

Animal Products (National Microbiological Database Specifications) Notice 2009

May 2009

1 Background

The Notice and Schedule 1 Technical Procedures incorporates the porcine NMD programme and removes caecal sampling from the NMD poultry *Campylobacter* sampling programme.

2 Amendment Details

The following table summarises the amendments made to the Animal Products (National Microbiological Database Specifications) Notice 2008 (the Notice).

Act used throughout to mean Animal Products Act 1999 as defined in Part 1 clause 4 Interpretation

Section	Subject/Title	Change to Notice
Title page		First paragraph; "regulations" changed to "regulation".
Notice, clause 1	Title	Removed "Programme" from the title.
Part 1, clause 3	Purpose	"regulations" changed to "regulation".
Part 1, clause 4	Interpretation	"NZFSA" changed to include "the". "operator" changed to include porcine. "processing period" changed to include "a". "red meat" changed to include porcine. Sub clause (2) delete "the" and include "that".

Section	Subject/Title	Change to Notice
Part 2, clause 9	National Microbiological Database Programme	Sub clause (1) (b) (ii) changed to include “any subsequent”.
Part 2, clause 11		Sub clause (2) (f) change “if the NMD” to “of the NMD”.
Part 3, clause 14	Revocations	Revoking previous Notice.

The following table summarises the amendments made to Schedule 1 of the Notice:

All references to caecal sampling have been removed.

Section	Subject/Title	Change to Schedule 1
Interpretation		<p>“broiler chicken” amended to state “but does not include poussins”.</p> <p>“porcine” amended to remove semicolon.</p> <p>The following definitions are removed: caecal content, caecum, crate, cut, flock.</p>
1.1	Species to which the National Microbiological Database Programme Applies	<p>Include “porcine” in sentence 1.</p> <p>Changed title in Table 1 to reformat “US Listed” in column two with a capital L for Listed and change “EU List Premises” to “EU Listed Premises”.</p> <p>Table 1 - took porcine from “porcine, horses, mules, and other equine” and added its own row. Included appropriate details in that row.</p> <p>Table 1 – changed poultry broiler EU listed definition to match porcine. Split Table 1 such that it is continued on the next page.</p>
1.3	NMD Administration	(j) add period.
2.1	NMD Sampling Requirements – Red Meat and Poultry	<p>“Poultry broiler” removed caeca.</p> <p>“Porcine: fresh carcasses” added to 2.1 bullet point four.</p>

2.2	Number of samples per week	The whole section reordered. 2.2.2 VLT for poultry premises -> 2.2.6 after 2.2.5 VLT for porcine premises.
2.2.1	VLT provisions for domestic only and non EU and/or non US listed premises	Corrected the title to include US. First bullet point included "porcine".
2.2.3	Discontinuing VLT sampling	Rewritten to exclude porcine and ovine. Clarify that only applies to bovine, bobby calf, cervine and caprine species and the associated circumstances.
2.2.4	Recommencing VLT sampling	First sentence; include VLT.
2.2.5	VLT for porcine premises	Define VLT provisions for porcine.
2.3	Summary Table	Table 2 included porcine carcass testing row under ovine row.
2.5	<i>Salmonella</i> Sampling Programme	Included "porcine" in bullet point 6 with reference to the 12 month sampling programme. Table 3 included "porcine" in Group 2 – <i>Salmonella</i>
2.5.2	Group 2 <i>Salmonella</i>	Title and first sentence bullet points changed to include porcine. The time of commencement and completion of the porcine 12 month sampling programme stated in paragraph 2.
2.5.3	Group 3 (Poultry) - <i>Salmonella</i>	Remove wording re US Performance Standard; see section 6.7.2. Reword to outline the poultry salmonella sampling requirements.
2.5.4	Review of <i>Salmonella</i> Results by poultry operators	Deleted; see section 6.7.2
2.6	Poultry <i>Campylobacter</i> Sampling Programme	Reword to remove caecal and outline poultry carcass <i>Campylobacter</i> sampling requirements.
2.7.1.1	Carcasses post slaughter and dressing	"porcine" included in positioning of carcass for sampling, bullet point 5(i).

2.7.1.3	Primal cuts and bulk meat product	<p>Include row re porcine “No primal cut NMD required” in Table 4.</p> <p>Change Table 5 title to “Bulk meat pack descriptors” and include row re porcine “No bulk NMD required”.</p>
2.8	Carcass Sample Sites	Added “Figure 8 (porcine)” in paragraph one.
2.8.5	Porcine	Added porcine carcass sites, anatomical descriptors and photographs of sampling sites.
2.8.6, 2.8.7, 2.8.8	Ostrich and emu, Salmonella sampling, Poultry carcass sampling	Numbering changed.
2.8.6	Ostrich and emu	Figure 9 title changed to include “leg hung”. Figure 9 photo updated.
2.9	Analysis Required	“porcine” added to product in second row, first column of Table 6. Note re porcine <i>Salmonella</i> requirements added.
2.10	Summary	<p>Table 7</p> <p>“porcine” added to product to be sampled second row, first column.</p> <p>Wording re <i>Salmonella</i> in second row fourth column Analyses changed. Spelling correction fourth column row 5.</p> <p>Poultry broiler caeca row 9 removed.</p>
2.11.1.2	Random/rotational sampling of class	<p>Removed “bovine and cervine” from paragraph one.</p> <p>Removed word “note” from paragraph two and removed paragraph three, note two.</p> <p>Reworded and reordered ostrich and emu, and cervine classes.</p> <p>Included porcine classes.</p> <p>Altered Table 9 accordingly.</p>
2.11.1.3	Shift and random/rotational sampling of shift	“and porcine” included in paragraph 3.
2.11.2	Departure from the originally selected sampling period	Removed paragraph 8.

2.13	Sampling of Poultry Broiler Caeca for <i>Campylobacter</i>	Section removed.
3.1	Manufacture Diluents for Sampling and Analysis	“porcine” added to Table 16. Buffered Peptone water (BPW) point 3. first sentence corrected. The two bullet points of 3. made into a separate paragraph and Table 17 corrected regarding sodium thiosulphate.
3.2.1	Template materials	“porcine” added to column three heading in Table 19.
3.2.3	Sterile cotton tipped swabs	“porcine” added to column three heading in Table 20.
3.3	Collection of Samples	Changed the wording of the second sentence references.
3.4.1	Wet/dry swabbing technique	“porcine” added to column two heading in Table 21.
3.4.3	Poultry: whole carcass rinse	First sentence first paragraph changed to read “Each poultry whole carcass rinse sample will be analysed for <i>Campylobacter</i> . In addition one whole carcass rinse sample of the set taken on the day of sampling will be analysed for <i>E. coli</i> and one for <i>Salmonella</i> as specified in section 2.12.1”. Bullet point following 7. changed to 8. and reworded.
3.4.3.1	Rinse procedure	Figure 12, second picture, changed to read “Rocking the bird”.
3.5.3	Transportation temperature and times for red meat samples	First bullet point; ‘with’ changed to ‘within’.
3.5.4	Collection and transport of whole tissue samples	Reworded as per NMD Certified Trainers course material.
4.4	Preparation of swab samples for APC and <i>E. coli</i> analysis	“porcine” added to column one heading Table 26, and sentence below Table 26 italicised.
4.5	Preparation of Red Meat Separate Carcass Site Samples Swabbed for <i>Salmonella</i> Analysis	“porcine” added to row one, column three heading and row 5, column four heading of Table 27.

4.9.1.2	Poultry carcass rinse samples and red meat primal cut and bulk meat swab suspensions for <i>Salmonella</i> analysis.	Paragraph five "sample from five 25g bulk stomached suspensions" and bullet point one "5 x 1ml".
4.9.3.3	Reporting results	Reword the first sentence for clarification. Include a sentence regarding poultry whole carcass rinse samples.
4.11	Presence/Absence Isolation of Thermotolerant <i>Campylobacter</i>	Removed.
5.4	Limits of Detection	Correct the reference in the last paragraph to "See section 6.8.1".
5.5.1	General requirements	Bullet point 3 include "bulk". Bullet point 4 remove "shed flock identifier" and replace with "farm reference number, shed reference number". Bullet point 5 re Poultry caeca removed.
6.2	Bovine species NMT: <i>Escherichia coli</i> Moving Window	Paragraph three, full stop superscript corrected.
6.6.3	Caprine, cervine, ostrich and emu and porcine	Included porcine in title and in first sentence.
6.7.1	Group 1 and porcine Group 2– <i>Salmonella</i> performance standard	Added "NZFSA Standards (Export and New Zealand)" to the end of paragraph one. First sentence under Table 35 replaced "for" with "from".
6.7.2	Group 3 – <i>Salmonella</i> performance	Sentence one section reference removed. What was 2.5.3 Group 3 (Poultry)- <i>Salmonella</i> and 2.5.4 Review of <i>Salmonella</i> results by poultry operators are moved to this section. Federal Register /Volume corrected from 612 to 61.
6.8	Poultry <i>Campylobacter</i> Performance Target (CPT)	Change first sentence to include only the CPT regulatory limit.

6.8.1	CPT non-compliance	Remove the first sentence as it conflicts with the Notice. Table 37 last row, second column change CSF to " <i>Campylobacter</i> Response Team (CRT)."
6.8.2	Expected operator response to CPT non-compliance	" <i>Campylobacter</i> Strike Force (CSF)" replaced with " <i>Campylobacter</i> Response Team (CRT)".
6.9	Verification requirements	Removed wording following the bullet points as is stated in paragraph one and the details of implementation of verification activities are covered in other legal documents.

3 Implementation

This notice comes into force on 6 July 2009 for all species except porcine. For porcine this notice comes into force on 3 August 2009.

Amendment authorised by: Carol Barnao, Director (Standards)
(Signed)

Carol Barnao
Director (Standards)
New Zealand Food Safety Authority

Certified in order for signature

Matthew Green
Solicitor

29/05/ 2008