



MEMORANDUM

To	New Zealand Pork Processors Association Risk management programme operators who produce processed meats Food safety programme operators who produce processed meats Processed meat operators under the Food Hygiene Regulations 1974 Recognised evaluators and verifiers and Approved Food Safety Programme auditors of processed meats operations
CC	Carol Barnao, Standards Group Chris Mawson, Su Langdon, NZFSA VA Lindsay Nicholls, CIG
Date	9 March 2010
From	Judy Barker Assistant Director (Production, Processing and Sale)
Subject	PROCESSED MEAT CODE OF PRACTICE
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Background

In consultation with the New Zealand Pork Processors Association, NZFSA has developed a Processed Meat Code of Practice (COP). The COP has been developed to assist meat processors that process meat from mammals, ostriches and emus comply with the requirements of the Food Act 1981 and the Animal Products Act 1999 (APA). The types of processed meats include fresh sausages, cooked cured meats, cooked uncured meats, bacon, uncooked comminuted fermented meats, dry-cured meats and dried meats.

This COP has been written for processors operating a Food Safety Programme (FSP) under the Food Act, or a Risk Management Programme (RMP) under the APA. However, the information will also greatly assist those operating under the Food Hygiene Regulations 1974.

The COP is also expected to be used by recognised evaluators and verifiers under the APA and FSP auditors under the Food Act when checking the adequacy of risk based management programmes producing processed meats.

Contents

The COP provides guidance on good manufacturing practice, process control, and the application of HACCP principles for processed meats. It also contains references to the legislation that is applicable under the APA and the Food Act as directly relevant to each section of the COP.

The procedures given in each section are the accepted or industry agreed means of meeting the regulatory requirements. The operator must comply with the procedures that are applicable to their product and process unless they have demonstrated the validity and effectiveness of a preferred alternative. Guidance material is presented in a box. It provides explanatory information and options for achieving a particular outcome or requirement which the operator may or may not choose to follow.

It is recommended that operators review their programmes and either confirm that they follow the requirements in the COP or identify any changes that need to be made. For RMP operators, a change may require a significant amendment. In most cases, this is unlikely, however to determine whether a significant amendment is needed please refer to [Appendix G](#) “Guidance on Difference Between Significant and Minor Amendments” of the Risk Management Programme Manual.

Yours sincerely

[signed]

Judy Barker

Assistant Director (Production, Processing and Sale)

New Zealand Standards

New Zealand Food Safety Authority.