

This factsheet provides information for operators of abattoirs, knackeries, and pet food establishments about regulatory requirements for pet meat processing.

- **A pet food processing facility means**
 - (a) a knackery; or
 - (b) a place or vehicle (other than a retail butcher shop) where meat and seafood for consumption as pet food is stored, prepared for sale or sold.
- Construction, equipment, and operational **hygiene** must meet the requirements of the Standard for Hygienic Production of Pet Meat (PISC Technical Report 88 Amended 2009).
- Pet meat that has been stored and/or processed at a pet food processing facility cannot be sold for human consumption regardless of whether it was previously passed as fit for human consumption.
- Pet meat processing shall incorporate a HACCP plan (Hazard Analysis Critical Control Points) that documents each stage of the production process.
- Pet meat can be sourced from an abattoir, poultry abattoir and/or game animals that have been passed as fit for human consumption and determined by an inspector to be suitable for pet meat.
- Pet meat can also be sourced from wild game animals harvested in the field, fallen stock and livestock are processed at a knackery. Approval from PrimeSafe is required for use of carcasses from fallen stock.
- Pet meat inspected at an abattoir as unsuitable for human consumption and suitable for pets must be placed in a container with the following markings:
 - a) a continuous **red band** marking of at least 50mm for pet meat that will be heat sterilised at a pet meat processing facility; or
 - b) a continuous **yellow band** marking of at least 50mm for pet meat that will not be heat treated and must be stained with a brilliant blue dye (FCF CI 42090).
- Non-offal pet meat including muscular organs processed and sold without being subjected to an approved treatment process, must be stained with a **brilliant blue dye FCF CI 42090** diluted at one part dye to 500 parts water)
- Offal must be sterilised by heat, or an alternative process approved by PrimeSafe before being sold as pet meat.
- Pet meat processing facilities must have a documented system that provides for the accurate identification (labelling), and the ability to trace and recall to the supplier of the pet meat if it is unsuitable for pets.
- Post-mortem inspections should be carried out for pet meat that will not be subjected to an approved heat treatment process that renders the product commercially sterile.
- A container into which stained pet meat is packed at a processing premises shall be marked:
 - (a) with the name of the supplier
 - (b) with a prominent yellow band on the outermost surface
 - (c) with the words 'Pet Meat – Not for Human Consumption'
 - (d) with the standard numbers for any additives.
- Seafood that is used for pet food does not require a PrimeSafe licence, however if it is handled at a pet meat facility, then it must be included in the food safety program
- Fresh, packaged meat must comply with labelling requirements of the Meat Industry Regulations: i.e. "pet food only" and an image of a cat or dog.

Knackeries and pet food establishments

Must follow the standard to ensure:

Microbiological safety means carrying a bacterial load consistent with a safe and acceptable product.

Physical contamination Means contamination with material presenting a risk to product safety.

Disease means a disease or condition of animals capable of transmission from pet meat to animals.

Zoonotic disease means a disease or condition of animals capable of transmission from live or dead animals to humans.

Chemical residues mean residues defined from time to time by national authorities responsible for setting limits for pet meat.

Product separation means the effective separation of pet meat at all stages of processing to prevent its substitution as human consumption product.

Construction and equipment

- Premises are located and provided with essential services to facilitate the hygienic processing of animals and/or pet meat.
- The site shall be provided with essential services:
 - a) water in a quality and quantity and under pressure to handle the production of acceptable pet meat;
 - b) a reliable energy supply (e.g. electricity, gas) that ensures efficient operations; and
 - c) waste disposal systems sufficient to handle and, where necessary, treat all liquid and solid waste.
- Sterilisers for knives and other equipment shall be provided with:
 - a) water of not less than 82°C; or
 - b) an equivalent method of sterilisation
- Chillers constructed to ensure that the temperature of carcasses can be maintained at not more than 7°C and all other pet meat not more than 5°C.

Process (Figure 1)

- Accurate records of product (carcase or meat) received and the condition of the product upon receipt must be maintained.
- The operator shall ensure all wild game animal carcasses presented have an approved tag affixed to the carcase for traceability and recall purposes.

- The operator shall ensure any wild game animal carcase showing evidence of disease or contamination likely to result in total condemnation is not admitted for processing.
- Field harvested carcasses shall be chilled to a maximum deep muscle temperature of 7°C within 24 hours and maintained at or below 7°C.
- Where carcasses are removed from a chiller for boning and further processing for the purpose of producing chilled and frozen pet meat and the surface temperature of the carcasses rises above 7°C, meat from such carcasses shall be placed under refrigeration within one hour of commencement of processing.
- A container into which stained pet meat is packed at a processing facility shall be marked:
 - a) with the name of the supplier;
 - b) with a prominent yellow band on the outermost surface;
 - c) with the words 'Pet Meat – Not for Human Consumption'; and
 - d) with the standard numbers for any additives

Do

- Maintain the temperature of carcasses at not more than 7°C and pet meat other than carcasses at not more than 5°C.
- Use only suitable pet meat from wild game carcasses and fallen stock carcasses.
- Stain all raw pet meat delivered to a pet meat processing facility even it has been passed as fit for human consumption.
- Ensure traceability of pet meat within a pet meat processing facility.

Don't

- Process, store and sell raw pet meat without staining.
- Use offal for pet meat with applying heat sterilisation or an alternative process approved by PrimeSafe.
- Use fallen stock without PrimeSafe approval of specific inclusion in the food safety program.
- Store unsuitable meat in the same area as meat suitable for pets



Pet Meat Processing

Figure 1 - Process Flow of Pet Meat

