New Zealand Food Safety
Haumaru Kai Aotearoa

Proposed Amendments to: Animal Products Notice: Production, Supply and Processing

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New Zealand Government

Ministry for Primary Industries
Manatū Ahu Matua

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Part A1 Application, interpretation, etc

A1.3 – Interpretation

(1) In this Notice:

bobby calf means~~:~~ a calf that is intended to be slaughtered for the production of bobby veal~~; or~~

~~b) any other calf that has a live weight of less than 45kg~~

condemned material means any animal material that:

a) is not suitable for human consumption; or
b) is suitable for animal consumption only if subject to further processing (e.g. rendering for petfood)

denature, in relation to animal material or product from a red meat animal, means material or product that:

a) is hashed or hogged; or
b) has meat-marking ink mixed through it (see Schedule 3: *Meat-marking inks*)

periodic declaration means a declaration made under section 81A of the Act by a person who intends to supply animals or animal material for primary processing over a period specified in the declaration (see clauses F1.7 (farmed rabbits, bobby calves or kid dairy goats), G1.5 (poultry), ~~and~~ H1.4 (fish)~~)~~, and I1.4 (deer velvet)).

Post-mortem Examination Procedures means the Operational Code: Red meat post-mortem examination (see clause A1.5) ~~Chapters 6, 7, and 8 of the Red Meat Code of Practice~~

A1.5 – Incorporation by reference

(1) The following are incorporated by reference under section 168 of the Act:

a) the current edition of Codex Alimentarius List of Codex Pesticide residues in Food: Extraneous Maximum Residue Limits, as a standard work of reference;
b) the current edition of Codex Alimentarius List of Codex Maximum Residue Limits for Veterinary Drug Residues in Food, as a standard work of reference;
c) the current edition of the "Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application" annex to the General Principles of Food Hygiene, as published by the Codex Alimentarius Commission (CAC/RCP 1 – 1969), as a standard work of reference;
d) the current edition of the Operational Code: Red meat post-mortem examination issued by MPI. ~~following chapters of the Red Meat Code of Practice;~~

~~i) Chapter 6 (Presentation for Post-Mortem Examination);~~
~~ii) Chapter 7 (Post-mortem Examination);~~
~~iii) Chapter 8 (Post-mortem Dispositions);~~

Part B1: Requirements for RMPs

B1.4 – Tests to demonstrate effectiveness of RMP

(1) The following tests are required to be carried out by a laboratory that is accredited to NZS ISO/IEC 17025:2018 *General requirements for the competence of testing and calibration laboratories* and has the relevant test within its scope of accreditation:

a) tests to show the effectiveness of an RMP:
b) tests to show that animal material is suitable for processing or animal product is fit for its intended purpose.

(2) However, the following tests are not required to be carried out by a laboratory referred to in subclause (1):

a) tests required by law or the RMP to be carried out by a recognised laboratory:
b) in-house tests for process or quality control purposes:
c) critical measurements carried out by the operator (e.g., for pH or temperature) using calibrated measuring equipment.

CHAPTER C: GOOD OPERATING PRACTICES

Subpart 4: Water

C1.19 – Testing before use

(1) All processors, other than those covered ~~listed~~ in clause C1.17(2)(a) and (b), must test the water, before it is first used for processing, at the point of use in order to confirm that it meets the standard requirements for water ~~(if necessary)~~ and the applicable water-use criteria.

Table 2: Monitoring frequencies for other water on land-based premises

Processing operation using treated water	**Average daily use while processing**	**Microbiology** (*E. coli* or total coliforms)	**Turbidity** (unless a validated alternative frequency is specified in the RMP)	**pH** (only necessary if water chlorinated)	**Chlorine** (only necessary if water is chlorinated)
All processors except • dual operator butchers • egg processors • bee product processors • processors of product or material for animal consumption	<100 m^3/day and product packaged at all times	1 per 6 months	1 per 6 months	1 per 6 months	Daily when staff present and premises operating
	100 - 1 000 m^3/day and product packaged at all times	1 per 3 months	1 per 3 months	1 per 3 months	Daily when staff present and premises operating
	<2 000 m^3/day	1 per month	1 per month	1 per month	Daily when staff present and premises operating
	2 000-10 000 m^3/day	1 per 2 weeks	1 per 2 weeks	1 per 2 weeks	Daily when staff present and premises operating
	>10 000 m^3/day	1 per week	1 per week	1 per week	Daily when staff present and premises operating
Dual operator butchers		1 per year	1 per year	1 per year	Daily when staff present and premises operating
Egg processors		1 per year	1 per year	1 per year	Daily when staff present and premises operating
Bee product processors	Operating for up to 6 months during the honey flow	1 per year (before pre-season cleaning of the premises, facilities and equipment)	1 per year (before pre-season cleaning of the premises, facilities and equipment)	1 per year (before pre-season cleaning of the premises,	Daily when staff present and premises operating

Processing operation using treated water	**Average daily use while processing**	**Microbiology** (*E. coli* or total coliforms)	**Turbidity** (unless a validated alternative frequency is specified in the RMP)	**pH** (only necessary if water chlorinated)	**Chlorine** (only necessary if water is chlorinated)
				facilities and equipment)	
	Operating for 6 months or more	1 per 6 months	1 per 6 months	1 per 6 months	Daily when staff present and premises operating
Processors of product or materials for animal consumption		1 per 6 months	1 per 6 months	1 per 6 months	Daily when staff present and premises operating

C1.22 – Periodic reassessment

(1) All water, other than seawater used on a vessel, must be reassessed:

a) within 1 month after any change that may adversely affect the water's fitness for intended purpose to:

i) the water source; or
ii) the environment in or around the water source; or
iii) the reticulation system; or
iv) the intended purpose of the water; or
v) any aspect of the treatment system (if relevant); and

b) at least once every 3 years following an assessment or, if no assessment has been done, within at least 15 months after commencement of this Notice.

(1A) Water that is reassessed under subclause (1) must meet all the requirements of Subpart 4: Water.

(2) Subclause (1)(a)(i) and (ii) do not apply to processors using town supply water.

Part C5 Transport

C5.5 – Transport of bulk animal material or animal product for animal consumption

(1) This clause applies to the transport of animal material or animal product (excluding dairy material and dairy product) dispatched from a processor and intended for animal consumption only (see also clause F3.28).

(2) The transporter must ensure that the animal material or animal product is contained and covered in leak-proof containers.

(3) The animal material or animal product must not be transported unless it is denatured, except in the following situations:

a) ~~it is being dispatched to premises that operate under an RMP and~~ it is contained in tamper-evident leak-proof containers, and is being dispatched:

i) to premises that operate under an RMP; or
ii) to premises listed as a further petfood processor; or

b) it is minimal risk material derived from fish; or
c) it is being dispatched for rendering and has been derived from any of the following sources:

i) fish or poultry processed for human consumption:
ii) a dual operator butcher, a homekill or recreational catch service provider:
iii) premises operating under the Food Act 2014:
iv) mammals or birds that have died in the field and the animal material is transported directly to a rendering operation:

(4) the processing of hides or skins. The transporter must have a documented procedure for ensuring the identification and security of bulk animal material or animal product that is dispatched in bulk transportation units.

CHAPTER D: DAIRY

Part D1 Dairy generally

D1.3 – Microbiological limits

(1) During the shelf-life of dairy product for human consumption, the product must not contain pathogens or hygiene indicator microorganisms that:

a) in the case of dairy product intended for the general population, exceed the general population limits specified in the second column of Table 3 for the parameters identified in the first column; or
b) in the case of dairy product intended for specific populations, either:

i) exceed the specific population microbiological limits specified in the third column of Table 3 for the parameters identified in the first column; or
ii) if no limit is stated for the particular parameter and specific population for which the product is intended, exceed the general population limits specified in the second column of Table 3 for the parameters identified in the first column.

(2) Dairy material and dairy product for animal consumption must not contain pathogens at levels that will be harmful to the intended species and age of the animal and the RMP of a dairy manufacturer who processes dairy material or dairy product for animal consumption must:

a) identify any hazards (such as pathogens and chemical contaminants identified during the development of the HACCP Plan) that are relevant to the animal that is intended to consume the dairy material or dairy product; and
b) identify any relevant regulatory limits; and
c) determine the operator-defined limits (as required by Regulation 11) that apply to the hazards of relevance; and
d) retain the justification for those determinations.

(3) In this clause, specific population microbiological limit means a limit that applies to dairy material or dairy product that is represented as suitable for consumption by a population that is more susceptible to pathogenic microorganisms (such as infants and young children, pregnant women, elderly, or immuno-compromised people), except where:

a) the dairy material or dairy product will constitute less than 5% of the final product intended for that population; or
b) the dairy material or dairy product will undergo further pathogen elimination processes (such as a defined heat treatment).

(4) Each microbiological limit specified in Table 3 applies to:

a) a defined batch of product, if the batch is manufactured within a 24-hour period; or
b) a continuous production run of up to 24 hours that is part of one defined batch.

(5) The testing required to show conformance with any testing limits must be determined by the RMP operator, having considered:

a) the hazard identification and analysis; and
b) the HACCP Plan; and
c) the nature of the CCPs and control measures in place; and
d) the history of testing in relation to the dairy product, dairy material, or the processing environment.

Table 3: Microbiological limits for dairy product for human consumption

Parameter	General population microbiological limit	Specific population microbiological limit	Sampling conditions
Salmonella spp.	Not detected in 5 x 25g	Not detected in 250 g (this does not apply to infant formula products or foods for special medical purposes, see limit below for these products)	Subject to any test method constraints, samples may be tested as a composite of subsamples (or multiple composites) only if: • the subsamples are of equal weight; and • the method for forming composites is defined in the manufacturer's RMP. ~~Tested as a composite of samples collected throughout the production run as defined by the manufacturer's RMP.~~
	~~Not detected in 5 x 25 g~~	Not detected in 60 x 25 g (applies only to infant formula products and foods for special medical purposes)	Subject to any test method constraints, samples may be composited into one or more composite samples only if: • they have a total weight of at least 1.5 kg; and • there are at least 60 subsamples of equal weight (collected by, for instance, a continuous inline sampling device). ~~Samples for specific populations must comprise at least:~~ ~~• 60 x 25 g subsamples collected across a 24-hour production run; or~~ ~~• a composite of 60 or more subsamples collected throughout the production run, for instance through a continuous inline sampling device.~~
L. monocytogenes	Not detected in 5 x 25 g (applies to all dairy product except those that are ready-to-eat in which growth of *L. monocytogenes* will not occur, as defined by the Food Standards Code, Standard 1.6.1 clause 4)	Not detected in 5 x 25 g (this does not apply to infant formula products or foods for special medical purposes, see limit below for these products)	Subject to any test method constraints, samples may be tested as a composite of at least 5 subsamples of equal weight (minimum 125g total) only if the method to form composites is defined in the manufacturer's RMP. ~~Composite of samples collected throughout the production run as defined by the manufacturer's RMP.~~

Parameter	General population microbiological limit	Specific population microbiological limit	Sampling conditions
	-	Not detected in 10 x 25 g (applies only to infant formula products and foods for special medical purposes)	Subject to any test method constraints, samples may be combined to form a composite only if: • there are at least 10 subsamples of equal weight; and • a total weight of at least 250g; and • the method for forming composites is defined in the manufacturer's RMP. ~~Samples for specific populations must comprise at least:~~ ~~• 10 x 25 g subsamples collected across a 24-hour production run; or~~ • ~~a composite of 10 or more subsamples collected throughout the production run, for instance through a continuous inline sampling device.~~
	100 cfu/g (applies only to ready-to-eat dairy product in which growth of *L. monocytogenes* will not occur, as defined by the Food Standards Code, Standard 1.6.1 clause 4)	-	-
Coagulase Positive Staphylococci	1 000 cfu/g	10 cfu/g (applies only to infant formula products) 100 cfu/g applies to all other specific populations)	Sampling and testing must be performed in a way that correctly estimates the maximum number reached in a product during processing.
B. cereus	1 000 cfu/g	100 cfu/g (applies only to product designated as infant formula)	-
E. coli	100 cfu/g	10 cfu/g	-
Cronobacter spp. (formerly known as *E. sakazakii*)	Not Applicable	Not detected in 30 x 10g ~~300 g~~ (applies to product designated as infant formula, human milk fortifiers or formula for	Subject to any test method constraints, samples may be composited only if: • there are at least 30 subsamples of equal weight; and

Parameter	General population microbiological limit	Specific population microbiological limit	Sampling conditions
		special medical purposes intended for infants when intended as the sole source of nutrition)	• a total weight of at least 300g; and • the method for forming composites is defined in the manufacturer's RMP. ~~Samples for specific populations must comprise either:~~ ~~• 30 x 10 g subsamples collected across a 24-hour production run; or~~ ~~• a composite of 30 or more subsamples collected throughout the production run, for instance through a continuous inline sampling device.~~
Viable aerobic or anaerobic cells	Not detected (applies to UHT products only)	Not detected (applies to UHT products only)	Samples to be tested following a suitable pre-incubation for the test used, such as 55°C for 7 days or 30°C for 15 days when using a culture method.

D1.4 – Chemical limits

(1) The chemical residues and contaminant limits for dairy material and dairy product are:

a) the limits specified in the current edition of Codex Alimentarius List of Codex Pesticide residues in Food: Extraneous Maximum Residue Limits; and
b) the limits specified in the current edition of Codex Alimentarius List of Codex Maximum Residue Limits for Veterinary Drug Residues in Food; and
c) the nitrate and nitrite chemical limits set out in Table 4; and
d) the chemical limits:

i) set out in Table 5 under column 4 (maximum limits); and
ii) set out in Table 5 under column 3 (action limits), unless the dairy processor takes appropriate remedial action to rectify the source of contamination; and
iii) any chemical limits set by a dairy processor for dairy material or dairy products processed by the processor.

(1A) The limits specified in subclause (1) are additional to the limits set out in the Food Notice: *Maximum Residue Levels for Agricultural Compounds*.

Subpart 2: Milking animals

D2.10 – Records of animal health and treatment

(1) Farm dairy operators must keep records of:

a) all animals referred to in clause D2.7(1); and
b) milking animals that have one or more infected or injured mammary gland; and
c) animals that have been given any treatment for maintaining or promoting health; and
d) the name of any veterinary medicine for use on milking animals that is in use, or held and available for use, or for which a prescription is held.

(2) The records must include the following, as relevant:

a) the animal's unique identifier, unless a treatment has been given to all milking animals in a herd and the animals in the treated herd are clearly identified:
b) the date the animal was identified as an animal referred to in clause D2.7(1):
c) the date the animal was separated from the main milking herd:
d) the type of disease, suspected disease, symptoms or condition:
e) details of any treatment given, with sufficient information for traceback purposes, including:

i) the trade name of the product used; and
ii) for topical treatments, the period of use; and
iii) for other treatments, the dose(s) administered, by whom, and when:

f) the date and time of each treatment:
g) the first date and milking where milk from the animal was kept separate:
h) the date and milking when milk from the animal was no longer kept separate:
i) the milking frequency:
j) the name of any veterinarian consulted.

D2.11 – Specialty milks

(1) Specialty milk must be withheld from supply for human consumption, and from supply for products intended for animal consumption, except in accordance with an agreement to supply dairy material containing or comprising specialty milk.

(2) However, speciality milk may be supplied for animal consumption, whether it is processed or not. ~~if it will not be subject to further treatment before supply~~

(3) Farm dairies must ensure that:

a) specialty milk is not collected or mixed with other milk (unless intentionally and the presence of specialty milk is able to be traced); and
b) any bulk milk tank used to store specialty milk is clearly identified.

(4) Where colostrum is supplied for human or animal consumption, the farm dairy operator must:

a) maintain parturition records of the date each milking animal gave birth; and
b) ensure that any special label or veterinary instructions are followed; and
c) ensure that milk from treated animals is harvested following any special label or veterinary instructions, and that milk is withheld when required, in accordance with clause D2.8(3).

Subpart 4: Ensuring milk is fit for its intended purpose

D2.18 – Testing raw milk

(1) The testing of raw milk as required by clause D2.17 must be carried out at the ~~minimum~~ frequencies shown in the relevant table in this clause, i.e.:

a) Table 6 for raw cows milk (excluding colostrum):
b) Table 7 for other species raw milk (excluding colostrum):
c) Table 8 for colostrum.

(2) Samples taken for the purpose of this clause must be taken either on a random basis or when results are expected to be at their highest levels within the specified sampling period.

(3) Test results must be assessed against the applicable action limit for each relevant test in the tables.

(4) If a farm dairy operator supplies milk under more than one RMP in a period as specified in subclause (5), testing in the period is required under only one of those RMPs as long as:

a) there is no form of segregation at either a herd level or bulk milk tank level; and
b) the farm dairy operator makes all results available to each RMP operator; and
c) any required follow-up testing is undertaken to ensure the requirements of each relevant RMP are satisfied.

(5) Where the tables require a minimum of 3 tests per month:

a) the first sample must be taken in the first 10 days of each calendar month; and
b) the second sample must be taken in the second 10 days of the month; and
c) the third sample must be taken in the remaining days of the month; but
d) if no milk is tested within a 10-day period, a sample must be taken and tested at the next opportunity, with a further random sample to be taken within that same period.

(6) In tables 6 and 7, where the testing frequency for the raw milk ~~may be reduced from~~ is a minimum of 3 tests per month, this may be reduced to one test per month if:

a) the raw milk is only for the manufacture of dairy product for the domestic market or for export to Australia; and
b) no applicable action limit for the relevant test has been exceeded in the raw milk from the farm dairy in the previous 6 months.

(7) For the purpose of tables 6 and 7, the averages for somatic cell counts and APC must be:

a) calculated using the geometric or arithmetic means as specified in the RMP; and
b) assessed as soon as all results from the previous month are available, using:
   i) for somatic cell counts, a minimum of 6 weeks' data; and
   ii) for APC, a minimum of 2 months' data.

(8) ~~Where the tables require frequency of testing to be done according to the conditions, the RMP operator must determine the frequency, and keep records demonstrating how this was determined, on the basis of the likelihood of any of the following occurring in the milk: dirt, spoilage, clots, blood, disease, objectionable taints and odours, extraneous water, objectionable material, or foreign matter.~~ An RMP operator determining the frequency of testing for wholesomeness, foreign matter, or extraneous water must:

a) consider the likelihood of any of the following occurring in the milk: dirt, spoilage, clots, blood, disease, objectionable taints and odours, extraneous water, objectional material, or foreign matter; and
b) keep records of how the determination was made.

Table 6: Raw cow's milk (excluding colostrum) testing and limits

Category	~~Minimum~~ fFrequency	Test	Action limit
Animal health	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	Somatic cell count	400 000 cells/ml
Animal health	Assess once a month (see subclause (7)(b)(i))	Somatic cell count three month average	400 000 cells/ml
Microbiological hygiene	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	APC or Bactoscan® with results converted to an APC equivalent	100 000 cfu/ml
Microbiological hygiene	Assess once a month (see subclause (7)(b)(ii))	APC or APC equivalent two-month average (person to be suitably skilled, recognised laboratory not required)	100 000 cfu/ml
Chemical residues	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	Inhibitory substances	Less than 0.003 IU/ml benzyl penicillin equivalent
Chemical residues	RMP operator to determine based on an	Bismuth	0.500 mg/L

Category	~~Minimum~~ fFrequency	Test	Action limit
	assessment of whether individual farm dairies are likely to exceed action limits		
Wholesomeness	RMP operator to determine	Sensory assessment (person to be suitably skilled, recognised laboratory not required)	No presence of spoilage, visible foreign matter, blood, discolouration, odours, or taints
Wholesomeness	RMP operator to determine	IgG	Less than 1.35g/L
Foreign matter	RMP operator to determine	Foreign matter or sediment	No foreign matter and no objectionable material
Extraneous water	RMP operator to determine	Freezing point depression	Maximum of -0.513°C'

Table 7: Other species raw milk (excluding colostrum) testing and limits

Category	~~Minimum~~ fFrequency	Test	Action limit
Animal health	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	Somatic cell count	• 2 000 000 cells/ml for goats (applies from 1 July 2023) • 1,500 000 cells/ml for other species (applies 1 July 2023 to 30 June 2025) • 750,000 cells/ml for other species (applies from 1 July 2025)
Microbiological hygiene	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	APC or Bactoscan® with results converted to an APC equivalent	100 000 cfu/ml
Microbiological hygiene	Assessed as soon as all results for the previous month are available (minimum 6 weeks data)	APC or APC equivalent two-month average (person to be suitably skilled, recognised laboratory not required)	100 000 cfu/ml
Chemical contamination	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	Inhibitory substances	Less than 0.003 IU/ml benzyl penicillin equivalent
Wholesomeness	Monitor according to the conditions (see subclause (8))	Sensory assessment (person to be suitably skilled, recognised laboratory not required)	No presence of spoilage, visible foreign matter, blood, discolouration, odours, or taints
Wholesomeness	RMP operator to determine	IgG	Less than 1.35g/L unless otherwise validated
Foreign matter	RMP operator to determine	Foreign matter or sediment	No foreign matter and no objectionable material
Extraneous water	RMP operator to determine	Freezing point depression	• Maximum of -0.519°C for goat's milk • Maximum of -0.513°C for other species

Table 8: Raw colostrum testing and limits

Category	~~Minimum~~ ~~f~~Frequency	Test	Action limit
Microbiological contamination	Minimum 3 tests per month, ~~(see subclause (5))~~ subject to subclause (6)	APC or Bactoscan® with results converted to an APC equivalent	500 000 cfu/ml
Chemical contamination	Each consignment	Inhibitory substances	Less than 0.003 IU/ml benzyl penicillin equivalent
Wholesomeness	RMP operator to determine	Sensory assessment (person to be suitably skilled, recognised laboratory not required)	No presence of spoilage, visible foreign matter, blood, discolouration not typical of colostrum, odours, or taints
Foreign matter	RMP operator to determine	Foreign matter or sediment	No foreign matter and no objectionable material
Chemical Residues	RMP operator to determine, based on an assessment of whether individual farm dairies are likely to exceed action limits	Bismuth	1.0mg/L

Subpart 5: Reporting by RMP operators

D2.26 – Farm dairy assessment

(1) The procedures for operator verification in an RMP covering a farm dairy must include, directly or by reference, an assessment system that:

a) is at least equivalent to the Operational Code: NZCP2: Assessment of farm dairies; and
b) ~~for ensuring~~ ensures the farm dairy is assessed by a recognised farm dairy assessor as required by subclause (2).

(2) The system for farm dairy assessment must provide for the following types of assessment:

a) assessment prior to supply of all new or significantly altered farm dairies:
b) full assessment of each farm dairy covered by the RMP in the first season of supply and then at least every fourth dairy season:
c) ~~surveillance assessment of~~ for each farm dairy covered by the RMP that is not ~~at least every dairy season (unless a full assessment is completed)~~ given a full assessment in a dairy season, surveillance assessment at least once each dairy season:
d) un-notified assessment of the following number or proportion of farm dairies covered by the RMP:
    i) RMP covers fewer than 5 farm dairies: 1 every 4 dairy seasons:
    ii) RMP covers between 5 and 9 farm dairies: 1 every 2 dairy seasons:
    iii) RMP covers between 10 and 19 farm dairies: 1 each dairy season:
    iv) RMP covers 20 or more farm dairies: at least 5% of the farm dairies in each dairy season:
e) observation of milking at the number or proportion of farm dairies covered by the RMP as per subclause (2)d):
f) re-assessment when required to determine whether any previously identified deficiencies have been rectified.

(3) The system must also include procedures for:

a) recording who performs each assessment; and
b) how the assessments are to be conducted; and
c) how assessment findings are to be recorded, classified or rated, and reported; and

d) follow-up and escalation of assessment findings; and
e) how the RMP operator will take appropriate action to ensure that any previously identified deficiencies are corrected by farm dairy operators who incur repeat reassessments for the same deficiency; and
e) ensuring that corrective action is taken in the event of non-compliance; and
f) assessing critical non-compliances and taking immediate action to ensure that raw milk is either withheld or discarded if there is an immediate threat to public or animal health, and that milk supply is suspended if a critical non-compliance is not corrected within 24 hours.

(4) The RMP may incorporate, directly or by reference, ~~any appropriate~~ the MPI Operational Code~~s~~ NZCP2: Assessment of farm dairies as a means of satisfying this clause.

(5) The operators of multi-business farm dairy RMPs must ensure that each farm dairy operator covered by the RMP is aware that farm dairy assessments may occur at any time and that the farm dairy operator must assist the farm dairy assessor to the extent reasonably required to facilitate the completion of the farm dairy assessment.

(6) The RMP operator must advise the recognised agency contracted for farm dairy assessment of the frequency for surveillance assessments required under subclause (2), unless electing to apply a full assessment for each farm dairy each season.

Part D3 Dairy manufacturing

Subpart 3: Processing

D3.10 – Handling during manufacture

(1) Dairy manufacturers must ensure that:

a) the dairy manufacturing premises have adequate facilities for cooling, heating, and holding dairy material and dairy product where necessary to minimise deterioration and maintain suitability for process and fitness for intended purpose; and
b) adequate and, if necessary, separate facilities are available for storing other inputs under the conditions specified in the RMP; and
c) storage conditions (such as ambient temperatures, airflow, and relative humidity) are adequately controlled and monitored to maintain the fitness for purpose of dairy material, dairy product, or other inputs; and
d) procedures are in place that ensure the integrity of dairy material or dairy product is maintained throughout manufacture, including procedures to ensure that:
    i) dairy material and dairy product is, and remains, clean, undamaged, and free from deterioration or contamination; and
    ii) incoming dairy material and dairy product is assessed for potential contamination, deterioration, or damage; and
    iii) the growth of harmful or undesirable microorganisms and the production of any toxins is minimised; and
    iv) where appropriate, critical control points established in the HACCP plan are monitored; and

(2A) For the purpose of subclause (2)d), dairy manufacturers must manage the temperature and age of milk and dairy material, both before and after heat treatment to ensure that it remains fit for purpose.

CHAPTER E: GENERAL PROVISIONS APPLYING TO ALL SECTORS EXCEPT DAIRY

Part E1 Supply and processing restrictions

E1.1 – Restrictions on supply of animal material for human consumption

(1) Animal material must not be supplied for processing for human consumption if the supplier has reason to believe that the animal material may have residue levels of any chemical, or have been exposed to feed or environmental contaminants, that may result in the final animal product exceeding any MRL or MPL.

(2) In case of a conflict between an MRL (as specified in the Food Notice: *Maximum Residue Levels for Agricultural Compounds)* and an MPL, the MRL prevails.

(3) Farmed animals that have been treated with a registered veterinary medicine, or a veterinary medicine that is exempt from registration under the ACVM Act, may be supplied for processing for human consumption only if:

a) all conditions of the registration or exemption are complied with; and

b) in the case of a restricted veterinary medicine, all aspects of the veterinary authorization are complied with; and

c) the supply of the animal material is outside the withholding period for the veterinary medicine.

E1.4 – Supply of medium risk material for animal consumption

(1) When being supplied to any person for processing, medium risk material must be:

a) identified as not being for human consumption, by either:

i) ~~(whether by~~ being denatured; or
ii) ~~,~~ being packaged and labelled ~~, or in any other~~ as such; and

b) transported in a manner that ensures it cannot contaminate animal material or animal product that is minimal risk material (see clause C5.5).

(2) Medium risk material must be treated to reduce risk (such as, by rendering) before being made available for animal consumption.

(3) By way of example, medium risk animal material includes ~~all the following~~:

~~a) material, derived from an animal carcass, containing or suspected of containing residues of agricultural compounds or veterinary medicines, or toxic natural substances (including marine biotoxins) that may cause harm unless the material is processed or treated so that the levels of residue or substance is reduced to a level that is unlikely to result in harm:~~

a) material~~,~~ derived from an animal carcass containing, or suspected of containing, residues of any of the following that may cause harm unless the material is processed or treated so that the levels of residue or substance is reduced to a level that is unlikely to result in harm:

i) agricultural compounds;
ii) veterinary medicines; or
iii) toxic natural substances (including marine biotoxins):

b) material derived from animal material or animal product that is not fit for animal consumption without further processing or treatment:

c) material that has come into contact with any other medium risk material:

d) material derived from animals suspected to be diseased, or that are slaughtered for specific disease eradication purposes, unless the slaughtered animals are passed as fit for human consumption or minimal risk material for animal consumption:

e) material derived from farmed animals that have died in the field:
f) material derived from homekill or recreational catch:
g) material that is, or has come into contact with, any animal material or animal product in relation to which any person is required, by a direction given by the Director-General under section 81(2) of the Act, to take preventative or corrective action:
h) condemned material that has been denatured using any of the stains listed in subclause (1) of Schedule 3: *Meat-marking inks*.

CHAPTER F: RED MEAT

F.2 – Meaning of "suspect" in this Chapter

(1) In this Chapter, ~~for the purpose of Regulation 71,~~ **suspect**, in relation to animal material, means animal material that is suspected to be non-conforming because it comes from an animal that is, or has symptoms of, or is suspected of being, diseased, contaminated, or abnormal, such that material from the animal may be unsuitable for processing. ~~includes animal material, which is an animal, animal material, or animal material derived from an animal or a group of animals showing symptoms or being suspected of being diseased or contaminated, or having an abnormality, that may affect its suitability for processing or the manner of processing, and includes all the following:~~

(2) Suspect material includes animal material from any of the following:

a) animals ~~with clinical disease~~ that are TB reactors:
b) animals ~~that are TB reactors~~ from risk sources named in surveillance lists issued under the regulated control scheme established under Part 8 of the Regulations:
c) animals covered by a ~~veterinary certificate~~ supplier declaration indicating an uncertain animal suitability status of disease or injury:
d) animals suspected of suffering from an exotic disease ~~from risk sources named in surveillance lists issued under the regulated control scheme established under Part 8 of the Regulations~~:
~~e) animals covered by a supplier declaration indicating an uncertain animal suitability status:~~

(3) Animal material from the following is suspect only if an ante-mortem examiner determines that the suitability of the material from processing may be affected because the animal it comes from:

a) has or had a clinical disease; or
b) is identified I a veterinary certificate as suffering from a disease or injury.

Part F1 Farmed red meat animal supply

F1.5 – Content of supplier declarations: human consumption

Animals other than pigs

(1) A supplier declaration for farmed red meat animals, other than pigs, supplied for human consumption must include the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the name of the person signing the declaration:
b) if the owner is not the person in control, the owner's full name or trading name and postal address:
c) any ~~relevant~~ information about the status of the animals ~~that was~~ provided by any previous person in control:
d) identification of the herd and NAIT (National Animal Identification and Tracing) location number, if applicable:
e) details of the animals covered by the declaration:
f) the address the animals are being moved from:
g) the address the animals are being moved to: ~~destination of the animals~~:
h) the date of the declaration:
i) whether any of the animals are within a withholding period (see clause E1.5) for any veterinary medicine with which they have been treated, and if so;

i) the product name; and
ii) the method of treatment; and
iii) the date of last treatment; and
iv) the withholding period of the treatment:

j) the history of the animals, including;

i) whether all the animals were born on the property of the person in control; and
ii) whether any of the animals were imported into New Zealand; and
iii) whether any of the animals ~~were~~ are subject to MPI control for any purpose other than Tb; and
iv) whether any of the animals ~~were~~ are on a surveillance list; and
v) whether any of the animals are vaccinated against Johne's disease:

k) whether any of the animals have been treated in their lifetime with an antimicrobial agent solely for the purpose of promoting growth or to increase yield:

l) in the case of cattle, sheep, lambs, goats, deer, alpacas or llamas, whether any of the animals have been fed:

i) ruminant protein; or
ii) anything other than milk or pasture;

m) in the case of cattle, whether they have been treated with a hormonal growth promotant in their lifetime and, if so, the number of treated animals:

n) in the case of cattle or deer, any specified information of the kind required under the Biosecurity (National Bovine Tuberculosis Pest Management Plan) Order 1998:

o) whether the herd from which these animals are being moved include cattle or deer which have been introduced from a herd of lower Tb status within the last 3 years.

Pigs

(2) A supplier declaration for farmed pigs supplied for human consumption must include the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the full name of the person signing the declaration:

b) if the owner is not the person in control, the owner's full name or trading name and postal address:

c) details of the animals covered by the declaration:

d) the address the animals are being moved from ~~farm name and physical location~~:

e) the address the animals are being moved to:

f) the date of the declaration:

g) whether any of the animals are within a withholding period for any veterinary medicine with which they have been treated (see clause E1.5), and if so;

i) the product name; and
ii) method of treatment; and
iii) the date of last treatment; and
iv) the withholding period of the treatment:

h) the history of the animals, including;

i) whether all the pigs were born on the property of the person in control; and
ii) whether any of the pigs are subject to MPI control; and
iii) whether any of the pigs are on a surveillance list.

F1.6 – Content of supplier declarations: animal consumption

Animals other than bobby calves and dairy kid goats

(1) A supplier declaration for farmed red meat animals supplied for animal consumption (other than bobby calves and dairy kid goats) must contain the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the name of the person signing the declaration:

b) if the owner is not the person in control, the owner's full name or trading name and postal address:

c) any information about the status of the animals provided by any previous person in control:

d) the date of the declaration:

e) details of the animals covered by the declaration:
f) destination of the animals:
g) whether any of the animals remain within a withholding period (see clause E1.5) for any veterinary medicine with which they have been treated, and if so:

i) the product name; and
ii) method of treatment; and
iii) the date of last treatment; and
iv) the withholding period of the treatment:

h) the history of the animals, which must include:

i) whether all the animals were born on the property of the person in control; and
ii) whether any of the animals were imported into New Zealand; and
iii) whether any of the animals are subject to MPI control for any purpose other than Tb; and
iv) whether any of the animals are on a surveillance list; and
v) whether any of the animals are vaccinated against Johne's disease:

i) in the case of cattle or deer, any specified information of the kind required under the Biosecurity (National Bovine Tuberculosis Pest Management Plan) Order 1998:
j) whether the herd from which these animals are being moved include cattle or deer which have been introduced from a herd of lower Tb status within the last 3 years.

Bobby calves and dairy kid goats

(2) A supplier declaration for bobby calves and dairy kid goats supplied for animal consumption must contain the following information:

a) the full name or trading name, physical address, and contact details of the person in control and, if different, the name of the person signing the declaration:
b) if the owner is not the person in control, the owner's full name or trading name and postal address:
c) whether any of the following animals are within withholding periods (see clause E1.5) for any veterinary medicine with which they have been treated:

i) calves or dairy kid goats:
ii) the dam or nanny before the birth of the calf or dairy kid goat:
iii) any cow or goat whose milk has been supplied to the calf or dairy kid goats:

d) ~~whether any calves are born to cows treated with Buparvaquone or have been fed with milk from a cow treated with Buparvaquone (see Animal Products Notice: Specified Agricultural Compounds)~~ whether any of the animals have been fed ruminant protein (other than milk) in their lifetime.

Part F2 Hunted animal supply

Subpart 1: Supply of killed hunted animals

F2.2 – Who may supply killed hunted animals for human consumption

(1) Killed hunted animals may be supplied to a primary processor of animal product or material for human consumption only by a listed hunter.

(2) Before being listed, a hunter must have evidence of having passed a test, administered by a recognised agency, of their understanding of the requirements for listed hunters:

a) for a hunter listed for the first time, within 3 months before the date of listing; and
b) for a hunter who will renew their listing every 3 years, within 3 months of the most recent renewal of listing.

(3) Listed hunters must retain a copy of each Operations Manual (see clause F3.18) under which they supply killed hunted animals ~~material~~ to a processor.

F2.4 – Processor-approved hunters

(1) An application to become a processor-approved hunter must be made to the processor and include the name, physical address, and contact details of the applicant.

(2) A processor may approve a hunter only:

a) if satisfied that the hunter:

i) has access to, and passed, the examination contained in, "Harvesting Hunted Animals for Petfood" (set out in the training booklet issued by the New Zealand Petfood ~~Manufacturers~~ Association (NZPFA)~~(NZPFMA)~~; and

ii) has access to, and demonstrates an understanding of and ability to comply with, the current version of the Operational Code: Petfood Processing: Chapter 4 Harvesting and Processing of Hunted Animals; and

b) the hunter provides photographic identification, such as a Drivers Licence or Firearms Licence.

(3) A processor-approved hunter's approval ~~by a processor~~ lasts only for 2 years; and if the hunter wishes to be approved again, subclauses (1) and (2) apply.

(4) An application for approval, once signed by the processor, serves as the written agreement required by Regulation 117(b).

F2.5 – Documents required for supply of killed hunted animals

(1) Suppliers of killed hunted animals must present the animal to a primary processor:

a) with a properly completed supplier declaration (see clause F2.6); and
b) with a poison use statement or DOC pesticide summary (see clause F2.13) covering the land from which the animal was procured; and
c) in the case of supply by a listed hunter, in accordance with ~~an~~ the Operations Manual agreed with the processor (see clause F3.18).

F2.6 – Supplier declarations for killed hunted animals

(1) A supplier declaration for killed hunted animals is properly completed only if it:

a) contains all the information required by clause F2.7 (for listed hunters) or F2.8 (for processor-approved hunters); and
b) includes a statement confirming that the information in the declaration is true and accurate; and
c) is signed by an individual who:

i) has sufficient knowledge to accurately complete it; and
ii) has authority to sign it; and

d) aligns with the identification on the animal material it relates to.

(2) The person with authority to sign a supplier declaration provided by a hunter is the listed hunter or processor-approved hunter who is responsible for, or directly supervised, the hunting, killing, and preparation for supply of the ~~hunted~~ animal material.

(3) A person who provides a supplier declaration must, while the animal material is under their control and for a minimum of 1 year after, retain:

a) a copy of the declaration and any information used to complete it; and
b) any manufacturers' declarations relating to the composition of animal feeds fed to any ruminant animals that are farmed ~~mammals~~ red meat animals that have become feral, or are game estate animals; and

(4) If a supplier declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

F2.7 – ~~Content of~~ Listed hunter supplier declarations ~~provided~~ for animals for human consumption

(1) Every supplier declaration provided by a listed hunter ~~in relation to~~ of animals supplied for human consumption must include the following information (as applicable):

a) the hunter's name and identification number:
b) the names of all other hunters involved in the consignment:
c) the primary processor or animal material depot identifier~~, as applicable~~:
d) the registration of any helicopter used for the consignment ~~if a helicopter was used for the consignment, it's registration~~:
e) the date of arrival at the primary processor or animal material depot:
f) the number and species of hunted animals ~~in the consignment~~ covered by the declaration:
g) the unique identifier for each:

i) carcass; or
ii) for killed rabbits, hares, or wallabies only, group of carcasses; or
iii) live possum or group of live possums; or
iv) stick of velvet:

h) the kill location information (see clause F2.11):
i) the date and time each hunted animal was killed or captured:
j) the date and time the ~~hunted animal material~~ carcasses ~~was~~ were subject to refrigeration at an animal material depot or primary processor or, in the case of live possums, delivered to the primary processor:
k) ~~whether the hunted animals are covered by a poison use statement or a DOC pesticide summary~~ confirmation that the hunter has complied with the relevant Operations Manual:
l) confirmation that none of the animals have been recovered from poisoned land or buffer zones within the applicable caution periods (as identified in Table 10 in clause F2.9):
m) confirmation that the animals when live, and their carcasses, were free from visible signs of illness or disease:
n) confirmation the carcasses ~~(other than for carcasses from farmed mammals that have become feral and then been killed)~~ or live possums are below the MRL and MPL (but see subclause (4)):
o) confirmation that none of the hunted animals have ingested agricultural compounds and were outside the withholding period for any veterinary medicine (but see subclause (4)):
p) confirmation that carcasses, while under the control of the hunter, were maintained under conditions that minimise contamination and deterioration, and not frozen,~~while under the control of the hunter~~ in accordance with F2.14, F2.15 and F2.19:
q) ~~confirmation that the hunted animals were outside the withholding period for any veterinary medicine (but see subclause (4))~~ in the case of possums and deer, confirmation that they were captured or killed in Tb vector free areas.

(2) If the ~~hunted~~ animal material is from game estate animals ~~or farmed mammalred meat animals that have become feral and then been killed~~, the supplier declaration must also include ~~the following (but see subclause (4))~~:

a) confirmation that any ruminants were not fed ruminant protein in their lifetime:
b) confirmation that the animals were not subject to MPI controls for any purpose other than Tb:
c) confirmation that no cattle or deer were under Tb movement control:
d) confirmation that the animals were not on a surveillance list:
e) whether any ~~deer or goats~~ animals have been vaccinated against Johne's disease ~~in their lifetime~~.

(3) If the ~~hunted~~ animal material comes from farmed ~~mammals~~ red meat animals that have become feral and then been killed, the supplier declaration must also include:

a) confirmation that any ruminants were not fed ruminant protein in their lifetime:
b) confirmation that the animals are not subject to MPI controls for any purpose other than Tb:
c) confirmation that no cattle or deer were under Tb movement control:
d) confirmation that the animals are not on a surveillance list:

e) whether any ~~deer or goats~~ animals are vaccinated against Johne's disease:
f) the farm name and address for the source of the animals, if known; and
g) a detailed map and description of the physical boundaries of the area of land covered by the declaration.

(4) The matters in subclauses (1)(o), (p) and (q), and (~~3~~2)(a) to (d), require confirmation only to the best of the hunter's knowledge.

F2.8 – ~~Content of~~ Processor-approved hunter supplier declarations for animals for animal consumption

(1) Every supplier declaration provided by a processor-approved hunter in relation to animals supplied for animal consumption must include the following information (as applicable):

a) the hunter's name and identification number ~~of the hunter~~:
b) the RMP identifier ~~name~~ of the primary processor:
c) ~~receiving the animal material and~~ the date of arrival ~~and time of delivery to that~~ at the primary processor:
d) the number and species of hunted animals ~~details of the animal material~~ covered by the declaration:
e) the kill location information (see clause F2.11):
f) the date and approximate time the animals were killed:
g) the date and time ~~animal material~~ the carcasses ~~was~~ were subject to ~~chilling or freezing~~ refrigeration:
h) whether the hunted animals are covered by a poison use statement or a DOC pesticide summary:
i) confirmation that ~~the hunter has established that~~ none of the animals have ~~not~~ been ~~harvested~~ recovered from poisoned land or buffer zones within the applicable caution period ~~any area prohibited under~~ (as identified in Table 10 in clause F2.9):
j) confirmation that the animals when live, and their carcasses, were free from visible signs of illness or disease:
k) confirmation that carcasses, while under the control of the hunter, were maintained under conditions ~~the animal material has been handled and transported in such a manner~~ that minimise contamination and deterioration ~~is minimised~~, in accordance with clauses F2.14, F2.~~17~~15, and F2.20:
l) in the case of possums and deer, ~~identify whether that~~ declare if they were captured or killed in Tb vector free areas or Tb vector risk areas~~.~~:
m) whether any of the animals have been vaccinated against Johne's disease.

F2.12 – Poison use statements and DOC pesticide summaries

(1) A poison use statement or DOC pesticide summary provided by a hunter to a processor must cover, in relation to the relevant animal material, the following land:

a) for animals that were fully confined within a game estate, each area of land within the game estate; and
b) for all other animals, the area of land from which the animals were taken and the buffer zone around that area, and also each property adjacent to that area of land if the animals were taken within the following distances of that adjacent property:

i) 200 metres for rabbits:
ii) 1 kilometre for hares, possums, wallabies and thar:
iii) 2 kilometres for goats, chamois, deer and buffalo:
iv) 5 kilometres for pigs and any other species of hunted ~~mammal~~ animals.

F2.14 – Killing and evisceration

(4) Listed hunters and processor-approved hunters must ensure that killed hunted animals are:

a) bled as soon as possible after killing; and

b) not skinned (except in the case of game estate animals ~~for human consumption~~, where the skin may be removed from the shoulders to the head, in which case the carcass must be protected from contamination); and
c) not washed; and
d) if eviscerated, are eviscerated hygienically, without unnecessary delay, and with opening cuts limited to those necessary for removing relevant organs.

F2.17 – Identifying deer velvet from killed hunted deer

(1) Sticks of velvet removed from killed hunted deer and supplied to a primary processor ~~for primary processing~~ for human consumption may be identified:

a) ~~individually (whether by tagging or any other method)~~ by individual sticks; or
b) by groups of sticks, but only if:

i) the land on which the deer were killed is covered by a single poison use statement or DOC pesticide summary; and
ii) all the deer were killed ~~and~~ on the same date ~~by, or under the direct supervision of, the same listed hunter~~; and
iii) all the velvet are covered by the same supplier declaration ~~was prepared for supply by or under the direct supervision of the same listed hunter~~.

(2) The identification of sticks of velvet (whether done individually or in groups) must align with the relevant supplier declaration.

F2.20 – Cooling and transportation of carcasses by processor-approved hunters

(2) Processor-approved hunters must ensure that ~~hunted~~ animal carcasses are delivered to a processor as soon as practicable and:

a) if they are preserved by chilling, are kept refrigerated at temperatures between 0°C and 7°C at all times and delivered to the processor within 72 hours after the animal was killed; and
b) if they are preserved by freezing, are kept frozen and delivered to the processor in a frozen state at a temperature of -12°C or cooler.

F2.22 – Animal material depots used by listed hunters

(4) Note that Part 7, Subpart 1 of the Regulations applies to the operators of all animal material depots, including those for hunted ~~wild~~ animals.

Subpart 2: Supply of wild possums

F2.23 – Supply of wild possums by listed hunters

(1) If wild possums are supplied to a primary processor ~~for primary processing~~ for human consumption by a listed hunter:

a) they must be presented live; and
b) they must have been captured in a Tb vector free area; and
c) subpart 1 applies to the supply in all other respects in the same way that it applies to the supply of any other hunted animals ~~material~~ by a listed hunter.

F2.24 – Supply of wild possums by processor-approved hunters

(1) If wild possums are supplied to a primary processor ~~for primary processing~~ for animal consumption by a processor-approved hunter:

a) they may be supplied either alive or killed; and
b) subpart 1 applies to the supply in the same way that it applies to the supply of any other hunted animals ~~material~~ by a processor-approved hunter.

Part F3 Red meat processing

Subpart 1: ~~Slaughtering~~ Processing premises

F3.2 – Facilities required

(1) In addition to complying with the requirements of Part C1 (Premises, equipment, and services), premises used for ~~the slaughter of~~ processing red meat animals must have (as applicable): Part C1 Premises,

a) appropriate holding facilities for animals to be held before slaughter, and these must be operated within their design capabilities and capacity; and

b) appropriate facilities for monitoring, including ante-mortem and post-mortem examination of animals, and these must be operated within their design capabilities and capacity; and

c) in premises used to slaughter farmed red meat animals for human consumption, facilities for holding suspect animals and doing post-mortem examination of animals found to be dead or moribund (which may be the same facilities); and

d) sufficient facilities to enable verifiers and Animal Product Officers to perform their roles and functions.

Subpart 2: Acceptance and slaughter of farmed red meat animals

F3.5 – Injured, diseased or treated farmed red meat animals for human consumption

(1) ~~Where~~ If an injured or diseased farmed red meat animal intended for human consumption ~~is~~ has been assessed by an ante-mortem examiner as not suitable for processing ~~slaughter~~, and it is not possible to return the animal to its owner or supplier on animal welfare grounds, the animal may be slaughtered by the processor and the resulting animal material disposed of as determined by an ante-mortem examiner.

(2) Animals that are injured while in the care of the processor, or that have suffered injury during transport~~ation~~ to the primary processor ~~ing place or premises~~, must be assessed by an ante-mortem examiner to determine the animal's suitability for processing. ~~slaughtered without delay.~~

(3) Animals that develop metabolic disorders while in the care of the processor, or have suffered a metabolic disorder during transport to the primary processor: ~~ing place or premises,~~

a) may be treated before slaughter; and

b) if treated, must be reassessed by an ante-mortem examiner to determine the animal's suitability for processing.

~~(4) Any animals that are injured or have been treated as provided for in subclause (3), must be reassessed by an ante-mortem examiner to determine the animal's suitability for processing.~~

F3.6 – ~~Dead and moribund~~ Moribund or dead farmed red meat animals for human consumption

(1) Any moribund farmed red meat animal intended for human consumption at ~~a~~ primary processing ~~place or~~ premises must be ~~killed~~ slaughtered without delay.

(2) Dead (not slaughtered) or moribund farmed red meat animals at primary processing premises are not suitable for human consumption, and the processor must dispose of the animal in an appropriate manner as advised by an ante-mortem examiner.

F3.7 – Approval for removal of farmed red meat animals for human consumption

(1) No farmed red meat animals intended for human consumption may be removed from the primary processor~~'s premises~~ unless a suitably skilled person confirms, in writing, that the removal will not present a risk to human or animal health.

F3.10 – Processor requirements for pigs for human consumption excused from ante-mortem examination

(1) For ~~the~~ pigs intended for human consumption for supply only domestically or to Australia (see clause F3.9(2)(b)) to be excused from ante-mortem examination, the processor's RMP must include all the following:

a) the full name or trading name, physical address, and contact details of the producer:
b) a description of the animals:
c) confirmation by the producer that:

i) all animals supplied will have belonged to a defined group of animals for at least 6 weeks prior to presentation for primary processing; and
ii) no new animals will have been introduced to the group within the last 6 weeks:

d) a description of the system used by the producer to uniquely identify ~~each~~ any animals ~~in the group~~ that are not suitable for processing because they:
i) have been treated with, fed, or had access to any agricultural compound, veterinary medicine, or other substance that is likely to adversely affect the suitability of animal material for processing; or
ii) do not meet the definition of **generally healthy** as specified in Regulation 113 (2); or
iii) present with any abnormality that may constitute a hazard in any resulting animal material or animal product
e) confirmation by the producer that all animals will have been under the care of a veterinarian:
f) a copy of the producer's procedures for all the following:

i) a verifiable system for tracing ~~the health status of each~~ animals ~~in the group~~ identified under subclause (1) d) until such a time that they are no longer unsuitable for processing:
~~ii) a verifiable system for tracing all animal treatments administered to each animal during its life:~~
ii) checking for abnormalities prior to dispatch for slaughter:
iii) keeping records relating to the animals.

(2) If pigs are not required to undergo ante-mortem examination, the animals must still be checked for abnormalities prior to slaughter.

(3) If abnormalities are detected, the processor must:

a) ensure the animals are subject to an ante-mortem examination under clause F3.9 ~~(animals for human consumption) or F3.12 (animals for animal consumption), as appropriate~~; and
b) immediately notify the ante-mortem examiner of the abnormalities detected; and
c) notify the producer of the abnormalities.

F3.11A – Injured, diseased or treated farmed red meat animals for animal consumption

(1) If an injured or diseased farmed red meat animal intended for animal consumption has been assessed by an ante-mortem examiner as not suitable for processing, and it is not possible to return the animal to its owner or supplier on animal welfare grounds, the animal may be slaughtered by the processor and the resulting animal material disposed of as determined by an ante-mortem examiner.

(2) Animals that are injured while in the care of the processor, or have suffered injury during transport to the primary processor must be assessed by an ante-mortem examiner to determine the animal's suitability for processing.

(3) Animals that develop metabolic disorders while in the care of the processor, or have suffered a metabolic disorder during transport to the primary processor, must be reassessed by an ante-mortem examiner to determine the animal's suitability for processing.

~~(4) Any animals that are injured, or have been treated as provided for in subclause (3), must be reassessed by an ante-mortem examiner to determine the animal's suitability for processing.~~

F3.11B – Moribund or dead farmed red meat animals for animal consumption

(1) Any moribund farmed red meat animal at a primary processing premises must be slaughtered without delay.

(2) Dead (not slaughtered) or moribund farmed red meat animals at primary processing premises must be designated as medium risk material by the processor.

F3.11C – Approval for removal of live farmed red meat animal for animal consumption

(1) No live farmed red meat animal intended for animal consumption may be removed from the primary processor unless a suitably skilled person confirms, in writing, that the removal will not present a risk to human or animal health.

F3.17 – Acceptance of hunted animal material for processing

(2) A processor accepting hunted animal material ~~for human consumption~~ must check the contents of the supplier declaration and any poison use statement or DOC pesticide summary received from the supplier to confirm that the animal material is suitable for processing.

F3.25 – Post-mortem examinations: human consumption

(1) Post-mortem examinations of ~~farmed~~ all red meat animal material for human consumption must be conducted:

a) by a competent post-mortem examiner with the competencies for conducting post-mortem examinations of animal material for human consumption (see clauses F3.31 and F3.32); and
b) in accordance with the relevant Post-mortem Examination Procedures.

F3.27 – Post-mortem examinations: animal consumption

(1) Post-mortem examinations of ~~farmed~~ all red meat animal material must be conducted:

a) by a post-mortem examiner with the competencies for conducting post-mortem examinations of animal material for animal consumption (see clauses F3.31 and F3.33); and
b) in accordance with the examination procedures in Table 1 of Schedule 1: *Post-mortem examination procedures and disposition of ~~tables for domestic farmed~~ red meat animals for ~~petfood~~ animal consumption*

(2) Determinations made by the post-mortem examiner on the disposition of animal material must be in accordance with Table 2 of Schedule 1: *Post-mortem examination procedures and disposition of ~~tables for domestic farmed~~ red meat animals for ~~petfood~~ animal consumption*

F3.28 – Identifying animal material not suitable for human consumption

(1) Animal material that is not for human consumption must be:

a) clearly identified as not suitable for human consumption, ~~(unless it is packaged in a way that makes that obvious, such as by calling it petfood); and~~ by either:

i) being denatured; or
ii) being packaged and labelled as such; and

b) ~~be~~ kept separate from animal material intended solely for human consumption, unless it is packaged in such a way as to prevent any cross-contamination or loss of traceability.

(2) The consigning processor must ensure that the carcass is identified, as soon as the decision on the disposition has been made, by:

a) enclosing the carcass in a tamper-evident, leak-proof container that is clearly marked as not intended for human consumption; or
b) marking the carcass by either:

i) slashing each side of the carcass with a continuous knife cut, 2 per side, from the hock, over and across the shoulder to end at the neck and elbow (or as appropriate to a part carcass) and staining all slashed surfaces with a meat-marking ink identified in Schedule 3: *Meat-marking inks* (i.e. being denatured); or

ii) branding or identifying the carcass in a manner that shows it is not intended for human consumption.

F3.33 – Competencies for ante-mortem and post-mortem examiners: animal consumption

(1) The competencies required for the following are as set out in subclause (2):

a) ante-mortem examinations of farmed red meat animals for animal consumption:
b) post-mortem examinations of farmed red meat animal material for animal consumption:
c) post-mortem examination of hunted wild ungulates for animal consumption.

(2) The competencies are that the person:

a) has and can demonstrate knowledge of all relevant regulatory requirements; and
b) has at least one of the following relevant qualifications:

i) A qualification or micro-credential in meat examination ~~inspection~~ at NZQA level 3 or above:
ii) National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination and Post-Mortem examination:
iii) National Certificate in Meat Processing – Petfood (Safety), registered by the NZQA.

F3.35 – Green offal

(1) Green offal from farmed ~~mammals~~ red meat animals must be kept separate from any other animal material or animal product intended for human consumption during its handling, processing and transportation until:

a) it has been cleaned so that there are no visible contaminants; and
b) it is acceptably free of parasites, parasitic lesions and foreign bodies.

CHAPTER FB: [DELETED]

CHAPTER H: FISH

Part H2 Fish processing (other than BMS for human consumption)

H2.3 – Reception of fish

(1) Processors must not accept farmed fish for processing (other than initial storage) unless the fish are covered by:

a) a properly completed supplier declaration (see clause H1.3); or
b) a periodic declaration (see clause H1.4); or
c) a shellfish harvest declaration (as required by the BMS RCS) if the fish is BMS for animal consumption.

(2) A processor may accept fish under a periodic declaration only if:

a) the supplier is named in the processor's RMP; and
b) the processor's RMP sets out requirements that the supplier must meet in terms of identifying illness and disease, animal treatments and feeds, and the exposure status of the fish, and the processor is satisfied that the supplier has procedures to meet those requirements.

(3) Before accepting farmed fish for processing, processors must check:

a) the content of the relevant supplier or harvest declaration to confirm that the fish are suitable for processing; and
b) whether any fish supplied under a periodic declaration have been identified by the supplier as not meeting all of the requirements of the declaration. ~~whether any fish supplier supplying under a periodic declaration has given notice that any fish supplied under it do not fully comply with the declaration~~.

(4) A processor may accept farmed fish for processing without a properly completed supplier or harvest declaration if the fish is held pending provision of a replacement declaration that clarifies the status of the fish as suitable for processing.

Part H3 BMS processing for human consumption

H3.3 – Laboratory testing

(1) The following tests required by this Part must be done by a recognised laboratory with the relevant tests within its scope of recognition:

a) seawater, for E.coli, faecal coliforms or total coliforms ~~microbiological testing~~:
b) BMS flesh, for E. coli ~~biotoxin testing~~:
c) BMS flesh, for heavy metals ~~phytoplankton testing.~~:
d) Seawater, for phytoplankton listed in Table 2: *Toxigenic phytoplankton action levels in seawater of the BMS RCS*:
e) BMS flesh, for biotoxins listed in Table 3: *Maximum permissible levels for marine biotoxins in BMS of the BMS RCS*.

H3.4 – Reception of shellfish

(6) Processors must ensure that, if they wash BMS containers for shellfish harvesters operating under the BMS RCS, the containers are sanitised.

H3.5 – Raw harvested BMS microbiological requirements

(1) Testing methodologies used by a recognised laboratory must be in accordance with clause 4.2 ~~15.8~~ of the Animal Products Notice: Recognised Laboratories ~~BMS-RCS~~.

H3.7 – Shucking, processing and packing BMS

(1) Shellstock must be inspected by the processor immediately prior to shucking (or, if heat treated, immediately before heat treatment) to ensure they are alive, clean, wholesome and not badly damaged.

(2) Shucked shellfish must be delivered to the packing room within 1 hour of them being shucked, or pre-chilled and placed in temporary refrigeration at 7°C or cooler for no more than 2 hours.

(3) During shucking and packing, shellfish must be examined for naturally occurring material such as shell pieces and non-edible components, and such material must be removed.

(4) Shucked shellfish must be thoroughly drained, cleaned as necessary and packed promptly after delivery to the packing room.

(5) The packing process for shucked shellfish must be scheduled and conducted so that all meats are chilled to an internal temperature of 7°C or colder within 2 hours of delivery to the packing room.

(6) Shellfish meat that is to be packed into containers larger than 4 litres must be pre-chilled to 7°C or colder prior to packing in the containers.

(7) Shucked shellfish are packed only into containers labelled in accordance with clause H3.10.

~~(8) Chilled shucked shellfish must be reduced to a temperature of 4°C or less before leaving the premises and the temperature must be maintained during transport and storage.~~

~~(9) Chilled live shellfish must be reduced to a temperature of 10°C or less before leaving the premises and the temperature must be maintained during transport and storage.~~

~~(10) Despite subclause (9), chilled live shellfish may leave the premises when the temperature is greater than 10°C if they are stored at the originating premises for less than 12 hours and are maintained under temperature control at all times while in that premises.~~

~~(11) Shellfish that are to be frozen must be arranged to ensure rapid freezing and be frozen at a temperature of -18°C or colder, with shellfish frozen solid within 12 hours from the start of the freezing process.~~

H3.8A – Chilling and freezing BMS

(1) Any chilling or freezing of shellfish must be conducted without unnecessary delay.

(2) Before shellfish that is preserved primarily by refrigeration is released from a primary processing premises, its temperature must be reduced as follows, validated at its thermal centre (slowest cooling point):

a) for chilled live shellfish, at or below 10°C; and
b) for chilled shucked shellfish, at or below 4°C
c) for other chilled shellfish, between -1 and 4°C; and
d) for frozen shellfish, at or below -18°C.

(3) Despite subclause (2) a), chilled live shellfish may leave the premises at a temperature greater than 10°C if they are stored at the originating premises for less than 12 hours and are maintained under temperature control at all times while in that premises.

(4) Subclause (2) does not apply to shellfish that is further processed or transported if:

a) it is transferred:

i) between premises that both operate under RMPs that contain requirements for the transfer of material or products prior to reaching the specified temperatures, so that the relevant risk factors are managed; or

ii) from premises operating under an RMP to premises operating under a registered food control plan under the Food Act 2014, and both the RMP and food control plan contain requirements for the transfer of material or products prior to reaching the specified temperatures, so that the relevant risk factors are managed; and

b) the consigning processor:

i) identifies in their RMP who the shellfish is sent to, and the recipient's RMP or registered food control plan; and
ii) ensures there is no gap in the process documentation as the shellfish is transferred between programmes or plans; and
iii) ensures all relevant programmes or plans are registered before transfer.

(5) Shellfish that are to be frozen must be:

a) arranged to ensure rapid freezing; and
b) frozen at a temperature of -18°C or colder; and
c) frozen solid within 12 hours from the start of the freezing process.

H3.15 – Recirculating water wet storage system

(1) Water used in recirculating wet storage systems must be continuously disinfected as it enters the wet storage tank.

(2) Before use, a study that meets the requirements of clause H3.14(3)(c) must be conducted to demonstrate that the disinfection system for the recirculating system will consistently produce water in which coliforms are not detected under normal operating conditions.

(3) Recirculating water in a recirculating water system must be sampled ~~weekly~~ no less than monthly, and at a frequency sufficient to ~~demonstrate that~~ detect whether coliforms are present ~~not detected~~ in the disinfected water when the recirculating water system is operating.

(4) If, within a 24-hour period, make-up water that is more than 10 percent of the water in a recirculating system is added from a restricted growing area, a set of 3 samples of disinfected water (collected from the spray bar if possible) and 1 sample of the source water prior to disinfection must be collected at the time the additional water is added.

(5) The samples collected under subclause (4) must be tested to confirm the ability of the disinfection system to produce water in which coliforms are not detected in normal operating conditions.

H3.22 – Depuration process operator verification

(4) Any operational conditions identified under subclause (3) are critical control points for the specific species in the specific plant. ~~(which means that any change to them is a significant amendment to the RMP (see Regulation 30(b)).~~

H3.24 – Competency requirements

(1) Processes involving the depuration of BMS must be under the direct supervision of a person who has been assessed as competent in shellfish depuration as part of the attendance at one of the following training courses:

a) SIS Training and Consulting Ltd Depuration course:
b) Aquabio Consultants Depuration Training Course, Aquabio Consultants Ltd, NZ:
c) Manage a Depuration System in a Seafood Operation, MPG Food Tech Ltd, NZ.

(2) Supervision of processes involving depuration of BMS is a key task for the purposes of Regulations 19 to 21.

(3) During processing of shellfish, at least one person (or 2 or more people between them) on site who is involved with handling and hygiene activities must have evidence of completing at least one qualification or training (such as in-house training) in a competency described in clause H2.6.

CHAPTER I: DEER VELVET
Part I1 Supply of deer velvet from farmed deer

I1.2 – Harvesting deer velvet on farm

(1) Deer velvet harvested on farm must be harvested:

a) only from generally healthy deer; and
b) using only veterinary medicines that are either registered or exempt from registration under the ACVM Act.

(2) The deer velvet must be identified either by:

a) individual sticks ~~or individual antlers~~; or
b) by groups of sticks ~~or groups of antlers~~, but only if the sticks ~~or antlers~~:

i) come from the same farm; and
ii) were harvested at the same time; and
iii) are covered by the same ~~supplier~~ periodic declaration.

(3) Deer velvet held at a deer velvet animal material depot must be maintained under storage conditions that minimise deterioration and contamination.

I1.3 – Documents required for supply

(1) A person who supplies deer velvet harvested on farm from live farmed deer to a primary processor must provide it with a properly completed ~~supplier~~ periodic declaration.

(2) A producer or person in charge (other than a transporter) of deer velvet harvested on farm from live farmed deer must provide a properly completed ~~supplier~~ periodic declaration to the next person to whom control of the deer velvet is passed.

I1.4 – ~~Supplier~~ Periodic declarations for deer velvet

(1) A ~~supplier~~ periodic declaration for deer velvet harvested on farm from live farmed deer is properly completed only if it:

a) contains all the information required by subclause (2); and
b) includes a statement confirming that the information in the declaration is true and accurate; and
c) is signed by an individual who:

i) has sufficient knowledge to accurately complete it; and
ii) has authority to sign it; and

d) aligns with the identification on the deer velvet it relates to.

(2) Every ~~supplier~~ periodic declaration for deer velvet must include at least the following information:

a) the full name or trade name, physical address and contact details of the supplier:
b) ~~the date of transfer:~~ the name of the primary processor that the velvet is being supplied to:
c) details of the deer velvet covered by the declaration:
d) a statement that any veterinary medicine or other agricultural compound used on the velveted animals has been in accordance with requirements of, and in accordance with, the label directions under the ACVM Act:
e) a statement that the animal is not within the withholding period for any health treatments:
f) the period to which the declaration applies, which may be no more than 6 months from the date of signing;
g) a statement confirming that the declaration is true and accurate:
h) the signature of a person who:

i) has sufficient knowledge to accurately complete the declaration; and

ii) has authority to sign it.

(3) A person who provides a ~~supplier~~ periodic declaration must retain a copy of the declaration, and any information used to complete it, while the deer velvet is under their control and for a minimum of 1 year after.

(4) If a ~~supplier~~ periodic declaration is provided or retained in electronic form it must include information that enables the identity of the individual who signed the declaration to be identified.

CHAPTER L: NON-DAIRY SECONDARY PROCESSING

Part L1 Thermal processing of low-acid commercially sterilised product

L1.4 – Development and signing off

(1) Processors engaged in the thermal processing of low-acid commercially sterilised products must ensure that the processes:

a) are developed and validated by or under the supervision of a person who has at least one of the qualifications, (as appropriate to the nature of the operation) specified in subclause (2); and

b) are checked and signed off by a person who is independent of the development and validation process, and has at least one of the qualifications (as appropriate to the nature of the operation) specified in subclause (2).

(2) The competencies required under subclause (1) are:

a) for canning:

i) Qualified Cannery Persons (Thermal Processing) Course, Western Sydney University (Hawkesbury), Australia;

ii) Approved Persons Course for thermally processed low-acid foods, DWC Food Tech Pty Ltd and CSIRO, Australia;

iii) Introduction to the Fundamentals of Thermal Process Evaluation, Massey University, Palmerston North, New Zealand;

iv) Thermal processing of acid, acidified and low acid canned foods, Food Processing Specialists Pty Ltd, Australia; and

b) for aseptic processing and packaging operations, Approved Persons Course for UHT Processing and Aseptic Packaging, DWC Food Tech Pty Ltd, Australia

CHAPTER M: VERIFICATION

Part M1 Verification frequencies

M1.3 – Verification steps applying to official assurance export businesses

Transitional

(4) ~~On the commencement date, t~~ The verification step that applies to an official assurance export business that has been operating under either the *Operational Code: Verification*, or the *APN: Export Verification Requirements*, is the step that applied to it under that Code or the Requirements; except that if the business was on Step 8 under the APN: *Export Verification Requirements* (which specifies 5-yearly verification), the business is on Step 10 of this Notice (which also specifies 5-yearly verification).

(5) The verification steps that apply to businesses covered by this clause are as set out in Table 21.

~~(6) Despite Subclause (2), the initial verification step for chicken producers who produce fertile eggs or day-old chicks who were previously listed as an MPI Export Approved Premises and audited according to Table 21, is the same as the step they were on under that regime at 31 October 2023.~~

M1.4 – Verification steps applying to most other animal product businesses

Second verification

(4) If the outcome of the initial verification is acceptable, the next step applying to the animal product business is the relevant second verification step identified in Table 22.

(4A) If the outcome of the initial verification is unacceptable, the second verification must be carried out as determined by clause M1.5.

Subsequent verification

(5) Subsequent verifications (after the second verification) must be carried out as determined by clause M1.5, up to the ceiling step given in Table 22.

Transitional

(6) If an animal product business has been operating under a risk-based measure under the Food Act 2014 and changes to operate under an RMP, and the scope of operations is essentially the same, the verification step under this Notice that most closely equates to the verification interval that applied under the Food Act applies as an initial verification step under this Notice (unless the conditions of the RMP provide otherwise).

(7) The verification steps that apply to businesses covered by this clause are as set out in Table 22.

~~(8) Despite Subclause (2), unless already operating under an existing RMP, the initial verification step for chicken producers who were previously listed under the Animal Products Order: Emergency Control Scheme – Managing Salmonella Enteritidis in Commercial Chicken Flocks or the Animal Product Regulations 2021 and change to operate under an RMP, is step 6.~~

Table 21: Steps for official assurance export businesses

	Type of animal product business	Initial verification step	Ceiling step
1	Businesses that do primary processing of red meat animal material or poultry for human consumption	Step 2	Step 5
2	Businesses that do secondary processing of red meat animal product or poultry for human consumption	Step 2	Step 5

	Type of animal product business	Initial verification step	Ceiling step
3	Businesses (other than fishing vessels covered by clause M1.9) that do primary or secondary processing of fish for human or animal consumption	Step 2	Step 6
4	Businesses that do primary processing of red meat animal material or poultry for animal consumption	Step 2	Step 5
5	Listed game estates	Step 7	Step 7
6	Animal material depots that store killed hunted animals	Step 4	Step 6
7	Fish animal material depots (other than for BMS)	Step 5	Step 10
8	Bee product processors who are required to operate under an RMP	Step 5 (at least one verification each year must be in the harvest season)	Step 7 (at least one verification each year must be in the harvest season)
9	Farm dairies	Step 5	Step 7
10	Dairy manufacturers	Step 2	Step 5
11	Stores used for animal product (~~except~~ other than bee products and stores used for raw milk under 11A) for export with an official assurance	Step 2	Step 6
11A	Stores for raw milk intended for further processing with heat treatment	Step 5	Step 6
12	Stores used for bee products for export with an official assurance	Step 6	Step 7
13	Transporters of unpackaged dairy material or dairy product	Step 5	Step 7
14	Transporters (including those with export loading facilities or transport depots) who operate under an RMP or regulated control scheme and whose depots have refrigerated compartments	Step 5	Step 6
15	Transporters (including those with export loading facilities or transport depots) who operate under an RMP or regulated control scheme and who either do not have a depot, or who have a depot without refrigerated compartments	Step 6	Step 7
16	All other processors of animal product for human consumption	Step 2	Step 5
17	Businesses that process animal product (other than primary processors of red meat animal material or poultry) for animal consumption	Step 2	Step 6
18	Businesses (excluding stores) that are not required to have an RMP but process blood, blood products, reproductive materials, or pharmaceutical products that require an official assurance for export	Step 2	Step 5
19	Businesses (including stores) that are not required to have an RMP but process animal material such as hides and skins, or for fertilizer and similar products, that require an official assurance for export	Step 2	Step 7
20	Germplasm businesses	Step 6	Step 7

	Type of animal product business	Initial verification step	Ceiling step
21	Chicken producers who produce fertile eggs or day-old chicks	Step 5	Step 6
21A	Primary processors of deer velvet only	Step 2	Step 6
22	All other businesses that operate under an RMP but are not listed above	Step 2	Step 5

Table 22: Steps for animal product businesses covered by clause M1.4

	Type of animal product business	Initial verification step	Second verification step	Ceiling step
1	Businesses that do primary processing of red meat animal material or poultry for human consumption	Step 5	Step 7	Step 7
2	Businesses that do secondary processing of red meat animal product or poultry for human consumption	Step 5	Step 7	Step 8
3	Businesses (including only those fishing vessels operating under an RMP) that do primary or secondary processing of fish for human and animal consumption	Step 5	Step 7	Step 8
4	Businesses that do primary processing of red meat animal material or poultry for animal consumption	Step 5	Step 7	Step 7
5	Businesses that do secondary processing of hunted an animal material or poultry for animal consumption	Step 5	Step 7	Step 8
6	Animal material depots that store killed hunted animals	Step 5	Step 7	Step 8
7	Fish animal material depots (other than for BMS)	Step 5	Step 10	Step 10
8	Bee product processors operating under an RMP	Step 7	Step 7	Step 8
9	Farm dairies	Step 5	Step 6	Step 8
10	Dairy manufacturers (other than those covered by row 11)	Step 5	Step 6	Step 8
11	Dairy manufacturers of dairy based infant formula products and formulated supplementary foods for young children	Step 2	Step 4	Step 5
12	Stores	Step 5	Step 6	Step 7
13	Dairy transporters of dairy material that is not packaged or is not shelf stable	Step 5	Step 6	Step 9
14	Transporters (other than dairy transporters of dairy material that is not packaged or shelf stable)	Step 5	None	None
15	Further petfood processors (other than further petfood processors who sell by retail and whose only processing is size reduction or packing)	Step 5	Step 7	Step 8
16	Chicken producers who produce breeder chickens	Step 5	Step 6	Step 7
17	Chicken producers who produce fertile eggs	Step 5	Step 6	Step 7
18	Chicken producers who produce day-old chicks	Step 5	Step 6	Step 7

	Type of animal product business	Initial verification step	Second verification step	Ceiling step
19	Chicken producers who produce rearer laying chickens	Step 5	Step 7	Step 8
20	Chicken producers who produce layer chickens	Step 5	Step 7	Step 8
21	Chicken producers who produce broiler chickens	Step 5	Step 7	Step 8
~~22~~	~~All other processors of animal product for human consumption~~	~~Step 5~~	~~Step 7~~	~~Step 8~~
23	All other animal product businesses that operate under an RMP but are not listed above	Step 5	Step 7	Step 8

M1.7 – Temporary ceasing processing activities

(1) This clause applies during any period when an animal products business temporarily ceases some or all of its processing activities.

(2) If any processing activities are still being carried out (e.g. if a manufacturer continues to store animal products):

b) the scope of verification must be reduced to cover only those activities that continue; and
c) the verifier or verifying agency may apply the ceiling step for any continuing activities.

(3) If no processing activities are being carried out:

a) the scope of verification must be sufficient to give the verifier or verifying agency confidence that the premises will remain in a fit state to resume processing even if repairs and maintenance have been done while processing activities have been ceased; and
b) the verification steps ~~reductions~~ are as follows:

i) for a business whose normal ceiling step is Step 6 or below, step 6 (i.e., 6 monthly); or
ii) for a business whose normal ceiling step is Step 7, 8, 9, or 10, the ceiling step for the applicable type of animal product business or persons.

(4) The operator of the animal products business must advise the verifier or verifying agency before processing activities resume.

M1.8 – Seasonal processing

(1) For a business that operates only seasonally, so that no processing (including storage) occurs during the off-season, if an initial or subsequent verification falls in the off-season, the verifier or verifying agency must ~~reduce the verification step to a step that~~ change the date of the verification that would occur in the off-season (clause M1.2) to ensure~~s~~ that verification can be done while processing activities are being carried out.

M1.9 – Fishing vessels that are official assurance export businesses

(1) This clause applies only to an animal product business that:

a) operates a fishing vessel; and
b) is an official assurance export business; and
c) does not operate under a multi-business or multi-site RMP.

(2) Clause M1.5(1) and (2) do~~es~~ not apply to businesses covered by this clause.

(3) The verification steps, and the basis for moving between steps, for businesses covered by this clause are set out in Table 23.

Table 23: Verification of fishing vessels that are official assurance export businesses

Verification step	Verification frequency
Step 1	Every port visit
Step 2	Every second port visit
Step 3	Every 6 months
Number of consecutive acceptable outcomes required to move to a higher step	2
Number of unacceptable outcomes to move to a lower step	1

M1.10 – Businesses required to have full-time verifier present during operating hours

(1A) This clause applies only until X date, after which businesses covered by this clause will need to meet the requirements set out in clause M1.10A.

(1) The verification frequency for a business required to have a full-time verifier present during operating hours is one month, for both initial and subsequent verifications.

(2) The following clauses do not apply to a business required to have a full-time verifier present during operating hours:

a) clauses M1.6 and M1.8:
b) clauses M2.2, M2.4(2) and M2.5.

M1.10A – Businesses required to have full-time verifier present during operating hours

(1) This clause applies only after X date to businesses that are required to have a full-time verifier present during operating hours.

Initial verification

(2) An initial verification must be carried out if the business has not previously been verified under the Act.

(3) The initial verification starts at step 2.

Subsequent verification

(4) Subsequent verifications (after the initial verification) must be carried out as determined by subclauses M1.10(6) and (7).

(5) The verification frequencies are shown in Table 23A.

Table 23A: Verification frequencies as steps for businesses required to have full-time verifiers during operating hours

Verification step	Verification frequency
Step 1	1 monthly
Step 2	1 monthly
Step 3	1 monthly
Step 4	1 monthly
Step 5	2 monthly
Step 6	3 monthly

(6) The verifier or verifying agency may collect evidence to support the verification outcome over the verification period and must identify the date that the next verification outcome is due by applying the appropriate verification step that applies to businesses covered by this clause.

Moving up or down verification steps

(7) If the outcome of the verification is acceptable, the verifier or verifying agency must determine the next verification step and may move the business up a step. This sub-clause applies in addition to sub-clause M1.5(3).

(8) If the outcome of the verification is unacceptable, the verifier or verifying agency must determine the next verification step as per clause M1.5(4).

(9) The following clauses do not apply to a business required to have a full-time verifier present during operating hours:

a) clause M1.2(1) and (4):
b) clause M1.3 and 1.4:
c) clauses M1.5(1) and (2):
d) clause M1.6:
e) clause M1.7(3)(b):
f) clause M1.8: and
g) clauses M2.2, M2.4(2) and M2.5.

M2.5 – Verification of fishing vessels

(1) The operator of a fishing vessel that is subject to verification requirements must advise the verifier or verifying agency when the vessel is expected to arrive at any port, at least 24 hours before the expected arrival (unless the arrival is due to an emergency).

(2) The verifier or verifying agency must, before the vessel arrives at the port, advise the operator of whether the vessel will be subject to a scheduled verification visit on arrival.

(3) If a verification visit is conducted, unloading must not commence until the verifier or verifying agency authorises the unloading.

(4) The operator must ensure that the fishing vessel does not return to sea after a scheduled verification until the verifier has recorded in writing that the fishing vessel is cleared to recommence fishing.

M2.7 – Written verification report

(1) The written report required by Regulation 92(1)(b) to be provided to an animal product business must be provided as soon as practicable.

(2) The report must:

a) give the name or identifier of the verifier; and
a) give the RMP or RCS registration number or other unique identifier; and
b) identify the premises (by physical address or, if available, unique location identifier); and
c) state whether the verification was scheduled or unscheduled; and
d) state the date or dates of the verification; and
e) state the date the report is issued.

(3) The report must also provide all the following:

a) sufficient information to enable the reader to clearly understand the commentary and findings; and
b) a description of the verification scope, along with a description of the RMP or regulated control scheme components or elements covered; and
c) a statement of whether the outcome of the verification is acceptable or unacceptable; and
d) details of any deficiencies identified, together with agreed corrective actions and any associated timeframes; and
e) confirmation that the current step continues to apply or, if applicable, what new step applies; and
f) the date of the next scheduled verification.

(4) In the case of a report on a fishing vessel, the report must record the date that the fishing vessel was cleared to recommence fishing.

CHAPTER N: RECOGNISED AGENCIES AND PERSONS

Subpart 2: Verifiers

N3.7 – Verifiers of dairy RMPs

(1) Verifiers recognised to verify dairy RMPs may verify dairy RMPs covering the activities in Table 26A only if they have the relevant competencies identified in that table.

Table 26A: Verifiers of dairy RMPs

	Activity to which RMP relates	Specific competencies required
1	Farm dairies	(a) Familiarity with farm dairy activities and farm dairy assessment procedures.
2	Dairy manufacture without heat treatment (other than manufacture of dairy-based infant formula products and formulated supplementary foods for young children)	(a) Familiarity with the manufacture and storage of dairy material and dairy product.
3	Manufacture with heat treatment (other than manufacture of dairy-based infant formula products and formulated supplementary foods for young children)	(a) Familiarity with the manufacture and storage of dairy material and dairy product; and (b) successful completion of Dairy Heat Treatment Verification training provided by either: i) AsureQuality Ltd, New Zealand; or ii) Eurofins Food Analytics NZ Limited (prior to 1 July 2023); or iii) Dairy & Food Engineering Compliance Limited.
4	Manufacture of dairy-based infant formula products and formulated supplementary foods for young children	(a) Recognition to verify dairy manufacture (with or without heat treatment, as relevant); and (a) familiarity with wet and dry infant formula manufacture.
5	Dairy stores and dairy transport	(a) Familiarity with relevant processes.
6	Grade A product	(a) Recognition to verify dairy manufacture (with or without heat treatment, as relevant); and (b) familiarity with the relevant US OMARs (assessment by accreditation body not required).

Schedule 1 – Post-mortem examination procedures and disposition of ~~tables for~~ ~~domestic~~ ~~farmed~~ red meat animals for animal consumption ~~petfood~~

~~1 –~~ Examination requirements

(1) The following minimum examination requirements must be completed as indicated in ~~the examination procedure tables in subclause (3)~~ Table 1:

a) **View** – view structures as part of normal dressing/tissue removal, note and judge abnormality:
b) **Palpate** – feel by pressure, note and judge abnormality:
c) **Incise** – incise with a knife, note and judge abnormality.

(2) Any additional combination of the requirements in subclause (1) may be used to aid final judgement where evidence suggests further investigation is required.

~~(3) The examination procedure tables are as follows:~~

Table 1: Examination procedures

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Head and Neck											
Head	View		View		View	View	View	View	View		
Neck	View		View		View	View	View	View	View		Palpate
Throat	View		View		View	View	View	View	View		
~~External surface of the head~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Eyes~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Ears~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
~~Nose / nose cavity~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Mouth / internal mouth~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Tonsils~~	~~View~~		~~View~~		~~View~~	~~-~~					
~~Tongue~~	~~View and palpate~~		~~View and palpate~~		~~View and palpate~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~External cheek muscles~~	~~View~~										
Head lymph nodes	View and incise		View and incise		~~View exposed~~	Palpate	View exposed				
~~Neck~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		~~Palpate & incise~~
~~Throat~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Oesophagus - swallowing pipe~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
Atlantal - base of neck lymph node (if present)	View and incise			View and incise							
Chest Cavity											
Chest cavity	View		View		View	View	View	View	View		
Diaphragm - muscular wall separating	View			View	View	View	View	View	View		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
abdomen from chest											
Pleura - chest cavity lining	View		View		View	View	View	View	View		
Trachea - wind pipe	View		View		View	View	View	View	View		
Lungs (incise along length if required to inspect deeper lung tissue)	View and palpate		View palpate		View and palpate	View and palpate	View and palpate	View	View palpate		
Lung lymph nodes: Apical Bronchial Mediastinal	View and incise		View and incise								
Lung lymph nodes: Bronchial Mediastinal					View and palpate	View and palpate	View and palpate	View and palpate	View and palpate		
Heart	View and palpate		View and palpate		View and palpate	View and palpate	View	View	View		
Pericardium - heart sac opened	View		View		View	View	View	View	View		
Thymus - sweat bread	View		View		View	View	View	View	View		
Abdominal Cavity											

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Abdominal cavity - gut cavity	View		View		View	View	View	View	View		
Lumbar lymph nodes - back bone nodes	View and incise		View	View and incise	view						
Iliac lymph node		View and incise	View	View and incise	View		View	View	View	Palpate	
Internal iliac lymph nodes	View and incise										
Ischiatic lymph nodes		View and incise		View and incise				Palpate	Palpate	Palpate	
Peritoneum - abdominal lining	View		View		View	View	View	View	View		
Oesophagus - swallowing pipe	View		View		View	View	View	View	View		
Gastro-intestinal tract - guts	View		View		View	View	View	View	View		
Mesenteric lymph nodes - gut nodes	View and palpate	View palpate and incise	View and palpate		View and palpate	View	View and palpate		View and palpate		
Liver - both sides	View and palpate		View and palpate		View and palpate	View and palpate	View	View	View and palpate		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Liver lymph node	View and incise		View and incise		View and incise	View and palpate	View and palpate	View	View and palpate		
Liver - gall bladder (sac)	View		View					View	View		
Liver gall bladder - bile duct	View		View			View		View	View		
Pancreas	View		View		View				View		
Pancreatic lymph node						View					
Spleen - both sides	View and palpate		View		View and palpate	View	View	View	View and palpate		
Kidneys - out of covering membrane	View and palpate		View and palpate		View and palpate	View and palpate	View	View	View and palpate		
Kidney lymph node	View and incise		View	View and incise			View				
Pelvic cavity											
Pelvic cavity	View		View		View	View	View	View	View		
Pizzle - penis	View		View		View	View	View	View	View		
Rectal cavity	View		View		View	View	View	View	View		
Scrotal sac area	View		View		View	View	View	View	View		
Spinal column	View		View		View	View	View	View	View		
Tail	View		View		View	View	View	View	View		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Testicles	View		View		View	View	View	View	View		
Uterus - womb	View		View			View	View		View		
General genital organs	View		View		View	View	View	View	View		
Superficial inguinal - udder / scrotal sac lymph node	View and incise		View and palpate	View and incise			View and palpate	View and palpate	View and palpate	View and incise	
~~External~~ ~~Carcass~~ Other internal and external surfaces											
~~External~~ Internal and external surfaces (including abdominal, thoracic and rectal/pelvic cavities, neck, limb joints and neural canal/spinal cord if the carcass has been split). ~~carcass~~	View		View		View	View	View	View	View		

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
~~Umbilical area~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~General joints~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~General carcass lymph nodes - any exposed~~					~~View and palpate~~	-					
~~Forelegs~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Shoulder~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Arm pits~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Forequarters~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Prescapular - shoulder joint~~ Superficial cervical lymph node (see note 1)	Palpate	Palpate & incise	Palpate & incise					Palpate in adults (if on the carcass, see note 2)~~Palpate~~	Palpate in adults (if on the carcass, see note 2)~~Palpate~~	View and incise	View and incise
~~Hind legs~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		
~~Precrural~~ Sub iliac (hind leg fold lymph) node (see note 3)	Palpate	Palpate & incise	~~Palpate &~~ Incise and view	Palpate & incise	View all exposed lymph nodes			View (if on the carcass, see note 2)~~Palpate~~	View (if on the carcass, see note 2)~~Palpate~~	View and incise	
Popliteal - knee joint lymph node		Incise		Incise				Palpate	Palpate	Palpate	

	Cattle	Additional procedures - cattle at risk from Tb (RMP required to document controls)	Farmed Deer	Additional procedures - deer at risk from Tb (RMP required to document controls)	Bobby Calves	Horses	Pigs	Lambs	Sheep	Additional procedures (CLA)	Additional procedures - animals exposed to Johne's vaccination (RMP required to document controls)
Lumber chain lymph node	View and incise		View								
Udders / mammary glands	View		View			View	View		View		
~~Neural canal (if exposed)~~	~~View~~		~~View~~		~~View~~	~~View~~	~~View~~	~~View~~	~~View~~		

[1] Superficial cervical lymph node used to be called the prescapular lymph node

[2] incidental removal of subiliac, superficial inguinal, supramammary or superficial cervical lymph nodes is acceptable and should not be treated as carcasses with missing parts

[3] Subiliac lymph node used to be called precrural lymph node

2 – Disposition ~~table for mammals~~ requirements

~~(1) The mammals animals covered by Table 2: Disposition the mammal disposition table include:~~

~~a) Cattle;~~
~~b) Deer;~~
~~c) Goat;~~
~~d) Horse;~~
~~e) Pig; and~~
~~f) Sheep.~~

(1) The following dispositions must be applied for diseases ~~/~~ or conditions identified in rows 1 to 77 ~~Section A~~ of ~~the mammal disposition~~ Table 2: Disposition:

a) if a localised defect or condition is identified the defect or condition must be removed hygienically, and the abnormal tissues disposed of as further described in the table; and
b) if a localised defect or condition identified has spread from the original location, the following judgements are to be applied:

i) where a defect or condition has spread from the original location, the examiner must confirm that the animal does not show any post-mortem signs suggestive of general systemic illness, and if there are no signs suggestive of general systemic illness, then the defect or condition must be removed hygienically, and the tissue disposed of as further described in the table:
ii) where a defect or condition has spread from the original location and the examination identifies signs suspicious of general systemic illness - then all tissues are to be disposed of as medium risk.

~~(2) Where a defect or condition is identified as noted in section B, all tissues are to be disposed of as medium risk material.~~

(2) ~~For the purpose of the mammal disposition, t~~The terms ~~in the table~~ listed below indicate the following:

a) **Wholesomeness** – an abnormality that does not represent a significant hazard. However, the final disposition made on the raw material must take into account the operator's individual RMP requirements for wholesomeness:
b) **RMP Hazard** – an identified hazard in the source raw material that must be further analysed and managed where possible by the operators RMP:
c) ~~**Pass for**~~ **Petfood / minimal risk** – an abnormality that does not significantly impact on the raw material's suitability for petfood and where no further restriction applies:
d) **Medium risk** – Material must be disposed of in accordance with the requirements notified for medium risk materials.

(3) In addition to the terms listed in subclause (2), the following livestock codes are used in Table 2:

a) **B**~~obby calves~~ – Bobby calves:
b) **C** – Cattle:
c) **D** – Deer:
d) **H** – Horses:

e) **P** – Pigs:
f) **S** – Sheep (lambs and adult sheep):
g) **G** – Goats.

Table 2: ~~Mammal~~ Disposition

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
1	Cuts / Scrapes	Abrasions	Affected tissues	All	Condemn / medium risk	Affected parts	
2	Boil	Abscess	Affected tissues	All	Condemn / medium risk	Affected parts	
3	Lumpy jaw / woody tongue	Actinomycosis, Actinobacillosis	Lesions, nodes, soft tissue, jawbone	C	Condemn / medium risk	Affected organs, parts, and corresponding nodes	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
4	Signet ring carcinoma	Adenocarcinoma	Of the small intestine	SG		Refer cancer / neoplasms / neoplasia	
5		Arthritis	Acute, localised / polyarthritis	CDGHPS	Condemn / medium risk	Affected joints or parts, and surrounding tissue together with associated lymph nodes if affected	
6		Arthritis	Chronic localised or chronic polyarthritis	CPSG	Condemn / medium risk	Removal of joints and surrounding tissue and any affected lymph nodes	
7		Bites	Affected tissues	All	Condemn / medium risk	Affected parts	
8	Cancer Eye	BOSCC	Involvement of the bony structures of the head	C	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
							disease-free and their removal is hygienically possible
9	General cancers	Neoplasm	Localised or with evidence of spread	All	Condemn / medium risk	Cancer and affected surrounding tissue	
10		Bruises	Affected tissues	All	Wholesomeness	Affected parts	Availability for collection dependent on the RMP
11	Cheesy gland	CLA	Lesions grossly identifiable as CLA	SG	Wholesomeness	Affected parts	Availability for collection dependent on the RMP
12	Pink eye	Contagious ophthalmia	Regardless of the extent of the localised lesion	CDGS	Condemn / medium risk	Affected parts	Note also cancer eye
13	Faecal and ingesta	Contamination	Gross contamination	All	Condemn / medium risk	Affected parts	RMP Hazard - each individual RMP must consider
14	Scabby mouth	Contagious ecthyma	Scabs and lesions on mouth / other skin areas	SG	Condemn / medium risk	Affected Parts	
15	Very thin animal	Emaciation	Simple uncomplicated wasting	All	~~Pass for~~ Petfood / minimal risk	No evidence of other significant disease	
16		Erysipelas	If lesions are chronic, e.g. vegetative endocarditis chronic "diamond" skin lesions, arthritis	P	Condemn / medium risk	Affected tissue	
17		Facial eczema	Heads with photosensitivity lesions	CSGD	Condemn / medium risk	Affected Parts	Parts exhibiting gross signs of disease (refer also icterus)
18		Facial eczema	Udders with photosensitivity lesions	CSGD	Condemn / medium risk	Affected Parts	Parts exhibiting gross signs of disease (refer also icterus)
19		Facial eczema	Carcass and viscera showing marked icterus	CSGD	Wholesomeness	Carcass and viscera	Availability for collection dependent on the RMP

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
20		Facial eczema	Liver with extensive cirrhosis	CSGD	Condemn / medium risk	Liver	See Icterus
21		Facial eczema	Slightly affected liver	CSGD	~~Pass for~~ Petfood / minimal risk	Liver	
22	Foot rot	Foot rot	Localised infection of foot	All	Condemn / medium risk	Affected tissue	
23		Grass seeds	A few isolated surface seeds	SG	Condemn / medium risk	Affected tissue	
24	Water kidney	Hydronephrosis	Chronic	SG	Condemn / medium risk	Kidney	
25	Yellow tissue	Icterus	Where there is evidence of *chronic liver degeneration*. Yellow or yellow/green discolouration of the fat but also of the cartilage, tendon sheaths, and serous membranes	CSGD	Wholesomeness	Carcass and viscera	Availability for collection dependent on the RMP
26		Johne's disease	Thickened intestines	SGCD	~~Pass for~~ Petfood / minimal risk	Intestines	
27	Lepto / red water	Leptospirosis	Signs suggestive of Leptospirosis	CP	Condemn / medium risk	Kidneys / bladder	
28		Liver disease	Scar tissue, or localised cirrhosis, blood vessel enlargement	C	~~Pass for~~ Petfood / minimal risk	Affected areas	
29	Flat worm	Liver fluke	Small to severely affected liver	CSGHD	Wholesomeness	Liver	Availability for collection dependent on the RMP
30		Lungs	Inflammation, cancers, abscesses or lymph node pathology, or purulent discharge in the trachea or bronchi	All	Condemn / medium risk	Affected parts	
31		Lungworm	There is a severe associated pneumonia	SG	Condemn / medium risk	Lungs	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
32		Lungworm	There are numerous shot-like, pus lesions	SG	Condemn / medium risk	Lungs	
33		Malformations	No associated disease process	All	~~Pass for~~ Petfood / minimal risk	Affected parts	
34	Inflammation of the udder	Mastitis	Acute / chronic	All	Condemn / medium risk	Udder and lymph node	
35	Inflammation of the womb	Metritis	Acute / chronic	All	Condemn / medium risk	Reproductive system	
36		Muscle degeneration	Affected tissues	SG	~~Pass for~~ Petfood / minimal risk	Affected muscles	
37		Muscle disease	Non-infectious	C	~~Pass for~~ Petfood / minimal risk	Affected parts	
38	Kidney inflammation	Nephritis	Acute / chronic Note bobby calf judgement	All	Condemn / medium risk	Kidney	
39	Smell	Odour	Abnormal	All	~~Pass for~~ Petfood / minimal risk	Unless suspect chemical in nature	
40		Odour	Boars with very pronounced male odour	P	~~Pass for~~ Petfood / minimal risk	All tissues	
41	Watery tissue	Oedema	Localised	All	Wholesomeness	Affected tissue	Availability for collection dependent on the RMP
42		Oedema	Generalised	All	Wholesomeness	All tissues	Availability for collection dependent on the RMP
Parasites:							
43		*Ascaris lumbricoides*	Minor liver blemishes (milk spots)	P	~~Pass for~~ Petfood / minimal risk	Affected parts	
44		*Ascaris lumbricoides*	Extensive liver blemishes	P	Condemn / medium risk	Liver	
45	True Hydatids	*Hydatids*	Cyst in offal	SGCP	Condemn / medium risk	Affected organs	Note NZ is essentially considered free of true Hydatids

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
46	Flat worm	Liver fluke	Small to severely affected liver	CSGHD	Wholesomeness	Liver	Availability for collection dependent on the RMP
47		Lungworm	There is a severe associated pneumonia	SG	Condemn / medium risk	Lungs	
48		Lungworm	There are numerous shot-like, pus lesions	SG	Condemn / medium risk	Lungs	
49		Pentastomes	Mesenteric lymph nodes	C	~~Pass for~~ Petfood / minimal risk	Affected lymph nodes	
50		Pimply gut	Oesophagostome larvae in small intestine, caecum and colon. Numerous lesions	C	~~Pass for~~ Petfood / minimal risk	Intestines	
51		Pimply gut	*Oesophagostomum*	SG	~~Pass for~~ Petfood / minimal risk	Intestines	
52	Sarco	Sarcocysts	Obviously visible and generalised	All	~~Pass for~~ Petfood / minimal risk	All tissues	RMP Hazard - general and widespread in the population
53	Kidney worm	*Stephanurus dentatus*	Kidney worm minor liver blemishes (milk spots)	P	~~Pass for~~ Petfood / minimal risk	Affected parts	
54		*Stephanurus dentatus*	Cysts in surrounding kidney fat, muscles	P	Condemn / medium risk	Affected tissue	
55	False Hydatids	*Taenia hydatigena*	Grossly affected livers (larval tracts)	SGCPD	Condemn / medium risk	Liver	RMP Hazard
56		*Taenia hydatigena*	Gross cyst lesions in abdominal cavity	SGCPD	Condemn / medium risk	Affected tissue / lesions	RMP Hazard
57	Sheep measles	*Taenia ovis*	Gross lesions in muscles	SG	~~Pass for~~ Petfood / minimal risk	All tissues	RMP Hazard - general and widespread in the population

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
58		*Taenia saginata*	Cysts identified in musculature e.g. tongue, heart, masseter muscles	C	Condemn / medium risk	Affected tissues / rest thermally process or freeze	(All remaining tissues to be thermally processed or frozen)
59	Toxo	Toxoplasmosis	Not grossly identifiable	All	~~Pass for~~ Petfood / minimal risk		RMP Hazard
60	Trichinosis	Trichinella	Not grossly identifiable	PH	~~Pass for~~ Petfood / minimal risk		RMP Hazard
61	Heart sac inflammation	Pericarditis	Acute or chronic	All	Condemn / medium risk	Heart and surrounding tissue	
62	Abdominal inflammation	Peritonitis	Acute or chronic	All	Condemn / medium risk	Affected parts	
63		Peritonitis	Chronic affecting organs or viscera	All	Condemn / medium risk	Affected parts	
64	Abnormal tissue pigment	Pigmentation	Xanthosis and melanosis	All	Wholesomeness	All tissues	Availability for collection dependent on the RMP
65	Penis rot	Pizzle	Active inflammatory condition, cancers, trauma, erosions scars, bruises, clots	All	Condemn / medium risk	Affected parts	
66	Chest lining inflammation	Pleurisy	Acute or chronic	All	Condemn / medium risk	Affected parts	
67	Inflammation of kidneys and associated tissues	Pyelonephritis	Acute or chronic	C	Condemn / medium risk	Kidney / bladder	
68	Kidney water cysts	Retention cysts	Birth defect	C	Condemn / medium risk	Affected parts	Availability for collection dependent on the RMP
69		Testicle	Active inflammatory condition, including inflammation of associated parts neoplasms, haematoma	All	Condemn / medium risk	Affected organ	

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
70	Wind pipe	Trachea	See lungs, save if lungs acceptable	All	Condemn / medium risk	Trachea	
71	Tb suspect	Tuberculosis	Any localised lesions suspicious of Tb	CDPH	Condemn / medium risk	Affected tissues / rest thermally process	RMP Hazard - all tissues to be thermally processed
72	Tb reactor	Tuberculosis reactor	With or without lesions	CDPH	Condemn / medium risk	Affected parts / rest thermally process	RMP Hazard - all tissues to be thermally processed
73		Wounds		All	Condemn / medium risk	Affected parts	
	Additional bobby calf						
74		Immaturity	Includes musculature, which is loose and flabby, generalised underdevelopment of the musculature, minimal fat deposits which appear brownish-red, gelatinous, and oedematous	B~~obby~~	Wholesomeness		Availability for collection dependent on the RMP
75	Umbilicus - tummy button	Navel ill	Enlargement / inflammation of the navel	B~~obby~~	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible
76	Infection of navel vessels	Omphalophlebitis	Infection of one or more of the umbilical vessels. Acute inflammation and/or active infection	B~~obby~~	Condemn / medium risk	Affected parts	Collection of closely associated tissues may occur if they are clearly disease-free and their removal is hygienically possible

	Common Name	Defect or Condition	Details	Livestock	Disposition to Apply	Tissues Disposition Applies To	Further Comments
77		Miscellaneous	Non-infectious rare conditions affecting part of the carcass, such as melanosis, umbilical hernias, and localised white muscle disease	B~~obby~~	Condemn / medium risk	Affected parts	
78		Systemically ill	Signs of general widespread systemic illness	All	Condemn / medium risk	All tissues	
79		Bruises	Extensive or gangrenous	All	Condemn / medium risk	All tissues	
80	Diarrhoea	Enteritis	Bloody or gangrenous	All	Condemn / medium risk	All tissues	
81		Gangrene	Wet gangrene with systemic involvement	All	Condemn / medium risk	All tissues	
82	Yellow tissue	Icterus	Not associated with chronic liver damage e.g. acute or other cause for icterus	CSGD	Condemn / medium risk	All tissues	Icterus may be the result of another event e.g. toxic substance, poison
83		*Teania solium*	Cysts in musculature	P	Condemn / medium risk	All tissues	Not currently in New Zealand
84	Bloody diarrhoea	Salmonellosis		All	Condemn / medium risk	All tissues	
85	Bacteria / toxins in blood	Septicaemia		All	Condemn / medium risk	All tissues	
86		Oedema	Accompanied by significant other disease	All	Condemn / medium risk	All tissues	
Additional bobby calf							
87	Kidney infection	Nephritis	Acute, includes conditions with red haloes around white spots on cortex	B~~obby~~	Condemn / medium risk	All tissues	

Schedule 3 – Meat-marking inks

1 – Condemned material stains ~~Denaturing inks~~

(1) Inks for denaturing condemned animal material or animal product must be prepared from the following dyes:

a) Brilliant Green, colour index number (CI) 42040; or
b) a green dye, colour index number (CI) 42053, variously named Fast Green FCF or FD & C No.3 Green; or
c) Green S, colour index number (CI) 44090; or
d) green vegetable dyes.

2 – Petfood ~~carcass~~ stains

(1) Inks for denaturing animal material or animal product for petfood ~~marking petfood~~ must be prepared from the following:

a) a black dye, colour index number (CI) 28440, variously named Food Black, Brilliant Black; or
b) Permicol Black or Hexacol Black PN; or
c) charcoal; or
d) any of the solvents and diluents listed in clause (~~2~~3).

(2) Animal material and animal product that has been denatured using stains listed in subclause (1) are minimal risk material for animal consumption.

2A – Branding and grading inks

(1) Branding and grading inks may only contain the following dyes:

a) Allura Red, colour index number (CI) 16035;
b) Brilliant Blue FCF, colour index number (CI) 42090;
c) a chocolate brown dye, colour index number (CI) 20285, variously named as Brown HT, Chocolate Brown HT, Food Brown 3;
d) Ponceau 4R, colour index number (CI) 16255

3 – Permitted solvents and diluents

(1) Meat-marking i~~I~~nks ~~for marking petfood~~ may contain any of the following solvents and diluents:

a) ethanol; or
b) ethyl acetate; or
c) edible grades of hardened vegetable fat; or
d) glycerol in its mono, di and tri-acetic acid esters; or
e) hydrogenated castor oil, Sett HR1; or
f) isopropyl alcohol; or
g) propylene glycol.

4 – Labelling of ~~approved~~ meat-marking inks

(1) The labelling of ~~approved~~ meat marking inks must contain a list of all constituents.

Schedule 4 – Transfer of red meat product not at required preservation temperature

(1) The temperature and the time parameters must comply with Table 1: Vehicles with Active Refrigeration ~~Deep~~ or Table 2: Vehicles without Refrigeration or Refrigeration that is Inactive, as appropriate.

(2) The temperature in column 1 is the deep meat temperature measured at the centre of a carton or at the centre of the part of a carcass or cut that has the greatest cross-section at the time of loading.

(3) The operator must have evidence that, as a minimum, the specified times as appropriate to the deep meat temperature can be achieved on an ongoing basis.

(4) The store at the receiving premises must be operated at 2°C or colder, or 5°C or colder in accordance with the Food Regulations 2015.

Table 1: Vehicles with active refrigeration ~~deep~~

Deep meat temperature (°C)	Maximum duration of transport (hours)
25	1
22	2
20	3
18	4
15	6
12	12
10	24

Table 2: Vehicles without refrigeration or refrigeration that is inactive

Deep meat temperature (°C)	Maximum duration of transport (hours)
22	2
20	1.5
18	2
15	3
12	6
10	10