Industry Standard 4
Procurement of Animals for Food
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Review of Industry Standard 4

This standard shall be regularly reviewed according to a schedule held by MAF Food Assurance Authority (Animal Products).

The co-ordinator welcomes suggestions for alterations, deletions or additions to this standard, to improve it or make it more suited to Industry needs. Suggestions should be sent to the co-ordinator on the form on Page P.3, together with reasons for the change and any relevant data.

The co-ordinator of this standard is:

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Suggestions for Change

| Name: ________________________________ | Organisation: ________________________________ |
| Email: ________________________________ | Phone: ________________________________ |

**Industry Standard 4: Procurement of Animals for Food**

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Signature: ____________________
Date: ____________________

Please post to: Programme Manager
(Animal Product Standards)
MAF FAA (Animal Products)
PO Box 2526
WELLINGTON

**Acknowledgement of receipt:**

Signature: ____________________
Date: ____________________
Amendment Record

Amendments to this manual will be given a consecutive number and will be dated. Please ensure that all amendments are inserted, obsolete pages are removed, and the record below is completed.

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1 Introduction

Scope

Industry Standard 4 describes the New Zealand requirements promulgated under the Meat Act 1981 for the procurement of animals intended to be processed into food. These requirements apply to the procurement of animals killed in the field (game) and animals presented for slaughter but do not apply to seafood, poultry or ostriches and emus. The standards for procurement of poultry are in PIPS 5, ostriches and emus in OEPS 5 and those for seafood in IAIS 003 and IAIS 005.

The purpose of this industry standard is to consolidate existing pre-harvest requirements for mammals and to harmonise requirements promulgated under the Game Regulations 1975 relating to hunters with corresponding requirements provided under the Animal Product Act 1999. It should be noted that the procurement of game estate mammals for processing in a game packing house is provided for under regulation 6 of the Animal Products (Ancillary and Transitional Provisions) Regulations 2000 and associated specifications.

Pre-harvest conditions relating to the environment, handling, treatments and growth of animals have a significant effect on the suitability of the animal for processing into human food. The control of residues of agricultural chemicals, animal remedies and environmental contaminants that are hazardous to human health has traditionally been applied to the pre-harvest of food animals. More recently, an increasing range of additional controls are being applied, or requested by customers to be applied, to live animals before their slaughter or killing for food. Some of these controls are acknowledged to have public health benefits and others do not have any direct public health benefit but relate to customer or government assurance as to animal welfare, origin of animals, treatments received or freedom from diseases.

This Industry Standard places an emphasis on identifying conditions and regulatory controls relating to the source and supply of animals, maintaining that source information and regulatory control with the supply, collating that information with an inspection of the animals by an Inspector to determine their fitness for processing into food.

It should be noted, however, that the current provision to allow the hunting of animals in the wild for human and animal consumption is under review. The requirements in this Industry Standard relating to hunting and hunters may be subject to change pending the outcome of that review.

1.1 Outcome

Animals intended for processing into food shall be healthy and shall have been handled and procured under conditions that minimise potential hazards to human health.

1.2 Definitions

Unless otherwise noted, terms will have the same meaning as described in the Meat Act 1981 and its pursuant regulations.
Apparely healthy means any animal that does not display any abnormal behaviour or show any visible evidence of disease or adverse defect in the view of a layperson who is familiar with the normal behaviour of the type of animal.

Approved premises are those categories of premises that are either exempt from, or fall outside, the licensing provisions of the Meat Act 1981. Approval is granted by MAF Food Assurance Authority to facilitate market access through branding and certification to markets requiring official government certification.

Defect means any contamination, disease, fault, inferiority or other condition of an animal that, in the opinion of a Inspector (formed in the light of any standards relating to fitness for human consumption of that type of animal), renders the animal or product unfit to be used for human consumption; and defective has a corresponding meaning.

Feral animal means any animal at the time of its capture that was not being herded, mustered, or handled in the manner of a farm animal or kept within an effective fence or enclosure for farming purposes. Feral animal has a similar meaning to the term Wild Mammal as used in the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2000.

HACCP means hazard analysis critical control point. It is a system which identifies, evaluates and controls hazards which are significant for food safety.

Hazard is a biological, chemical or physical agent in, or conditions of, food with the potential to cause an adverse health effect.

Healthy animal means any animal that has been inspected by an Inspector and does not display any abnormal characteristic that would prevent its use for food in the view of the Inspector.

Hunter is a person who has passed an examination based on the national training booklet entitled ‘Hunting Pesticide-Free Game’, and any subsequent amendment, and is approved to supply game for processing into food. In respect of game and possum, hunter has a similar meaning to ‘certified supplier’ as defined in the Animal Products Act 1999.

MRL Maximum Residue Limit.


Retain refers to carcasses which are held and under the supervision of an Inspector.

Shall expresses a mandatory requirement of this industry standard.

Should/may express a recommended provision which when followed may assist in achieving the required outcome of this industry standard.

1.3 General Principles

1.3.1 Cross references
1.3.1.1 The responsibilities of Licensees for procurement of animals defined in this standard should be applied in conjunction with the requirements for quality assurance described in Industry Standard 8 (IS 8 or IAS 8).

1.3.1.2 The requirements for construction of licensed or approved premises shall be read in conjunction with Industry Standard 2 (IS 2 or IAS 2).

1.3.1.3 The requirements for the maintenance of hygiene and sanitation in licensed or approved premises shall be read in conjunction with Industry Standard 3 (IS 3 or IAS 3).

1.3.1.4 The requirements for slaughter and dressing of animals shall be read in conjunction with Industry Standard 5 (IS 5 or IAS 5).

1.3.1.5 The requirements for handling of condemned material shall be read in conjunction with Industry Standard 7 (IS 7).

1.3.1.6 The requirements for chemical residue control shall be read in conjunction with Manual 10.

1.3.1.7 The specific requirements of importing countries shall be read in conjunction with the Official Assurances Programme (OAP) and the Overseas Market Access Requirements (OMAR).

1.3.2 Customised Processes, Experimentation, Hazard Analysis and Critical Point Systems (HACCP) and New Technology

Where any outcome required by this Industry Standard (IS) can be achieved using alternative general or specific principles to those outlined for a particular outcome, then the alternative principles are permitted, provided they are fully validated within the context of IS 8: Sections 3 and 5, and they comply with all relevant regulatory outcomes.

1.4 Layout of this Industry Standard

1.4.1 Scope

Each section commences with a scope which broadly describes the activity to which the requirement applies.

1.4.2 Outcome

The outcome is the principal requirement. It is a statement of what is intended to be achieved and is a fundamental component of the New Zealand system for ensuring that products derived from animals are fit for their intended purpose and in compliance with importing country requirements. It provides a basis for determining equivalence of alternative general or specific principles with the New Zealand standard.

1.4.3 General principles

The general principles described in the IS are based on good manufacturing practice. Application of the general principles should deliver the outcome. Alternative systems, customised where applicable or validated within the context of HACCP, are permitted.

1.4.4 Specific principles
1.4.4.1 The specific principles are recognised as methods of delivering the required outcome. The principles described in the IS are based on either validated data or good manufacturing practice. Alternative methods, validated within the context of IS 8, are permitted.

1.4.4.2 International recognition of any method may differ from country to country and specific importing country requirements should be consulted.

There are no headings which identify specific principles. A specific principle will be identified as any major heading (with two-digit numbering and in a bold 14 pt typeface) which occurs in sequence after general principles.

1.4.5 Explanatory notes

Any description in this IS which is enclosed in a box does not form a part of the requirement. It is an explanatory note which is intended to expand the general intent of the particular requirement and may serve to clarify compliance with the requirement in some instances.

1.4.6 Director-General

Where ever it is a requirement in this IS to report to, or seek the approval of, the Director-General then the requirement shall be addressed to the Director Animal Products.
2 Animals Eligible for Processing

Scope

This section relates to the origin and environment of any animal which is grown or harvested for processing into food, and is submitted to licensed or approved facilities for that purpose.

2.1 Outcome

Animals intended for processing into food shall have been obtained only under such conditions that hazards to human and animal health are minimal.

2.2 General Principles

2.2.1 Documented procedures

2.2.1.1 The Licensee shall document procedures for receiving animals, and verifying the origin and treatments of those animals, intended for processing into food.

2.2.1.2 In relation to feral animals, the procedures shall include, but not limited to, verifying the status of hunters or suppliers, the correctness of landowner/manager declarations, ability to track and trace carcasses/animals to suppliers and procurement areas, and keeping of all records.

2.2.2 Processors to obtain evidence of origin and status

Processors shall obtain evidence from suppliers of animals, intended for processing into food, as to the origin of the animal and any relevant history of chemical treatment or disease status.

2.3 Origin of Animals

2.3.1 Responsibility for verifying information supplied

2.3.1.1 The Licensee shall be responsible for verifying the origin and condition of animals received and the status of any relevant treatment or condition. The information shall include seeking evidence from suppliers and reviewing relevant regulatory requirements.

2.3.1.2 Suppliers shall provide the Licensee with evidence to verify the origin and any relevant treatment or condition of animals supplied.

2.3.2 Approval of suppliers of killed animals

2.3.2.1 Hunters of killed game (certified suppliers).

(i) Hunters shall be approved and listed by MAF Verification Agency. Note: Certified Suppliers are considered to be listed as hunters.

(ii) People intending to become Hunters, or certified suppliers, shall:
• pass an examination based on the national training booklet ‘Hunting Pesticide – Free Game’, see Appendix I
• provide the information to the Licensee in the form in Appendix I
• undertake to notify the Licensee of any changes to the declared information.

(iii) No killed game shall be accepted from any person unless the name of the person is listed as a hunter or certified supplier by MAF Verification Agency.

2.3.2.2 Suppliers of killed game (wild mammals) and live possums shall make a declaration as to the area from which the animals were procured. The declaration shall be made on forms in the Animal Products (Specifications for Products Intended for Human Consumption) Notice, Schedule 5 Part 1:

(i) Form 1 for the supply of live possums,

(ii) Form 2 for the supply of game, rabbits and hares (wild mammals),

2.4 Maintaining the Identity of Animals

2.4.1 Positive identification of all animals

The identity of the supplier, and relevant details of the origin, of any animal submitted for processing into food, whether killed or slaughtered, shall be maintained by the Licensee until the animal has completed all assessments as to its suitability for use as food.

Note: some importing countries may require the identity of the supplier and details relevant to the origin to be traceable through to the imported product.

2.4.2 Identification of live animals, other than possums, for slaughter

2.4.2.1 The animal identification system shall provide the following information:

• the date of arrival,
• the approximate time of arrival,
• the owner(s) name in clear or in code(s),
• the number of animals,
• the class of animals,
• the marks or brands if present, or other distinguishing features, this requirement is optional if the holding facility contains animals from only one owner or farm,
• pen number(s) where the animals are held and, if applicable, a system to trace previous holding pens in the event animals are shifted to different pens,
• the current inspection status of the animals,
• the identity of the Inspector who has performed ante-mortem examination and the date of examination,
• the status of any animals subject to a regulated programme,
• any additional information that may assist in the final disposition at post-mortem examination.

2.4.2.2 The animal identification information shall be readily available after arrival of the animals at the premises. It shall be kept up to date for the tenure of the mob on the premises and until the animals have passed post-mortem examination.
2.4.2.3 The information shall be made available to the Technical Supervisor and the person in charge of post-mortem examination before the animals are slaughtered and at any other time when requested.

2.4.2.4 The Technical Supervisor shall be informed, before slaughter, of any animals subjected to regulated programmes.

A pen card system for animal identification has been found satisfactory. An ante-mortem pen card set would consist of an original and two or more duplicate(s). A completed pen card set would be required for each pen of animals from a split mob, the number of animals for each pen may be approximate provided the total number of animals for each mob is accurate. If the animals are moved to another pen before slaughter the pen card set should be amended to show the new pen number with the former still visible. The original pen card should be sent to the slaughter floor where it is available to the Technical Supervisor while a duplicate copy remains with the mob until the animals are slaughtered.

2.4.3 Identification of feral animals (including live possums)

2.4.3.1 Suppliers of feral animals, including live possums, shall obtain from land owner(s)/manager(s) a declaration of poison use which covers the hunting area and buffer zones and submit this to the Licensee of the packing house or processing premises either before or at the time of submitting the feral animals. The declarations are to be on Form 5, Animal Products (Specifications for Products Intended for Human Consumption) Notice 2000, Schedule 5, Part 2.

2.4.3.2 Feral animals shall not be accepted for processing if:

- there is no land owner(s)/manager(s) declaration of poison use,
- the declaration is incomplete, including incomplete description of the procurement area,
- the declaration was signed more than 12 months ago and the Licensee is aware the poison status of the area has since changed,
- it can not be verified that procurement did not occur inside a poison area or a buffer zone,
- there is reason to doubt the authenticity of the land owner(s)/manager(s) declaration.

2.4.3.3 Suppliers of killed animals shall identify each animal (or group of animals in the case of rabbits/hares) before it/they enter(s) a game depot or game packing house with a tag, signed by the hunter, bearing the following information:

- name of the hunter or supplier
- approval number of the hunter (if applicable)
- geographical area where the animal was killed, that can be identified with the land owner/manager's declaration
- date and approximate time when the animal was killed
- date and time of arrival at the game premises
- game depot number (if applicable)
- the appropriate supplier declaration (as distinct from the land owner(s)/manager(s) declaration), see Section 2.2.3.2.

2.4.3.4 When a principal supplier of killed animals employs a number of hunters, as in the case of helicopter operations, all such hunters shall be certified suppliers or approved and listed hunters or certified suppliers.
2.4.4 Records to be retained

The records of all supplies of killed or slaughtered animals shall be retained by the Licensee according to the requirements outlined in IS 8.

2.5 Compliance with Other Requirements

2.5.1 Animals to comply with requirements

Animals subjected to requirements under other legislation shall not be accepted for slaughter or processing into food until the Licensee/operator has taken all required steps to obtain evidence that the animals comply with all other requirements.

2.5.2 Chemical residue control schemes

2.5.2.1 The Licensee should make all reasonable enquiries to determine that animals submitted for processing into food are in compliance with chemical residue control requirements.

2.5.2.2 Animals submitted for slaughter shall not have been treated with any agricultural compound or veterinary medicine:

(i) within any holding period specified on the label of any registered agricultural compound or veterinary medicine, or

(ii) within any period specified by a veterinarian, or

(iii) which is not a registered agricultural compound or veterinary medicine and to which maximum permissible levels of substances in stock or farmed deer are regulated, within a period specified by the Director-General.

Refer also to Manual 10; and reg 8, Meat (Residues) Regulations 1996.

2.5.2.3 The owner of any newly acquired stock or farmed deer shall have made all reasonable enquiries as to whether or not any registered agricultural compound or veterinary medicine was administered before the person acquired them. See reg 98, Meat (Residues) Regulations 1996. Licensees shall validate the status of animals in this regard, see also IS 4: Section 2.3.1.

2.5.2.4 Feral animals shall not have been procured from any area where:

(i) sodium monofluoracetate (1080) poison has been used, until either a period of 2 months has elapsed after the cessation of the poisoning operation and 100mm of rain has fallen, or a period of 4 months has elapsed after the cessation of the poisoning operation.

(ii) pindone has been used, until a period of 2 months has elapsed after the cessation of the poisoning operation.

(iii) anticoagulant poisons including; brodadicoum, bromodialone flocoumafen, have been used until a period of 9 months has elapsed after the cessation of the poisoning operations.
(iv) any other poison, (other than cyanide and calcicalciferol (‘campaign’) baits) for the
control of vertebrates has been used, until a period of 4 weeks has elapsed after the
cessation of the poisoning operation;

(v) there is any evidence that any poison still exists in the area and that the feral animal
could reasonably have access to it.

2.5.2.5 Feral possum buffer zone
Feral possum procurement shall not have occurred within a minimum buffer zone of 1
kilometre around known poisoning operations.

2.5.2.6 Killed game buffer zone
(i) Killed game procurement shall not have occurred within the following minimum
buffer zones where known poisoning operations had occurred:

- 5 km for pigs
- 2 km for game other than pigs, rabbits and hares
- 1 km for hares
- 200 m for rabbits

(ii) The buffer zones described in (i) shall also apply from neighbouring property
boundaries for which the hunter or supplier has no landowner declaration.

(iii) The buffer zone shall be extended by any person* in circumstances which may
increase the likelihood of contact with poisons, e.g. aerial dropping of poison,
migration patterns of animals, geographical features such as long valleys, known
grazing ranges.

* e.g. any government or local authority, regional council, poisoning operator, land
owner, hunter.

2.5.3 Market access schemes
The animals from which animal products are intended to be produced for specified markets
shall comply with Overseas Market Access Requirements. These include, but are not
restricted to, HGP freedom for EU, TB schemes for Russia, freedom of imported animals for
EU, the relevant Overseas Market Access Requirements should be consulted for details.

2.5.4 Animal disease control schemes
Animals shall have complied with the requirements of any scheme relating to disease control
which includes, but is not limited to:

- animals vaccinated for Johnes disease
- animals originating within areas subjected to TB control
- animals originating from *Taenia saginata* suspect properties
- animals originating from *Trichinella spiralis* suspect properties
- procurement of feral possums only from areas declared free from tuberculosis.
3 Handling of Animals

Scope

This section applies to the handling, preparatory to their killing or slaughtering, of all live animals intended for processing into food.

3.1 Outcome

Products shall be derived from animals that were normal or not defective and were humanely handled prior to killing or slaughtering.

3.2 General Principles

3.2.1 Documentation

The Licensee shall document procedures for receiving and handling animals prior to slaughter which are humane, result in the minimal discomfort to the animals and minimise hazards to consumers.

3.2.2 Experienced animal handlers

Personnel who are responsible for handling animals, including procuring feral animals, shall be experienced in the recognition of normality in the relevant species of animals and shall be able to distinguish distressed behaviour or abnormalities of that species.

3.2.3 Distressed or defective animals

Animals that are distressed, defective or presenting a hazard to food shall be dealt with according to the advice of an Inspector formed in the light of any standards relating to fitness for human consumption of that type of animal.

3.3 Animal Submitted for Processing

3.3.1 Defective or diseased animals

3.3.1.1 Licensees shall not accept animals for processing into food if the animals:

- were injured, or
- suffering from a disease, or
- abnormal, or
- had been subjected to any treatment or been exposed to any chemical residues,

without a veterinary declaration as to the fitness the animal for transport (AgM82) and an Animal Status Declaration as to treatments applied to the animal, OMAR 01/184.

3.3.1.2 If a registered veterinarian surgeon physically examines an animal, which may be diseased, defective or undergoing treatment and considers that the animal is suitable for transport for slaughter for human consumption, an AgM82 form shall be completed.
3.3.1.3 An Inspector shall, when making a disposition of the animal in relation to its slaughter, take into consideration information contained on the AgM82, the Animal Status Declaration and the condition of the animal prior to slaughter.

3.4 Welfare of Live Animals

3.4.1 Animal welfare codes

The handling of live animals prior to slaughter are subject to the Animal Welfare Act 1999 and shall comply with all relevant codes of welfare or codes of recommendations and minimum standards issued by the National Animal Welfare Advisory Committee, in particular:


Codes of Recommendations and Minimum Standards may be viewed at the biosecurity/animal welfare/codes site on the MAF website: [http://www.maf.govt.nz](http://www.maf.govt.nz)

Different species and classes of animals should be held separately.

Animals should be adequately rested prior to slaughter such that signs important to ante-mortem inspection are not masked.

3.4.2 Washing of animals

The washing of any animals, when necessary, shall be carried out in accordance with a documented plan, refer to IS 4: Section 4.3, and be done in a manner that minimises any distress to the animals.

3.4.3 Bobby calves

Bobby calves shall not be held for more than 24 hours after arrival unless fed, refer also to the Code of Animal Welfare No. 10.

3.4.4 Emergency slaughter

The emergency slaughter of any animals in the yard facilities shall be carried out in accordance with an approved programme, refer to Code of Animal Welfare No.19. Refer also to IS 4, Section 4.6.

3.5 Removal of Animals from Premises

3.5.1 Agreement of the Technical Supervisor
No live animal shall be removed from any premises except with the agreement of the Technical Supervisor that:

(i) all required steps have been carried out to obtain evidence that the animals comply with requirements, and

(ii) they have been assessed by an Inspector and:

(a) during the day in question, no notifiable, contagious or infectious disease have been found at the premises;
(b) the animals are healthy;
(c) their removal conforms to all relevant animal welfare codes of conduct.

(iii) all records relating to animals that have been removed from the premises shall be kept by the Licensee and shall be made available to the Technical Supervisor.

3.6 Live Feral Animals (Possums)

3.6.1 Feral possums to be alive when captured

Possums shall be alive and apparently healthy at the time of capture and shall only be captured by humane trapping or netting.

3.6.2 Holding premises to be registered

The farms, or premises, where feral possums are kept are to be registered by the Department of Conservation. The possums shall, at a minimum, be kept for any period specified by the D-G.

3.6.3 Records to be kept

The farm operator shall keep records of any registered agricultural compound or veterinary medicine administered to the possums and shall comply with the requirements relating to the control of chemical residues.

3.7 Killed Animals

3.7.1 Killed animals to be apparently healthy

Killed animals shall be apparently healthy immediately prior to being killed and may be procured by shooting, netting or humane trapping.

Animals should not be dogged, stressed or unnecessarily fatigued before killing.

3.7.2 Dressing of killed animals

3.7.2.1 Killed animals shall:

(i) be bled as soon as possible after capture;
(ii) have the head attached, or have the head positively identified with the carcass until post-mortem inspection has been completed;

(iii) not be skinned;

(iv) be protected from contamination from the time of gutting and during transport to the game depot or game packing house;

(v) not be washed;

(vi) be eviscerated hygienically;

(vii) presented with:

(a) the kidneys, heart, lungs and liver attached to the carcass (the pluck shall be hung outside the carcass to allow quicker cooling of the chest cavity);

(b) the neck cleared by removing the windpipe;

(c) the ears attached to the hide.

3.7.2.2 Evisceration

(i) In the case of killed game other than rabbits/hares:

(a) removing the alimentary canal, i.e. the paunch/stomach and intestines, including the rectum and anus (the opening cuts shall be limited to those necessary for the removal of the stomach and intestines);

(b) removing the bladder and reproductive organs.

(ii) In the case of rabbits and hares:

(a) removing the stomach and intestines (the opening cuts shall be minimal)

(b) the lungs, heart, liver and kidneys shall be left attached to the carcass.

Rabbits and hares may be eviscerated in the field or at the processing premises.

3.7.3 Temperature control of killed game

3.7.3.1 Killed game shall be cooled as quickly and effectively as possible and shall not be frozen before final dressing and inspection.

3.7.3.2 For animals other than rabbits, hares and wallabies, the carcasses shall be subjected to refrigeration within 10 hours of killing, either at a game depot or at a game packing house.

The internal temperature should be reduced to less than 7 °C within 24 hours of killing.

3.7.3.3 Rabbits, hares and wallabies carcasses shall be:

(i) placed under refrigeration at a game depot or game packing house within 4 hours when the ambient temperature is above 10 °C, or

(ii) placed under refrigeration at a game depot or game packing house within 12 hours when the ambient temperature is at all times below 10 °C.
(iii) held in a game depot if ungutted and be delivered to a game packing house no more than 24 hours after being killed.

(iv) held in a game depot if gutted and be delivered to a game packing house no more than 48 hours after being killed.

3.7.4 Transport of killed game

3.7.4.1 Killed game shall be protected from deterioration and contamination at all times and in particular:

(i) fly-strike, contamination of the abdominal cavity by dust or mud shall be prevented, and

(ii) carcasses shall be protected during transport according to the requirements of IS 9.

3.7.4.2 Carcasses of killed game, other than rabbits, hares and wallabies, should reach the premises where they will be examined within 24 hours of being killed. The arrival of carcasses may be delayed until 96 hours provided they have been held in a game depot.

3.8 Operation of Game Depots

Game Depots have a similar meaning to the term animal material depots described in Part 11, Clause 65, Animal Products (Specifications for Products Intended for Human Consumption) Notice 2002.

3.8.1 Restricted use of game depots

Game depots shall only be used for the chilling and holding of killed game which is intended for human consumption.

3.8.2 Operating temperature

Game depots shall operate at chill temperatures of 3°C or colder.

3.8.3 Operating hygiene

Killed animals shall be hung whilst in game depots and spaced to ensure effective chilling and prevention of cross contamination.

3.8.4 Records

3.8.4.1 The Licensee of the game depot shall maintain a record of all carcasses held in the depot including a record of all the information relating to the origin and supplier. Refer to Section 2.4.2.2.

3.8.4.2 No carcass of any killed game shall be present in any game depot if it is not identified.
4 Criteria and Disposition for Food Animals

Scope

The section relates to the assessment of live animals submitted for slaughter, and of carcasses of killed game prior to dressing, to determine the presence of diseases or defective conditions and their disposition for use as human food.

4.1 Outcome

Live animals and killed game intended for processing into food shall not be affected by diseases or defects that present a potential hazard to human health.

4.2 General Principles

4.2.1 Assessment by an Inspector

All animals live submitted for slaughter and all killed animals submitted for dressing, shall be assessed by an Inspector for the presence of defective conditions. The assessment shall be carried out in a systematic manner according to an agreed protocol.

4.2.2 Defects to be eliminated

Defects that are detectable in live animals and are potential hazards to human health shall be eliminated to the extent possible and otherwise managed before the animal is processed into food.

4.3 Condition of Pelt or Hide of Animals

4.3.1 The pelt or hide of animals shall not be unreasonably dirty before animals are presented for processing into food.

4.3.2 The Licensee shall document a plan to ensure the condition of the pelts or hides of animals does not compromise the principles of hygienic dressing.

4.3.3 Animals with pelts or hides which are grossly contaminated with soil or faecal matter shall not enter the slaughter floor or processing room except where slaughter and dressing procedures have been specifically implemented to handle those animals with pelts or hides that are routinely contaminated, e.g. feedlot animals.

The development of a programme for cleanliness of animals, or modified dressing procedures, designed using the principles of HACCP is strongly recommended.

4.4 Live Animals

4.4.3 Ante-mortem inspection

4.4.3.1 All live animals shall be subjected to an ante-mortem inspection by an Inspector.

4.4.3.2 The ante-mortem inspection shall:
(i) eliminate animals showing evidence of disease or any other condition that would make the product unfit for human consumption;

(ii) segregate diseased and defective animals whose condition does not require total condemnation to be processed as suspect animals;

(iii) verify humane treatment of animals, particularly injured animals;

(iv) detect the presence of exotic or contagious diseases.

4.4.3.3 Ante-mortem inspection shall take place within 24 hours of arrival of the animals at a slaughter premises and less than 24 hours before slaughter. To ensure that no contagious or exotic disease, or animal welfare issue is present, animals shall also be viewed within 2 hours of the commencement of slaughtering unless there has been ante-mortem inspection activity throughout the previous 8 hours, e.g. shift operations.

4.4.3.4 All supplier information relating to the origin and status of the animals shall be available to the Inspector no later than the time of the ante-mortem inspection.

4.4.3.5 The ante-mortem inspection status of animals shall be clearly recorded, refer to IS 4: Section 2.4.2.1.

Common methods are stamping and initialling individual pen card sets or suitably detailed kill sheets.

4.4.3.6 Ante-mortem inspection shall comply with any importing country requirement, refer to OMAR.

4.4.4 Disposition of animals after ante-mortem inspection

4.4.4.1 After ante-mortem inspection (or re-inspection, in the case of suspect animals), every animal shall be designated as:

(i) fit for routine slaughter for human consumption; or

(ii) withheld from slaughter pending treatment for, or recovery from, an abnormal condition (these animals may be submitted for re-inspection at a time specified by the Inspector); or

(iii) passed for emergency slaughter to prevent the deterioration of an abnormal condition, provided the condition would allow all or part of the carcass to be passed for human consumption and processing will not jeopardise the hygienic production of meat; or

(iv) suspect and slaughtered at the end of a run or day; or

(v) unfit for slaughter for human consumption and condemned.

4.4.4.2 The Inspector shall decide the disposition of diseased or defective animals.

4.5 Suspect Animals

4.5.1 Suspect facilities
4.5.1.1 Separate facilities shall be provided for holding and dealing with suspect animals which require segregation, refer to IS 2: Section 8.

4.5.1.2 Facilities and races used to hold suspect animals shall be cleaned and disinfected after use.

4.5.2 Segregation of suspect animals

Animals which require segregation shall be transferred to and held in the suspect facility. Animals which are down or unable to walk shall be protected from further injury. This may require the other animals in the pen to be removed.

4.5.3 Identification of suspects

4.5.3.1 Suspect animals shall be positively identified for special attention. This identification shall be maintained until after post-mortem inspection.

Numbered ear tags such as suspect tags, or tattooing in the case or pigs, have been found to be satisfactory.

4.5.3.2 The Licensee shall ensure that the suspect animal identification and ante-mortem findings are notified to the Inspector in charge of post-mortem inspection on the slaughter floor. A report on the post-mortem findings and disposition of the carcass shall be included with all details of the suspect animal. A copy of the report shall be retained by the Technical Supervisor.

4.6 Emergency Slaughter

4.6.1 Application

4.6.1.1 Emergency slaughter may be performed under the following circumstances:

(i) for humane reasons

(ii) where the temperament of the animal precludes herding or safe handling and the animal has escaped the premises.

4.6.1.2 Emergency slaughter can only be performed on animals that have been received by the licensed premises. In the case of a fractious animal that has escaped, emergency slaughter must be performed within 24 hours of being received by the premises.

Note: emergency slaughtering of fractious animals can not be applied to farmed animals that have gone feral. The provisions for dealing with animals under these circumstances are contained in the Animal Products Act 1999, and pursuant regulations and specifications.

4.6.2 Supervision by an Inspector

Emergency slaughter must be carried out under the supervision of an Inspector.

4.6.3 Disposition of emergency slaughtered animals
4.6.3.1 When an animal is distressed, and all or part of the animal may be suitable for human consumption, then the animal shall be designated suspect and immediately slaughtered and processed.

Animals that are unable to walk can be stunned by a method which induces permanent insensitivity and conveyed to the normal sticking area. The time between stunning and sticking should not exceed 4 minutes.

4.6.3.2 When an animal is distressed and unsuitable for processing into food it shall be condemned and immediately killed, refer to IS 4: Section 4.11.

4.7 Exotic Diseases

When an exotic disease is suspected, the Technical Supervisor shall be immediately informed. The Exotic Disease Response Manager shall be contacted on the free phone 0800 809 966. All animals associated with any animal(s) displaying suspicious lesions shall be retained.

4.8 Contagious Diseases

4.8.1 Prohibition on slaughter

4.8.1.1 Animals exhibiting signs of any contagious disease as set out in any regulation shall not be accepted for slaughter.

4.8.1.2 When a contagious disease is suspected the Technical Supervisor shall be informed. The disposition of animals shall be at the discretion of a veterinarian's advice but shall be in accordance with any regulatory requirement if any exists.

4.8.2 Salmonellosis

4.8.2.1 Where a veterinarian has made a diagnosis of salmonellosis, all animals showing clinical signs shall be condemned and all remaining animals in the pen shall be designated as suspect.

4.8.2.2 Where there is no veterinarian present, the Licensee shall retain the affected mob and seek veterinary advice.

4.9 Tuberculosis Reactors

4.9.1 Reactors subject to ante-mortem inspection

Cattle and farmed deer that have reacted to a diagnostic test for TB shall only be slaughtered in premises that carry out ante-mortem examination by an Inspector.

4.9.2 Segregation of reactors

Reactors shall be segregated from other animals on arrival. The status of the animals shall be recorded with the animal identification information (see IS 4: Section 2.4.2) and the pen shall also be clearly labelled.

4.9.3 Reactors not to be removed
No reactors or in-contact animals shall be removed from the premises.

4.10 Killed Animals

4.10.1 Arrival at Premises

4.10.1.1 The Licensee shall record all supplier information relative to the killed game received at the premises and check all carcasses to determine that:

(i) bleeding and evisceration was complete;

(ii) all the body parts required for post-mortem inspection are present, i.e. that it is not skinned in any way and that the ears have not been removed;

(iii) there are no signs of decomposition, gross defect, gross contamination or mishandling;

(iv) the animal is not frozen and the deep muscle temperature does not exceed 7°C.

4.11 Dead, Dying and Condemned Animals

4.11.1 Application

The section relates to animals that have been presented for slaughter.

4.11.2 Humane treatment

Dying or condemned live animals shall be humanely killed, see IS 4: Section 4.6.

4.11.3 Disposition

4.11.3.1 Any dead animal shall be identified, condemned and denatured, then expeditiously removed for disposal after having been assessed by an Inspector, refer to IS 7 with regard to disposal.

4.11.4 Post-mortem examination

When the Inspector considers a post-mortem examination of any dead animals is necessary, the animals shall be retained by the use of a Retain Label (AgM74) and removed to the post-mortem facility. See also IS 6: Section 2 for retain procedures.

Condemned animals may be identified by a condemned label (AgM78) or by ensuring the head is marked with a distinctive dye or spray.

4.11.5 Sanitation

The area where death, or emergency slaughter, occurred shall be cleaned and disinfected if contaminated with body fluids.

4.11.6 Registers
The Licensee shall maintain a register of dead animals, including those humanely killed, and all details relating to the circumstances of the death and the condition of any remaining cohort animals. The register shall be available to the Technical Supervisor.

4.12 Denaturing

4.12.1 Application

4.12.1.1 All dead animals shall be denatured before final disposal.

4.12.1.2 Denaturing agents shall be dispersed throughout the carcass by injection or slash cuts. Refer also to IS 7: Section 3.

Unless instructed otherwise by the Inspector, hides and pelts may be saved from dead animals prior to denaturing.
Hunters

Background

- Hunters whose names appear in the register of Approved Suppliers are the only persons who can supply killed game to game premises: namely Game Depots, Packing Houses or Game Inspection Premises.

- Any person wishing to become registered as a Hunter will need to qualify under a national training programme before hunting game intended for supply to a game premises. The requirements of which are set out in the national training booklet entitled ‘Hunting Pesticide-Free Game’ and any subsequent amendment.

- MAF Verification Agency is responsible for testing candidates. The tests have been developed by MAF for the game processing industry.

- People will be tested on their knowledge of the requirements as set out in the booklet. Those who pass the test will be assigned a unique Approved Supplier Number and their names will be entered into a national register of Approved Suppliers (Hunters).

- MAF Verification Agency maintains the national register of Approved Suppliers. The register contains information about individuals and access is therefore restricted to selected MAF personnel. Relevant information will be passed to company management at game premises.

Application procedures

- Applicants must be knowledgeable about the national training booklet ‘Hunting Pesticide-Free Game’, and any subsequent amendment, which is obtainable from Licensees of Packing Houses or Game Inspection Premises.

- The applicant must provide information to the Licensee of the Packing Houses or Game Inspection Premises as required on the form on page 2 of this Appendix (overleaf). *The licensee will arrange with the Technical Supervisor, MAF Verification Agency to carry out the competency test.*

- In addition, the applicant must provide evidence to the Licensee of the game premises of being a bone fide hunter e.g. Firearms Licence No., Helicopter Registration, hunting permits etc.

Note

- Applicants must notify the Licensee of the Packing Houses or Game Inspection Premises of changes to information provided in the application when that information changes.

- The name of an Approved Supplier who has not supplied game over a 12 month period will be removed from the National Register.

- Applicants must comply with the relevant parts of this Industry Standard.
APPLICATION TO BECOME AN APPROVED SUPPLIER OF KILLED GAME

I hereby apply to become an approved supplier of game:

Family name

Given name(s)

Physical address

Postal address
(if different from above)

Telephone

(0 ) _____________________

I undertake to notify the Premises to whom this application is being made of any change in the above details.

_____________________________ date _____________________

Signature of applicant

This information is collected for the purposes of administration of the Game Regulations 1975, and to enable the licensee and MAF to meet their obligations under the Meat Act 1981. This record will be kept by the licensee, and will be made available to MAF. Under the Privacy Act 1993 you have the right of access to, and the right to correct, any personal information supplied on this application.