any other pastry product containing meat;
 - (iii) canned meat products;
 - (iv) pasta, or pasta sauce, containing meat;
 - (v) cooked meat products (other than those referred to in paragraph (a) or (b)).

- (2) In this regulation—

cooked, in relation to meat, means meat the core temperature of which has been maintained—

- (a) at 65° Celsius for a period of at least 10 minutes; or
- (b) at a higher temperature for a period of time that produces an equivalent microbiological effect in relation to the meat.

5—Waiver, reduction, deferral and recovery of fees

- (1) The Minister may waive, reduce or defer payment of a fee payable under these regulations if the Minister considers that appropriate in the circumstances.
- (2) The Minister may recover an amount payable to the Minister by way of a fee or part of a fee payable under these regulations as a debt from the person liable to pay.

Part 2—Meat industry food safety scheme

Division 1—Preliminary

6—Meat industry food safety scheme

These regulations establish a food safety scheme for the following classes of activities:

- (a) carrying on the business of processing or handling meat;
- (b) carrying on the business of selling meat (by wholesale or retail).

7—Minister is accreditation body

The Minister is the accreditation body for accrediting persons carrying on the business of processing or handling meat.

Division 2—Accreditation

8—Obligation to be accredited

- (1) For the purposes of section 12 of the Act, a person must not carry on the business of processing or handling meat without an accreditation.

- (2) Subregulation (1) does not apply in respect of the following activities:
- (a) the killing of an animal, or the further processing or handling of an animal, at premises by or on behalf of the owner of the premises if none of the meat from the animal is—
 - (i) sold or intended for sale; or
 - (ii) used, or intended for use, as food for paying guests; or
 - (iii) taken away, or intended to be taken away, from the premises;
 - (b) the killing of wild game, or the further processing or handling of wild game, if none of the meat from the game is—
 - (i) sold or intended for sale; or
 - (ii) used, or intended for use, for business purposes;
 - (c) the further processing or handling of meat that has been lawfully produced for human consumption if—
 - (i) the further processing or handling occurs in the course of the retail sale of meat and consists of—
 - (A) the storage of meat in the package in which it was received; or
 - (B) cutting or slicing and packaging of ready-to-eat meat in a supermarket or delicatessen; or
 - (ii) the further processing or handling is done by a person in the course of the preparation of food for consumption by customers or guests of that person; or
 - (iii) the further processing or handling does not constitute or form part of a business and none of the meat is—
 - (A) sold or intended for sale; or
 - (B) used, or intended for use, for business purposes.

9—Separate accreditation required for each premises

If an applicant for accreditation proposes to carry on the business of processing or handling meat at more than 1 discrete premises, application must be made for a separate accreditation in respect of each of the premises.

10—Requirements for accreditation

For the purposes of section 15(1)(c) of the Act, an applicant for accreditation must satisfy the Minister that the applicant has the capacity, or has made or proposes to make appropriate arrangements, to satisfy the requirements of the Act and these regulations applicable to the activities to be accredited.

11—Approved food safety arrangement

An accredited processor or handler must adopt an approved food safety arrangement.

Maximum penalty: \$5 000.

Expiation fee: \$315.

12—Compliance with codes

- (1) An accredited processor or handler must ensure that the activities authorised under the accreditation are carried on in compliance with the codes set out in Schedule 1 (subject to the general modifications in subregulation (3)) applicable under that Schedule to those activities.

Maximum penalty: \$5 000.

Expiation fee: \$315.

- (2) The Minister may, on application, exempt an accredited processor or handler from compliance with specified provisions of a code if satisfied that the person has made alternative arrangements in order to be able to comply within a specified period.
- (3) The Australian Standards set out in Schedule 1 are (in addition to any specific modifications set out in that Schedule) modified as follows:
- (a) a reference to the Controlling Authority or to the Chief Inspector is to be taken to be a reference to the Minister;
 - (b) a reference to a licence is to be taken to be a reference to an accreditation;
 - (c) a reference to a licensee is to be taken to be a reference to an accredited processor or handler;
 - (d) a reference to a registration is to be taken to be a reference to an accreditation;
 - (e) a reference to a registered person is to be taken to be a reference to an accredited processor or handler;
 - (f) a reference to an inspector or to a meat safety inspector is to be taken to be a reference to an authorised person or a person designated (individually or by class) by the Minister by condition of accreditation as an inspector in relation to an accredited processor or handler;
 - (g) a reference to the production of meat is to be taken to be a reference to the processing or handling of meat;
 - (h) a reference to an approved arrangement is to be taken to be a reference to an approved food safety arrangement;
 - (i) a reference to premises is to be taken to be a reference to premises specified under the accreditation;
 - (j) a reference to the proprietor of a meat business is to be taken to be a reference to a person carrying on the business of processing or handling meat;
 - (k) a reference to the proprietor of a meat transport business is to be taken to be a reference to a person carrying on the business of transporting meat;
 - (l) a reference to equipment is to be taken to be a reference to equipment used under the accreditation.

13—Approval required to carry on new activity

An accredited processor or handler must not carry on activities under the accreditation other than activities of a class specified under the accreditation without the prior written approval of the Minister.

14—Notification of change in circumstances

An accredited processor or handler must, no later than 14 days after—

- (a) a change in business name under which the accredited processor or handler carries on activities under the accreditation; or
- (b) a change in the accredited processor's or handler's business address (including a change in the registered corporate office if the accredited processor or handler is a body corporate); or
- (c) the commencement of construction, demolition or removal of a building or part of a building at premises at which activities are carried on under the accreditation,

give the Minister written notice of those matters.

Expiation fee: \$250.

Maximum penalty: \$80.

Division 3—Marking of meat and containers

15—Marking of meat before removal from premises

- (1) An accredited processor or handler authorised under the accreditation to slaughter animals must ensure that, before meat derived from animals processed under the accreditation and intended for human consumption is removed from premises subject to the accreditation, the meat—
 - (a) is safe and suitable; and
 - (b) has been marked as safe and suitable.Maximum penalty: \$5 000.
Expiation fee: \$315.
- (2) Subregulation (1)(b) does not apply in relation to—
 - (a) meat processed or handled in an establishment registered under the *Export Control Act 1982* of the Commonwealth (as amended from time to time) and marked in accordance with that Act; or
 - (b) meat derived from poultry.
- (3) For the purposes of subregulation (1)(b), meat will only be taken to have been marked as safe and suitable if it is marked—
 - (a) in accordance with the accreditation; or
 - (b) by means of a brand or brands¹ leased by the processor or handler from the Minister in accordance with the terms of the lease.

Note—

- 1 The brand will include the relevant accreditation number and may, if the brand is to be used in relation to a particular class of meat, include letters, numbers or symbols identifying the class of meat.

16—Marking of containers before removal from premises

- (1) An accredited processor or handler must ensure that, before a container or other thing containing meat intended for human consumption is removed from the premises subject to the accreditation, it is marked with the person's accreditation number and the date of packing¹.

Maximum penalty: \$5 000.

Expiation fee: \$315.

- (2) This regulation does not apply in relation to poultry.

Note—

- 1 These requirements are in addition to labelling requirements under the *Food Act 2001* or other legislation.

17—Leasing and care of brands used to mark meat safe and suitable

- (1) The Minister may charge a fee for leasing a brand and may impose conditions on the lease.
- (2) An accredited processor or handler to whom a brand is leased must take all reasonable steps to prevent the brand from being stolen, defaced or used for a purpose other than the marking of meat for human consumption processed under the accreditation.

Maximum penalty: \$5 000.

Expiation fee: \$315.

- (3) An accredited processor or handler to whom a brand is leased must return the brand to the Minister within 7 days after—
- (a) the accreditation is cancelled, suspended or surrendered; or
 - (b) receiving a written request for its return from the Minister.

Maximum penalty: \$2 500.

Expiation fee: \$210.

18—Offence to manufacture or possess unauthorised brand

- (1) A person must not, without the approval of the Minister—
- (a) manufacture; or
 - (b) have in his or her custody or possession,

a brand that is or purports or appears to be a brand of a kind leased from the Minister under this Part.

Maximum penalty: \$5 000.

Expiation fee: \$315.

- (2) Subregulation (1)(b) does not apply in relation to a brand leased from the Minister being in the custody or possession of the lessee, or an employee or agent of the lessee, at the premises at which animals are slaughtered under the lessee's accreditation.

Division 4—Sale of meat

19—Meat for human consumption not to be sold unless lawfully produced and safe and suitable

A person must not sell meat for human consumption unless—

- (a) it has been lawfully produced for human consumption; and
- (b) it is safe and suitable.

Maximum penalty: \$5 000.

Expiation fee: \$315.

20—Meat for consumption by pets not to be sold unless lawfully produced and suitable

A person must not sell meat for consumption by pets unless—

- (a) it has been lawfully produced for consumption by pets; and
- (b) it is suitable.

Maximum penalty: \$5 000.

Expiation fee: \$315.

Part 3—Evidence

21—Evidence

(1) In proceedings for an offence against the Act or these regulations, an allegation—

- (a) that specified matter was meat; or
- (b) that specified meat was intended for human consumption; or
- (c) that specified meat was intended for consumption by pets; or
- (d) that the sale of specified meat was for human consumption; or
- (e) that the sale of specified meat was for consumption by pets,

will be accepted as proved, in the absence of proof to the contrary.

(2) In proceedings for an offence against the Act or these regulations, proof that specified meat was on any premises used by a person for or in connection with the business of selling meat, or on any adjacent premises occupied by that person or any member of his or her family, will, in the absence of proof to the contrary, be accepted as proof that the meat was being offered, exposed or stored for sale by that person.

Part 4—Fees and returns

Division 1—Preliminary

22—Interpretation

In this Part, unless the contrary intention appears—

administration fee—see regulation 23;

cooked has the same meaning as in regulation 4(2);

fee unit—see regulation 23;

mechanised process in relation to slaughtering means a process involving the automated transfer of carcasses along all or part of a production line;

prime mover has the same meaning as in the *Road Traffic Act 1961*;

projected annual fee—see regulation 24;

red meat animals means cattle, sheep, pigs, goats or deer;

relevant period means the period determined by the Minister as the relevant period under regulation 25(1)(a);

retail meat processor and handler means a person who operates a business involving the processing and handling of meat for human consumption for retail sale where—

- (a) 50% or more (by mass) of the meat sold in the course of that business during the relevant period is sold by retail; and
- (b) not more than 4 tonnes of meat sold in the course of that business during the relevant period is sold by wholesale;

semi-trailer has the same meaning as in the *Road Traffic Act 1961*;

smallgoods means meat of a kind referred to in regulation 4(1)(a) and (b).

23—Monetary value of fee unit and administration fee

In this Part—

- | | |
|---|----------|
| (a) the monetary value of a fee unit is | \$83.50 |
| (b) the administration fee is | \$162.00 |

24—Projected annual fee

An applicant's *projected annual fee* is the amount determined by the Minister as equivalent to the annual fee that would be payable by the applicant were the applicant an accredited processor or handler liable to pay an annual fee under section 17 of the Act calculated by reference to the nature and level of the activity carried on by the applicant during the relevant period or the Minister's reasonable assumptions as to what would have been the nature and level of activity during the relevant period had the applicant's business commenced then.

25—Matters to be determined by Minister in calculating annual fee

- (1) For the purposes of calculating the annual fee, the Minister may determine the following matters:
- (a) the Minister may, from time to time, determine the period that is to be the relevant period for determining the nature and level of activity of accredited processors or handlers;
 - (b) the Minister may determine the nature of an accredited processor's or handler's activity having regard to information about the amount (by mass) of meat processed, handled or sold in the course of the person's business during the relevant period;
 - (c) the Minister may determine the level of activity of an accredited processor or handler having regard to information about the number of positions held by persons engaged in the processor's or handler's business during the relevant period;
 - (d) if an accredited processor or handler has not carried on business under the accreditation during the relevant period or part of the relevant period, the Minister may determine the nature and level of the processor's or handler's activity having regard to the Minister's reasonable assumptions as to what would have been the nature and level of the activity during the relevant period or part of the relevant period had the person carried on the business during that time.
- (2) An accredited processor or handler must, if the Minister so requires by written notice, provide the Minister with specified information to enable the Minister to determine a matter under this regulation.

Maximum penalty: \$5 000.

Expiation fee: \$315.

26—Date for annual fee and return

- (1) The date for payment of an annual fee and for lodging an annual return is 30 June in each year.
- (2) The penalty for default in paying an annual fee or lodging an annual return is \$180.

Division 2—Fees**27—Application fees**

Application fees under the Act are payable as follows:

- (a) application for accreditation—
 - (i) if 6 or fewer full time equivalent positions are to be held by persons engaged in processing or handling meat under the accreditation \$122
 - (ii) in any other case \$278
- (b) application for variation of conditions of accreditation or variation of an approved food safety arrangement—

- | | | |
|------|---|-------|
| (i) | if 6 or fewer full time equivalent positions are to be held by persons engaged in processing or handling meat under the accreditation | \$122 |
| (ii) | in any other case | \$278 |
| (c) | application for exemption from compliance with code (regulation 12) | \$278 |
| (d) | no fee is payable on an application for accreditation by the holder of a temporary accreditation under Schedule 1 Part 4 of the Act | |

28—Fee payable before grant of accreditation

A person who applies for accreditation must, before the accreditation is granted, pay to the Minister a fee of an amount calculated by multiplying the applicant's projected annual fee by the proportion that the number of whole months between the grant of the accreditation and the next 30 June bears to 12 months.

29—Annual fee

The annual fee under section 17 of the Act is payable as follows:

- | | | |
|-------|---|--------------------|
| (a) | in the case of an accreditation that authorises a person to process or handle meat for consumption by pets only | administration fee |
| (b) | in the case of an accreditation that authorises a person to store or transport meat only— | |
| (i) | | administration fee |
| | plus | |
| (ii) | if the person is authorised to store meat | 2 fee units |
| | plus | |
| (iii) | if the person is authorised to transport meat—for each vehicle used to transport meat under the accreditation during the relevant period | 1 fee unit |
| | If the person uses more than one semi-trailer for each prime mover used to transport meat, each additional semi-trailer is, for the purposes of subparagraph (iii), to be regarded as a separate vehicle. | |
| (c) | in the case of an accreditation that authorises a person to process or handle kangaroos in the field— | |
| (i) | | administration fee |
| | plus | |
| (ii) | for each tray or rack (being a tray or rack to be attached to a vehicle used for transporting kangaroo carcasses) approved for use under the accreditation | 1 fee unit |
| | plus | |
| (iii) | for each field chiller owned or leased by the person and approved for use under the accreditation | 1 fee unit |
| (d) | in the case of an accreditation that authorises a retail meat processor and handler to undertake further processing or handling of meat that has been lawfully produced for human consumption— | |
| (i) | | administration fee |
| | plus | |

- (ii) the aggregate of the fee units applicable to the each of the following types of activity carried on by the processor or handler:
- type of activity*
- | | |
|---|------------|
| (A) production of smallgoods by a process involving fermentation | 1 fee unit |
| (B) production of smallgoods by a process involving cooking or curing | 1 fee unit |
| (C) processing of raw meat (for example, boning, slicing, mincing or dicing of meat) or production of raw smallgoods (for example, sausages, patties or corned or pickled meat) within the ambit of the definition of <i>meat</i> (see section 6 of the Act and regulation 4) | 1 fee unit |
- (e) in any other case—
- (i) administration fee
- plus
- (ii) the aggregate of the fee units applicable to each of the following types of activity carried on by an accredited processor or handler:
- type of activity*
- | | |
|--|--------------|
| (A) slaughtering for human consumption using a mechanised process— | |
| - poultry only | 8 fee units |
| - red meat animals only | 8 fee units |
| - other | 11 fee units |
| (B) slaughtering for human consumption without using a mechanised process— | |
| - poultry only | 4 fee units |
| - red meat animals only | 4 fee units |
| - other | 7 fee units |
| (C) slaughtering for consumption by pets | 4 fee units |
| (D) production of smallgoods for human consumption by a process involving cooking or curing | 4 fee units |
| (E) production of smallgoods for human consumption by a process involving fermentation | 4 fee units |
| (F) production of smallgoods for human consumption by a process not involving cooking, curing or fermentation | 4 fee units |
| (G) further processing or handling of meat that has been lawfully produced for human consumption (other than the production of smallgoods) (eg boning, producing primal or other cuts of meat, packing meat and offal or processing or handling of field processed kangaroo carcasses) | 4 fee units |
- plus

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Part 4—Fees and returns

Division 2—Fees

- (iii) the fee units applicable to the highest number of full-time equivalent positions held by persons engaged in processing or handling meat under the accreditation during the relevant period as follows:

full-time equivalent positions

(A) not more than 6	2 fee units
(B) more than 6 but not more than 11	6 fee units
(C) more than 11 but not more than 26	12 fee units
(D) more than 26 but not more than 40	20 fee units
(E) more than 40 but not more than 60	30 fee units
(F) more than 60	40 fee units

plus

- (iv) if the person owns or leases a field chiller used for initially refrigerating kangaroo carcasses under the accreditation, for each field chiller 1 fee unit
- (f) Despite paragraphs (a) to (e), the annual fee payable by an accredited processor or handler who is authorised to process or handle meat other than for supply to the domestic Australian market and is registered in accordance with regulations under the *Export Control Act 1982* of the Commonwealth is the administration fee.

Schedule 1—Codes

A code set out in an entry in the table below applies with modifications specified in the table or in regulation 12 in relation to the type of activity specified in the entry.

Type of activity	Code	Modifications
1 Processing of meat consisting of killing an animal intended for human consumption excluding— <ul style="list-style-type: none">• killing poultry; or• killing kangaroos or other game in the field; or• killing rabbits; or• killing ratite birds. Processing or handling of a killed animal, or meat derived from a killed animal, for human consumption excluding— <ul style="list-style-type: none">• processing poultry; or• processing kangaroos or other game; or	AS 4696:2002 <i>Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</i> , as amended or substituted from time to time.	

Type of activity	Code	Modifications
<ul style="list-style-type: none"> • processing rabbits; or • processing ratite birds; or • transporting field processed kangaroos or other game to initial refrigeration facilities. 		
For example—		
<ul style="list-style-type: none"> • boning; • pre-trimming; • trimming; • producing primal or other cuts of meat; • mincing; • dicing; • packing and storing meat or offal. 		
2 Processing or handling of products within the meaning of <i>meat</i> as defined by regulation 4:	AS 4696:2002 <i>Hygienic Production and Transportation of Meat and Meat Products for Human Consumption</i> , as amended or substituted from time to time.	The carrying on of activities authorised under the accreditation in compliance with the <i>Guidelines for the Safe Manufacture of Smallgoods</i> published by the Meat & Livestock Australia Ltd, ISBN 1 74036 0508, as amended or substituted from time to time, will be taken to be the carrying on of those activities in compliance with AS 4696:2002.
3 Processing or handling of poultry, or meat derived from poultry, for human consumption.	AS 4465:2001 <i>Australian Standard for the Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption</i> , as amended or substituted from time to time.	
4 Processing or handling of kangaroos or other game, or meat derived from kangaroos or other game, for human consumption.	AS 4464:1997 <i>Hygienic Production of Game Meat for Human Consumption</i> , as amended or substituted from time to time.	
Transporting field processed kangaroos or other game to initial refrigeration facilities.		

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Schedule 1—Codes

	Type of activity	Code	Modifications
5	Processing or handling of rabbits, or meat derived from rabbits for human consumption.	AS 4466:1997 <i>Hygienic Production of Rabbit Meat for Human Consumption</i> , as amended or substituted from time to time.	
6	Processing or handling of ratite birds, or meat derived from ratite birds for human consumption.	AS 5010:2001 <i>Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption</i> , as amended or substituted from time to time.	
7	Processing of natural sausage casings derived from the intestines of sheep, pigs, goats or cattle.	AS 5011:2001 <i>Hygienic Production of Natural Casings for Human Consumption</i> , as amended or substituted from time to time.	
8	Processing or handling of meat for consumption by pets.	Part 3 (except regulation 3.18), Part 4, Part 5, Part 6 (except Division 3), Part 7, Part 8, Part 9 (except regulations 9.01 to 9.06) and Part 10 of the <i>Pet Food Regulations 1984</i> (see <i>Gazette 24.1.1985 p209</i>), as in force immediately before 1 December 1994.	<p>A reference to the Authority or to the Chief Inspector is to be taken to be a reference to the Minister.</p> <p>A reference to a licence is to be taken to be a reference to an accreditation.</p> <p>A reference to a licensee is to be taken to be a reference to an accredited processor or handler.</p> <p>A reference to an inspector is to be taken to be a reference to an authorised person or a person designated (individually or by class) by the Minister by condition of accreditation as an inspector in relation to an accredited processor or handler.</p>

Legislative history

Notes

- Variations of this version that are uncommenced are not incorporated into the text.
- For further information relating to the Act and subordinate legislation made under the Act see the Index of South Australian Statutes or www.legislation.sa.gov.au.

Legislation revoked by principal regulations

The *Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006* revoked the following:

Meat Hygiene Regulations 1994

Principal regulations and variations

New entries appear in bold.

Year	No	Reference	Commencement
2006	65	<i>Gazette 8.6.2006 p1601</i>	1.7.2006: r 2
2007	129	<i>Gazette 7.6.2007 p2489</i>	1.7.2007: r 2
2008	147	<i>Gazette 5.6.2008 p2195</i>	1.7.2008: r 2

Provisions varied

New entries appear in bold.

Entries that relate to provisions that have been deleted appear in italics.

Provision	How varied	Commencement
Pt 1		
<i>r 2</i>	<i>omitted under Legislation Revision and Publication Act 2002</i>	<i>1.7.2007</i>
Pt 4		
r 23	substituted by 129/2007 r 4	1.7.2007
r 27	substituted by 129/2007 r 5	1.7.2007
<i>Sch 2</i>	<i>omitted under Legislation Revision and Publication Act 2002</i>	<i>1.7.2007</i>