

Primary Produce (Food Safety Schemes) Act, 2004

Certificate of Accreditation

This is to Certify that

MELRINA WHOLESALE MEATS PTY LTD

trading as

MELRINA ADELAIDE

located at

50 London Road, MILE END

is accredited to carry out the specific activities of meat processing listed below

Category 7 Cold Storage, Meat Distribution & Transportation

- ◆ **Cold Storage of Meat and/or Meat Products**
Applies to a commercial operation where meat and/or meat products are stored prior to distribution.
- ◆ **Transportation of Meat and/or Meat Products**
Applies to a commercial operation transporting meat and/or meat products.

This accreditation is subject to the provisions of the *Primary Produce (Food Safety Schemes) Act 2004*, the *Primary Produce (Food Safety Schemes) (Meat) Regulations 2017*, and any other conditions imposed by the Minister for Primary Industries and Regional Development, South Australia.

Accreditation Number **7-1**

Issued this **15th** day of **April, 2019**



**Government
of South Australia**

M. T. McManus

Michael McManus
Acting General Manager, Plant & Food Standards
Delegate of the Minister

Conditions of Accreditation

The following conditions apply to the accreditation of

MELRINA WHOLESALE MEATS PTY LTD

trading as

MELRINA ADELAIDE

located at

50 London Road, MILE END

The holder of this accreditation will operate by compliance with the *Primary Produce (Food Safety Schemes) Act 2004* and the *Primary Produce (Food Safety Schemes) (Meat) Regulations 2017*, in respect of the following processing program approved by the Minister:

The processing of meat products will be in accordance with the *Primary Produce (Food Safety Schemes) (Meat) Regulations 2017*, and the following published Standards, as and when introduced and varied from time to time:

- ◆ ***Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption***

The processing program will comply with the product composition, product description, packaging and labelling provisions of the Australia New Zealand Food Standards Code, "Standard 1.2 – Labelling and Other Information Requirements" and "Standard 2.2.1 - Meat and Meat Products", plus "Standard 4.2.3 – Production and Processing Standard for Meat" along with compliance with the provisions of the South Australian *Food Act 2001*.

Meat sourced will only be obtained from processors accredited under the *Primary Produce (Food Safety Schemes) (Meat) Regulations 2017*, registered under equivalent interstate legislation or imported under conditions approved by the appropriate Commonwealth authority.

The processing of meat and meat products shall be effectively controlled by management through a Hazard Analysis and Critical Control Points (HACCP) based Food Safety program approved by the Minister and subject to regular audits by persons authorised or approved by the Minister.

The frequency and number of audits and inspections of the plant and vehicles is to be determined by the Minister. The cost of all audits and inspections carried out by persons authorised or approved will be borne by the accredited operator.

The processing program will include full cooperation with any official State or Commonwealth product or environmental surveillance programs as required by the General Manager, Plant and Food Standards.

The operator will comply with all directions from the Minister, the Minister's delegate, or an Authorised Officer appointed by the Minister, in respect of the meat processing operation.

The General Manager, Plant and Food Standards will be notified of any proposed changes to the processing program as specified above.

Accreditation Number **7-1**

Dated this **15th** day of **April, 2019**



**Government
of South Australia**

Michael McManus
Acting General Manager, Plant & Food Standards
Delegate of the Minister