

REQUIREMENTS FOR MEAT VANS

Businesses that transport carcasses, meat or meat products from a processing facility to a wholesale and/or retail food business need to be licensed with the NSW Food Authority and implement certain food safety requirements. The below requirements are considered **best practice** for transporting meat products.

Handling meat products

Transporters must exercise personal hygiene and health practices so the food is suitable for sale by:

- wearing clean clothing at the start of each day.
- not handling food if they know, or suspect, they have an illness (for example, vomiting and diarrhoea).
- covering open wounds with a waterproof bandage.
- washing their hands whenever it is likely their hands could contaminate food (for example, after visiting the toilet, after meal breaks).
- not smoking around product at any time.

Transporting meat products

Transporters must ensure food is protected from contamination by:

- storing ready-to-eat food away from (or placed above) raw, non-ready-to-eat food.

- ensuring cleaning chemicals are fit for their intended purpose, and used and stored according to the manufacturer's instructions.
- ensuring chemicals are not kept in the same area of the vehicle that is used to transport food.
- ensuring water used to clean vehicles is from a clean, good quality source which contains no mould or algae.
- ensuring drivers are trained in the appropriate skills and knowledge of safe food handling and food hygiene to perform their job safely and competently, and made aware of their responsibilities.
- ensuring the packaging does not become damaged (for example, by poor handling) or contaminated (for example, by exposure to chemicals).
- promptly separating, removing and discarding damaged or contaminated food from the vehicle
- not allowing animals in the area of the vehicle used to transport foods.
- transporting chilled foods at not more than 5°C.
- ensuring frozen foods are to remain frozen during transport.
- monitoring food during transport to ensure it meets the above temperature requirements.
- ensuring vehicles are fitted with a temperature measuring device (for example, thermometer, electronic data logger, thermograph) that is routinely calibrated to an accuracy of +/- 1°C.

Design, construction and maintenance of meat vans

All meat vans used to transport meat products must be designed and constructed to:

- minimise the contamination of food.
- allow for effective cleaning and sanitising.
- minimise the harbourage of pests and vermin.
- Specifically, surfaces inside the vehicle must be:

- durable
- smooth, impervious and corrosion resistant
- non-toxic
- not transit odour or taste
- capable of withstanding repeated cleaning and sanitising.

Transporters must not transport food unless the food carrying compartment is in a hygienic condition. Transporters must also ensure their vehicles are maintained in good working order. The meat carrying compartment should be inspected regularly for structural damage (for example, seals, fibreglass and walls) and repaired if necessary.

Traceability meat products

Transporters must retain all supplier and purchaser invoices for traceability purposes.

Verification program

On a scheduled basis, meat transport vehicles will be checked by the Food Authority for compliance and action will be taken if required.

Relevant legislation

Meat transport vehicles should refer to the following legislation and standards to make sure they comply with all requirements

(www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/meat/meat-vans/):

- Food Regulation 2015 (meat food safety scheme)
- Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human consumption (AS 4696:2007)
- Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption (AS 4465: 2006)
- Primary Production and Processing Standard for Poultry Meat (Standard 4.2.2)
- Food Standards Code

More information

- Visit the Food Authority website at www.foodauthority.nsw.gov.au
- Phone the helpline on 1300 552 406.

Food Safety Management Statement (FSMS) for poultry product transporters

There is a national requirement for all poultry (for example, chicken, turkey, duck, squab, geese, pheasants, quail, guinea fowl and mutton bird) product transporters to have an FSMS.

This is a document that sets out the business' potential food safety risks and how they are controlled and verified. Businesses must operate according to their FSMS.

This factsheet has been approved by the NSW Food Authority as an FSMS for poultry product transporters. If these businesses comply with all sections of this factsheet they are deemed to meet the national requirement.

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).



Department of
Primary Industries
Food Authority

6 Avenue of the Americas, Newington NSW 2127
PO Box 6682, Silverwater NSW 1811
T 1300 552 406
contact@foodauthority.nsw.gov.au
ABN 47 080 404 416

More resources at foodauthority.nsw.gov.au



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