

South Australia

Meat Hygiene Variation Regulations 2004

under the *Meat Hygiene Act 1994*

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Part 1—Preliminary

1—Short title

These regulations may be cited as the *Meat Hygiene Variation Regulations 2004*.

2—Commencement

These regulations will come into operation four months after the day on which they are made (see *Subordinate Legislation Act 1978* section 10AA).

3—Variation provisions

In these regulations, a provision under a heading referring to the variation of specified regulations varies the regulations so specified.

Part 2—Variation of Meat Hygiene Regulations 1994

4—Variation of regulation 4—Interpretation

Regulation 4, definition of *Food Standards Code*—delete the definition and substitute:

Food Standards Code means the *Food Standards Code* of Food Standards Australia New Zealand (FSANZ) published in Australia as the *Food Standards Gazette*, as in force from time to time and as modified for the purpose of the *Food Act 2001* by regulations made under that Act.

5—Variation of regulation 5A—Definition of meat (section 3)

- (1) Regulation 5A(1)(a)—delete paragraph (a) and substitute:
 - (a) the following products as defined in 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—
 - (A) ready-to-eat meat; and
 - (B) extended muscle products;
 - (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);
 - (ab) the following products are included within the ambit of the definition:
 - (i) minced meat;
 - (ii) salted meat;
 - (iii) tripe;
- (2) Regulation 5A(1)(b)(i)—delete subparagraph (i)
- (3) Regulation 5A(1)(b)(ii)—delete "Standard C4" and substitute:

Division 1 of Standard 2.2.1
- (4) Regulation 5A(1)(b)(iv)—delete "as defined in Standard C2 of the Food Standards Code (clause (1))"
- (5) Regulation 5A(2)—after the definition of *cooked* insert:

ready-to-eat meat means bacon, chicken roll, devon, frankfurters, ham, meat paste, saveloys, salami and similar meats that do not require further processing prior to eating.

6—Variation of regulation 8—Requirement to mark meat for human consumption or containers containing meat for human consumption

- Regulation 8(1)(b), footnote 1—delete "1984" and substitute:
- 2001

7—Variation of Schedule 1—Fees

- (1) Schedule 1—redesignate the contents above the table of fees as clause 1 (Fees)
- (2) Schedule 1—redesignate the table of fees as clause 2 and the heading to the table as the heading to the clause
- (3) Schedule 1—delete "clause" wherever occurring and substitute in each case:

subclause

- (4) Schedule 1, subclause (6)(h)—after "5A(1)(a)" insert:
and (ab)

8—Variation of Schedule 2—Codes

- (1) Schedule 2, entries 1 to 3 (inclusive)—delete entries 1 to 3 (inclusive) and substitute:

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| 1 | Meat processing consisting of killing an animal or bird intended for human consumption excluding— <ul style="list-style-type: none">• killing poultry; or• killing kangaroos in the field; or• killing rabbits; and Meat processing consisting of processing a killed animal or bird, or meat derived from a killed animal or bird, for human consumption excluding— <ul style="list-style-type: none">• processing poultry; or• processing kangaroos; or• processing rabbits, For example— <ul style="list-style-type: none">• boning;• pre-trimming;• trimming;• producing primal or other cuts of meat;• packing of meat and offal;• mincing;• dicing;• producing smallgoods; and Meat processing consisting of transporting meat for human consumption (excluding transporting field processed kangaroos to initial refrigeration facilities) | AS 4696-2002 <i>The hygienic production and transport of meat and meat products for human consumption</i> , as amended or substituted from time to time |
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- (2) Schedule 2, entry 6—delete contents of column headed "Code" and substitute:

AS 4464-1998 *Hygienic production of game meat for human consumption*, as amended or substituted from time to time

- (3) Schedule 2, entry 7—delete entry 7

(4) Schedule 2—after entry 8 insert:

9	Meat processing consisting of processing rabbits, or meat derived from rabbits, for human consumption	AS 4466-1998 <i>Hygienic production of rabbit meat for human consumption</i> , as amended or substituted from time to time	None
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Made by the Governor

with the advice and consent of the Executive Council
on 5 February 2004

No 7 of 2004

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