DRAFT Risk Management Programme Template for Dual Operator Butchers Attachment W – Meat at Stalls

This Risk Management Programme (RMP) template is issued by the Ministry for Primary Industries (MPI) in accordance with section 12 (3A) of the Animal Products Act 1999 (APA) for the purpose of making the determination that the **Attachment W – Meat at Stalls** is valid and appropriate for the business of this kind described in the Statement of Application.

Statement of Application

The application of the **Attachment W – Meat at Stalls** is limited to Dual Operator Butchery businesses of the kind that sell pre-packaged raw, processed and ready-to-eat meat from stalls, and cook and serve certain raw meat products processed within their own RMP for sale at a stall.

The **Attachment W – Meat at Stalls** covers only the regulated meat that is for sale and does not include processing of any unregulated meat e.g. homekill and recreational catch.

Disclaimer

Considerable effort has been made to ensure that the information provided in the **Attachment W – Meat at Stalls** is accurate, up-to-date, and otherwise adequate in all respects. Nevertheless, this template is approved STRICTLY on the basis that the Crown, the Ministry for Primary Industries, its statutory officers, employees, agents, and all other persons involved with the writing, editing, approval or publication of, or any other kind of work in connection with the **Attachment W – Meat at Stalls**:

(1)   disclaim any and all responsibility for any inaccuracy, error, omission, or any other kind of inadequacy, deficiency, or flaw in, or in relation to, the **Attachment W – Meat at Stalls**; and

(2)   without limiting (1) above, fully exclude any and all liability of any kind, on the part of any and all of them, to any person or entity that applies the **Attachment W – Meat at Stalls**.

It is your responsibility as the owner to make sure you are meeting the current law at all times. This is particularly important for requirements that are subject to regular change such as those in the Australia New Zealand Food Standards Code. MPI will endeavour to update the Dual Operator Butcher RMP template as soon as practicable after relevant changes in food law have been made, but in some cases this may take time. In the meantime, you should keep abreast of developments and ensure you meet all requirements.

NB: This is a cover page only and is not to be used by the butcher as part of their RMP.

Part 1: Meat Safety

1. Scope

Scope
Attachment W – Meat at Stalls is written to enable businesses to sell pre-packaged raw, processed and ready-to-eat meat from stalls, and cook and serve certain regulated meat products processed within their own RMP from stalls. **Stall** includes any movable stand, mobile shop, road vehicle, or similar structure or vehicle from which meat is sold. **Meat** means any part of any mammal, or bird, which is used for human consumption and that has been subject to examination in the regulated system and has been declared fit for human consumption. It includes: raw meat (such as beef steak, pork chops, legs of lamb, chicken breasts or haunches of venison); raw processed meat (such as cured bacon or sausages); and and ready-to-eat processed meats (such as ham, smoked and cooked meats or salami). This programme covers: • transport of pre-packaged meat and raw meat intended for cooking at a stall; • storage of pre-packaged meat and raw meat intended for cooking at a stall; • display and sale of pre-packaged meat at a stall; and • thorough cooking of raw meat and selling cooked products at a stall. This programme is for Dual Operator Butchers who undertake other activities involving regulated meat such as cutting and packaging or processing regulated meat into products such as sausages, ham, bacon or salami under a registered RMP.

2. Trading locations

Location number	Address of trading location
Location 1	
Location 2	
Location 3	
Location 4	
Location 5	
Location 6	
Location 7	
Location 8	
Location 9	
Location 10	

3. Meat Sourcing

Slaughter
(1)   All regulated meat comes from animals that have been slaughtered and dressed by a business that operates a RMP in accordance with the Animal Products Act 1999 for the slaughter and dressing of farmed animals or dressing of killed animals.

Cutting, processing and packaging of meat
(2)   Meat has been cut, portioned, processed and packaged by a business that is registered to do so: a)   by operating a current RMP in accordance with the Animal Products Act 1999; or b)   by operating a current risk-based regime in accordance with the Food Act 2014. (3)   Record the details of each slaughter business and each meat cutting, processing and packaging business from where meat is obtained.

4. Transporting Meat

Vehicles and containers for transporting meat
(1) All meat must be protected from contamination during transport: a) containers used to store/transport meat have not previously, and do not currently, contain, anything that could contaminate the packaged meat (e.g. petrol or other chemicals); b) parts of the vehicle and containers used to transport meat are kept clean; c) animals are prevented from coming into contact with packaged meat; and d) products not requiring temperature control can be transported in accordance with manufacturers' instructions.

5. Meat Display and Sale

Type of display
(1) Meat on display [tick which applies] is: ☐ Displayed chilled. ☐ Displayed frozen. ☐ Displayed in accordance with manufacturers' instructions and protected from contamination. ☐ A sample of what is available for sale and customers are served from chilled/frozen stock. Samples are destroyed at the end of the trading day. ☐ Displayed using another method. (describe method):

6. Temperatures during storage, transport and display

Chilled meat storage
(1) Storage and transport units holding chilled meat are kept at, or below 4°C.
(2) Meat is not stored with food that is not part of the business.

Checking chilled meat temperatures

(3)   A thermometer is used to measure the temperature of chilled meat. This is done by [tick which applies]:

☐   Probing between packs of meat.

☐   Probing a container of water stored with chilled meat.

☐   Probing a cube of jelly stored with chilled meat.

☐   Using an Infra-Red (IR) thermometer on pack surfaces.

☐   Checked using other method.

(describe method):

Frozen meat

(4)   Frozen meat in freezer storage units or during transport remains frozen solid.

(5)   Meat is not stored with food that is not part of the business.

Stock Rotation during storage, transport and display

(6)   A 'first in first out' policy is in place for stored meat. Old stock is used before new stock.

(7)   Meat is regularly checked to make sure:

    a)   ready-to-eat meat is within its 'Use-by' date mark; and
    b)   raw and processed meat is within its 'Best-before' date mark.

(8)   Chilled meat is not frozen after its 'Best-before' date mark.

7.   Cooking meat at a market stall

Scope

(1)   To ensure cooked animal products (e.g. sausages) for human consumption meet safe temperatures and cooking times, in order to kill harmful microbes and maintain practices to prevent re-contamination of meat at the market stall.

(2)   **Please note,** this template does not cover hot holding of food, serving rare or raw animal products, sous vide, fermentation, or other such high-risk products and processes.

What do you need to know?

(3)   Thoroughly cooking meat is:

    a)   heating meat to a specific temperature and holding it at that temperature long enough to kill the harmful microbes that can make people sick;

    b)   heating meat evenly (preventing cold spots) to make sure all active/growing microbes are killed.

(4)   You need to check that the equipment is working correctly and meets the correct cooking temperatures.

(5)   You need to follow temperature and time combinations as mentioned in Table 1 – Temperature and Time Combinations when cooking meats.

(6)   Raw meat can be contaminated with thousands or millions of harmful microbes.

Why is thoroughly cooking food important?

(7)   Higher-risk meats (e.g. minced meats, hamburgers or sausages) need to be thoroughly cooked right through, because the manufacturing process can distribute microbes throughout the product.

(8)   Thoroughly cooking kills harmful microbes and makes your meat safe to eat.

(9)   It's important to check the temperature with a calibrated thermometer because raw meat can look cooked.

Requirements

Table 1 – Temperature and Time Combinations

Internal temperature (°C)	Minimum time at temperature (Minutes)
65	10
66	7
67	6
68	4
69	3
70-72	2
73 and above	1

Products to be cooked at the stall [tick which applies]:

☐ Sausages and burgers (minced meat or comminuted meat products).

☐ Whole muscle cuts (e.g. steak, chops).

☐ Processed meats (e.g. bacon).

    Other (specify):

Other food served with your cooked products [tick which applies]:

☐ Bread/rolls.

☐ Salad (lettuce, tomatoes, beetroot, etc.).

☐ Condiments/sauces.

Other (specify):

Preventing cross contamination at the stall [tick which applies]:

☐ Separate utensils are used for cooked and raw meat.

☐ Utensils are washed and sanitised before use on cooked meat or food.

☐ Separate storage containers are used for cooked and raw meat or food.

☐ Staff wash their hands after handling raw meats and before handling cooked meat or food.

Verification

Show your Verifier:

- How you know which animal products need to be thoroughly cooked.

- How you know you and your staff are meeting the temperature and time combinations in Table 1.

- How you prevent re-contamination of freshly cooked foods.

- How you separate raw and cooked foods, and utensils used for raw and cooked foods.

- How you maintain good hygiene practices during the market operation.