



Approval for Attachment U – *Listeria* Management Procedures for Wholesale Butchers Who Sell Ready-To-Eat Animal Products

20 April 2017

I Judy Barker, Manager (Animal Products), approve Attachment U – *Listeria Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products* dated April 2017 in its entirety, in accordance with section 12 (3A) of the Animal Products Act 1999, for the purpose of making the determination that the Attachment U – *Listeria Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products* dated April 2017 is valid and appropriate for the businesses of the kind described in the Statement of Application.

Statement of Application

The application of Attachment U – *Listeria Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products* dated April 2017 is limited to dual operator butchers who process and sell ready-to-eat animal product by way of wholesale.

Signed at Wellington this 20th day of April 2017.

(Signed)

Judy Barker
Manager (Animal Products)
(Acting under delegated authority)



1. Background

1. Despite the general requirement that a risk management programme is tailored to the individual business concerned, section 12(3A) of the Animal Products Act (the Act) allows a risk management programme for a particular business, or part of a business, to be based on a template, a model, or a code of practice, if in the view of the Director-General the template, model, or code of practice is valid and appropriate for businesses of that kind.
2. The Ministry for Primary Industries (MPI) has published the Animal Products Act 1999 — Approval of Templates, Models, Codes of Practice Statement of Policy to clarify the application of section 12(3A) of the Act and provide the procedural arrangements for assessing and approving a template, model, or code of practice.
3. MPI has developed 'Attachment U – *Listeria* Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products' (Attachment U), which is an "add-on" to the 2005 Risk Management Programme Template for Dual Operator Butchers.
4. 'Attachment U – *Listeria* Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products' was developed to assist these butchers to meet the requirements for *Listeria* management introduced in the 2016 Animal Products Notice: Specifications for Products for Human Consumption (HC Spec). The version approved is dated April 2017.

2. Justification of the approval of the template

1. In making this approval MPI has determined that the Attachment U:
 - a) incorporates regulatory requirements that are applicable for the kind of businesses concerned;
 - b) incorporates Good Operating Practice, the application of HACCP principles and other Risk Management Programme components that are appropriate for the kind of businesses concerned;
 - c) identifies regulatory requirements distinct from strongly recommended practice distinct from helpful information, and as relevant, indicates what this distinction means in terms of application to a business; and
 - d) is practical and achievable for the kind of businesses concerned.
2. 2005 Risk Management Programme Template for Dual Operator Butchers was determined to meet criteria a), b) and d). The template was trialled by a number of DOBs and the feedback from this trial, and other consultation processes, such as working group meetings with industry representatives and industry conferences was incorporated into the published



document. A similar trial has not been undertaken for Attachment U as the “add-on” follows the format previously developed.

3. The 2017 Attachment U clearly identified the regulatory requirements, recommended practice and guidance material in each section. The corresponding mandatory procedural requirements have been “pre-ticked”, however allowances for specific businesses to tailor relevant parts of the template to their particular operation are clearly identified. MPI thus considers that the business application of Attachment U is clear.
4. MPI has undertaken research with retail butchers to determine practical approaches that could be put in place to help minimise *Listeria* contamination of ready-to-eat foods has helped to inform the template development. MPI has also developed a series of guidance documents, fact sheets, training materials and other resources to assist operators to meet the *Listeria* requirements in the HC Spec. These are available on the MPI website.
5. A targeted consultation was held on Attachment U has been held with industry representatives, dual operator butchers, verifiers and other interested parties during March 2017. Feedback received on the template has been incorporated into the Attachment.

3. Disclaimer

1. Considerable effort has been made to ensure that the information provided in the Attachment U – *Listeria* Management Procedures for Wholesale Butchers Who Sell Ready-to-Eat Animal Products is accurate, up to date, and otherwise adequate in all respects. Nevertheless, Attachment U is approved STRICTLY on the basis that the Crown, the Ministry for Primary Industries, its statutory officers, employees, agents, and all other persons involved with the writing, editing, approval or publication of, or any other kind of work in connection with the Attachment U:
 - a) disclaim any and all responsibility for any inaccuracy, error, omission, or any other kind of inadequacy, deficiency, or flaw in, or in relation to, the Attachment U; and
 - b) without limiting (a) above, fully exclude any and all liability of any kind, on the part of any and all of them, to any person or entity that applies the Attachment U.