



## Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice (No.5) 2005

Pursuant to sections 45 and 167 of the Animal Products Act 1999 I, Tim Knox, Director (New Zealand Standards), issue the following notice for the purpose of amending the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004.

Signed at Wellington this 22nd day of December 2005

Tim Knox  
Director (New Zealand Standards)  
New Zealand Food Safety Authority  
(Acting under delegated authority)

Certified in order for signature

Solicitor  
Legal Services

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## Notice

### 1 Title

- (1) This Notice is the Animal Products (Specifications for Products Intended for Human Consumption) Amendment Notice (No.5) 2005.
- (2) In this Notice the Animal Products (Specifications for Products Intended for Human Consumption) Notice 2004 is called the “principal notice”.

### 2 Commencement

- (1) This Notice comes into force on 1 February 2006.

### 3 Water Analyses

- (1) Subclause 13(1) of the principal notice is revoked and replaced with:  
“(1) Water analyses used to demonstrate compliance with clause 12 and conducted on water supplied by an independent supplier or by the operator solely for the operator’s use, must be performed by or under the supervision of a recognised signatory of a LAS laboratory, or by a ISO/IEC 17025 accredited laboratory with the required tests in the laboratory’s scope of accreditation.”

### 4 Competency

Clause 25 of the principal notice is amended by inserting the following subclause:

- “(6) Clause 25(5) comes into force on 1 July 2007.”

### 5 Clauses 136 - 139 inserted

The principal notice is amended by inserting, after clause 135A, the following heading and clauses:

*“Processing of bivalve molluscan shellfish*

#### 136 Shucking, processing, and packing

- (1) Shellstock must be inspected by the operator to ensure they are alive, clean, wholesome, and not badly damaged immediately prior to shucking.
- (2) Shucked shellfish must be delivered to the packing room within 1 hour of being shucked or prechilled and placed in temporary refrigeration at 7°C or cooler for no more than 2 hours.
- (3) During shucking and packing, shellfish must be examined for naturally occurring material such as shell pieces and non-edible components and such material must be removed.
- (4) Shucked shellfish must be thoroughly drained, cleaned as necessary, and packed promptly after delivery to the packing room. The packing process must be scheduled and conducted so that all meats are chilled to an internal temperature of 7°C or colder within 2 hours of delivery to the packing room.
- (5) Shellfish meat which is to be packed into containers larger than 4 litres must be prechilled to 7°C or colder prior to packing in the container.
- (6) Shucked shellfish must be packed only into containers labelled in accordance with clause 139.
- (7) The temperature of chilled shucked shellfish must be reduced to 4°C or less prior to leaving the premises and the temperature must be maintained during transport and storage.

- (8) The temperature of chilled live shellfish must be reduced to 10°C or less prior to leaving the premises and the temperature must be maintained during transport and storage.
- (9) Shellfish destined for the domestic market may leave the premises when the temperature is greater than 10°C, if they are stored in the premises for less than 12 hours and are maintained under temperature control at all times while in the premises.
- (10) Shellfish that are to be frozen must be arranged to ensure rapid freezing and must be frozen at a temperature of –18°C or colder, with shellfish frozen solid within 12 hours from the start of the freezing process. Frozen shellfish must be held at –18°C or colder during storage and transport.

### **137 Heat shocking**

- (1) The risk management programme must address the following minimum requirements for heat shock processes:
  - (a) the type and size of shellfish; and
  - (b) the time of exposure to heat; and
  - (c) the internal shellfish temperature; and
  - (d) the process temperature; and
  - (e) the nature of the heat process; and
  - (f) the water to shellfish ratios; and
  - (g) the nature of the heat process equipment; and
  - (h) the measurement devices and their calibration; and
  - (i) the shell removal techniques; and
  - (j) the post-heat shock chilling techniques; and
  - (k) the packing and storage procedures; and
  - (l) the cleaning and sanitising of heat process equipment.
- (2) All shellstock must be washed with pressurised potable water or water that is from an approved growing area that is open for harvesting and culled of badly damaged and dead shellstock prior to heat shocking.
- (3) A copy of the minimum requirements of the heat shock process that forms part of the risk management programme must be posted in a conspicuous location near the heat shock process appliance or the risk management programme must contain the names of the suitably skilled persons who are familiar with and have been trained in those requirements.
- (4) Heat shocked shellfish must be cooled to 7°C or less within 2 hours of being heat shocked and must be cooled to 4°C or less within 4 hours of being heat shocked.
- (5) If a water tank heat shock process is used, the tank must be completely drained and rinsed in such a manner that all the sediment and detritus are removed at 3-hour intervals or at a frequency as specified in the risk management programme. The tank must be drained, washed, and sanitised at the end of each day's operation.

### **138 Repacking**

- (1) Shellfish for repacking must originate only from premises with a risk management programme or a packing house licensed under the Meat Act 1981.
- (2) If repacking of shellfish occurs —
  - (a) where the shellfish has been previously refrigerated, the shellfish must be transported under refrigeration; and
  - (b) full records must be kept; and
  - (c) shellfish must not be mixed during repacking; and
  - (d) only clean, alive, or chilled, or frozen shellfish may be repacked.
- (3) If repacking of shucked shellfish occurs, —

- (a) shucked shellfish must not be repacked when the temperature of the chilled shellfish exceeds 4°C or the temperature of the frozen shellfish exceeds -18°C at the time of receipt or the packages are not labelled in accordance with clause 139; and
  - (b) only shellfish that have been processed, and have been kept in premises with risk management programmes or packing houses licensed under the Meat Act 1981 may be repacked; and
  - (c) full records must be kept; and
  - (d) the internal temperature of shucked shellfish must not exceed 4°C during storage or repacking operations; and
  - (e) shucked shellfish from different lots must not be mixed during the repacking operation.
- (4) Each package containing repacked product must be labelled in accordance with clause 139 and be labelled with the registration number of the operator responsible for the repacking.

**139 Bivalve molluscan shellfish labelling**

- (1) Containers of shellfish leaving the processing premises must be labelled with —
- (a) the growing area lease, licence, resource consent, or permit number; and
  - (b) the date of harvest; and
  - (c) the type and quantity (number or weight) of shellfish.
- (2) However, a lot number labelling system may be used to replace the requirements of subclause (1)(a) and (1)(b), if adequate traceback to the specific harvest dates and harvest areas is provided in the risk management programme.
- (3) If reshipping (the purchase and resale of shellfish without repacking) occurs —
- (a) the original labels on shucked shellfish and shellstock must be maintained on the product containers; and
  - (b) the labelling information must not be altered or removed, nor the product mixed with other shellfish, resorted, or repackaged; and
  - (c) the name of the operator responsible for reshipping must be added to the container.”

**5 New Schedule 1 substituted**

The principal notice is amended by revoking Schedule 1 and substituting the Schedule set out in the Schedule of this Notice.

## **“Schedule 1**

### **Specification for potable water supplied by operator**

#### **Part 1**

##### **1. Application**

This schedule applies to each potable water source that is supplied by an operator solely for the use of that operator at animal material or animal product processing facilities. This schedule does not apply to operators using an independent water supply such as a town supply.

##### **2. Definitions**

In this schedule

**secure** means the water has been assessed as secure using the Water Supply Assessment Checklist.

**not secure** means the water has been assessed as not secure using the Water Supply Assessment Checklist.

##### **3. Initial Assessment of Water Supply**

- (1) Operators must complete one Water Supply Assessment Checklist for each applicable water source used to supply water to the processing operation.
- (2) If the water source is found to be not satisfactory, the operator must apply corrective actions, including treatment where necessary. The operator may choose to conduct the required water testing at any stage during the completion of the Water Supply Assessment Checklist. However, the operator must have evidence that the water source meets the criteria from Table 1 at the completion of the assessment process, i.e. if initial tests indicate that the water is not satisfactory and corrective action is taken to ensure compliance, further testing would be required.
- (3) If the Water Supply Assessment Checklist indicates that there may be a particular chemical hazard associated with a water supply, the operator must also arrange for chemical analyses to confirm that the water meets the relevant Maximum Acceptable Value (MAV) in the current edition of the Drinking-Water Standards for New Zealand (DWSNZ) issued by the Ministry of Health. If MAVs are exceeded, the operator must treat the water so that the DWSNZ are complied with.
- (4) The operator must keep the completed Water Supply Assessment Checklist and any associated records as part of the risk management programme.

##### **4. Reassessment of Water Supply**

Each applicable potable water source supplied by the operator must be reassessed by completing the Water Supply Assessment Checklist:

- (a) at least once every 3 years; and
- (b) prior to using a new operator source of potable water (that is, the source changes or a new source is added); and
- (c) within 1 month of any changes to the environment in or around the water source that may affect the potable water quality.

##### **5. Ongoing Water Testing**

Each applicable potable water source supplied by the operator must be subject to ongoing monitoring according to the following requirements:

- (a) Potable water must meet the criteria at the point of use set out in Table 1 according to the testing frequency set out in Table 2.
- (b) Microbiological testing must be performed by or under the supervision of a recognised signatory of a LAS laboratory, or by a ISO/IEC 17025 accredited laboratory with the required tests in the laboratory's scope of accreditation:
- (c) The operator must ensure that the training of water samplers is undertaken by a laboratory referred to in paragraph (b).
- (d) If chemical hazards are identified, the operator must arrange for relevant chemical analyses of the water and test for compliance against the relevant MAV in the DWSNZ.

**6. Expected Corrective Actions**

If the operator identifies that there is a problem with the potable water source then the following actions must be taken:

- (a) Where possible, remove the source of contamination; and
- (b) If necessary, set up controls to prevent recontamination; and
- (c) Treat water, if the above controls do not completely fix the problem; and
- (d) Confirm that the corrective action is effective through relevant microbiological and chemical testing.

**Table 1: Quality of Potable Water**

Measurement	Criteria
<i>E. coli</i> or faecal coliforms	Must not be detectable in any 100 ml sample
Turbidity	Should not routinely exceed 1 NTU, must not exceed 5 NTU
pH (when chlorinated)	6.5 to 8
Chlorine (when chlorinated)	Not less than 0.2mg/l (ppm) free available chlorine with a minimum of 20 minutes contact time

**Table 2: Frequency of Ongoing Testing**

Operators with a secure water source are not required to test their water after the initial testing has been completed which confirms compliance with Table 1. All other water sources are subject to ongoing testing according to the frequency given in this table.

Type of Operation <sup>1</sup>		Frequency of testing			
		Microbiology ( <i>E. coli</i> or faecal coliforms)	Turbidity <sup>2</sup>	pH <sup>3</sup>	Chlorine <sup>3</sup>
Dual Operator Butchers		1 per year	1 per year	1 per year	Daily
Egg Producers		1 per year	1 per year	1 per year	Daily
Honey extractors, packers and processors	Operating for up to 6 months during the honey flow	1 per year before the start of the season <sup>4</sup>	1 per year before the start of the season <sup>4</sup>	1 per year before the start of the season <sup>4</sup>	Daily
	Operating for 6 months or more	1 per 6 months	1 per 6 months	1 per 6 months	Daily
Others <sup>1</sup>	Using < 100m <sup>3</sup> /day and product packaged at all times	1 per 6 months	1 per 6 months	1 per 6 months	Daily
	Using 100 -1000 m <sup>3</sup> /day and product packaged at all times	1 per 3 months	1 per 3 months	1 per 3 months	Daily
	Using <2000m <sup>3</sup> /day	1 every month	1 every month	1 every month	Daily
	Using 2000 – 10,000 m <sup>3</sup> /day	1 every 2 weeks	1 every 2 weeks	1 every 2 weeks	Daily
	Using >10,000 m <sup>3</sup> /day	1 every week	1 every week	1 every week	Daily

1. Average daily water use (while processing).
2. The frequency of turbidity testing will depend on the degree of protection of the water source and whether the operator elects to filter the water. Alternative frequencies may be used where validated in the RMP.
3. Chlorine and pH testing applies if the water is chlorinated.
4. Water testing must be undertaken and acceptable results obtained before pre-season cleaning of the premises, facilities and equipment.

## Part 2

### Water Supply Assessment Checklist

Complete one checklist for each water source being assessed.

#### A: SUPPLIER DETAILS

RMP No.	
Person who completed checklist	

#### B: WATER SOURCE

Tick the box representing your water source and then go to the appropriate part of the checklist as indicated.

<input type="checkbox"/>	<b>Deep bore water</b> (i.e. bore greater than 10m deep) – <b>Go to B1</b>
<input type="checkbox"/>	<b>Surface water</b> (e.g. bore less than 10m deep, spring, well, river, stream, dam, lake, reservoir) – <b>Go to B2</b>
<input type="checkbox"/>	<b>Roof Water</b> – <b>Go to B3</b>

#### B1: DEEP BORE WATER (i.e. bore > 10m deep)

Tick the appropriate boxes in the table below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Yes	No	Question
		Is the bore less than 10m deep?
		Is the soil/rock types such that contaminants could flow into the groundwater?
		Is surface water able to drain into the bore, due to the bore-head being inadequately sealed?
		Is the bore-head in an area prone to ponding and flooding?
		Do farmed animals have access to the bore-head?
		Is there any septic tank/long drop toilet outlet within 100 metres from the bore-head?
Do any of the following water characteristics change after rain? (you will need records of this to confirm these statements)		
		• Colour
		• Temperature
		• Turbidity
		• pH
		• <i>E. coli</i> or faecal coliform count

If all responses are NO, the water is secure, go to C, Water Storage

If any responses are YES, the water is not secure. Record details of problem(s) in row B1 of Table D. If the problems can be eliminated from the water supply permanently, eliminate the problem and then go to C, Water storage. If problems cannot be eliminated permanently, go to B2 and complete the questions for surface water.

If all responses are YES, the water is not secure - go to B2 and complete the questions for surface water.

**B2: SURFACE WATER**

e.g. Shallow bore (less than 10m), deep bore - not secure, spring, dam, lake, reservoir, stream

Tick the appropriate boxes in the table below and then move on to the relevant parts of the checklist as appropriate to the responses given.

<b>Describe the water source (including name where appropriate)</b>			
<input type="checkbox"/>	Shallow bore.....	<input type="checkbox"/>	Dam.....
<input type="checkbox"/>	Deep bore - not secure.....	<input type="checkbox"/>	Lake.....
<input type="checkbox"/>	Spring.....	<input type="checkbox"/>	Reservoir.....
<input type="checkbox"/>	Stream.....	<input type="checkbox"/>	River.....
<input type="checkbox"/>	Other (specify).....		
Yes	No	Question	
		Are any of the following within 50 metres of the water source?	
		Offal pit / soak hole	
		Animal effluent to pasture	
		Sumps, stock yards or feed pads not connected to an approved effluent system	
		Fuel tanks	
		Timber treatment facility	
		Abandoned or decommissioned wells	
		Septic tank / long-drop toilet	
		Land disposal site/refuse pit	
		Silage stack	
		Chemical preparation/storage	
		Pesticide residues	
<b>Do you have any of the following water problems?</b>			
You will need records of this to confirm these statements			
		Bacterial contamination	
		Turbidity	
		Sediment	
		Colour	
		Smell	
		Taste	
<b>Do any of the following factors present risks to the water?</b>			
		Spray drift	
		Nearby factories	
		Mining operations	
		Material from effluent ponds or surface impoundments (waste ponds or lagoons) - either treated discharge or leakage	
		Contaminants washed into source during irrigation	
		Geothermal contaminants (e.g. arsenic, boron, lithium etc)	
		Saline water	
		Possible flooding (consider council land information/LIM reports)	
		Other factors (Specify here);	

↓  
↓  
**If all responses are NO, continue with B2**

**If any responses are YES, record details of problem(s) in row B2 of Table D then continue with B2**

**B2: SURFACE WATER (Continued)**

Tick the appropriate boxes in the tables below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Describe the surface water type	
<input type="checkbox"/>	<b>Flowing water</b> (e.g. unsecure bores, rivers, streams, springs) – <b>Go to B2(i)</b>
<input type="checkbox"/>	<b>Confined water</b> (e.g. dams, lakes, reservoirs) – <b>Go to B2(ii)</b>

**B2(i): FLOWING SURFACE WATER**

Yes	No	Question
		Is effluent discharged less than 2 km upstream of the water intake and if yes, is effluent discharged less than 4 hours before water is taken from that source? If Yes to both statements, state water source .....
		Do farmed animals have access to within 10m of the water intake?
		Is industrial or urban stormwater discharged to the source water upstream of the intake?



**If all responses are NO, go to C, Water Storage**

**If any response is YES, record details of problem(s) in row B2(i) of Table D and then go to C, Water Storage**

**B2(ii): CONFINED SURFACE WATER**

Yes	No	Question
		Is the water accessible to farmed animals?
		Is effluent discharged into the dam/lake/reservoir?
		Is industrial or urban stormwater discharged into the dam/lake/reservoir?



**If all responses are NO, go to C, Water Storage**

**If any response is YES, record details of problem(s) in row B2(ii) of Table D then go to C, Water Storage**

### B3: ROOF WATER

Tick the appropriate boxes in the table below and then move on to the relevant parts of the checklist as appropriate to the responses given.

Yes	No	Question
		<b>Roofing Materials:</b> Are any of the following materials used on the water collection surfaces?
		Galvanised iron?
		Lead materials (lead nails, flashings, paint)?
		Asbestos materials?
		Paint or other surface treatment in poor condition?
		<b>Roof environment</b>
		Is the roof overhung by trees?
		Are there any other factors that could encourage birds or other pests to move about or settle on the roof?
		<b>Atmospheric fall out</b>
		Are there industrial (including agricultural chemicals) or natural sources of atmospheric fall out?
		Is there any ash/soot deposit on the roof?
		<b>Roof maintenance</b>
		Are the gutterings left for more than a month before cleaning them out?



If all responses are NO, go to C, Water Storage

If any response is YES, record details of problem in row B3 of Table D and then go to C, Water Storage

### C: WATER STORAGE

Describe Water Storage Facilities	
<input type="checkbox"/>	Do not have holding tanks – Go to Table D if problems have been identified in the previous parts, or E if no problems have been identified in the previous parts.
<input type="checkbox"/>	Have holding tanks – Go to C1

#### C1: HOLDING TANKS

If there is more than one storage facility, copy and fill out this section for each storage facility.

Yes	No	Question
		Is the outlet of the holding tank below or level with the base of the tank, allowing any debris that has settled to be sucked out with the water?
		Is the water in holding tanks prone to stagnation that results in deterioration of water quality?
		Are holding tanks inspected and maintained less than once per year?
		Are holding tanks dirty and not cleaned when necessary?
		Are holding tanks uncovered allowing access by animals, or other debris or other contaminants into the tanks?



If all responses are No, the water STORAGE is satisfactory. Go to table D and check that any other problems identified in the checklist are followed up.

If any response is Yes, the water STORAGE is not satisfactory. Record details of problem in row C1 of Table D then fill out rest of Table D.

**Table D: CORRECTIVE ACTION**

Wherever there was a “Yes” answer in the part of the checklist referred to, write the details of the problem identified into the correct row of this table. Fill out the rest of the table to show whether or not the problem is a source of contamination; and where possible what you have done to eliminate the problem and permanently prevent the contamination from occurring (e.g. preventing animal access, no longer using chemicals in the vicinity of the collection area, resurfacing roof etc).

Ref	Problems identified	Biological hazard, chemical hazard or turbidity issue caused by the problem(s)	Action taken to address problem(s)	Problem	
				Eliminated (✓)	Still Remains (✓)
B1 Deep bore water					
B2 Surface water					
B2(i) Flowing surface water					
B2(ii) Confined surface water					
B3 Roof Water					
C1 Holding Tanks					
E Initial water testing					

If problems have been permanently eliminated, a water management plan is not needed. Go to E

If some problems still exist, record the problem in the first row of D1 and then fill out the rest of D1 with how this problem will be managed on an ongoing basis.

**D1: WATER MANAGEMENT PLAN**

A water management plan is required where there are any problems that are not managed with your water supply.

This water management plan covers the routine, ongoing water treatment undertaken or actions to ensure that the water is potable, or it may include routine testing conducted to demonstrate that the problem (that cannot be permanently eliminated) is being controlled on an ongoing basis such that treatment is not needed.

*A separate D1 should be completed for each problem that needs to be managed from Table D.*

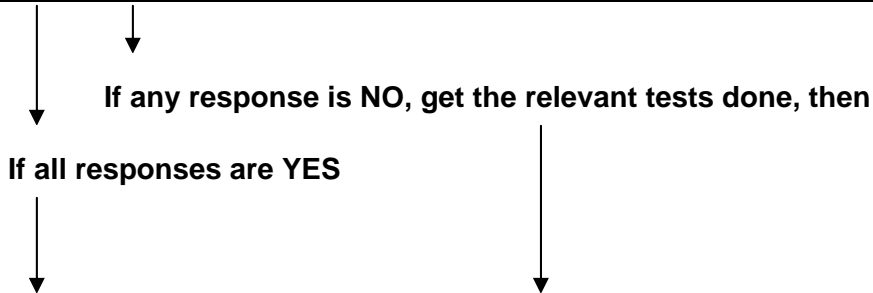
<b>Document and implement a water management plan.</b>
Remaining problem from Table D:
Method to manage the identified problem <input type="checkbox"/> Filtration <input type="checkbox"/> Chlorination <input type="checkbox"/> Ultraviolet light <input type="checkbox"/> Ozone <input type="checkbox"/> Routine ongoing testing to demonstrate control <input type="checkbox"/> Other (Specify).....
The treatment is done in accordance with the procedures: <input type="checkbox"/> provided by the manufacturer / supplier of the water treatment system ( <i>attach</i> ); or <input type="checkbox"/> given below: <i>(enter details where relevant, e.g.- equipment type, equipment maintenance (frequency, activity and method, e.g. for replacement or cleaning filters or replacement of UV lights),- other control measures, (e.g. addition of chlorine or ozone, frequency, method, any limits (e.g. concentration of chlorine, monitoring frequency)), what is checked (e.g. chlorine level, turbidity) and method, corrective action to be taken when limits exceeded or not met):</i> <b>OR</b> <input type="checkbox"/> Details of the routine testing to demonstrate that the problem is being controlled on an ongoing basis (test, frequency).
Other ongoing control measures (either frequency, activity and method, e.g. for routine cleaning of roof or tanks):



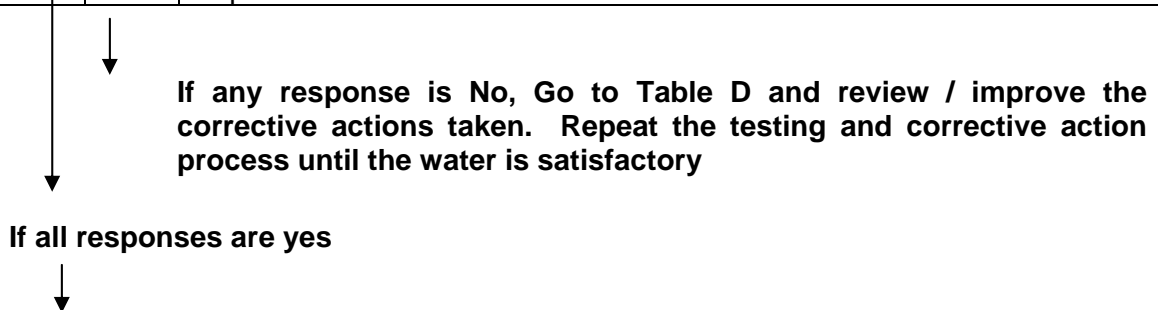
**Once this table is completed, go to E**

**E: INITIAL WATER TESTING**

Yes	No	Question
		Has a microbiological test for <i>E.coli</i> or faecal coliforms been done on this source within the last month?
		If a particular chemical hazard was identified as likely to occur during completion of this checklist, has a relevant chemical test been done on this source within the last month?



Name the laboratory which did each test		
Yes	No	Question
		Does the water satisfy the microbiological criteria in Table 1: Quality of Potable Water?
		For any additional chemical tests done, does the water satisfy the requirements of the current DWSNZ?



**The water is satisfactory. No further action is needed until reassessment of the water supply is required (see clause 4, reassessment of the water supply) or further water testing is required in accordance with the requirements of Table 2, Frequency of Ongoing Testing.**

Issued under section 167 of the Animal Products Act 1999.

Date of notification in Gazette: [            ]

This Notice is administered in the Ministry of Agriculture and Forestry in the New Zealand Food Safety Authority.