

Food Safety Guidance: Meat at Stalls

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Action	Why?
<ul style="list-style-type: none"> Obtain meat from an approved source. Prevent contamination of meat. Prevent the growth of bacteria during the transport and display of meat for sale at a stall (infrequent event). 	<ul style="list-style-type: none"> Meat that has not been inspected at slaughter could come from an animal that has died from a disease and may be unfit to eat. Meat may carry harmful bacteria that cause foodborne illnesses. Bacteria will multiply on meat that is not kept properly chilled. Stalls at infrequent events may not have the facilities or services found at permanent registered commercial food premises - ie for personal hygiene practices or refrigerated food storage - and present greater opportunity for food contamination - ie, by pests, dust/dirt, customer contact - if food is not handled and stored properly. Anyone selling food is required by law to ensure that it is safe to eat and suitable for the intended consumer.

How to do this

Source meat from a registered supplier

Always check that your meat supplier is registered as either:

- A local butcher registered with their Territorial Authority (TA) or operating a registered Food Safety Programme (FSP); or
- A meat processor or a Dual Operator Butcher (DOB) operating a registered Risk Management Plan (RMP) Meat sourced from a DOB must be regulated meat.

I obtain my meat from.....
RMP/FSP/TA Reg. No(s).....

Avoid cross-contamination - prepare and package meat and products before taking them to the stall

Bone-out, portion, prepare, process, pack, weigh and label meat products at premises with facilities that enable good operating and hygienic practices to take place – such as hand washing and product chilling. This will reduce opportunity for meat to become contaminated.

Yes, I prepare and pack all meat before taking it to the stall. I prepare it at.....

If No, please contact your Environmental Health Officer for further information.

Anyone suffering symptoms of a foodborne illness must be excluded from handling food. Further guidance on this requirement may be found at:

<http://www.nzfsa.govt.nz/processed-food-retail-sale/templates/sickness-template.pdf>

Transport

Whenever meat or meat products are not being processed or handled they must be kept under temperature control, that is, below 4°C. This includes time during transport to the stall. An insulated vehicle with an active refrigeration unit is expected for large consignments, while a chiller that plugs in to a vehicle power supply may be sufficient for smaller amounts. Chilli-bins that only have passive chilling through chiller packs must have a sufficient number of packs, regularly replenished, to ensure adequate temperature control. Whatever system used will require regular temperature checks.

I keep meat at <4°C, during transport to the stall by.....

Display

Either: Display wrapped meat in a refrigerated cabinet and away from direct sunlight to ensure that meat surfaces do not warm up above 4°C and provide conditions for bacterial growth. Take care not to overload the display or block circulating air vents – it is better to regularly replenish small amounts on display from stock held in a sealed refrigerated unit. Hot days will need greater effort to keep meat cold and require regular temperature checks. Use a thermometer to monitor food temperatures during transport and display.

Or: Display samples of meat (which are thrown away at the end of trading) and serve customers from refrigerated stocks held at or below 4°C.

I ensure that meat is displayed at <4°C, at the meat stall by.....

Write it down

Write down in the spaces opposite:

- Where you obtain meat from
- How you ensure that it is protected from contamination
- How you keep it cold when transporting it to the stall
- How you keep it cold when displaying the meat for sale at the stall.

Do all your staff know what they must do to prepare, transport and display meat? Ensure that they have been trained.

What if it goes wrong?

Seek advice from your Environmental Health Officer if you are unsure if your practices are effective in preventing cross-contamination.

Retrain staff if you find that they do not follow your practices.

Meat - definitions

'Meat' means any part of any mammal or bird that is used for human consumption.

To 'process meat' means to bone, mince, cure, salt, cook, dry, smoke, chill, freeze, can, preserve or otherwise prepare meat for sale.

Meat NOT permitted for sale:

It is illegal to trade homekill and recreational catch.

The Animal Products Act 1999 specifically prohibits the selling or trading of homekilled and recreationally caught meat, such as wild game animals. As these are not subject to any standards no assurances can be given as to the safety of the product. Further guidance is available at:

<http://www.nzfsa.govt.nz/animalproducts/publications/manualsguides/homekill/homekill.pdf>

Stall Permit

Check the conditions for selling food from a stall with your Environmental Health Officer

Labelling of food

The Australia New Zealand Food Standards Code contains requirements for the labelling of certain foods for sale.

Information is available from your local Public Health Unit or may be found on-line at:

<http://www.nzfsa.govt.nz/consumers/food-safety-topics/food-processing/labelling/food-labelling/fact-sheets/fs-2003-01-general-labelling.htm>

<http://www.crop.cri.nz/home/products-services/nutrition/foodcompdata/fcd-products/search.jsp>

