

Vehicle-based abattoirs

This factsheet provides information for operators of vehicle-based abattoirs about food safety regulatory requirements required by the Meat Industry Act 1993.

- A vehicle-based abattoir can be used for vehicle-based slaughter of animals, storage and processing of carcasses and meat.
- Applicable Standards are AS4696:2007 (Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption, which includes animal welfare requirements) and the Food Standards Code.
- Meat and meat products, except ready-to-eat, can be processed, packaged and sold from a PrimeSafe licensed vehicle-based abattoir.
- Slaughter must occur within the vehicle-based abattoir.
- Viscera, offal, fat and bone must be discarded as waste, or sent to a rendering facility unless it is approved by a meat inspector as fit for human consumption.
- The temperature of a carcass and sides must be below 7°C and all other meat must be below 5°C before dispatch to another Meat Processing Facility (MPF).
- Meat from slaughtered animals must be transported in a vehicle-based abattoir or in a Meat Transport Vehicle (MTV).
- It is a condition of licence that ready-to-eat meat products must not be processed in a vehicle-based abattoir.
- It is a condition of licence that PrimeSafe must approve any modifications to a vehicle-based abattoir or its approved food safety program, prior to their use

Amendments to the Meat Industry Act 1993 (MIA) enable a vehicle-based abattoir to be licensed as a meat processing facility in Victoria. As such, a vehicle-based abattoir can be used to slaughter animals, dress, process, store, and transport carcasses, and sell meat. Licensing enables monitoring and enforcement of Australian Standards for food safety.

Under the MIA, it is an offence to slaughter livestock for meat for sale for human consumption unless it occurs in a licensed meat processing facility. The MIA allows the unlicensed slaughter of livestock on-farm if the meat is not sold for human consumption and is not removed from the farm.

Slaughter, chilling, processing, freezing and storage

Slaughter, chilling, processing, freezing and storage of carcasses and meat must occur in accordance with AS4696:2007.

The operator of a vehicle-based abattoir that uses services (e.g. water, energy, waste disposal systems) from an external source (e.g. those provided by the landowner) must provide detail in their food safety program about how these services will be provided and used in a way that meets the MIA and applicable Australian Standards.

Further processing

Meat and meat products from an animal slaughtered in a vehicle-based abattoir that is intended for sale for human consumption can be processed in the vehicle-based abattoir or another licensed MPF. Only animals slaughtered within a vehicle-based abattoir can be processed in that vehicle. It is a condition of licence that a vehicle-based abattoir is not used for meat received from another licensed MPF.

Before boning, carcasses must be below 7°C and all other meat below 5°C. Boning whether occurring in the vehicle-based abattoir or any other MPF must occur in an environment below 10°C. Hot-boning is not permitted.

Selling and transportation

Sale of carcasses and meat can occur from a vehicle-based abattoir for animals slaughtered or processed within the vehicle.

Transportation of meat can occur in the vehicle-based abattoir, providing it is in a meat-carrying compartment that is separate to the slaughter and processing area. The meat carrying compartment must have a refrigeration unit to control the temperature to less than 5°C.

Carcasses and meat can be transported in a vehicle-based meat processing facility or MTV after the carcasses and meat have been passed by a meat inspector as fit for human consumption in accordance with AS4696:2007.

Requirements of the Vehicle-based Abattoir

PrimeSafe places requirements, including the requirement to comply with AS4696:2007, on vehicle-based abattoirs using licence conditions. To comply with AS4696:2007 the operator of a vehicle-based abattoir must operate according to a Food Safety Program approved by PrimeSafe.

- **A Food Safety Program** – based on HACCP (Hazard Analysis Critical Control Points) must cover all activities i.e. slaughter, storage and processing;
- **Operating refrigeration unit (chiller)** – must be capable of chilling and freezing to the requirements of AS4696:2007;

- **Constructed surfaces** - must be durable, smooth, impervious, corrosion resistant, non-toxic to food, not impart odour or taste, capable of withstanding repeated cleaning and sanitising, and allowing visible contamination to be seen easily; and constructed to prevent contamination from the external environment, pests, people, dust, fumes, smoke, etc.;
- **Cleaning and sanitation** – must be completed before each use to ensure it does not become a source of contamination of meat and meat products, with detergents and sanitisers approved for use in MPF;
- **Potable water supply** - hot and cold for the hand wash facility and for cleaning and sanitation;
- **Energy supply** - to power the chiller to maintain a temperature of 5°C or less; and
- **Hand wash facility** – must be located within or in close proximity to the processing environment and that is hands free and meets the requirements of AS4696:2007;

Requirements for product

- **Temperature** - carcase must reach 7°C within 24 hours after stunning and kept at or below this temperature. All other meat must be kept below 5°C; and
- **Segregation** - carcasses and sides must be segregated from packaged meat and meat products with appropriate barriers or walls.

Licence application process

- **Submit an application** for a vehicle-based abattoir licence and pay the applicable fee to PrimeSafe;
- **A third-party auditor** from a Conformity Assessment Body (CAB) accredited by PrimeSafe is contracted to conduct audits;
- **Construction inspection** of the vehicle-based abattoir is conducted by PrimeSafe after receipt of the application;

November 2020

- **Food Safety Program** - must cover all activities i.e. slaughter, storage and processing. Any proposed use of services from an external source must be included in the food safety program;
- **Licence issued** once the construction and Food Safety Program are approved by PrimeSafe;
- **Scheduled audit** is conducted by a PrimeSafe approved CAB once the licence has been issued. Audits occur quarterly every year; and
- **Operating locations** - of a vehicle-based abattoir must be assessed by the operator of the vehicle-based abattoir prior to its operation to ensure that all requirements of AS4696:2007 can be met. Where this relies on the compliance of facilities or services provided by the landowner, the food safety program for the vehicle-based abattoir must outline a procedure (for example, of contractual arrangements with the landowner), that will enable a licensee to demonstrate, that the requirements of AS4696:2007 can be met at each location.

PrimeSafe must be notified, in writing, of these locations and provided an associated schedule for operation prior to operation at any given location.

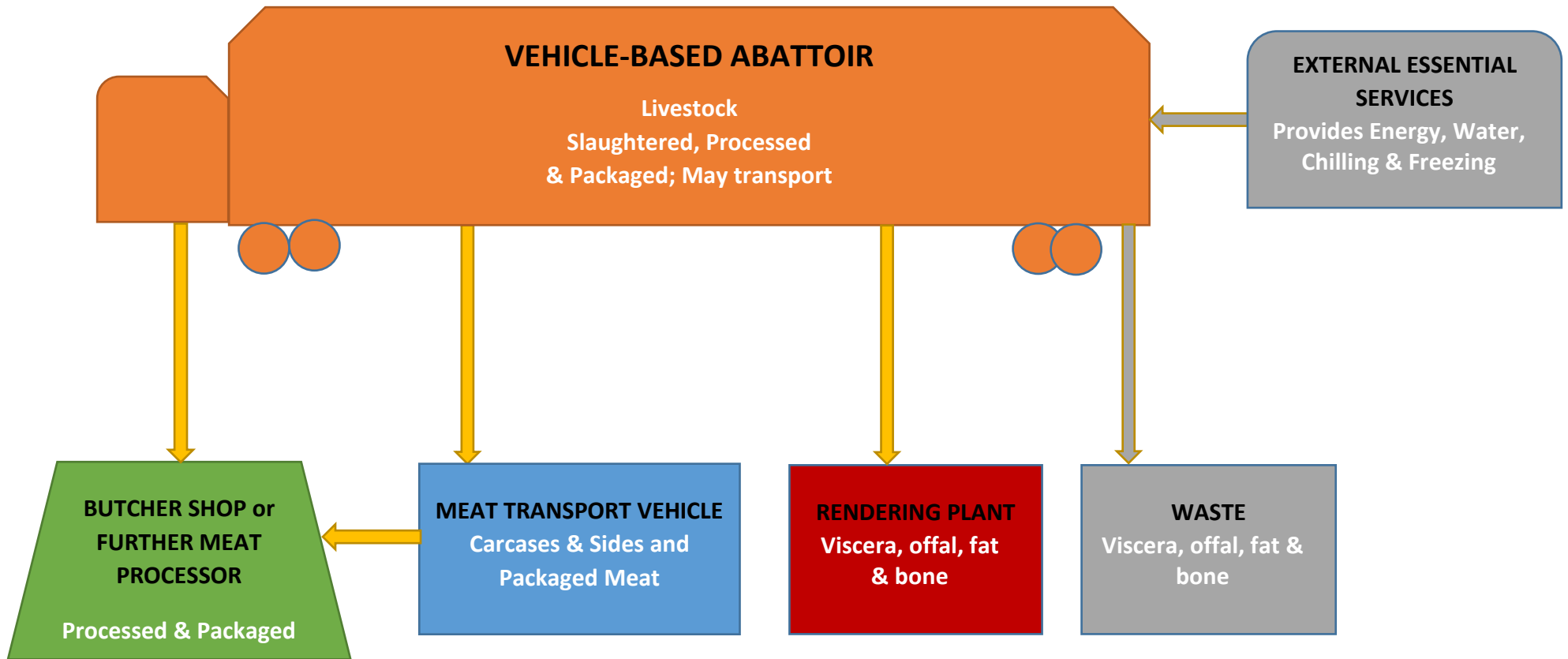
Do's






- Slaughter within the vehicle-based abattoir;
- Ensure traceability of meat within the facility;
- Ensure carcase temperature is below 7°C within 24 hours from stunning and stored at this temperature. All other meat kept below 5°C; and
- Any further processing is conducted in an environment below 10°C.

Don'ts

- Slaughter outside an abattoir;
- Bring meat, processed at other locations, to the abattoir;
- Conduct hot-boning of carcasses; or
- Use essential services from an external source without documenting it in the food safety program.

Vehicle-based abattoir



    Licensed by PrimeSafe  Included in the PrimeSafe approved Food Safety program & can be on-farm services