



AQIS MEAT NOTICE		Cessation of AQIS assessment (acceptance) of chemicals (hazardous substances) used in export meat industry.	
NUMBER: 2011/05			
NSFS Ref 7, 23		Contact Officers:	
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<input checked="" type="checkbox"/> Central & Regional Office	<input checked="" type="checkbox"/> OIC Inspection Staff Export Establishments	<input checked="" type="checkbox"/> Managers, Export Meat Establishments <input checked="" type="checkbox"/> States	n/a
IMPLEMENTATION SCHEDULE (to be completed by the On Plant Supervisor on the AQIS file copy)			
Date Received: _____		Date Discussed With Management: _____	
Initial Implementation Date: _____		Date Completed: _____	
Management Representative Initials: _____		AQIS OPS Initials: _____	

1. PURPOSE

To advise occupiers of export registered meat establishments, chemical industry stakeholders of the changes to the way in which hazardous substances used in the export meat industry will be managed.

2. SCOPE

This notice applies to:

- Occupiers of all export registered establishments that process:
 - Meat and meat products,
 - Poultry meat and poultry meat products
 - Wild Game meat and wild game meat products
- AQIS export meat program staff
- Hazardous substances industry manufacturers and suppliers.
- Hazardous substances used in the export meat industry (refer to Appendix 1 for guidelines on the various classes of hazardous substances).

3. BACKGROUND

The AQIS chemical acceptance system is no longer a market access requirement and there is currently no legal basis for continuing this process.

Under the Approved Arrangement (AA) the occupier of the establishment is responsible for ensuring compliance with Australia's export legislation which incorporates importing country requirements and the various Australian Standards.

AQIS is implementing a system where the use of hazardous substances on export registered meat establishments be managed through an establishments AA.

This Notices details a system where suppliers of hazardous substances to the export meat industry provide assurances to the industry through the use of a "declaration" regarding a hazardous substance's fitness for use for specific purposes on export meat establishments.

3.1 Status of Instruments of Approval (IOA) or Letters of Acceptance (LOA) issued by AQIS

Instruments of Approval (IOAs) and more recently Letters of Acceptance (LOAs) for hazardous substances were issued for a period of 5 years, after which they expired.

All current IOAs and LOAs will remain in place until they expire.

AQIS will maintain the list of hazardous substances on the AQIS website and as the IOAs and LOAs expire they will be removed.

3.2 Transitional Arrangements

AQIS continued to issue letters of acceptance for the categories of hazardous substances (as detailed in Appendix 1) up to the close of business on 30 June 2011. For applications received on or after the date of effect any cheques or fees paid will be returned to the applicant.

AQIS will move the appendices into reference documents at a later stage. These will remain available to industry on the AQIS website.

4. ACTIONS

To assist the export meat industry and manufacturers of hazardous substances information regarding hazardous substances not acceptable for use, those having general acceptance and those for which approval was previously sought and their categories of use is provided in Attachment 1.

4.1 Manufacturers of Hazardous Substances

Effective from 1 July 2011, manufacturers and suppliers of hazardous substances supplied for use in export registered meat establishments will no longer need to obtain letters of acceptance from AQIS for these hazardous substances.

AQIS recommends that for each hazardous substance supplied to export registered meat establishments, manufacturers consider providing assurances to export meat establishments via the use of a declaration attesting to a hazardous substance's fitness for purpose for the intended use in the establishment.

A suggested format for a declaration is provided in Attachment 2.

4.2 Establishment Management

Each establishment approved arrangement shall include procedures that ensure hazardous substances used on the establishment are fit for purpose and do not contaminate animals, or their meat and their meat products. The approved arrangement must ensure compliance with the Australian Standard AS 4696 (specifically Part 2, Clause 4.8) and with importing country requirements.

Control of Hazardous Substances (Approved Arrangement Guidelines Section 8 of Part 2), set out the elements that must be covered in an establishment's AA when addressing the management and control of hazardous substances. The hazardous substances are required to be stored and handled so as not to jeopardise the integrity and wholesomeness of meat or meat products.

When managing the use of hazardous substances at an establishment, consideration should be given to obtaining assurances from the manufacturer along with a copy of the Material Safety Data Sheet (MSDS) and in future Safety Data Sheet (SDS) for each chemical or chemical compound used at the establishment. (see Appendix 2).

Copies of declarations or other evidence of fitness for purpose, instructions for use and associated MSDS or SDS shall be held on plant by the establishment management for verification purposes.

As IOAs or LOAs expire for a hazardous substance, consideration should be given obtaining assurances from the manufacturer attesting to a hazardous substance's fitness for purpose for the intended use in the establishment.

4.3 AQIS OPS

- Monitor the establishment's implementation and on-going compliance with the changed requirements for the control and use of hazardous substances at an establishment.
- Conduct regular independent verification checks.
- Record results of verification checks.

4.4 ATM

- Approve amendments to the establishment's Approved Arrangement as required.
- Verify establishment and AQIS on-going compliance with this AMN

4.5 State or Territory Regulatory agencies

- For information.

Carol Sheridan
National Manager
Export Meat Program

Guidelines on hazardous substances for use in export registered meat establishments

Disclaimer: The information provided in this Appendix, and subject to this Disclaimer is only intended to be general information to Industry. It is not intended to take the place of, or to represent other official guidelines or requirements. Industry is reminded that it is their responsibility to ensure that a given chemical is fit for its purpose for the intended use in the establishment.

1. Processing Aids and Food Additives

The Australia New Zealand Food Standards Code (the Code) sets out requirements with regard to Processing Aids and Food Additives that may be used in the manufacture of food in Australia. Your attention is drawn to **Part 1.3 Substances Added to Food** of the Code which should not be read in isolation.

The Code is published on the Food Standards Australia New Zealand website at <http://www.foodstandards.gov.au/foodstandards/foodstandardscode.cfm>

NOTE: Although a substance may be permitted for use in a particular type of food by the Code, export registered establishments must also meet any relevant importing country requirements. Eg. certain destinations do not accept the use of anti microbial washes (the substances used in such washes are processing aids).

2. Chemical compounds that previously required AQIS acceptance

Chemical compounds that fall into the category of requiring a vendor declaration include all of the following:

- a) chemical compounds for use in areas where edible food products are prepared, handled or stored (chemical compounds used as an ingredient for edible products are not included in this requirement);
- b) cleaning compounds;
- c) sanitising compounds;
- d) compounds provided for personnel care;
- e) pesticides;
- f) cooling and retort water treatments;
- g) boiler treatments;
- h) compounds for steam lines (where steam contacts edible products directly or indirectly) or primary water cooling loops;
- i) pig scald treatments;
- j) tripe processing chemicals (hazardous substances);

- k) lubricants for use in areas where incidental or no contact with edible product may occur,
- l) branding or marking inks; and
- m) odour neutralising agents.

3. Chemical compounds that did not require AQIS acceptance

- a) Chemical compounds used solely as ingredients in prescribed goods.
- b) Chemical compounds for use solely as denaturants.
- c) Chemical compounds for use solely in laboratories for analytical and similar use
- d) Chemical compounds for use solely in offices or areas in an export registered meat establishment where prescribed goods are not prepared
- e) Chemical compounds for use solely in cafeterias or other retail food service areas.
- f) Chemical compounds for use solely in space heating systems or cooling towers.
- g) Chemical compounds for use solely in treating materials such as skins and hides.
- h) Chemical compounds (except insecticides) for use solely in holding pens, stock trucks and the like.
- i) Chemical compounds for use solely in sewage or waste water systems outside buildings.
- j) Chemical compounds for use solely in secondary cooling loops.
- k) Chemical compounds (except insecticides) for use solely on the exterior of buildings or areas immediately adjacent to the exterior of buildings.
- l) Chemical compounds for use solely for cleaning or maintenance of vehicle exteriors.
- m) Chemical compounds for use solely in maintenance workshops for -
 - cleaning machinery;
 - removing grease and oil; or
 - lubricating equipment for use in inedible product areas.
- n) Marking inks used for the application of information to packaging materials used as coverings of prescribed goods
- o) Soda ash or similar chemical compounds held as a contingency specifically for use in the disinfecting of premises in the event of an of an exotic disease incident.

4. Hazardous substances having general acceptance

A number of hazardous substances in common use are marketed as pure chemicals using the generic name rather than a trade name.

In such cases, no formal IOA or LOA was required, as general acceptance exists regardless of manufacturer. Chemicals falling into this category are:

- Acetic acid
- Calcium carbonate
- Calcium hydroxide
- Calcium hypochlorite
- Citric acid
- Hydrochloric acid
- Hydrogen peroxide
- Lactic acid
- Phosphoric acid
- Potassium hypochlorite
- Sodium bicarbonate
- Sodium carbonate (soda ash)
- Sodium hydroxide (caustic soda)
- Sodium hypochlorite
- Sodium metasilicate
- Sodium tripolyphosphate
- Sulfuric acid
- Tetrasodium pyrophosphate
- Trisodium phosphate

6. Edible oils

Edible oils listed below meeting the requirements of the Australian Food Standards Code may be used for lubrication purposes without restriction.

- Arachis oil (Peanut oil)
- Cottonseed oil
- Maize or Corn oil
- Olive oil
- Rapeseed oil
- Safflower oil
- Soyabean oil
- Sunflower oil

Hazardous substances that are not acceptable

Preparations containing antimony, arsenic, cadmium, lead, mercury, selenium, or other materials such as carcinogens, mutagens, and teratogens classified as hazardous substances may not be used for any purpose anywhere within an establishment. Specific exceptions, such as the use of lead in solders or other alloys used in the fabrication and/or maintenance of plant facilities, may be used where it can be demonstrated that there is no hazard created to edible product

Potentially harmful compounds

Potentially harmful compounds such as chromic acid, formaldehyde, hydrofluoric acid, hydrofluosilicic acid, oxalic acid, or the salts of those compounds are not generally permitted for use.

Odorous compounds

Establishments must not use odorous compounds in food production areas. Examples of these include;

- a) Preparations containing heavy perfumes, isomers of dichlorobenzene, pine oil etc.
- b) Hand care preparations which leave a residual fragrance on the hands after rinsing.

**DECLARATION FOR A HAZARDOUS SUBSTANCE FOR
USE IN EXPORT REGISTERED MEAT AND MEAT PRODUCT ESTABLISHMENTS**

Vendor name:

Vendor address:

Vendor telephone No.:

Manufacturer of Hazardous Substance:

Name of Hazardous Substance:

Category of use of Hazardous Substance

(as per Appendix 1 of AQIS Meat Notice 2011 - 05:

Intended use of Hazardous Substance:*

**Note: Insert the description of food preparation areas or other areas in which the Hazardous Substance is to be used.*

I <insert name> the vendor of the above hazardous substance declare the above hazardous substance is suitable for use in export registered meat or meat product establishments for the purposes stated in this application, that I have supplied a copy of the label and MSDS or SDS with this declaration and acknowledge that this declaration is subject to the following conditions:

This declaration is rendered invalid by:

1. Any change in the formulation of the following hazardous substance,
2. Any change in the instructions for use in the following hazardous substance,
3. Any incorrect and/or unintended use of the following hazardous substance.

Signature of vendorDate...../...../.....

Declaration of qualified chemist

The hazardous substance identified above, when used in accordance with the directions on the label:

- is fit for the purpose for which they are to be used;
- will not contaminate animals, meat and meat products.

Printed name of qualified chemist:

Qualifications of qualified chemist:

Signature of qualified chemist:

Date: