Model of a Management Statement for
Wild Game MOBILE
Field Depot

This is not a proforma Management Statement

Effective from 11/11/2010
background

Recent developments have significantly impacted upon the wild game industry in Queensland, including the closure of the substantial Russian export market for kangaroo meat due to concerns relating to carcase hygiene standards. These developments have reinforced the need to ensure that all aspects of the wild game industry are adequately managed ‘through chain’.

A review of the wild game industry has been undertaken in conjunction with industry, State regulators, and Australian Quarantine Inspection Service (AQIS). The objective is to ensure that the system is carried out in a way that makes product safe and suitable for human consumption.

In Queensland, a critical part of the review was to ensure that all aspects of wild game meat production (including processing) are being undertaken in accordance with both the Food Production (Safety) Regulations 2002 and the Australian Standard for the Hygienic Production of Wild Game Meat for Human Consumption (AS4464:2007). It also included an analysis to determine that all production and processing activities are appropriately authorised and monitored in accordance with the legislative requirements.

Additionally, extensive field sampling and microbiological work on all stages of production has been conducted. The results of the review, coupled with the findings of the recent audits by importing countries, show that a number of matters are fundamental to food safety management in the wild game industry. The following must be addressed in all Management Statements and food safety programs:

• Adherence to time and temperature requirements;
• Dressing standards, carcase hygiene, cross contamination;
• Traceability ‘through chain’ of animals from harvesting onwards;
• Skills and knowledge of those persons handling the product; and
• The ability to verify that these measures are applied and adhered to.

what is the purpose of this document?

This document has been prepared to assist applicants in addressing the minimum requirements for compliance with the Food Production (Safety) Act 2000.

Information contained in this document can help applicants prepare a statement that outlines how they manage their day to day operations.

what is a management statement?

A Management Statement must identify potential hazards and describe the control measures that address those hazards. The outcome is to ensure that meat derived from field dressed carcases is safe and suitable for human consumption. It should be prepared by writing down how you address each of the requirements.
management statement requirements

Kangaroo harvesting must be conducted to human consumption standards as specified in the Australian Standard for the Hygienic Production of Game Meat for Human Consumption (AS 4464:2007). In developing your Management Statement you will need to refer to AS 4464: 2007 and address the following requirements:

Overview of your activities

In your own words, describe your activities. For example this may include the capacity and number of rails in the depot, how often you unload the product, when you unload the product and to whom you unload product to.

Harvesting, field dressing and disposition

- How do you ensure that you only accept field dressed carcases that are fit for human consumption?

  NOTE: If you source wild game carcases from accreditated field harvesters, you are required to contact the Department of Environment and Resource Management to ascertain current licensing requirements surrounding this activity.

- How do you ensure that you only accept carcases from accredited harvesters that are single hung on the harvester’s vehicle?

  NOTE: If you intend using your mobile field depot to source wild game carcases from other accredited field harvesters, you are required to contact the Department of Environment and Resource Management to ascertain the current licensing requirements for a mobile buying site.

- How do you ensure that harvester accreditation details are recorded?

- How do you ensure that there is one carcase per hook in the mobile field depot?

- How do you ensure that different species of field dressed carcases are handled and spaced so as to minimise cross contamination on exposed meat surfaces?

Record keeping and traceability

- How do you ensure that you only accept carcases that have an approved tamper proof/verifiable tag affixed to the carcase?

- What traceability records can you provide for each carcase?

- How do you ensure that accurate records of receivals, disposition, load out times, rejections, violations of time/temperature and body shot are transmitted to both the processor and SFPQ?

Time and temperature requirements, including delivery of product

- How do you ensure that carcases are received within 2 hours of harvest (during daylight hours) or 2 hours of sunrise?

- How do you ensure that location/place of facility during field operations is electronically recorded to enable verification by SFPQ?

  NOTE: Please refer to the specifications for time, temperature and location recording as detailed on the SFPQ website for more information surrounding the current requirements relating to these devices.
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- How do you ensure that all carcases are subjected to temperature controls such that a temperature of 7°C degrees at areas of microbial concern or less is achieved within 24 hours of receipt?
- How do you ensure that product is held under constant active refrigeration and maintained at the required temperature?
- How do you ensure that time/temperature information is recorded via data loggers at all times?
- What information is supplied to processors about carcases at the time of load out?
- How do you ensure that each carcase is delivered to an accredited processor for processing within 10 days of harvest?

Operational Hygiene – personal and equipment

- How do you ensure that the mobile field depot is maintained in a clean and orderly condition at all times?
- How is your mobile field depot and equipment maintained to prevent contamination of product?
- How do you ensure that personal hygiene is maintained during product handling?

Security

- How do you ensure that the depot is secured to prevent unauthorised access?

Skills and knowledge

- How do you ensure, and what evidence can you present, that shows that your skills and knowledge in relation to operating a mobile field depot are current?
- How do you ensure that compliance with your Management Statement is maintained? What do you do if something goes wrong?

next steps

Submit your management statement to Safe Food for approval prior to purchasing any tracking or temperature logging devices. See the accompanying documentation regarding time, temperature and location reporting for more information relating to the current specification requirements for these devices.

These questions have been designed to help you develop your Management Statement. Information sessions are currently being organised to help you complete your Management Statement. SFPQ will advise you of these arrangements in the next few weeks.