ILLEGAL SLAUGHTER, PROCESSING AND SALE OF MEAT

The Primary Produce (Food Safety Schemes) Act 2004 and the Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2017 requires that all meat or meat products processed in South Australia comes from a business accredited by Biosecurity SA.

This requirement applies to the killing or further processing of animals or birds where the meat is –

(a) sold, or intended for sale
(b) used, or intended for use, as food for paying guests
(c) taken away, or intended to be taken away, from the premises

Clearly, primary producers may kill stock on their own property for the purpose of providing meat for themselves, their families and employees living on the property with them. However, it is illegal for meat to leave the property.

Offences for operating illegally can attract fines of up to $20,000.

Meat is a nutritious and highly palatable food if properly handled. However, if it is handled under unhygienic conditions it can be a source of severe food poisoning, even if it appears normal.

To safeguard your health, make sure your meat is branded or labelled, processed by an accredited operator and bought from a recognised retail butcher. Branding signifies that the meat has been inspected and is safe and suitable for human consumption.

For further information please write to the Administrative Officer, Food Safety Program, Biosecurity SA, GPO Box 1671, ADELAIDE SA 5001, or by phone on 8429 0837. Alternatively, you can contact the Unit by email on bob.thomas@sa.gov.au.