Western Australia

Health Act 1911

Meat Transport Regulations 1969

 These regulations were repealed by the *Heath (Meat Hygiene) Regulations 2001* r. 28(d) as at 1 Jun 2001 (see *Gazette* 1 Jun 2001 p. 2760).

Western Australia

Meat Transport Regulations 1969

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Western Australia

Health Act 1911

Meat Transport Regulations 1969

##### 1. Citation

 These regulations may be cited as the *Meat Transport Regulations 1969*.

##### 2. Application

 These regulations have effect in all districts.

##### 3. Interpretation

 In these regulations, unless the contrary intention appears —

 **“appliance”** includes a utensil, an instrument, a cover, a container, or apparatus;

 **“approved”** means approved by the Executive Director, Public Health;

 **“carcass”** means the body or any portion of the body of any animal, other than game as defined in section 207A of the Act, intended for sale for human consumption;

 **“chilled meat”** means meat that has been maintained in a wholesome condition and the temperature of which has not been reduced below ‑1 o Celsius;

 **“frozen meat”** means meat that has been maintained in a wholesome condition at a temperature below ‑ 1 o Celsius;

 **“meat”** does not include game meat as defined in section 207A of the Act or poultry meat;

 **“polythene”** means polythene that conforms to the Polymer Specification PE1 (First edition October 1969) of the British Plastics Federation and that has a thickness of not less than 0.038 millimetre;

 **“smallgoods”** means all manufactured meat, cooked or uncooked, whether whole, minced, chopped, or comminuted and includes a preparation of one or more kinds of meat but does not include such meats packed in a hermetically sealed glass or metal container; and

 **“vehicle”** includes an appliance attached to, carried in, or used in connection with, a vehicle and includes a trailer and an approved portable box but does not include a vehicle used by a retail butcher solely for the purpose of delivering wrapped meats from a retail establishment to a retail customer.

 [Regulation 3 amended by Gazettes 15 July 1970 p.2098; 3 May 1974 p.1433; 29 June 1984 p.1783; 23 December 1992 p.6252.]

##### 4. Use of portable box

 The Executive Director, Public Health may approve a portable box for use in the transport or storage of meat.

 [Regulation 4 amended by Gazette 29 June 1984 p.1783.]

##### 5. Construction and condition of vehicle

 A person shall not use a vehicle for the transport or storage of meat unless it is so constructed, equipped and maintained that —

 (a) the frame is made of wood or metal;

 (b) all internal surfaces —

 (i) are made of metal or approved non‑toxic plastic substance, which may include stainless steel, aluminium, galvanised iron, zinc anneal, fibre glass, or other material of similar strength and impermeable qualities;

 (ii) are smoothly finished;

 (iii) are rigidly secured with a solid backing; and

 (iv) have floor and vertical angles coved with a fifty millimetre radius,

 but, if all necessary floor joints are effectively sealed, the surface of the floor, or part of it, may be of an approved tread type track material;

 (c) where internal joints are made between metal sheeting, they are, if horizontal, lapped from top to bottom and they are continuously welded or are lapped with a minimum of forty millimetre cover secured with blind rivets and sealed with a non‑toxic sealing material, which conforms to S.A.A. standard method of test No. K154.4 for heat resistance to 100 o Celsius;

 (d) the vehicle is effectively insulated with a stable insulating material;

 (e) the vehicle has, at the rear or side, doors that are made in the manner provided by paragraphs (a), (b), (c) and (d) of this regulation, are close fitting, and have torsion bar type locks;

 (f) the vehicle is fitted with rails and hooks or shelves and grids, made of impervious material, in such a manner that the hooks, shelves and grids may be easily removed but so that if the vehicle is used solely or mainly for the transport or storage, in covered containers, of frozen meat, edible offal, or smallgoods rails, hooks and shelves may be omitted;

 (g) any containers used in the vehicle for unwrapped edible offal are made of stainless steel, fibre glass, or approved non‑toxic plastic; and

 (h) the vehicle is in good repair and condition and is thoroughly clean.

 [Regulation 5 amended by Gazette 3 May 1974 p.1433.]

##### 6. Transport and storage of meat

 A person shall not in any vehicle —

 (a) have or transport a whole or side of any carcass, or a quarter of beef or pig, unless it is suspended from a rail or hook so as to be clear of the floor;

 (b) have or transport piece meats, joints, bacon or smallgoods, or packaged edible offal unless it is placed on shelves or grids suspended clear of the floor or, where it is chilled piece meats or smallgoods, it is stacked in the vehicle and packed in clean containers and completely sealed;

 (c) have or transport any unwrapped edible offal unless it is placed in a tray, dish, or other container;

 (d) if the vehicle is used for the transport of dressed carcasses or meat, have or transport any unflayed carcass or any pig carcass that is not dehaired; and

 (e) have or transport any frozen meat unless each portion is completely covered with polythene and clean new stockinette or clean new hessian or packed in cartons of similar containers and protected from contamination.

 [Regulation 6 amended by Gazettes 15 July 1970 p.2098; 3 August 1990 p.3682; 23 December 1992 pp.6252‑3.]

##### 6A. Transport of shelved carcases by butcher

 (1) Notwithstanding regulation 6 (a), a retail butcher may transport whole ovine carcasses, or sides of ovine carcasses, on shelves, trays or grids in a vehicle if —

 (a) the carcasses or sides are being transported to the butcher's retail establishment;

 (b) not more than 4 whole ovine carcasses (or their equivalent) are transported in the vehicle at any one time;

 (c) no other meat is in the vehicle while the carcasses or sides are being transported;

 (d) each shelf, tray or grid is constructed of impervious, non‑corrosive material; and

 (e) the carcasses or sides, and the shelves, trays or grids, are clear of the floor of the vehicle.

 (2) For the purposes of subregulation (1) (b) 2 sides are equivalent to the whole of a carcass.

 (3) For the purposes of subregulation (1) (c) **“meat”** includes game meat as defined in section 207A of the Act and poultry meat.

 [Regulation 6A inserted in Gazette 3 August 1990 p.3682; 23 December 1992 pp.6252‑3.]

##### 7. Special precautions against contamination

 A person shall not —

 (a) use any vehicle used for the transport or storage of meat for the transport or storage of offensive matter, hides, live animals, or anything likely to contaminate food;

 (b) permit any container used for the transport or storage of meat or smallgoods to be stacked in a manner which may contaminate any other meat or smallgoods;

 (c) use as a loading ramp the door of any vehicle used for the transport or storage of meat;

 (d) place a loading ramp, or any other device for facilitating loading within a compartment of a vehicle in which meat is transported or carried or permit such a ramp or device to form portion of the internal part of such a vehicle; or

 (e) while in charge of a vehicle containing any carcass or meat, permit the doors or screens of the vehicle to be open or unfastened unless the vehicle is being loaded or unloaded.

 [Regulation 7 amended by Gazette 23 December 1992 p.6253.]

##### 8. Personal hygiene

 A person shall not —

 (a) load or unload any carcass or meat onto or from a vehicle or handle any meat in the course of delivery unless he starts each day on such work wearing a clean coat, the sleeves of which extend at least to the elbows, and a clean cap which covers the head and back of the neck and the coat and the cap are worn at all times while so employed during that day;

 (b) smoke in part of a vehicle used for the transport or storage of meat; or

 (c) handle a carcass or meat while wearing an unclean or medicated bandage or while suffering from a suppurating wound or sore or any other condition likely to contaminate the meat or carcass.

 [Regulation 8 amended by Gazette 23 December 1992 p.6253.]

##### 9. Offences and penalties

 (1) A person who contravenes a provision of the regulations specified in the Table to this subregulation commits an offence.

Table

Regulations 5, 6, 7 and 8

 (2) A person who commits an offence under subregulation (1) is liable to —

 (a) a penalty which is not more than $1 000 and not less than —

 (i) in the case of a first offence, $100;

 (ii) in the case of a second offence, $200; and

 (iii) in the case of a third or subsequent offence, $500; and

 (b) if that offence is a continuing offence, a daily penalty which is not more than $100 and not less than $50.

 [Regulation 9 inserted in Gazette 23 December 1988 p.4974.]

Notes

1. This is a compilation of the *Meat Transport Regulations 1969* and includes the amendments referred to in the following Table.

Compilation table

| **Citation** | **Gazettal** | **Commencement** |
| --- | --- | --- |
| *Meat Transport Regulations 1969* | 2 Jul 1969 pp.1942‑4 | 2 Jul 1969 |
|  | 15 Jul 1970 p.2098 |  |
|  | 3 May 1974 p.1433 |  |
|  | 29 Jun 1984 p.1783 |  |
|  | 23 Dec 1988 p.4974 |  |
|  | 3 Aug 1990 pp.3681‑2 |  |
| *Meat Transport Amendment Regulations 1992* | 23 Dec 1992 pp.6252‑3 | 23 Dec 1992 |
| **These regulations were repealed by the *Heath (Meat Hygiene) Regulations 2001* r. 28(d) as at 1 Jun 2001 (see *Gazette* 1 Jun 2001 p. 2760)** |