



MEMORANDUM

To	Risk Management Programme Operators, and Operators Under the Food Act Who Undertake Secondary Processing of Poultry PIANZ Other interested parties
CC	Carol Barnao (Director, Standards and Approvals) Chris Mawson, Su Langdon, Catherine Sheerin (NZFSA VA) Dudley Morrison (CIG)
Date	16 October 2009
From	Judy Barker, Assistant Director (Production, Processing and Sale)
Subject	Issue of Code of Practice – Processing of Poultry Chapter 3: Hygiene and Sanitation
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NZFSA in consultation with the poultry industry has been developing the Code of Practice – Processing of Poultry. The COP is being developed in stages, with Chapter 5: Slaughter and Dressing, and Chapter 9: Secondary Processing already released.

Chapter 3: Hygiene and Sanitation

Following formal stakeholder consultation and consideration of the comments received, NZFSA has now completed the drafting of Chapter 3: Hygiene and Sanitation. This Chapter is now being issued. The scope of Chapter 3 covers hygiene, cleaning and sanitation activities during primary, secondary and further processing. The specific cleaning and sanitation requirements for processing high risk or ready-to-eat (RTE) foods will be addressed by the outputs from the listeria strategy. These will be linked to this Chapter (with any appropriate enhancements or explanations) once they are complete.

The layout of this Chapter is as follows:

- Purpose and Scope
- Regulatory requirements
- Procedures (for compliance)
- Guidance (boxed text)

Export and market access requirements are not included. Any specific New Zealand Standards under the Animal Products Act 1999 have been referenced. An operator is expected to follow the procedures (for compliance) unless an alternative method is validated in the RMP or other documented system. The text given in the boxes is guidance material only which the operator may or may not choose to follow.

Risk Management Programme (RMP) Operator's Responsibilities:

An RMP Operator is expected to follow the COP unless an alternative is registered as part of their RMP. Operators must therefore review their RMP and either:

- make any necessary changes to ensure that it aligns with the COP – this would be considered a minor amendment; or
- submit their alternative for evaluation (with validation evidence if appropriate) then apply for registration of a significant amendment to the RMP.

Status of Chapter 3 for Operators and Other Persons under the Food Act

For operators under the Food Act, this document is considered guidance only. It is recommended that operators align their operations with the contents of the Chapter, and that any audit of a premises operating under the Food Act is conducted by people who are familiar with the contents of the Chapter.

Status of PIPS5:

The COP overrides PIPS5 where relevant, but PIPS5 will still be the base requirement for some export markets for those things that are not yet covered in the new COP. In practice this means:

- Processors of non-broilers must continue to use PIPS5 as the basis of their export requirements or as guidance for their domestic requirements.
- Processors of broilers must comply with the new COP (unless an alternative is approved as part of their registered RMP as described earlier) but will default back to PIPS5 and the referenced meat manuals where the COP does not yet cover the issue.

Implementation Date:

Chapter 3 of the COP comes into effect on the date of signing. Operators are expected to actively progress towards compliance with the COP from this date. They must have completed changes to the RMP and have any alternatives to the COP registered by using a significant amendment by 1 April, 2010.

Verifiers will be instructed to check compliance with the COP or registered alternative from the above dates.

Yours faithfully

Judy Barker
Assistant Director (Production & Processing)
New Zealand Standards Group