

— PART 1 —

HEALTH

HE301*

Health Act 1911

Health (Meat Hygiene) Amendment Regulations 2005

Made by the Governor in Executive Council.

1. Citation

These regulations are the *Health (Meat Hygiene) Amendment Regulations 2005*.

2. The regulations amended

The amendments in these regulations are to the *Health (Meat Hygiene) Regulations 2001**.

[* *Reprint 1 as at 14 March 2003.*

For amendments to 31 December 2004 see Western Australian Legislation Information Tables for 2003, Table 4, p. 166, and Gazette 27 January, 18 May and 25 June 2004.]

3. Regulation 2 amended

- (1) Regulation 2 is amended by deleting the definition of “processing premises” and inserting the following definition instead —

“

“**processing premises**” means —

- (a) premises where meat is processed for human consumption;
- (b) premises where smallgoods are manufactured; or
- (c) butchers’ premises where the butcher supplies meat and meat products for further

processing and sale (whether or not in conjunction with retail sales),

but does not include —

- (d) butchers' premises if the sales from the premises are predominantly retail sales; or
- (e) field depots or game processing establishments within the meaning of Part 4;

”.

- (2) Regulation 2 is amended in the definition of “standard” by deleting “Standards” and inserting instead —

“ Standard ”.

4. Regulation 4 amended

- (1) Regulation 4(1) is amended as follows:

- (a) by deleting paragraph (a) and inserting the following paragraph instead —

“

- (a) the *Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption* (“**Meat Standard**”);

”;

- (b) in paragraph (f) by deleting “*Australian Standard for Hygienic Production of Poultry Meat for Human Consumption*” and inserting instead —

“

Australian Standard for Construction of Premises and Hygiene Production of Poultry Meat for Human Consumption

”;

- (c) by deleting paragraph (g) and inserting instead —

“

- (g) the *Australian Standard for the Hygienic Production of Natural Casings for Human Consumption* (“**Casings Standard**”); and

”;

- (d) by deleting paragraph (h) and “and” after it and inserting instead —

“

- (h) the *Australian Standard for the Hygienic Rendering of Animal Products* (“**Rendering Standard**”).

”;

- (e) by deleting paragraph (i).

- (2) Regulation 4(4) is amended as follows:
- (a) by deleting “Part 6 of the *Australian Standard for Hygienic Production of Poultry Meat for Human Consumption*” and inserting instead —
- “
- Part B of the *Australian Standard for the Construction of Premises and Hygiene Production of Poultry Meat for Human Consumption*
- ”;
- (b) in paragraph (a) by deleting “section 6.12” and inserting instead —
- “ section 15.86 ”;
- (c) in paragraph (b) by deleting “section 6.13 by inserting at the end of the second” and inserting instead —
- “ section 15.88 by inserting at the end of the first ”.
- (3) Regulation 4(5) is repealed and the following subregulation is inserted instead —
- “
- (5) Despite the amendments to the Poultry Standard in subregulation (4), the EDPH may approve an alternative level of free chlorine for poultry processing if it can be demonstrated that the alternative level will achieve the same outcome as the level required by the Poultry Standard as amended by that subregulation.
- ”.

5. Regulation 7 amended

Regulation 7(9) is amended by deleting “red in colour” and inserting instead —

“

a red colour as specified in the Schedules of Standard 1.3.1 of the Australia New Zealand Food Standards Code

”.

6. Regulation 8 amended

Regulation 8(2) is amended by deleting “blue in colour” and inserting instead —

“

a blue colour as specified in the Schedules of Standard 1.3.1 of the Australian New Zealand Food Standards Code

”.

7. Regulation 13 replaced

Regulation 13 is repealed and the following regulation is inserted instead —

“

13. Operator to ensure premises comply with relevant standards

- (1) The operator of an abattoir must ensure that the abattoir complies with, and is operated in accordance with, all relevant standards adopted by regulation 4.
- (2) The operator of processing premises must ensure that the premises comply with, and are operated in accordance with, all relevant standards adopted by regulation 4.

”.

8. Regulation 14 replaced

Regulation 14 is repealed and the following regulation is inserted instead —

“

14. Operator to ensure slaughter and processing complies with relevant standards

- (1) The operator of an abattoir must ensure that the slaughter of animals in that abattoir is done so as to comply with all relevant standards adopted by regulation 4.
- (2) The operator of processing premises must ensure that the processing of meat and meat products at the premises is done so as to comply with all relevant standards adopted by regulation 4.
- (3) Despite subregulation (1), the operator of an abattoir in the districts of Kellerberrin or Kondinin need not comply with clauses 10.1, 10.2, 10.3, 10.5 and 10.11 of the Meat Standard.

”.

9. Regulation 26 amended

- (1) Regulation 26(1) is amended by deleting “the Transport Standard.” and inserting instead —
“ all relevant standards adopted by regulation 4. ”.
- (2) Regulation 26(2) is amended by deleting “Transport Standard” and inserting instead —
“ Meat Standard ”.

10. Schedule 1 amended

Schedule 1 item 4 is amended by inserting the following brand —

“



”

By Command of the Governor,

M. C. WAUCHOPE, Clerk of the Executive Council.