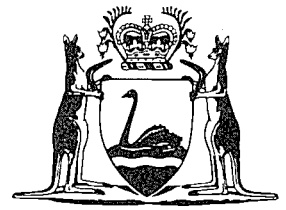


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HEALTH ACT 1911

**HEALTH (PET MEAT)
REGULATIONS 1990**

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

ARRANGEMENT

PART 1—PRELIMINARY

Reg.

1. Citation
2. Commencement
3. Interpretation

PART 2—HANDLING AND TREATMENT OF CARCASSES

Division 1—Slaughter of source animals

4. Application of Part 2
5. Chilling of carcasses
6. Flat stacking of carcasses
7. Construction and maintenance of freezers

Division 2—Transportation of carcasses

8. Mode of transportation of carcasses
9. Construction etc. of insulated boxes and refrigerated vehicles

PART 3—KNACKERIES AND PROCESSING
ESTABLISHMENTS

Division 1—Knackeries

10. Knackeries to be registered
11. Conduct of knackery
12. Sale of carcasses and pet meat at a knackery

Division 2—Processing establishments

13. Processing establishments to be registered
14. Processing establishment to comply with Schedule 2

Division 3—Prohibitions

15. Storage etc. of meat prohibited
16. Use of the word "butcher" prohibited
17. Unhealthy source animals prohibited

PART 4—IDENTIFICATION OF PET MEAT

Division 1—Brands

Reg.

18. Brands for processing establishments
19. Description of brand
20. Meat branded fit for human consumption
21. Removal of unbranded pet meat prohibited
22. Offences with respect to brands

Division 2—Approved colour marking for pet meat

23. Approved colour marking for pet meat
24. Application of the approved colour

Division 3—Labelling for packages of pet meat

25. Labelling of sealed cartons
26. Labelling of plastic bags
27. Labelling of hermetically sealed packages of fresh or processed pet meat
28. Information to be contained in labels or tags
29. Colour marking for cartons and plastic bags
30. Labelling of pet meat in casings

Division 4—Seizure and destruction of Pet Meat

31. Seizure and destruction of pet meat

PART 5—RETAIL OUTLETS FOR PET MEAT

32. Application of Part 5
33. Pet meat shops

PART 6—GENERAL HYGIENE IN PROCESSING
ESTABLISHMENTS

Division 1—Definition

34. Definition of "employee"

Division 2—Hygiene of employees

35. Personal hygiene
36. Bandages to be protected
37. Smoking etc. prohibited
38. Employees suffering from disease etc.

Division 3—Care of equipment

39. Gloves
40. Equipment to be cleaned
41. Precautions against contamination

PART 7—INTERSTATE MOVEMENT OF PET MEAT

42. Pet meat imported into Western Australia
43. Pet meat exported to another State or Territory
44. Executive Director, Public Health to be advised of pet meat exports
45. Notice of intention to import carcasses or pet meat
46. Interstate consignment certificate

PART 8—REGISTRATION OF PREMISES

- Reg.
47. Application of Part
 48. Period of registration
 49. Renewal of registration
 50. Registration for less than one year
 51. Refund of fee
 52. Transfer of registration

PART 9—MISCELLANEOUS

53. Inspection
54. Offences
55. Penalties

SCHEDULE 1

PART 1—CONSTRUCTION AND MAINTENANCE OF
FREEZERS (Reg. 7)

1. Construction
2. Maintenance and cleansing

PART 2—CONSTRUCTION AND MAINTENANCE OF
INSULATED BOXES (Reg. 9 (1))

1. Construction
2. Maintenance and cleansing

PART 3—CONSTRUCTION AND MAINTENANCE OF
REFRIGERATED VEHICLES (Reg. 9 (2))

1. Construction
2. Maintenance and cleansing

SCHEDULE 2—KNACKERIES AND PROCESSING
ESTABLISHMENTSPART 1—CONSTRUCTION AND OPERATION OF
KNACKERIES (Reg. 11)

1. Construction and operation
2. Construction and finishes
3. Measurements of yards, etc.
4. Construction of lairs
5. Water supply
6. Drainage
7. Removal of waste products from slaughter-floor
8. Equipment
9. Treatment and storage of hides and skins
10. Cleansing and hygiene
11. Vehicle washing bay
12. Definitions

PART 2—CONSTRUCTION AND OPERATION OF
PROCESSING ESTABLISHMENTS (Reg. 14)

1. Construction
2. Finishes
3. Coolrooms
4. Prefabricated coolrooms
5. Floors

- Reg.
6. Cupboards, cabinets and stationary equipment
 7. Shelving
 8. Containers
 9. Supporting legs
 10. Service pipes
 11. Sterilizers and hand washing facilities
 12. Handling and treatment of carcasses

SCHEDULE 3—FORMS

- Form 1 APPLICATION FOR *REGISTRATION/*RENEWAL OF REGISTRATION OF A KNACKERY (Reg. 10 (2))
- Form 2 CERTIFICATE OF REGISTRATION OF A KNACKERY (Reg. 10 (3))
- Form 3 APPLICATION FOR *REGISTRATION/*RENEWAL OF REGISTRATION OF A PROCESSING ESTABLISHMENT (Reg. 13 (2))
- Form 4 CERTIFICATE OF REGISTRATION FOR A PROCESSING ESTABLISHMENT (Reg. 13 (3))
- Form 5 APPLICATION FOR A BRAND (Reg. 18 (2))
- Form 6 APPLICATION FOR *REGISTRATION/*RENEWAL OF REGISTRATION OF A PET MEAT SHOP (Class 1) (Reg. 33 (2) (a))
- Form 7 APPLICATION FOR *REGISTRATION/*RENEWAL OF REGISTRATION OF A PET MEAT SHOP (Class 2) (Reg. 33 (2) (b))
- Form 8 CERTIFICATE OF REGISTRATION FOR A PET MEAT SHOP (Reg. 33 (3))
- Form 9 NOTICE OF INTENTION TO IMPORT PET MEAT (Reg. 45)
- Form 10 INTERSTATE CONSIGNMENT CERTIFICATE (Reg. 46 (2))
- Form 11 APPLICATION FOR TRANSFER OF REGISTRATION (Reg. 52)

SCHEDULE 4—FEES

SCHEDULE 5

DESCRIPTION AND APPLICATION OF A BRAND (Reg. 19)

1. Description
2. Directions for application of a brand

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

Made by His Excellency the Governor in Executive Council.

PART 1—PRELIMINARY

Citation

1. These regulations may be cited as the *Health (Pet Meat) Regulations 1990*.

Commencement

2. These regulations shall come into operation on 1 July 1991.

Interpretation

3. In these regulations unless the contrary intention appears—
“approved” means approved by the Executive Director, Public Health;
“approved colour” means Brilliant Blue FCF 42090 at a concentration of not less than 1:100 of water;
“brand” means a brand issued by the Executive Director, Public Health under regulation 18;
“carcass” means the body or any portion of the body of an eviscerated source animal;
“Class 1 pet meat shop” means a shop for which pet meat is purchased by the occupier in bulk from a processing establishment and sold in quantities requested by the customer;

- “Class 2 pet meat shop” means a shop for which pet meat is purchased by the occupier from a processing establishment in pre-packed units and sold in that form to the customer;
- “cleansed” means free from foreign material such as ingesta, scale, rust, dirt, dust, lubricating grease or oil, cleansing compounds, and similar matter;
- “contamination” means the direct or indirect transmission of objectionable matter to a carcass or pet meat;
- “dressed carcass” means a carcass of a source animal from which the feet, head, hide, skin, hair or feathers have been removed and which has been marked with a stamp or a brand;
- “freezer” means a unit in which the carcasses of source animals are stored before transportation to a processing establishment;
- “knackery” has the meaning given by section 212B (2) of the Act;
- “label” means a label referred to in Division 3 of Part 4 and includes a tag;
- “occupier” means the person having the charge, management or control of—
- (a) a freezer;
 - (b) an insulated box;
 - (c) a refrigerated vehicle;
 - (d) a knackery;
 - (e) a processing establishment;
 - (f) a Class 1 pet meat shop; or
 - (g) a Class 2 pet meat shop,
- and includes the owner;
- “pet meat” has the meaning given by section 212A of the Act;
- “process” means the preparation, handling, treatment, packing and storing of source animals at a processing establishment;
- “processing establishment” means a pet meat processing establishment registered under regulation 13;
- “sanitize” means the application of hygienically satisfactory chemical and physical agents or processes to clean surfaces in order to inactivate micro-organisms;
- “source animal” has the meaning given by section 212A of the Act;
- “stamp” means a stamp issued by the Executive Director, Public Health under regulation 10 (4).

PART II—HANDLING AND TREATMENT OF CARCASSES

Division 1—Slaughter of source animals

Application of Part 2

4. This Part does not apply to, or in relation to, grey kangaroos, slaughtered pursuant to a damage licence issued under section 15 of the Wildlife Conservation Act 1950, which are transported as a hanging load to a processing establishment so as to arrive within 2 hours of sunrise following the night of slaughter.

Chilling of carcasses

5. (1) A person slaughtering a source animal for pet food shall ensure that the source animal is eviscerated as soon after slaughter as practicable and the carcass hung in a freezer—

- (a) within 2 hours of slaughter; or
- (b) if slaughtered at night, within 2 hours of the following sunrise.

(2) A person who contravenes subregulation (1) commits an offence.

(3) The occupier of a freezer referred to in subregulation (1) shall ensure that the freezer is capable of reducing the temperature of the deep muscle tissue of the carcass to 5°C—

- (a) within 15 hours of slaughter; or
- (b) if slaughter took place at night, within 15 hours of the following sunrise.

(4) The occupier who contravenes subregulation (3) commits an offence.

Flat stacking of carcasses

6. The occupier of a freezer who permits carcasses to be flat stacked in a freezer before the temperature of each carcass has been reduced to 1°C or below commits an offence.

Construction and maintenance of freezers

7. (1) Part 1 of Schedule 1 has effect with respect to the construction and maintenance of freezers.

(2) A person who—

- (a) operates a freezer, the construction of which does not comply with item 1 of Part 1 of Schedule 1; or
- (b) fails to maintain or cleanse a freezer in accordance with item 2 of Part 1 of Schedule 1,

commits an offence.

Division 2—Transportation of carcasses

Mode of transportation of carcasses

8. (1) The owner of a carcass who transports the carcass to a knackery or a processing establishment other than in—

- (a) an insulated box; or
- (b) a refrigerated vehicle,

commits an offence.

(2) The owner of box or vehicle referred to in subregulation (1) (a) or (b) shall ensure that the box or vehicle is capable of maintaining a carcass at a temperature of 1°C or below for the duration of the journey.

(3) An owner who contravenes subregulation (2) commits an offence.

Construction etc. of insulated boxes and refrigerated vehicles

9. (1) Part 2 of Schedule 1 has effect with respect to the construction and maintenance of insulated boxes.

(2) Part 3 of Schedule 1 has effect with respect to the construction and maintenance of refrigerated vehicles.

(3) A person who—

- (a) operates an insulated box or a refrigerated vehicle, the construction of which does not comply with item 1 of Part 2 or Part 3 of Schedule 1; or
- (b) fails to maintain or cleanse an insulated box or a refrigerated vehicle in accordance with item 2 of Part 2 or Part 3 of Schedule 1,

commits an offence.

PART 3—KNACKERIES AND PROCESSING ESTABLISHMENTS

*Division 1—Knackeries***Knackeries to be registered**

10. (1) Thirty days after the commencement of these regulations an occupier who slaughters source animals intended to be used for pet meat at a knackery which is not registered in accordance with these regulations commits an offence.

(2) An application for registration or renewal of registration of a knackery shall be made by the occupier in the form of Form 1 in Schedule 3 and accompanied by the fee set out in item 1 of Schedule 4.

(3) Where the local authority is satisfied that a knackery is or continues to be, as the case requires, constructed in accordance with Part 1 of Schedule 2, the local authority shall register or renew the registration of and grant a certificate of registration for the knackery in the form of Form 2 in Schedule 3.

(4) On initial registration the Executive Director, Public Health shall issue a stamp through the local authority to the occupier for the identification of dressed carcasses upon payment of the fee set out in item 2 of Schedule 4 by the local authority to the Executive Director, Public Health.

(5) An application for renewal of registration referred to in subregulation (2) is deemed also to be an application for the continued hire of the stamp issued under subregulation (4).

(6) A stamp issued under subregulation (4) remains the property of the Executive Director Public Health.

(7) The occupier shall ensure that all dressed carcasses, prepared in the knackery are identified by the stamp issued under subregulation (4) in respect of the knackery.

(8) An occupier who contravenes subregulation (7) commits an offence.

Conduct of knackery

11. (1) An occupier who conducts a knackery shall ensure that—

- (a) the construction and operation of the knackery complies with Part 1 of Schedule 2; and
- (b) the general hygiene requirements specified in Part 6 are complied with.

(2) An occupier who contravenes subregulation (1) commits an offence.

Sale of carcasses and pet meat at a knackery

12. (1) An occupier who sells a carcass other than a dressed carcass at a knackery commits an offence.

(2) An occupier who sells pet meat at a knackery which is not registered as a processing establishment commits an offence.

*Division 2—Processing establishments***Processing establishments to be registered**

13. (1) Thirty days after the commencement of these regulations a person who processes carcasses of source animals at a pet meat processing establishment which is not registered in accordance with these regulations commits an offence.

(2) An application for registration or renewal of registration of a processing establishment shall be made by the occupier to the local authority in the form of Form 3 of Schedule 3 and accompanied by the fee set out in item 2 of Schedule 4.

(3) Where the local authority is satisfied that the processing establishment is or continues to be, as the case requires, constructed in accordance with Part 2 of Schedule 2 the local authority shall register or renew the registration of and grant a certificate of registration for the processing establishment in the form of Form 4 in Schedule 3.

Processing establishment to comply with Schedule 2

14. An occupier who operates a processing establishment the construction and operation of which does not comply with Part 2 of Schedule 2 commits an offence.

Division 3—Prohibitions

Storage etc. of meat prohibited

15. An occupier who stores, handles, prepares, treats, packs or sells the flesh of any animal, other than the flesh of a source animal intended for pet meat, at a knacker's or a processing establishment, commits an offence.

Use of word "butcher" prohibited

16. An occupier who uses the word "butcher" or any name resembling or related to that word in connection with the premises of a processing establishment, or who uses any other word or expression which implies or suggests that those premises are not those of a processing establishment, commits an offence.

Unhealthy source animals prohibited

17. (1) Subject to subregulation (2) an occupier who permits the processing of pet meat from the carcasses of unhealthy source animals commits an offence.

(2) The Executive Director, Public Health may by prior notice in writing served on the occupier permit the processing of pet meat derived from the carcasses of unhealthy source animals.

PART 4—IDENTIFICATION OF PET MEAT

Division 1—Brands

Brands for processing establishments

18. (1) Thirty days after the commencement of these regulations an occupier who uses a device, other than a brand issued under subregulation (3), to identify pet meat processed in a processing establishment commits an offence.

(2) An application for a brand or for the continued hire of a brand in respect of a processing establishment shall be made by the occupier to the Executive Director, Public Health through the local authority in the form of Form 5 in Schedule 3 and accompanied by the fee set out in item 3 of Schedule 4.

(3) The Executive Director, Public Health may issue a brand to the occupier through the local authority in respect of a processing establishment upon payment of the fee referred to in subregulation (2) by the local authority to the Executive Director, Public Health.

(4) A brand issued under subregulation (3) shall remain the property of the Executive Director, Public Health.

(5) Where the local authority renews registration of a processing establishment under regulation 13 (3) the occupier shall apply to the Executive Director, Public Health in the manner set out in subregulation (2) to continue to hire the brand issued under subregulation (3).

(6) The occupier of the processing establishment shall ensure that all pet meat processed in the processing establishment is identified by the brand issued under subregulation (3) in respect of the processing establishment.

(7) An occupier who contravenes subregulation (6) commits an offence.

Description of brand

19. (1) Schedule 5 has, effect with respect to a brand referred to in regulation 18.

(2) An occupier who contravenes item 2 of Schedule 5 commits an offence.

Meat branded fit for human consumption

20. (1) An occupier—

- (a) shall cause any brand which identifies any meat or carcass as fit for human consumption to be removed on arrival of the meat or carcass at a processing establishment; and
- (b) shall immediately cause the meat or carcass referred to in paragraph (a) to be branded under these regulations.

(2) An occupier who contravenes subregulation (1) (a) or (b) commits an offence.

Removal of unbranded pet meat prohibited

21. An occupier who removes, or permits the removal of, any pet meat, which has not been branded in accordance with these regulations, from a processing establishment, commits an offence.

Offences with respect to brands

22. A person who—

- (a) without the authority in writing of the Executive Director, Public Health manufactures a brand which purports to be or appears to be a brand of the type specified in Schedule 5;
- (b) possesses a brand which is or purports to be or appears to be a brand of the type specified in Schedule 5, other than a brand issued under regulation 18 (3);
- (c) places or attempts to place or causes or permits to be placed any brand or any mark purporting to be a brand to or upon any pet meat, unless the pet meat has been processed at a processing establishment and the brand has been issued under regulation 18 (3) in respect of the processing establishment;
- or
- (d) removes or defaces or attempts to remove or deface or causes or permits to be removed or defaced any brand placed on any pet meat under these regulations,

commits an offence.

*Division 2—Approved colour marking for pet meat***Approved colour marking for pet meat**

23. An occupier of a knackery or processing establishment who fails to cause a dressed carcass to be marked with the approved colour in accordance with regulation 24 commits an offence.

Application of the approved colour

24. (1) A dressed carcass shall be marked with—

- (a) a continuous colour strip, not less than 50 mm wide, on each side of the carcass commencing on the lateral surface of the skin on a hind leg extending over the rump, loin shoulder and the skin of a forequarter; and
- (b) in the case of horse, donkey, cattle, buffalo or camel an additional colour strip shall be applied on each side of the carcass commencing on the inside of the shin, extending over the topside and across the belly and brisket on each side of the carcass.

(2) Every colour strip marked on any dressed carcass or pet meat shall be indelible and so marked that it is clearly visible at all times.

(3) The approved colour shall be clearly visible throughout diced or minced pet meat unless the pet meat is contained in hermetically sealed containers weighing 1 kg or less and labelled in accordance with—

- (a) regulation 50 (2) or (3) of the *Food Hygiene Regulations 1973*; or
- (b) regulation 28 (1) and (2).

(4) Each piece of pet meat other than when minced or diced shall have the colour strip clearly visible on one surface of the piece at all times

*Division 3—Labelling for packages of pet meat***Labelling of sealed cartons**

25. Where pet meat is packed in sealed cartons an occupier who fails to label and mark or cause the cartons to be labelled and marked in accordance with regulation 28 (1) and (2) and regulation 29 commits an offence.

Labelling of plastic bags

26. (1) Where pet meat is packed in bulk in plastic bags the occupier shall cause the plastic bags to be sealed and labelled with a tag which shall comply with regulation 28 (1) and (3) and regulation 29.

(2) An occupier who contravenes subregulation (1) commits an offence.

Labelling of hermetically sealed packages of fresh or processed pet meat

27. (1) where fresh or processed pet meat is packed in hermetically sealed packages, the occupier shall ensure that the packages are labelled in accordance with regulation 28 (1) and (2).

(2) An occupier who contravenes subregulation (1) commits an offence.

Information to be contained in labels or tags

28. (1) A label or tag shall contain the following information—
- (a) the name of the occupier;
 - (b) the address of the processing establishment where the pet meat was processed;
 - (c) the registered number of the processing establishment referred to in paragraph (b);
and
 - (d) the statements "Pet Meat" and "Not Fit for Human Consumption".
- (2) For the purposes of regulations 25 and 29 the information referred to in subregulation (1) shall be in—
- (a) durable characters;
 - (b) boldface sanserif capital letters of at least 50 mm face depth, except for the name of the occupier and address of the processing establishment which may be 9 mm face depth;
and
 - (c) a colour or colours in distinct contrast to the background.
- (3) For the purposes of regulation 26 the information referred to in subregulation (1) shall be in—
- (a) durable characters;
 - (b) boldface sanserif capital letters of at least 2 mm face depth; and
 - (c) a colour or colours in distinct contrast to the background.

Colour marking for cartons and plastic bags

29. The occupier shall cause a continuous yellow band 50 mm in width to be marked around—
- (a) a sealed carton; or
 - (b) a plastic bag referred to in regulation 26,
- in the centre of the narrower girth.

Labelling of pet meat in casings

30. (1) Where pet meat is enclosed in either artificial or natural casings an occupier shall cause the casings to be labelled in accordance with subregulation (2).
- (2) For the purposes of subregulation (1) the statements "PET MEAT" and "NOT FIT FOR HUMAN CONSUMPTION" shall be printed on each casing in bold sanserif capital letters of not less than 4.5 mm face depth, in a contrasting colour to the casing, and the distance between each such statement shall not exceed 25 mm.
- (3) An occupier who contravenes this regulation commits an offence

*Division 4—Seizure and destruction of pet meat***Seizure and destruction of pet meat**

31. A health surveyor may seize and destroy any dressed carcass or pet meat which, in the opinion of the health surveyor, is not labelled or marked or both in accordance with this Part.

PART 5—RETAIL OUTLETS FOR PET MEAT

Application of Part 5

32. This Part does not apply to a shop which complies with regulation 50 of the *Food Hygiene Regulations 1973*.

Pet meat shops

33. (1) Thirty days after the commencement of these regulations an occupier of a shop in which pet meat is sold which is not registered in accordance with this Part commits an offence.

An application for registration or renewal registration of a shop shall be made by the occupier to the local authority in the form of—

- (a) Form 6 in Schedule 3 for registration or renewal of registration of a Class 1 pet meat shop; or
- (b) Form 7 in Schedule 3 for registration or renewal of registration of a Class 2 pet meat shop,

and accompanied by the fee set out in item 4 or 5, as the case requires, of Schedule 4.

Where the local authority is satisfied that the pet meat shop the subject of an application referred to in subregulation (2) complies with these regulations the local authority shall issue a certificate of registration in the form of Form 8 in Schedule 3.

GENERAL HYGIENE IN PROCESSING ESTABLISHMENTS

*Division 1—Definition***Definition of “employee”**

34. In this Part—

“employee” means a person employed or undertaking duties in a processing establishment and includes the occupier.

*Division 2—Hygiene of employees***Personal hygiene**

35. (1) An occupier shall ensure that every employee in a processing establishment—

- (a) wears clean, washable clothing;
- (b) keeps his or her person clean at all times;
- (c) washes his or her hands thoroughly with soap or detergent and clean water, before commencing work and before resuming work after visiting the toilet.

(2) An occupier who contravenes subregulation (1) commits an offence.

Bandages to be protected

36. (1) An occupier shall ensure that an employee does not wear a bandage unless the bandage is completely protected by a waterproof covering and secured in place so that it cannot be detached accidentally.

(2) An occupier who contravenes subregulation (1) commits an offence.

Smoking etc. prohibited

37. (1) An occupier shall ensure that an employee does not smoke, chew tobacco or expectorate in any part of a processing establishment used for processing pet meat.

(2) An occupier who contravenes subregulation (1) commits an offence.

Employees suffering from disease etc.

38. (1) An occupier shall ensure that an employee who is suffering from, or who is a carrier of—

(a) any communicable disease; or

(b) condition,

causing a discharge from any part of the head, neck, arms or hands is not employed in the preparation, handling or transportation of a carcass, dressed carcass or pet meat.

(2) An occupier shall ensure that an employee who is—

(a) affected by a disease capable of being transmitted through pet meat;

(b) a carrier of such a disease; or

(c) afflicted with infected wounds,

is not permitted to work in an area where a carcass, dressed carcass or pet meat is handled.

(3) An employee to whom subregulation (1) applies who fails to immediately, on discovering his or her condition, report his or her condition to the occupier commits an offence.

(4) An occupier who contravenes subregulation (1) or (2) commits an offence.

Division 3—Care of equipment

Gloves

39. (1) An occupier shall ensure that gloves worn by an employee when handling a carcass, dressed carcass or pet meat are—

(a) made of an impermeable material (except where inappropriate or incompatible with the work involved); and

(b) maintained in a sound, clean and sanitary condition.

(2) An occupier who contravenes subregulation (1) commits an offence.

Equipment to be cleaned

40. (1) An occupier shall ensure that washing down, cleaning and sanitizing of all equipment is carried out in accordance with these regulations and in particular that—

(a) all aprons, knives, pouches and steels are cleaned and sanitized—

(i) at the completion of work each day;

and

(ii) at such other times of the day as the occupier thinks fit;

(b) all amenities provided for the use of employees are kept clean at all times;

- (c) all water used for processing a carcass, dressed carcass or pet meat and cleaning in accordance with this regulation is potable; and
- (d) any equipment, implements, tables and utensils, including knives, cleavers, pouches, saws and containers which come into contact with diseased material, are immediately cleaned and sanitized.

(2) An occupier who contravenes subregulation (1) commits an offence.

Precautions against contamination

41. (1) An occupier shall ensure that—
- (a) the detergents, disinfectants and other cleansing and sanitizing agents used for the purposes of regulation 40 do not contaminate a carcass, dressed carcass or pet meat; and
 - (b) harmful substances of any kind capable of contaminating a carcass, dressed carcass or pet meat are not handled or stored in any part of a processing establishment in which—
 - (i) carcasses are prepared, branded or stored;
 - (ii) dressed carcasses are stored; or
 - (iii) pet meat is processed.

(2) An occupier who contravenes subregulation (1) commits an offence.

PART 7—INTERSTATE MOVEMENT OF PET MEAT

Pet meat imported into Western Australia

42. (1) The occupier of a processing establishment who imports carcasses or pet meat from a State or Territory into Western Australia shall ensure that the pet meat is—

- (a) processed in a pet meat processing establishment registered under the law of the relevant State or Territory;
- (b) consigned to his or her processing establishment within Western Australia and accompanied by the appropriate consignment certificate required under the law of the relevant State or Territory; and
- (c) when in carcass or boneless form, colour marked and brand marked in accordance with these regulations, unless already identified as pet meat by the application of a dye prescribed under the law of the relevant State or Territory.

(2) An occupier who contravenes subregulation (1) commits an offence.

Pet meat exported to another State or Territory

43. (1) The occupier of a knackery or processing establishment shall ensure that dressed carcasses or pet meat intended for export from the knackery or processing establishment to any part of Australia outside the State is—

- (a) colour marked, branded, packed and labelled in the manner prescribed under the law of the relevant State or Territory; or
- (b) where the law of the relevant State or Territory does not prescribe the manner in which dressed carcasses or pet meat shall be identified, colour marked, branded, packed and labelled in accordance with these regulations.

(2) An occupier who contravenes subregulation (1) commits an offence.

**Executive Director, Public Health
to be advised of pet meat exports**

44. (1) The occupier of a knackery or processing establishment who intends to export dressed carcasses or pet meat from the knackery or processing establishment to any part of Australia outside the State shall advise the Executive Director, Public Health at least 24 hours before the consignment is due to be loaded at the knackery or processing establishment.

(2) An occupier who contravenes subregulation (1) commits an offence.

Notice of intention to import carcasses or pet meat

45. (1) The occupier of a processing establishment who intends to import carcasses or pet meat into the State shall notify the Executive Director, Public Health in the form of Form 9 in Schedule 3 at least 7 days before the consignment arrives at the processing establishment.

(2) An occupier who contravenes subregulation (1) commits an offence.

Interstate consignment certificate

46. (1) The occupier of a knackery or processing establishment shall ensure that any dressed carcasses or pet meat which are exported from his or her processing establishment to any part of Australia outside the State is accompanied by an interstate consignment certificate in the form of Form 10 in Schedule 3.

(2) An occupier who contravenes subregulation (1) commits an offence.

PART 8—REGISTRATION OF PREMISES

Application of Part

47. This Part applies to registration or renewal of registration granted with respect to—

- (a) knackeries;
- (b) processing establishments;
- (c) Class 1 pet meat shops; and
- (d) Class 2 pet meat shops.

Period of registration

48. Registration or renewal of registration shall take effect on and from the day it is granted and continue in force until the following 30 June.

Renewal of Registration

49. An application for the renewal of registration may be made at any time before the registration expires in the same manner and be accompanied by the same fee as an initial application and shall be for the period 1 July to 30 June.

Registration less than one year

50. Where registration is granted for a period of less than one year the fee payable in respect of that period shall be calculated at the rate of one-twelfth of the relevant fee set out in Schedule 4 for each month or portion thereof for which the registration is so granted.

Refund of fee

51. Where an application for registration or the renewal of registration is refused, the fee paid in respect of the application shall be refunded.

Transfer of registration

52. (1) An application for the transfer of registration of a—

- (a) knackery;
- (b) processing establishment;
- (c) Class 1 pet meat shop; or
- (d) Class 2 pet meat shop,

shall be made to the local authority by the holder of the relevant certificate of registration in the form of Form 11 in Schedule 3 and accompanied by the fee set out in item 7 of Schedule 4.

(2) The local authority shall, where the transfer of registration is permitted, issue a new certificate of registration for the balance of the period of registration to the transferee.

PART 9—MISCELLANEOUS**Inspection**

53. The Executive Director, Public Health, a health surveyor or other public health official, or any officer of the local authority are authorized to enter any house or premises for the purpose of making any inspection of—

- (a) pet meat in carcass or boneless form;
- (b) dressed carcasses; and
- (c) pet meat processing establishments.

Offences

54. A person who—

- (a) prevents or hinders the Executive Director, Public Health, a health surveyor or other public health official, or any officer of the local authority in the exercise of a function under these regulations;
- or
- (b) makes a false or misleading statement or representation to the local authority in any application made under these regulations,

commits an offence.

Penalties

55. A person who commits an offence under these regulations for which no other penalty is provided is liable to a penalty of—

- (a) not more than \$2 500 and not less than—
 - (i) in the case of a first such offence, \$250;
 - (ii) in the case of a second such offence, \$500; and
 - (iii) in the case of a third or subsequent such offence, \$1 250;
- and
- (b) if that offence is a continuing offence, a daily penalty which is not more than \$250 and not less than \$125.

SCHEDULE 1

PART 1—CONSTRUCTION AND MAINTENANCE OF FREEZERS

(Reg. 7)

Construction

1. (1) Subject to this clause—
 - (a) any freezer shall conform to the following requirements—
 - (i) ceilings shall be covered with smooth, impervious material;
 - (ii) joints shall be closed;
 - (iii) where drains are located inside a coolroom floors shall be graded to each drain or where a drain is not provided to the door;
 - (iv) condensation shall be discharged into a drain or to a suitable position outside the coolroom;
 - (v) any racks shall be constructed of corrosion resistant material that does not absorb liquids or odours;
and
 - (vi) all internal walls shall be lined with a light coloured, smooth impervious approved material;
and
 - (b) any prefabricated freezer shall—
 - (i) have the floor constructed of concrete, stainless steel or other approved material, any metal being at least 1.20 mm thick and being screwed and glued; and
 - (ii) where the freezer is installed on a wooden floor, be situated on a fibreglass pad and the pad shall be sealed and coved around the internal perimeter of the freezer.

(2) The Executive Director, Public Health may by notice in writing exempt a freezer from complying with all or any of the requirements specified in subclause (1) subject to any condition which the Executive Director, Public Health may impose.

Maintenance and cleansing

2. A freezer shall be maintained in good repair and cleansed and sanitized after each load.

PART 2—CONSTRUCTION AND MAINTENANCE OF INSULATED BOXES

(Reg. 9 (1))

Construction

1. An insulated box shall be dustproof and have internal surfaces that are durable, impervious, corrosion resistant and non-absorbent.

Maintenance and cleansing

2. An insulated box shall be maintained in good repair and cleansed and sanitized after the removal of each load.

**PART 3—CONSTRUCTION AND MAINTENANCE OF REFRIGERATED
VEHICLES**

(Reg. 9 (2))

Construction

1. A person shall not use a refrigerated vehicle for the transport or storage of pet meat unless the carrying compartment is so constructed, equipped and maintained that—

- (a) the frame is made of metal;
- (b) all internal surfaces—
 - (i) are made of metal or approved non-toxic plastic substances, such as stainless steel, aluminium, galvanized iron, zinc anneal, fibreglass, 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 50 mm radius of point of angle,
but, notwithstanding subparagraph (ii), 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 sheets, they are, if horizontal, lapped—
 - (i) from top to bottom and continuously welded; or
 - (ii) with a minimum of 40 mm 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°C;
- (d) the carrying compartment is effectively insulated with a stable insulating material;
- (e) the carrying compartment has, at the rear or side, doors that are made in the manner provided by paragraphs (a), (b), (c) and (d), are close fitting, and have torsion bar type locks; and
- (f) the carrying compartment is fitted with rails and hooks or shelves and grids, made of impervious material, in such a manner that the rails and hooks, or shelves and grids may be easily removed.

Maintenance and cleansing

2. The refrigerated vehicle shall be maintained in good repair and the carrying compartment shall be cleansed and sanitized after each load has been removed.

SCHEDULE 2

KNACKERING AND PROCESSING ESTABLISHMENTS

PART 1—CONSTRUCTION AND OPERATION OF KNACKERIES

(Reg. 11)

Construction and operation

1. A knackery shall be constructed and operated so that—
- (a) dust is effectively controlled within it;
 - (b) it is protected against rodents, birds, flies, cockroaches and any other vermin by adequate methods, including the regular removal of any material or substance which may be a breeding ground for vermin;

Construction and finishes

2. A knackery shall be constructed so that—

- (a) the floors—
 - (i) are of a dense acid resistant waterproof concrete;
 - (ii) have a specification of 3 parts metal, 1.5 parts sand and 1 part cement by volume;
 - (iii) have a surface treated with an approved hardening process;
 - (iv) are not, where they are floors of chiller units, continuous with the wall, but have between the floor and the wall, a space for expansion and contraction in which is fitted a resilient waterproof compound;
 - (v) have a gradient ratio of 1 in 50 for wet processing areas and 1 in 100 for dry processing areas; and
 - (vi) have drainage that prevents wet processes from causing wetness to other parts of the floor;
- (b) the walls in every room where source animals are slaughtered or processed—
 - (i) are of an impervious, non-corrosive, non-toxic, non-absorbent material;
 - (ii) do not have internal surfaces clad with corrugated or flat galvanized iron;
 - (iii) are not less than 2 m high, but in bleeding areas for large source animals not less than 3 m and for small source animals not less than 2.4 m;
 - (iv) have, where metal sheeting is used, an approved solid backing to support and protect the sheeting from damage, a concrete dwarf wall to the height of 300 mm with the sheeting overlapping the upstand by at least 75 mm, and between the upstand and sheeting, sufficient resilient waterproof compound to prevent the entry of water or dampness; and
 - (v) have every joint waterproof;
- (c) every junction of every wall, floor, column or platform is coved to a radius of 75 mm;
- (d) every window sill or other ledge—
 - (i) is sloped internally to an angle of not less than 45°;
 - (ii) is situated not less than 2 m from the floor; and
 - (iii) has a smooth, impervious surface;
- (e) there is a hanging room to receive dressed carcasses from the slaughter and dressing floor immediately upon completion of the dressing operations;
- (f) every hanging room, boning room and any other place where pet meat or dressed carcasses are stored or processed, other than the slaughter-floor, has a smooth and flat ceiling;
- (g) every wall bench is supported clear of the floor on a bracket;
- (h) every water pipe, gas pipe, steam pipe, electrical conduit or wire and waste pipe that is not concealed in a wall chase or cavity runs clear of any wall or column so as to allow easy cleaning of the wall or column; and
- (i) there is a minimum of 320 lumens per square metre of illumination at the working plane on the slaughter-floor and in the hanging room, for which purpose the working plane means the horizontal, vertical or inclined plane in which the visual task lies.

Measurements of yards, etc.

3. The yards, lairs and pens of a knackery shall be constructed so that the areas measure—

- (a) in respect of large source animals—
 - (i) a yard, lair or holding pen at least 1.8m² per animal with a minimum of 5.5 m² per yard, lair or holding pen;
 - (ii) a stunning pen, not exceeding 785 mm in width and 2.8 m in length; and
 - (iii) a slaughtering and dressing floor, not less than 9.3 m² per animal on the floor or carcass being dressed with a minimum of 14 m²;
- and
- (b) in respect of small source animals—
 - (i) a yard, lair or holding pen at least 0.45 m² per head with a minimum of 5.5 m²;
 - (ii) a sticking pen or a pig stunning pen not less than 2.2 m²; and
 - (iii) a slaughtering and dressing floor, not less than 2.2 m² per animal being slaughtered and carcass being dressed at any one time with a minimum of 9.3 m²

Construction of lairs

4. There shall be lairage for source animals awaiting slaughter that—
- (a) is paved with an impervious non-slip surface, upon which shall be placed movable gratings to prevent animals becoming soiled prior to slaughter;
 - (b) is graded to a drain;
 - (c) has accommodation for one day's kill;
 - (d) has protection against the weather;
 - (e) has an ample supply of drinking water readily available to animals at all times;
 - (f) is provided with a separate pen for animals suspected of being sick, or sick animals, or animals suffering from obvious disease;
 - (g) lies between the off-loading site and the knackery and does not cause dustiness in the knackery; and
 - (h) has, leading from it to the slaughter floor, a race paved with a dense, impervious, non-slip surface concrete with a 230 mm kerb on either side.

Water supply

5. A knackery shall have an adequate supply of water to provide—
- (a) a supply of hot water, for use in connection with processing and cleansing of carcasses, cleansing of any equipment and utensils used in the slaughtering and processing of carcasses and the cleanliness of persons working in a knackery;
 - (b) a supply of water which is potable and under a pressure of not less than 410 kPa;
 - (c) where the water supply to a knackery is chlorinated or otherwise treated, automatic equipment shall be installed for use in connection with that water supply; and
 - (d) washdown points placed in the knackery within 9 m of each other.

Drainage

6. A knackery shall have an approved drainage system that—
- (a) has a form of effluent disposal sufficient in size and design to cope with all liquid wastes;

- (b) is, where it is for drainage other than within the knackery or it is storm water, of the enclosed type with all external enclosed drains covered with at least 300 mm of earth; and
- (c) has, on the slaughter floor, a spoon drain running along one wall or at least one drainage outlet for every 37 m² of floor area.

Removal of waste products from slaughter-floor

7. A knackery shall have on the slaughter-floor facilities for the rapid removal of waste products from the slaughter-floor so that where these products are not processed on the premises, they are placed in containers or storage facilities constructed of corrosive resistant, acid resistant, impervious metal or plastic that are proof against flies, rodents, birds and all other vermin and all domestic animals.

Equipment

8. All equipment in the knackery shall—
- (a) be placed in such a position so as not to impede the proper workings of the knackery;
 - (b) be of a type that can be easily cleaned;
 - (c) be constructed of—
 - (i) metal which is corrosion resistant and rust resistant; or
 - (ii) non-toxic plastic which is resistant to the action of acids and fats;
 - (d) not have any galvanised iron on any internal surface;
 - (e) not contain copper, lead, enamel, porcelain or cadmium in any form; and
 - (f) not have a painted surface.

Treatment and storage of hides and skins

9. Adequate provision shall be made for the treatment and storage of hides and skins of source animals slaughtered in the knackery so that—
- (a) the hides are not washed, defleshed, salted or stored in any part of the knackery where—
 - (i) source animals are slaughtered or dressed; or
 - (ii) the carcasses or dressed carcasses of source animals are stored;
 and
 - (b) the skins are not stored in any part of the knackery where source animals are slaughtered, dressed, hung or chilled but shall be stored in sheds apart from any such part of the knackery.

Cleansing and hygiene

10. Cleansing and hygiene precautions in a knackery shall provide for—
- (a) maintaining in a clean condition the knackery and appliances therein;
 - (b) an adequate number of wash basins determined by the local authority for the use of persons employed in the knackery;
 - (c) washing the carcass of every source animal slaughtered there with water under pressure;
 - (d) the exclusion from the slaughter-floor of any brush or cloth for the cleaning of the carcass of any source animal slaughtered there;
 - (e) the exclusion from a slaughter-floor of any receptacle containing stagnant water; and
 - (f) preventing the disposal of effluent and blood from the knackery onto the surface of the ground.

Vehicle washing bay

11. Where trucks used for the transport of source animals are washed on the premises of the knackery, those trucks are washed in a vehicle washing bay which is—

- (a) constructed of dense, acid resistant, waterproof concrete;
- (b) of sufficient size to enable the washing to be carried on without spillage of waste water onto adjacent ground;
- (c) provided with concrete kerbs on 3 sides to a height of at least 75 mm; and
- (d) graded to a spoon drain connected to the main drainage system of the knackery.

Definitions

12. For the purposes of this Part—

“large source animals” means buffalo, camel, cattle, donkey, horse or mule;

“small source animals” means emu, goat, kangaroo, pig, poultry, rabbit or sheep;

“slaughter-floor” means the area of the knackery where source animals are slaughtered, bled and dressed.

**PART 2—CONSTRUCTION AND OPERATION OF
PROCESSING ESTABLISHMENTS**

(Reg. 14)

Construction

1. The construction of processing establishments shall conform to one of the following forms—

- (a) solid impervious construction, that is to say, brick, concrete, coke breeze blocks, re-inforced plaster panels or similar approved material, finished with—
 - (i) glazed tiles, stainless steel, acrylic or laminated plastics adhering directly to the wall with a suitable contact adhesive;
 - (ii) thermosetting; or
 - (iii) thermo-plastics or other approved materials,
 with the finished surfaces free of buckles, cracks and crevices and with a wall finish that is light coloured, smooth and impervious; or
- (b) lightweight construction, that is to say, timber framing with single or double panelling in alumpy, aluminium sheeting, stainless steel, laminated plastics, fibro-cement sheeting, cement sheeting or other approved materials with—
 - (i) all double panelling closed and the internal spaces filled with fibreglass wool;
 - (ii) the walls—
 - (A) covered with an approved material to a height of 2 m above floor level;
 - or
 - (B) tiled or covered with approved material above bench tops, wash basins and similar fittings to a height of 450 mm above the fitting,
 with such material adhered directly to the wall, free of buckles, fixing screws, cracks or crevices; and

- (iii) the bottom plate in processing areas being set in mastic and placed on a "dwarf" wall constructed of brick, concrete or similar material at a height not less than 75 mm above floor level or alternatively where an existing structure does not have a "dwarf" wall the processing areas being finished with vinyl or other approved material turned up and securely glued to the wall and floors with all joints made water tight.

Finishes

2. Processing establishments whether of solid impervious construction or lightweight construction within the meaning of clause 1 shall have—

- (a) smooth impervious ceilings in all rooms;
- (b) window sills in processing areas at least 305 mm above the top of any bench, with all window sills in all areas splayed at an angle of at least 45° down from the horizontal and all edges to windows rounded;
- (c) where architraves are used, metal architraves with the join between architrave and wall surface closed;
- (d) all joints in storerooms closed;
- (e) the angle between the wall and the floor coved to a radius of 25 mm;
- (f) the angle between walls coved to a radius of 6 mm;
- (g) all angles between walls and ceilings continuously finished and free of cracks and crevices;
- (h) where a floor finish is vinyl or similar material, that material turned up and sealed to the side of any fixture or fitting with a cove of 25 mm radius;
and
- (i) every window, doorway and other external opening protected in such a manner as will exclude as far as practicable, flies and other flying insects.

Coolrooms

3. All coolrooms in processing establishments shall conform to the following requirements—

- (a) ceilings shall be covered with impervious material;
- (b) joints shall be closed;
- (c) where—
 - (i) floor wastes are located inside a coolroom, floors shall be graded to each floor waste; or
 - (ii) floor wastes are not located within the coolroom, the floor shall be graded to the doorway;
- (d) condensation shall be discharged into a floor waste or to a suitable position outside the coolroom;
- (e) where the coolroom is built with an inaccessible cavity between the top of the coolroom and the ceiling above or between the walls of the room and of the coolroom that cavity shall be filled with fibreglass wool and sealed with butyl mastic;
- (f) where a portable deep freeze cabinet is kept in a coolroom it shall be situated on—
 - (i) a plinth 230 mm from any wall; or
 - (ii) on castors and so positioned as to be easily moved for cleaning;
 and
- (g) any racks shall be constructed of corrosion resistant material that does not absorb liquids or odours.

Prefabricated coolrooms

4. Every prefabricated coolroom shall—
 - (a) have the floor constructed of concrete, stainless steel or other approved material any metal being at least 1.20 mm thick; and
 - (b) where the coolroom is installed on a wooden floor, it shall be situated on a fibreglass pad and the pad shall be sealed and coved around the perimeter of the coolroom.

Floors

5. (1) The floor of any room within a processing establishment in which carcasses or dressed carcasses of source animals are processed or in which utensils are washed or in toilets, dressing rooms or locker rooms shall, subject to subregulations (3) and (4), be of smooth, durable, non-absorbent and easily cleanable materials such as concrete, terrazzo, ceramic tile or vitrified brick.

(2) Floor drains shall be provided in all rooms where floors are cleaned by flooding or where normal operations release water or other liquid waste onto the floor.

(3) In areas subject to the spillage of grease or fatty substances, the floor shall—

- (a) be of a dense, acid resistant, waterproof concrete;
- (b) have a specification of 3 parts metal, 1½ parts sand and one part cement by volume; and
- (c) have a surface treated with an approved hardening process.

(4) Existing wooden floors shall be covered with thermo-setting or thermo-plastic material or other approved material.

Cupboards, cabinets and stationary equipment

6. (1) All cupboards and cabinets shall have smooth impervious shelves and side facings secured to a framework of tubular steel, light angle iron, "T" iron, plastic sealed wood, dressed timber, or other approved material, all timber having closed joints, and all sliding doors being hung from the top.

(2) Stationary equipment shall be installed in such a manner as to permit easy access and thorough cleaning and sanitizing, in, around and beneath the stationary equipment.

Shelving

7. (1) The lowest shelf of any rack shall not be less than 400 mm above the floor level.

(2) Where racks on which frozen pet meat is thawed are not adequately drained the occupier shall provide trays to collect the drip and place them beneath the racks.

Containers

8. A container in which pet meat is held shall not be placed on a floor.

Supporting legs

9. All supporting legs to cabinets, cupboards and equipment in processing areas shall be made of metal and shall have a smooth finish, free from angles, recesses and crevices, and shall be sealed, and supporting legs fitted with flanges, shall be sealed with butyl mastic to the floor.

Service pipes

- 10. All service pipes shall be—
 - (a) sealed into the walls; or
 - (b) fixed in brackets—
 - (i) so as to provide 25 mm clearance between the wall and the pipe; and
 - (ii) kept not less than 75 mm clear of the floor.

Sterilizers and hand washing facilities

- 11. (1) Sterilizers and hand washing facilities shall be provided as required by the local authority in accordance with these regulations and shall be—
 - (a) conveniently located;
 - (b) constructed of corrosion resistant material;
 - (c) of such a nature and size as to allow sterilization of saws, knives, steels, pouches and other utensils; and
 - (d) capable of being emptied and cleaned at the end of each working day, or more frequently if necessary.
- (2) Water temperature in sterilizers shall be maintained at no less than 82°C.

Handling and treatment of carcasses

- 12. (1) A carcass or dressed carcass shall not be placed on a floor.
- (2) Any visible ingesta or other contamination shall be removed before a carcass is skinned.
- (3) A carcass shall be skinned in such a manner as not to contaminate the flesh.

SCHEDULE 3

FORMS

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

Form 1

(Reg. 10 (2))

APPLICATION FOR *REGISTRATION/*RENEWAL OF REGISTRATION FOR A KNACKERY

**EXECUTIVE OFFICER
LOCAL AUTHORITY**

I/We*
(Full name(s))

of
(Address)

hereby apply for the *registration/*renewal of registration of the premises known as located at and trading under the name of as a knackery.

Method of slaughter—horses
other source animals

Method of disposal of waste materials
Current registration number (if applicable)
Details of source animals slaughtered in the period of 12 months immediately
preceding the month in which this application is made (if applicable).

Month Ending	Horses	Other source animals (state species)
--------------	--------	--------------------------------------

I/We* certify that the above particulars are correct.

Date Signature(s)
*Delete if not applicable

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

(Reg 10 (3))

CERTIFICATE OF REGISTRATION OF A KNACKERY

This is to certify that the Premises situated at No.
..... Postcode
are registered under the *Health (Pet Meat) Regulations 1990*

and that
(Name of occupier)
of
(Address of occupier)
Is the Occupier of the Premises.

This Certificate of Registration Expires on 30 June 19
Date

Town/Shire* Clerk

*Delete if not applicable.

HEALTH ACT 1911
HEALTH (PET MEAT) REGULATIONS 1990

Form 3

(Reg. 13 (2))

APPLICATION FOR *REGISTRATION/*RENEWAL OF REGISTRATION
OF A PROCESSING ESTABLISHMENT

EXECUTIVE OFFICER
LOCAL AUTHORITY

I/We*
(Full name(s))

of
(Address)

hereby apply for the *registration/*renewal of registration
of the premises known as
located at and trading
under the name of as a
pet meat processing establishment.

Current registration number (if applicable)
I/We* certify that the above particulars are correct.

Date
Town/Shire* Clerk

*Delete if not applicable.

HEALTH ACT 1911
HEALTH (PET MEAT) REGULATIONS 1990

Form 4

(Reg. 13 (3))

CERTIFICATE OF REGISTRATION FOR A PROCESSING ESTABLISHMENT

EXECUTIVE DIRECTOR
PUBLIC HEALTH

This is to certify that the Premises Situated at No.

..... Postcode
are registered under the *Health (Pet Meat) Regulations 1990*

and that
(Name of occupier)

of
(Address of occupier)

Is the Occupier of the Premises.

This Certificate of Registration Expires on 30 June 19
Date Signature

*Delete if not applicable.

HEALTH ACT 1911
HEALTH (PET MEAT) REGULATIONS 1990

Form 5

(Reg. 18 (2))

APPLICATION FOR A BRAND

EXECUTIVE DIRECTOR
PUBLIC HEALTH

I/We
(Full name(s))

of
(Address)

being the occupier of the pet meat processing establishment known as

Current Registration No.

*hereby apply for a brand/*hereby apply to continue to hire a brand for the purposes of regulation 18 of the *Health (Pet Meat) Regulations 1990*.

Date Signature

*Delete if not applicable.

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

Form 6

(Reg. 33 (2) (a))

APPLICATION FOR A *REGISTRATION/*RENEWAL OF REGISTRATION
OF A PET MEAT SHOP

(Class 1)

EXECUTIVE OFFICER
LOCAL AUTHORITY

I/We*
(Full name(s))

of
(Address)

hereby apply for the *registration/*renewal of registration as a Class 1 pet meat shop of the premises known as

located at

and trading under the name of

Current Registration No. (if applicable)

I/We certify that the above particulars are correct.

Date Signature

*Delete if not applicable.

HEALTH ACT 1911
HEALTH (PET MEAT) REGULATIONS 1990

Form 7

(Reg. 33 (2) (b))

APPLICATION FOR A *REGISTRATION/*RENEWAL OF REGISTRATION
OF A PET MEAT SHOP

(Class 2)

EXECUTIVE OFFICER
LOCAL AUTHORITY

I/We*
(Full name(s))

of
(Address)

hereby apply for the *registration/*renewal of registration as a Class 2 pet meat
shop of the premises known as

located at

and trading under the name of

Current Registration No. (if applicable)

I/We certify that the above particulars are correct.

Date Signature

*Delete if not applicable.

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

Form 8

(Reg. 33 (3))

CERTIFICATE OF REGISTRATION FOR A PET MEAT SHOP

EXECUTIVE OFFICER
LOCAL AUTHORITY

This is to certify that the Premises Situated at No.

..... Postcode

are registered in the name of

of Name of Occupier

..... (Address of Occupier)

under the *Health (Pet Meat) Regulations 1990* as a

*Class 1/*Class 2 Pet Meat Shop.

This Certificate of Registration Expires On 30 June 19

Date

Town/Shire* Clerk

*Delete if not applicable.

HEALTH ACT 1911
HEALTH (PET MEAT) REGULATIONS 1990

Form 9

(Reg. 45)

NOTICE OF INTENTION TO IMPORT PET MEAT

EXECUTIVE DIRECTOR
PUBLIC HEALTH

I/We*
(Full name(s))

trading as
of

(Address)

and being the occupier(s) of a registered pet meat processing establishment
hereby notify my/our* intention to import pet meat.

The pet meat is due to arrive on

and be available for inspection at

Date

Town/Shire* Clerk

*Delete if not applicable.

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

Form 10

(Reg. 46 (1))

INTERSTATE CONSIGNMENT CERTIFICATE

To: Executive Director, Public Health
Health Department of Western Australia

No.

Description of Consignment

Date

Number and Kinds
of Packages or
Dressed Carcasses

Gross Weight

Net Weight

Description of Product
(As Labelled)

Dye Used

Processed At (Name, address and registration No. of Knackery or pet meat
processing establishment)

Consignor and Address

Consignee and Address

Means of Transport (Vehicle or Container Licence No.)

Consignor or Agent (Signature)

(Surname & Initials—Block Letters)

This consignment has been inspected and found to be suitable for PET MEAT ONLY in accordance with the requirements of the State of Western Australia.

Health Surveyor (Signature)
 (Surname & Initials—Block Letters)

Note:

Four copies of this form will be needed, 1 copy consignor, 1 copy controlling authority, 1 copy to accompany load, 1 copy sent to controlling authority in State to which load has been consigned.

HEALTH ACT 1911

HEALTH (PET MEAT) REGULATIONS 1990

Form 11

(Reg. 52)

APPLICATION FOR TRANSFER OF REGISTRATION

EXECUTIVE OFFICER
 LOCAL AUTHORITY

I/We*, being the holder(s) of the Certificate of registration for the *Knackery/
 *Processing Establishment/*Pet Meat Shop—Class 1/*Pet Meat Shop—Class 2

trading as

located at

Registration No.

do hereby

apply for a transfer of registration to

.....

(Name of transferee)

of

(Address of transferee)

to take effect from the day of 19

Signature of Transferor

Signature of Transferee

Dated at this day of 19

*Delete if not applicable

SCHEDULE 4

FEES

Item	Regulation	Service	Fee \$
1.	10 (2)	Registration of a knackery	250
2.	10 (4)	Hire of a stamp for a knackery	50
3.	13 (2)	Registration of a processing establishment	250
4.	18 (2)	Hire of a brand for a processing establishment	50
5.	33 (2)	Registration of a Class 1 pet meat shop	150
6.	33 (2)	Registration of a Class 2 pet meat shop	75
7.	52 (1)	Transfer of registration	75

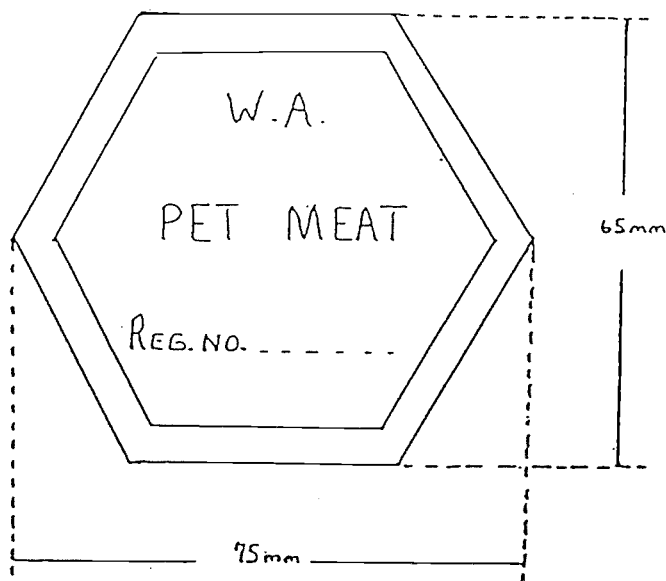
SCHEDULE 5

DESCRIPTION OF APPLICATION FOR A BRAND

(Reg. 19)

Description

1. Description of brand issued in accordance with regulation 18 (3).

**Directions for application of a brand**

2. The occupier of a processing establishment shall cause every dressed carcass and all primal cuts of pet meat which have not been minced or diced to be stamped with the brand issued in respect of the processing establishment in accordance with the following directions—

(a) dressed carcasses—

(i) in the case of large animals i.e. beef, donkey, horse, camel, buffalo, mule—

(A) on the outside of the buttock;
and

(B) on the shoulder; and

(ii) in the case of other animals—

(A) on the outside of the leg; and

(B) on the outside of the shoulder;

and

(b) primal cuts shall be branded on the lateral surface.

Dated 6 November, 1990.

By His Excellency's Command,

G. PEARCE, Clerk of the Council.

