

**HEALTH ACT 1911****HEALTH (FOOD STANDARDS) (GENERAL) AMENDMENT REGULATIONS  
(No. 2) 1990**

Made by His Excellency the Governor in Executive Council on the advice of the Food Advisory Committee.

**Citation**

1. These regulations may be cited as the *Health (Food Standards) (General) Amendment Regulations (No. 2) 1990*.

**Principal regulations**

2. In these regulations the *Health (Food Standards) (General) Regulations 1987\** are referred to as the principal regulations.

[\*Published in the Gazette of 13 March 1987 at pp. 675-934. For amendments to 29 May 1990, see p. 262 of 1989 Index to Legislation of Western Australia.]

**Part C amended**

3. Part C of the principal regulations is amended by inserting after regulation C3 the following regulation—

“ C4—CROCODILE FLESH

**Interpretation**

(1) In this regulation—

“crocodile flesh” means the skeletal muscle of members of the family *Crocodylidae* (with or without the accompanying fat), together with the sinew, nerve and blood vessels that ordinarily accompany the muscle tissue and that are not normally separated from it in the process of preparation for sale.

**Prohibition on sale of parts****of crocodiles that are not crocodile flesh**

(2) A person shall not sell for human consumption any part of the carcass of a member of the family *Crocodylidae* that is not crocodile flesh.

**Temperature control**

(3) Crocodile flesh shall, before it is sold for human consumption, be stored for a period of at least 24 hours at minus 10 degrees Celsius.

**Labelling requirements**

(4) The word “crocodile” shall be included in the prescribed name or appropriate designation on the label on or attached to a package containing crocodile flesh that is exposed for sale.

**Microbiological standard**

(5) Uncooked crocodile flesh, when examined by the method prescribed by subregulations (6) and (7), shall be free from *Salmonella* in 25 g of the food.

**Method of microbiological analysis for salmonella**

(6) Proceed in accordance with the current Australian Standard method in AS 1766 entitled “Methods for the Microbiological Examination of Food”, except that for the purposes of that method when 5 sample units each consisting of 100 g or more of uncooked crocodile flesh are examined in accordance with that method, the result shall be reported as “*Salmonella* not detected in 25 g of the food” only when no *Salmonella* has been detected in at least 4 of the 5 sample units.

(7) For the purposes of the method referred to in subregulation (6), the sample units may be examined individually or pooled. ”.

**Regulation D1 amended**

4. Regulation D1 of the principal regulations is amended by inserting after subregulation (27) the following subregulation—

**Declaration of country of origin  
of unpackaged, etc. fish**

“ (27A) All unpackaged, uncooked fish displayed for sale shall be labelled with a declaration of its country of origin in standard type of 9 mm. ”.

Dated 17 July 1990.

By His Excellency's Command,

G. PEARCE, Clerk of the Council.