



# MSA Standards Manual

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Compliance and audit requirements

Section



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# 1 Introduction

The Meat Standard Australia (MSA) Standards Manual is divided into a number of sections. Each section is a standalone document that is issued and amended independently of the other sections.

Australian Meat Industry Language and Standards Committee (AMILSC) is the custodian of the MSA Standards.

All sections of the MSA Standards Manual must be used collectively. Certain sections may not be applicable for a specific business, operation, facility or activity. It is the user's responsibility to determine which section is appropriate for their operation.

## 1.1 Instructions for control of this document

This Standards Manual, available online from MSA, is a controlled document.

Updates to this Standard will occur from time to time. All printed and/or saved copies are uncontrolled and may not be the latest version.

## 1.2 Owner confirmation

The owner or controller, as registered with the Authorised Authority, shall be informed of any updates relating to the information contained in this Standard. Attached to any updates regarding this Standard will be a form for notification of changes to the owner or controller of the Standard.

## 1.3 Amendments and updates

Amendments to this Standard will be issued by way of a formal amendment notification where required.

## 1.4 Document control confirmation

### Change history

Date	Change description	Issue no.
03 May 2013	Initial draft	0.1
18 July 2013	Second draft	0.2
03 September 2013	Third draft	0.3
27 November 2013	Initial release	1.0
23 April 2014	Draft update End User Integrity Rating Table, and End User and Sheep Processor Audit Guidelines	1.1
04 June 2014	Second release of update to End User Integrity Rating Table, end user And Sheep Processor Audit Guidelines.	2.0
20 March 2015	Third release of update to 12.3, 12.5, 12.8.2, 12.9.2., 12.9.3 and 12.3.1 End user integrity rating table as approved by Taskforce (Feb 15) and AMILSC (Mar 15).	3.0
25 November 2015	Fourth release of update to: - CCP23 to incorporate tamper evident labels as a method of identification of primals. - End User Audit Guidelines to incorporate rating levels for training non-Conformances.	4.0
15 November 2016	Fifth release update to 12.9.2 Processor, Independent boning room/Value adders audit guidelines 8.9 – to update training modules in line with current versions.	5.0
March 2020	Updated due to MSA beef model V2.0 release.	6.0
July 2025	Updated to reflect release of the MSA Sheepmeat Model V2.0, inclusion of objective measurement technologies and changes to the MSA beef saleyard pathway and end user audit program.	7.0

# 11 Compliance and audit requirements

All licensed Enterprises are subject to Audits. All Audits will be announced unless the Authorised Authority considers it appropriate to conduct and unannounced audit.

## 11.1 Saleyards

Prior to approval, the Enterprise will engage in MSA saleyard training and a saleyard survey to ensure compliance with the Standards. Once licensed the Enterprise must be able to produce proof of licence on request. Following licensing approval, announced procedural audits will be conducted at a minimum frequency of once per calendar year or at a frequency as determined necessary by an Authorised Authority.

## 11.2 Processors

### 11.2.1 Initial systems audit

Prior to approval of the Enterprise to engage in MSA beef grading or MSA sheepmeat the Enterprise must demonstrate, to the satisfaction of an Authorised Authority, compliance with the MSA program requirements through a systems audit.

### 11.2.2 Compliance audits

Following initial approval, announced procedural Audits will be conducted at a minimum frequency of once per calendar month, or as otherwise determined necessary by an Authorised Authority.

After an initial qualifying period of six consecutive satisfactory monthly Audits or until deemed satisfactory by the Authorised Authority, the Enterprise's compliance with MSA requirements will be reviewed and its future audit frequency may be varied.

### 11.2.3 Audit frequency

All Audits will be announced unless the Authorised Authority considers it appropriate to conduct an Audit unannounced. The Authorised Authority will audit all Enterprises at a minimum of twice per calendar year.

## 11.3 Independent boning rooms and portion cutting operations

Prior to approval, the Enterprise will engage in MSA IBR training and must demonstrate, to the satisfaction of an Authorised Authority, compliance with the MSA program requirements. Once licensed the Enterprise must be able to produce proof of licence on request. Following initial approval, announced procedural Audits will be conducted at a minimum frequency of once per calendar year or at a frequency determined necessary by an Authorised Authority.

## 11.4 Multi-site end user audit requirements

Prior to approval, the Enterprise will engage in MSA End User training and must demonstrate, to the satisfaction of an Authorised Authority, compliance with the MSA program requirements. Once licensed the Enterprise must be able to produce proof of licence on request. Following initial approval, announced procedural Audits will be conducted at a minimum frequency of once per calendar year or at a frequency determined necessary by an Authorised Authority.

All sub-sites must be available for external Audit by the Authorised Authority at any time.

All Audits will be unannounced unless the Authorised Authority considers it appropriate to provide prior notification. An Enterprise's audit frequency will be varied based on the Enterprise's history of compliance with MSA requirements.

## 11.5 Reporting of Audits

The Authorised Authority will prepare an audit report and provide the Enterprise with a copy of the report. The Authorised Authority shall then forward a summary of the audit reports to MSA.

## 11.6 General

An Authorised Authority may notify customers of an Enterprise of any non-conformance of MSA product.

The Enterprise acknowledges that it may be responsible for the payment of all fees, costs and expenses associated with Audits.

## 11.7 Audit outcomes

Each area audited will be assigned a performance status. The definition of each performance status is provided below, and is applicable to all MSA program audits.

Performance status	Documented by	Definition	Process and outcomes
Critical non-conformance as determined by an auditor	Corrective action request (CAR)	Would cause loss of integrity to the MSA Standard.  Where there are two or more major non-conformances in a given procedure or process step, the non-conformance will be assessed and may be upgraded to a critical non-conformance.	Immediate suspension of the MSA licence until such time the Enterprise can demonstrate a corrective and preventative action process. Enterprise must surrender all carcass stamps, inserts, approved tamper evident labels and point of sale material and where applicable MSA beef or sheepemat grading model removed or shut down. During the period of suspension no affected or implicated product may be sold or disposed of by or on behalf of the Enterprise as MSA product.
Major non-conformance as determined by an auditor	CAR	Has the potential to impinge on the integrity of the MSA Standard. If not addressed there would be potential for the non-conformity to further compromise the program. Where there are two or more major non-conformances in a given procedure or process step, the non-conformance will be assessed and may be upgraded to a critical non-conformance.	Corrective and preventative action must be demonstrated to an Authorised Authority within the time specified on the CAR.
Minor non-conformance as determined by an auditor	CAR	Does not directly impinge on the integrity of the MSA Standard. Where there are two or more minor non-conformances in a given procedure or process step, the non-conformance will be assessed and may be upgraded to a major non-conformance.	Corrective and preventative action must be demonstrated to an Authorised Authority within a specified timeframe.
Observation as determined by an auditor	Observation	Advisory finding of Enterprise practice against industry best practices.	Investigation by the Enterprise at their discretion.
Satisfactory	Detailed in audit report.	All MSA program requirements met.	No further action required.

## 11.8 Analysis of MSA critical control points (CCP)

### 11.8.1 Saleyards

This table is intended as a guide to the procedures necessary to adhere to the MSA Standards. They are not limited to the detail below.

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
1	Producer not MSA registered	Livestock supplied by unregistered producers	Producers must be aware of registration requirements	Critical	Each consignment	Refer producer to MLA to become registered	MSA records
2	Producer MSA vendor declaration (cattle) or NVD (sheep) not complete or incomplete	Incorrect eating quality assessment, damage to the integrity of MSA	Notify producer of details that are not correct. Provide instructions on 'Completing a MSA vendor declaration'	Critical	Each consignment	Record non-conformance	NVD = National Vendor Declaration
3	Sheep producer NVD's altered after dispatch of livestock from vendor's property	Incorrect eating quality assessment, damage to the integrity of MSA. Livestock supplied by unregistered producers	Producers and Agents must be aware of registration requirements	Critical	Random verification per sale that sheep consignments were from registered producers. Producers are to be registered before sheep depart the property of origin	Refer producer to MLA to become registered. Refer Agent to MLA to have further training	NVD = National Vendor Declaration
4	Livestock consignments drafted and or mixed at saleyard	Stress levels of consignment. Outside the defined Standards requirements	Ensure all employees are aware of the MSA Standards. Ensure all parties attend training program	Mixing cattle – Critical Drafting cattle – Major Mixing and drafting sheep – Observation	Random verification per sale	Consignments or mobs mixed, excluded	Saleyards daily checks and Sale day audit
5	Access to water	Cattle have access to water at all times. Sheep to have access to water other than the time taken to sell	Designate pens suitable to hold MSA eligible livestock	Major	Random verification per sale	Delivery and receival pens without water to be excluded from MSA pathways	Pens with water available identified in Saleyards survey. Saleyards daily check. Sale day audit

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
6	Soft standing pens	Livestock are held on soft standing ground (other than the time taken to sell)	Designate pens suitable to hold MSA eligible livestock	Major	Random verification per sale	Delivery and receival pens without soft standing to be excluded from MSA pathways	Pens with soft standing available identified in Saleyards survey. Sale day audit
7	Sick or injured animals have been consigned	Potential to effect eating quality	Ensure all staff are aware of the standards	Major	Random verification per sale	Consignments or individuals excluded	Saleyards daily check
8	MSA Eligible livestock are not identified during sale	Buyers not aware of eligibility Eligibility not confirmed	Ensure all staff are aware of the procedures. Ensure all eligible pens are clearly identified	Major	Random verification per sale	Consignments or mobs excluded	Saleyards daily check Sale day audit
9	Eligible livestock dispatched without authenticating documentation	Eligibility not confirmed Livestock no longer eligible for MSA grading	Ensure paper trail	Critical	Each consignment	Vendor declaration provided to processor prior to slaughter or MSA eligibility ceases	Saleyards daily check
10	Appropriate staff and associated Agents not trained in requirements	Loss of consignment eligibility	Ensure all staff attend training	Major	Ensure training records are maintained	Book training with MSA	Training records check

## 11.8.2 Processors – beef

This table is intended as guide to the procedures necessary to adhere to the MSA Standards. They are not limited to the detail below.

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
1	Livestock supply	Cattle supplied by an unregistered producer	Cattle buyers aware of MSA requirements	Major. No cattle accepted from unregistered producers	Purchase contracts, livestock receival, stockman, QA livestock receival sheet	Cattle rejected for MSA grading. Recorded in livestock monitoring sheet. Refer producer to MLA to become registered	Vendor declarations Valid producer registration number LPA PIC database
2	Livestock transport	Stressed, agitated or bruised cattle	Cattle handled in a manner to reduce stress, minimal use of goads or prodders	Observation	Third party audit reports, slaughter floor bruise reporting, livestock receival inspection report. Head stockman	Make transport operators aware of MSA requirements. Contact MLA to arrange training where required	Grading results, decrease in numbers of dark cutters
3	Transport times	Cattle exceed time in transit requirements	Transport operator aware of MSA requirements	Major	Checked at receival by livestock supervisor. Recorded in livestock receival log	Cattle rejected for MSA grading. Recorded in livestock monitoring sheet. Provide information to vendor about MSA requirements	NVD MSA vendor declaration
4	Lot identification (ID)	Loss of lot ID during transport	Transport operator aware of MSA paperwork requirements	Major or minor depending on if ID can be established by other means	Checked at receival by livestock supervisor. Recorded in livestock receival log. QA officer monitoring by reviewing the livestock receival log and cross checking	Lot ID may be verified by position of pen in truck loading plan. Vendor declaration supplied to plant prior to cattle being slaughtered. If lot ID cannot be verified then cattle rejected for MSA grading. Recorded in livestock monitoring sheet	External Audit, Livestock monitoring sheet

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
5	Vendor declaration	Incorrect or incomplete vendor declaration	Producers provided with information on filling out vendor declarations	Minor	Checked at receipt by livestock supervisor. Recorded in livestock receipt log. QA officer monitors that these checks are done. Serial number recorded in myMSA in order to upload data	If missing information cannot be obtained, reject for MSA grading. If missing information can be obtained prior to slaughter then may be processed as MSA. Vendor declaration supplied to plant prior to cattle being slaughtered	Livestock monitoring sheet. Corrective action requests
6	Vendor declaration	No MSA vendor declaration	Producers made aware of MSA program requirements for livestock supply	Major No cattle accepted for MSA grading without vendor declaration	Checked at receipt by livestock supervisor. Recorded in livestock receipt log. QA officer monitors these checks. Serial number recorded in myMSA in order to upload data	Vendor declaration emailed or faxed to plant prior to cattle being slaughtered. Failing this, cattle rejected for MSA grading. Recorded in livestock monitoring sheet	Livestock monitoring sheet. Corrective action requests
7	Vendor declaration – Tropical breed content	Incorrect tropical breed content declared on vendor declaration Inaccurate eating quality assessments	Producers provided with appropriate information on tropical breed content assessment	Minor	Checked at receipt by livestock supervisor or QA officer. Recorded in livestock receipt log and indicated on MSA vendor declaration	Tropical breed content assessed by trained livestock personnel. If animals display features of cattle with TBC, animals processed as 'X'. Changes recorded on vendor declaration with signature	Altered tropical breed content percentage on MSA vendor declaration and/or livestock receipt log
8	Vendor declaration – HGP	Incorrect or incomplete HGP status declared on MSA vendor declaration. Inaccurate eating quality assessments	Producers provided with appropriate information on HGP declaration	Minor	Checked at receipt by livestock supervisor or QA officer. Recorded in livestock receipt log	If HGP status cannot be verified, animals graded as being treated with HGP	NVD Ear punch indicating HGP treatment

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
9	Livestock receival and lairage	Mixing of lots	Training of yardmen and livestock unloaders in handling MSA cattle	Major	Livestock supervisor. Livestock inspection sheet. QA officer monitors that these checks are done	Cattle rejected for MSA grading. Recorded in livestock monitoring sheet	Livestock monitoring sheet. Corrective action requests
10	Lairage – Hydration	No access to water. Dehydration resulting in compromised eating quality	All MSA cattle unloaded into pens that are watered. All MSA cattle to be held in pens that are watered prior to slaughter	Minor	Livestock supervisor. Livestock inspection sheet. QA officer monitors that these checks are done	Cattle rejected for MSA grading. Recorded in livestock monitoring sheet	Recorded in livestock monitoring sheet
11	Lairage	Cattle drafted in lairage. Impact on stress levels of cattle resulting in effect on eating quality outcomes	Cattle handlers trained in MSA requirements	Major	Livestock supervisor, livestock inspection sheet. QA officer monitors these	Cattle rejected for MSA grading. Recorded in livestock monitoring sheet	Livestock monitoring sheet. Corrective action requests
12	Identification	Loss of lot ID at plant MSA integrity compromised	Operator aware of MSA lot ID requirements. Procedure developed to ensure maintenance of ID	Major or minor. Depending on if ID can be reestablished by other means	Checked by livestock supervisor. Recorded in livestock receival log and/ or livestock monitoring sheet. QA officer monitors that these checks are done	Lot ID may be verified by position of pen in truck loading plan. Vendor declaration supplied to plant prior to cattle being slaughtered. If lot ID cannot be verified then cattle rejected for MSA grading. Recorded in livestock monitoring sheet	External Audit. Livestock monitoring sheet. Corrective action requests
13	Delivery	Not slaughtered within 48 hours from dispatch (direct consignment), by day after dispatch for other transport methods, or within 48 hours for saleyards	Livestock and slaughter scheduling coordination	Major	Slaughter scheduler, daily slaughter schedule. Livestock receival sheet. Slaughter floor monitoring sheet. QA officer monitors requirements	Cattle to be rejected for grading	Slaughter floor monitoring sheet. MSA vendor declaration, NVD

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
14	Slaughter floor	Loss of lot ID	Operator aware of MSA lot ID requirements. Procedure to ensure ID maintenance	Zero. Major or minor depends on if ID can be re-established by other means	Checked by slaughter floor supervisor. Recorded in slaughter floor monitoring sheet. QA officer monitors that this requirement is met	If lot ID cannot be verified then cattle rejected for MSA grading. Recorded in slaughter floor monitoring sheet	Slaughter floor records, processing sheet. Corrective action requests. Audit reports
15	Slaughter floor – electrical inputs	Electrical input does not meet approved settings. This includes but is not limited to stimulation, immobilisers and rigidity probes. Eating quality outcomes compromised	All Operators trained and aware of MSA requirements for electrical inputs. Documented settings for inputs are available and monitored daily	Major	Checked by slaughter floor supervisor. Recorded in slaughter floor monitoring sheet. Monitored at every change from non-MSA to MSA cattle. QA officer monitors that this requirement is met. Any changes verified with pH declines	Bodies that have not received electrical input as per approved settings are rejected for grading until the last clear check, or unless a pH/temperature decline is conducted to verify compliance. QA officer recorded in slaughter floor monitoring sheet	Slaughter floor records. Corrective action requests. Audit reports. pH/temperature decline records being submitted monthly and weekly pH decline monitoring conducted
16	Slaughter floor – Carcase ticketing	Carcase tickets inaccurate or missing	Checked by slaughter floor supervisor, chiller supervisor or QA officer. Recorded in slaughter floor monitoring sheet	Major	Monitored by QA officer. Recorded in slaughter floor monitoring sheet	If data can be verified by existing procedures then carcase tickets may be applied in the chiller prior to grading. If tickets are not present while grading, carcase to be rejected for MSA grading. QA officer or grader records	Grading reports. QA monitoring reports
17	Slaughter floor – breakdowns	Breakdowns or breaks longer than 20 minutes. Eating quality outcomes compromised. Possible failure to meet the pH/temperature window	No carcasses held on chain for more than 20 minutes longer than approved settings due to breakdowns or stoppages	Zero. Major if conformance to the pH/temperature window is not met, or if no validation records	Checked by QA officer or supervisor. Recorded on daily monitoring sheet and in breakdown log. MSA downgrade sheet	Any carcasses that have been held on the chain for greater than 20 minutes longer than approved slaughter to chiller settings are rejected for MSA grading, unless conformance to the pH/temperature window can be demonstrated for all affected carcasses	Break down log. Daily monitoring sheet. MSA downgrade sheet

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
18	Chillers	Carcases fail to meet the pH/temperature decline window	Electrical inputs, chilling regimes and chain speed approved by MSA to ensure that the carcasses meet this window	Major. Continued non-conformance would rate as critical	Trained operatives in pH decline measurement monitor conformance. Monthly and weekly monitoring checklist. pH/temperature recording form	MSA will conduct trials during initial plant survey to establish approved settings. Trained plant Operatives in pH decline measurement will be responsible for ongoing compliance. Monthly monitoring checklist, pH/temperature recording form	pH/temperature recording form. Monthly monitoring checklist. Audit reports
19	Chillers	pH declines and weekly monitoring not conducted as per the Standards	Conduct pH declines and weekly monitoring as per the Standards	Major continued non-conformance would rate as critical	Trained Operatives in pH decline measurement conduct declines. Monthly and weekly monitoring checklist. pH/temperature recording form	Trained plant Operatives in pH decline measurement will be responsible for ongoing compliance. Monthly monitoring checklist, pH/temperature recording form	pH/temperature recording form. Monthly monitoring checklist. Audit reports
20	Grading	Grader not current for either AUSMEAT Chiller Assessment and/or MSA grading. Integrity of MSA compromised	Only accredited and current chiller assessors and MSA graders able to conduct grading. Maintain currency on OsCap	Critical	OsCap records maintained and monitored by MSA coordinator	Grader unable to grade until currency has been attained. Recorded on daily monitoring sheet	OsCap currency report held by MSA coordinator
21	Grading – objective measurement use	Calibration of the OM device has failed	OM devices are maintained and calibrated as per requirements. Ensure trained Operatives are conducting calibration	Major, if used for grading	Monitored by Graders. If an OM device starts to drift excessively then it is removed from use or fixed	OM device is removed from use until fixed. Recorded in asset register. Retraining in calibration.	Faulty equipment form. Calibration records

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
22	Grading – pH meter operation	Calibration of the pH meter has failed	Meter maintained and buffers are within use by date limits. Ensure Bendalls function is set correctly. Ensure trained Operatives are conducting calibration	Major, if used for grading	Monitored by Graders and trained. Operatives in pH decline measurement. If a meter starts to drift excessively then it is removed from use or fixed	Meter is removed from use until fixed. Recorded in asset register. Re-training in pH calibration	Faulty equipment form. Calibration records
23	Grading – pH meter operation	pHu is key to accurate prediction of eating quality. pH meter not accurately calibrated at the required intervals.	Calibration of pH meters for pH to be done at commencement of and as required during grading and pH declines. Ensure trained Operatives are conducting calibration	Major, if drift has occurred and continued to be used for measuring	Monitored by graders and trained. Operatives in pH decline measurement. If a meter starts to drift excessively then it is removed from use or fixed	Meter is removed from use until fixed. Recorded in asset register. Re-training in pH calibration	Faulty equipment form. Calibration records.
24	Grading – pH meter operation	Temperature probe not calibrated monthly or when a new probe is used	Meters are calibrated for temperature monthly	Major, if used for grading	Monitored by grader and recorded	Meter removed from use until calibration completed successfully	Calibration records
25	Grading – pH meter operation	pHu is key to accurate prediction of eating quality. pH meter not being used to grade each carcass	Ensure trained operatives are grading using all correct equipment	Critical	Monitored by trained. Operatives and plant QA. MSA internal audits	Carcasses are to be regraded using a pH meter	Observe graded carcasses for pH meter indent at the grading site
26	pH temperature declines	Fail to submit MSA pH declines within required time frame. Ultimate pH not validated	pH decline results submitted to MLA within 48 hours. Conduct ultimate pH validation	Major	Monitored by trained. Operatives and plant QA. MSA internal audits	All records to be submitted within 48 hours of pH decline being conducted. Records in myMSA.	pH decline files, ultimate pH records and myMSA reports, email records

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
27	Computer programs	Incorrect MSA grading files used for grading. MSA integrity compromised. Eating quality outcomes not accurately calculated	Ensure current files are being used and systems regularly updated where required	Major	Monitored by graders and plant QA. MSA internal audits	Carcases are downgraded to lowest eating quality group being packed	Accurate feedback. Internal audit records. Online myMSA program (where applicable) Version number of DCU files (where applicable)
28	Computer programs	Fail to submit MSA grading data within required time frame	Ensure current software is being used. Internet access is available	Major	Monitored by Graders and plant QA. MSA internal audits	All records to be submitted within 24 hours of grading conclusion	File submission records. Grading data files
29	Computer programs	Fail to use current MSA software	Ensure current software is being used. Internet access is available. Updates available on MSA website	Minor	Monitored by graders and plant QA. MSA internal audits	Ensure MSA updates are downloaded regularly where applicable	Version number of software
30	MSA beef grading	Beef grading Standards not followed	Graders follow chiller assessment and MSA standards in relation to the process of evaluating beef quality	Major	Monitored by on plant QA throughout production shift. Recorded on daily grading monitoring sheet	Carcases will not be graded until the Standards have been met	Grading records. Internal audit reports. Grader monitoring reports provided by MSA
31	Grading – Carcase identification of MSA Plant Boning Run	Stamping or identification of eating quality outcome does not reflect boning run assigned	Graders are responsible for assuring the accuracy of stamping	Zero. Major	Monitored by on plant QA three times per day per production shift. Recorded on boning room intake sheet	If occurrence is prior to boning, correct stamp or identification is to be applied. If occurrence is after boning, production run downgraded to the lowest quality range of product in the carton	Grading records. Internal audit reports. Visual recording from evidence
32	Boning room	No clear segregation of product at boning change over	Procedure developed for control of this	Major	Boning room QA monitors every changeover. Recorded on boning QA check sheet	If occurrence is detected after boning, production run downgraded to the lowest quality range of product in the carton	Grading records. Internal audit reports

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
33	Boning room – Inserts or tamper evident labels	Inserts not placed in or tamper evident labels not on primal bags	Procedure developed for the monitoring of this	Observation	Boning room QA three times per day per production shift. Recorded on boning QA check sheet	Product reworked or rejected	Grading records. Internal audit reports
34	Boning room – Carton labels	Carton labels incorrect or do not reflect boning runs being packed	Procedure for monitoring should be developed	Major	Boning room QA three times per day per production shift. Recorded on boning QA check sheet	After boning, production run downgraded to the lowest quality range of product in the carton	Grading records. Internal audit reports. Visual recording from evidence
35	Boning room – MAP	Ineligible MSA beef products being packed into MAP (80:20 oxygen:carbon dioxide)	Procedure for monitoring should be developed. PBR MAP-eligible	Major	Boning room QA monitoring. Recorded on boning QA check sheet	Product to be made MSA ineligible	PBR MAP-eligible cut by cook reports grading records
36	Load out/ Sales	MSA product not clearly identified on invoices or paper work	QA ensure documentation contains reference to current MSA licence number	Minor	Monitored by load out and sales staff. QA during production of MSA product	MSA licence number recorded on documentation or invoices	Delivery/ invoice records. Internal audit reports. Visual monitoring
37	Load out/ Sales	MSA butcher bodies not accompanied by correct cut by cook information	Sales to ensure correct cut by cook information distributed to buyer of butcher bodies	Major	Monitored by load out and sales staff. QA during production of MSA product	Sales staff to send correct information to buyer	Delivery records. PBR records
38	Exemptions to Standards	Beef grading standards not followed. Eating quality unable to be predicted	All exemptions recorded by QA and able to be retrieved on request	Minor	Monitored by QA		Exemption records including dates of effect

### 11.8.3 Processors – sheepmeat (2005 release of Eating Quality of Australian Lamb and Sheepmeat Pathway)

This table is intended as guide to the procedures necessary to adhere to the MSA Standards. They are not limited to the detail below.

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
1	Livestock supply	Sheep supplied by unregistered producer	Sheep buyers aware of MSA requirements	Major. No sheep accepted from unregistered producers	Purchase contracts, livestock receival, stockman, QA livestock receival sheet	Sheep rejected for MSA grading. Recorded in livestock monitoring sheet.	Vendor declarations Valid producer registration number
2	Transport of sheep	Stressed, agitated or bruised sheep	Sheep handled in a manner to reduce stress with minimal use of goads.	Observation	Third party audit reports, livestock receival inspection report. Head stockman	Re-training of transport operators. Corrective action requests	Audit reports and corrective action requests
3	Lot ID	Loss of lot ID or paperwork	Transport operator aware of MSA paperwork requirements	Zero. Major or minor depending on if lot ID can be established by other means	Checked at receival by livestock supervisor. Recorded in livestock receival log. Entered into myMSA system for sheep number recording	Vendor declaration emailed/faxed to plant prior to sheep being slaughtered. If lot ID cannot be verified then sheep rejected for MSA	External audit. Corrective action requests
4	Mixing in lairage	Mixing in transport	Drivers/unloaders, livestock yard operators trained in MSA requirements	Major	Checked at receival by livestock supervisor. Livestock inspection sheet	Sheep rejected for MSA as not eligible	Audit results and corrective action requests
5	Vendor declaration	Incorrect National Vendor Declaration. Altered vendor declarations. Sheep may have come from non-MSA registered producers. Pathway not followed leading to reduced eating quality or conformance to minimum standards	Producers trained in filling out vendor declarations	Minor	Checked at receival by livestock supervisor. Required for entry of sheep numbers in myMSA	If missing information cannot be obtained. Reject for MSA. If missing information can be obtained and doesn't breach MSA guidelines then may be processed as MSA	Corrective action requests. NVD
6	Sheep category	Incorrect category description on National Vendor Dec	Producers trained in category and breed classifications. Lamb, hogget (Inc: yearling sheepmeat), mutton	Minor	Checked at receival by livestock supervisor or QA officer. Recorded on National Vendor Declaration	Sheep ineligible for MSA	Category described on National Vendor Declaration. Dentition of sheep

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
7	Livestock receival. Lairage and drafting	Mixing of flocks	Training of yardman and livestock handlers of MSA sheep	Major if mixing is of MSA and non-MSA sheep	Livestock supervisor. Recorded on livestock monitoring sheet	Sheep rejected for MSA	Corrective action requests
8	Hydration	No access to water	All MSA sheep unloaded into pens have access to water	Minor or observation	Livestock supervisor. QA officer monitoring	Sheep rejected for MSA. Recorded in livestock monitoring sheet	Corrective action requests. Visual
9	Lot identification	Loss of lot ID	Operator aware of MSA lot ID requirements. Procedure developed to ensure lot ID maintenance	Zero. Major or minor depends on if lot ID can be re-established by other means	Checked by livestock supervisor. QA officer monitors that these checks are done	Lot ID may be verified by position of pen in truck loading plan. NVD faxed to plant prior to sheep being slaughtered. If lot ID cannot be verified then sheep rejected for MSA	External audit of corrective action requests. Audit reports
10	Delivery	Not killed within 48 hours from time off feed	Livestock and kill program coordination	Zero. Minor. Dispensation may be given on a case by case appraisal	Kill coordinator, daily kill program. Livestock receival sheet. Kill floor monitoring sheet. QA officer monitors this requirement	Apply for dispensation from MSA, otherwise sheep to be rejected for grading. Proof of dispensation must be available to the auditor	Letter of dispensation. Kill floor monitoring sheet
11	Slaughter floors	Loss of lot ID	Operator aware MSA lot ID required. Procedure in place to ensure lot ID maintained	Zero. Major or minor depends on if ID can be re-established by other means	Checked by slaughter floor supervisor. Recorded with slaughter floor monitoring. QA officer monitors that this requirement is met	If lot ID cannot be verified then sheep are rejected for MSA classification. Recorded in slaughter floor monitoring sheet	Kill floor records, kill sheet. Corrective action requests. Audit reports
12	Stunning	Ineffective stun	Trained Operators only employed in this task	Observation	Checked by slaughter floor supervisor. Recorded in slaughter floor monitoring sheet. QA officer monitors that this requirement is met	Recorded in slaughter floor monitoring sheet. Operator retrained	Audit reports. Training records
13	Carcase hanging	Carcases not correctly hung. Achilles tendon cut or broken on tenderstretch carcasses	Visual inspection by MSA coordinator. Good work practices and work instructions on correct hanging techniques	Zero. Minor	Visual by MSA coordinator, kill floor QA officer	Sheep carcasses that have broken or cut Achilles tendon and tenderstretch hung will be graded as AT hang	Feedback QA records. Production records

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
14	Electrical inputs	Electrical input does not meet set requirement. This includes but is not limited to electrical stimulation	All Operators trained and are aware of MSA requirements for electrical inputs. Documented times and current for inputs are monitored daily	Zero. Major	Checked by slaughter floor supervisor. Recorded in slaughter floor monitoring sheet. Monitored at every change over from non-MSA to MSA sheep. QA officer monitors that this requirement is met	Carcases that have received either excessive or inadequate electrical inputs are rejected until the last clear check. QA officer records on slaughter floor monitoring sheet	Kill floor records, kill sheet. Corrective action requests. Audit reports pH/temperature decline records
15	Slaughter floor breakdowns	Breakdowns or breaks longer than 20 minutes	No carcasses held on chain for more than 20 minutes due to breakdowns or stoppages	Zero. Depends on the effect of the conformance of pH/temperature window	Checked by QA officer or supervisor. Recorded on daily monitoring sheet	Any carcasses that have been held on the chain for longer than 20 minutes are rejected for MSA eligibility. (Due to possible failure to meet the pH/temperature window)	Daily monitoring sheet. Audit reports
16	Chillers	Carcasses fail to meet the pH/temperature decline window	Stimulation, electrical inputs, chain speed and ensure that carcasses meet the window	Major. Continued non-conformance would rate as critical	MSA coordinator monitor conformance. Use monthly monitoring checklist, pH/temperature recording form. (This may vary by sheep category)	MSA will conduct trials to establish what settings best suit each establishment	pH/temperature recording form. Monthly monitoring checklist audit reports
17	Chillers	pH declines not conducted as per the Standards	Conduct pH declines and weekly monitoring as per the Standards	Major. Continued non-conformance would rate as critical	Trained operatives in pH decline measurement conduct declines. Monthly and weekly monitoring checklist. pH/temperature recording form	Trained plant Operatives in pH decline measurement will be responsible for ongoing compliance. Monthly monitoring checklist, pH/temperature recording form	pH/temperature recording form. Monthly monitoring checklist audit reports
18	Carcass assessment	Scale Operator not current for AUS-MEAT assessment	Only accredited and current AUS-MEAT scale Operators able to conduct assessments	Major. continued non-conformance would rate as critical	Currency of AUS-MEAT scale Operators checked by QA officer prior to starting each production shift. Recorded on daily sheet	Scale Operator unable to assess until currency has been attained	Valid currency of scale Operator copy held on file by plant QA officer

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
19	pH meter operation	Calibration of the pH meter has failed or drifted	Meter maintained and buffers are within use by date limits	Major if used for verification or if drift occurs and not recalibrated	Monitored by pH Operator. QA officer checks calibration records	If a meter fails or starts to drift excessively then it is sent for overhaul or removed from use until fixed	Faulty equipment form. Audit reports. Calibration records
20	pH meter temperature probe operation	pH meter temperature probes not calibrated	pH meter temperature probes calibrated monthly or whenever a new probe or meter used	Major if used for verification of a pH temperature window	Monitored by coordinator and recorded. QA officer checks calibration records	Meter removed from use until calibration completed successfully	Audit reports. Calibration records
21	Carcase rolling or stamping	Carcase stamp / rolling is not clearly identifiable	MSA coordinators are responsible for assuring the clarity of stamping / rolling	Zero. Major	Monitored by on plant QA throughout production shift(s)	Re-roll or restamp carcase or ineligible for MSA	Internal audit reports. Visual inspection of MSA marking evident
22	Boning room segregation	No clear segregation of product at boning change over	Procedure developed for control of this	Major	Boning room QA monitors during production shift. Recorded on boning room QA check sheet	After boning production run downgraded to MSA ineligible	Weekly data validation sheet. Internal audit reports
23	Inserts or tamper evident labels	Inserts not placed in or tamper evident labels not placed on bags	Procedure developed for monitoring this	Major	Boning room QA monitors during production shift. Record on QA check sheet	Product reworked or rejected	Internal and external audit reports
24	Carton labels	Carton labels incorrect for sheepmeat specification being packed	Procedure for monitoring should be developed	Major	Boning room QA monitors during production shift. Recorded on boning room QA check sheet	Product ineligible for MSA	Internal audit reports. Visual monitoring. QA check sheet
25	Load out	MSA product not clearly identified on invoices or paper work	Procedures in place to ensure load outs are clearly identified with MSA licence number on invoices	Minor	Monitored by load out QA and MSA licence number recorded on load out documentation	Amend documentation to reflect valid MSA licence number	Delivery/ invoice records. Internal audit reports
26	MSA Standards	Standards not followed or adhered to	MSA standards relative to the process of evaluating sheep eating quality	Critical	Verification through internal and external audits	Carcases will not be eligible and/ or assessed until the MSA Standards have been met	Internal / external audit reports
27	Submission of sheepmeat numbers to MSA computer programs	Standards not followed or adhered to. Fail to submit MSA grading data within required time frame	Understand and adhere to MSA standards. Ensure current software is being used and internet access is available	Observation, Major	QA to ensure numbers are being submitted. MSA internal audits	All records to be submitted within 48 hours of carcase assessment	File submission records

### 11.8.4 Processors – sheepmeat (cuts-based grading V3.0)

This table is intended as guide to the procedures necessary to adhere to the MSA Standards. They are not limited to the detail below.

CCP no.	Process step	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
1	Livestock supply	Sheep supplied by unregistered producer	Sheep buyers aware of MSA requirements	Major. No sheep accepted from unregistered producers	Purchase contracts, livestock receival, stockman, QA livestock receival sheet	Sheep rejected for MSA. Recorded in livestock monitoring sheet	Vendor declarations. Valid producer registration number
2	Transport of sheep	Stressed, agitated or bruised sheep	Sheep handled in a manner to reduce stress with minimal use of goads	Observation	Third party audit reports, livestock receival inspection report. Head stockman	Re-training of transport operators. Corrective action requests	Audit reports and corrective action requests
3	Lot ID	Loss of lot ID or paperwork	Transport operator aware of MSA paperwork requirements	Zero. Major or minor depending on if lot ID can be established by other means	Checked at receival by livestock supervisor. Recorded in livestock receival log. Entered into myMSA system for sheep number recording	Vendor declaration emailed/faxed to plant prior to sheep being slaughtered. If lot ID cannot be verified then sheep rejected for MSA	External audit. Corrective action requests
4	Mixing in lairage	Mixing in transport	Drivers/unloaders, livestock yard operators trained in MSA requirements	Major	Checked at receival by livestock supervisor. Livestock inspection sheet	Sheep rejected for MSA as not eligible	Audit results and corrective action requests
5	Vendor declaration	Incorrect National Vendor Declaration. Altered vendor declarations. Sheep may have come from non-MSA registered producers.	Producers trained in filling out vendor declarations	Minor	Checked at receival by livestock supervisor. Required for entry of sheep numbers in myMSA	If missing information cannot be obtained. Reject for MSA. If missing information can be obtained and doesn't breach MSA guidelines then may be processed as MSA	Corrective action requests. NVD
6	Sheep category	Incorrect category description on National Vendor Dec	Producers trained in category and breed classifications. Lamb, hogget (Inc: yearling sheepmeat), mutton	Minor	Checked at receival by livestock supervisor or QA officer. Recorded on National Vendor Declaration	Sheep ineligible for MSA	Category described on National Vendor Declaration. Dentition of sheep
7	Livestock receival. Lairage and drafting	Mixing of flocks	Training of yardman and livestock handlers of MSA sheep	Major if mixing is of MSA and non-MSA sheep	Livestock supervisor. Recorded on livestock monitoring sheet	Sheep rejected for MSA	Corrective action requests

CCP no.	Process step	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
8	Hydration	No access to water	All MSA sheep unloaded into pens have access to water	Minor or observation	Livestock supervisor. QA officer monitoring	Sheep rejected for MSA. Recorded in livestock monitoring sheet	Corrective action requests. Visual
9	Lot identification	Loss of lot ID	Operator aware of MSA lot ID requirements. Procedure developed to ensure lot ID maintenance	Zero Major or minor depends on if lot ID can be reestablished by other means	Checked by livestock supervisor. QA officer monitors that these checks are done	Lot ID may be verified by position of pen in truck loading plan. NVD faxed to plant prior to sheep being slaughtered. If lot ID cannot be verified then sheep rejected for MSA	External audit of corrective action requests. Audit reports
10	Delivery	Not killed within 48 hours from time off feed	Livestock and kill program coordination	Zero. Minor. Dispensation may be given on a case by case appraisal	Kill coordinator, daily kill program. Livestock receipt sheet. Kill floor monitoring sheet. QA officer monitors this requirement	Apply for dispensation from MSA, otherwise sheep to be rejected for grading. Proof of dispensation must be available to the auditor	Letter of dispensation. Kill floor monitoring sheet
11	Slaughter floors	Loss of lot ID	Operator aware MSA lot ID required. Procedure in place to ensure lot ID maintained	Zero. Major or minor depends on if ID can be re-established by other means	Checked by slaughter floor supervisor. Recorded with slaughter floor monitoring. QA officer monitors that this requirement is met	If lot ID cannot be verified then sheep are rejected for MSA classification. Recorded in slaughter floor monitoring sheet	Kill floor records, kill sheet. Corrective action requests. Audit reports
12	Slaughter floors	Carcass tickets if applied are inaccurate or missing	Checked by slaughter floor supervisor, scale operator, QA officer.	Major	Monitored by QA officer. Recorded in slaughter floor monitoring sheet	If data can be verified by existing procedures then carcass tickets/ identification may be applied prior to the competition of grading. If carcass tickets or other identification is not present at time of grade, carcass is to be rejected for MSA grading. QA officer or operator records.	Grading reports, QA monitoring reports.

CCP no.	Process step	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
13	Stunning	Ineffective Stun	Trained Operators only employed in this task	Observation	Checked by slaughter floor supervisor. Recorded in slaughter floor monitoring sheet. QA officer monitors that this requirement is met	Recorded in slaughter floor Monitoring sheet. Operator retrained	Audit reports. Training records
14	Carcase hanging	Carcases not correctly Hung. Achilles tendon cut or broken	Visual inspection by MSA coordinator. Good work practices and work instructions on correct hanging techniques	Zero. Minor	Visual by MSA coordinator, kill floor QA Officer	Sheep carcasses that have broken or cut Achilles tendon and tenderstretch hung will be graded as AT hang	Feedback QA records. Production records
15	Electrical inputs	Electrical input does not meet set Requirement. This includes but is not limited to electrical stimulation	All Operators trained and are aware of MSA Requirements for electrical inputs. Documented times and current for inputs are monitored daily	Zero. Major	Checked by slaughter floor supervisor. Recorded in slaughter floor Monitoring sheet. Monitored at every change over from non-MSA to MSA sheep. QA officer monitors that this requirement is met	Carcasses that have Received either excessive or inadequate electrical inputs Are rejected until the last clear check. QA officer records on Slaughter floor monitoring sheet	Kill floor records, kill sheet. Corrective action requests. Audit reports pH/ Temperature decline records
16	Slaughter floor breakdowns	Breakdowns or breaks longer than 20 minutes	No carcasses held on chain for more than 20 minutes due to breakdowns or stoppages	Zero. Depends on the effect of the conformance of pH/ temperature window	Checked by QA officer or supervisor. Recorded on daily monitoring sheet	Any carcasses that have been held on the chain for longer than 20 minutes are rejected for MSA eligibility. (Due to possible failure to meet the pH/ temperature window)	Daily monitoring sheet. Audit reports
17	Chillers	Carcasses fail to meet the pH/ temperature decline window	Stimulation, electrical inputs, chain speed and ensure that carcasses meet the window	Major. Continued non-conformance would rate as critical	MSA coordinator monitor conformance. Use monthly monitoring checklist, pH/ temperature recording form. (This may vary by sheep category)	MSA will conduct trials to establish What settings best suit each Establishment. Trained plant operatives in pH decline measurement will be responsible for ongoing compliance	pH/ temperature recording form. Monthly monitoring Checklist audit reports

CCP no.	Process step	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
18	Chillers	pH declines and weekly monitoring not conducted as per the Standards	Conduct pH declines and weekly monitoring as per the Standards	Major. Continued non-conformance would rate as critical	Trained operatives in pH decline measurement conduct declines. Monthly and weekly monitoring checklist. pH/temperature recording form	Trained plant Operatives in pH decline measurement will be responsible for ongoing compliance. Monthly monitoring checklist, pH/temperature recording form	pH/temperature recording form. Monthly monitoring checklist audit reports
19	Carcase assessment	Scale Operator not current for AUS-MEAT assessment	Only accredited and current AUS-MEAT scale Operators able to conduct assessments	Major. continued non-conformance would rate as critical	Currency of AUS-MEAT scale Operators checked by QA officer prior to starting each production shift. Recorded on daily sheet	Scale Operator unable to assess until currency has been attained	Valid currency of scale Operator copy held on file by plant QA officer
20	Grading – IMF device	IMF device will not calibrate or calibration has failed.	Ensure trained operatives are conducting calibrations	Zero. Critical	MSA grading cannot be conducted until device is fixed	Device is serviced or replaced. Recorded in plant system	Calibration records
21	pH meter operation	Calibration of the pH meter has failed or drifted	Meter maintained and buffers are within use by date limits	Major if used for verification or if drift occurs and not recalibrated	Monitored by pH Operator. QA officer checks calibration records	If a meter fails or starts to drift excessively then it is sent for overhaul or removed from use until fixed	Faulty equipment form. Audit reports. Calibration records
22	pH meter temperature probe operation	pH meter temperature probes not calibrated	pH meter temperature probes calibrated monthly or whenever a new probe or meter used	Major if used for verification of a pH temperature window	Monitored by coordinator and recorded. QA officer checks calibration records	Meter removed from use until calibration completed successfully	Audit reports. Calibration records
23	Carcase grade identification	Identification of eating quality outcomes does not match the boning run assigned at grade	MSA trained operatives are responsible for assuring the accuracy of grade outcome on carcase.	Zero. Major	Monitored by plant QA per shift, per day. Recorded on boning room intake sheet.	If occurrence is prior to boning, correct stamp or identification is to be applied. If occurrence is after boning production run, product is downgraded to the lowest eating quality range of the product in the carton.	Grading records. Internal audit reports.

CCP no.	Process step	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
24	Carcase rolling or stamping	Carcase stamp / rolling is not clearly identifiable	MSA coordinators are responsible for assuring the clarity of stamping / rolling	Zero. Major	Monitored by on plant QA throughout production shift(s)	Re-roll or restamp carcase or ineligible for MSA	Internal audit reports. Visual inspection of MSA marking evident
25	Boning room segregation	No clear segregation of product at boning change over	Procedure developed for control of this	Major	Boning room QA monitors during production shift. Recorded on boning room QA check sheet	After boning production run downgraded to MSA ineligible	Weekly data validation sheet. Internal audit reports
26	Boning room – MAP	Ineligible MSA sheepmeat product being packed in MAP	Procedure for monitoring should be developed. PBR MAP eligible.	Major	Boning room QA monitoring. Recorded on boning QA check sheet	Product to be made MSA ineligible	PBR MAP eligible cut by cook reports. Grading records.
27	Inserts or tamper evident labels	Inserts not placed in or tamper evident labels not placed on bags	Procedure developed for monitoring this	Major	Boning room QA monitors during production shift. Record on QA check sheet	Product reworked or rejected	Internal and external audit reports
28	Carton labels	Carton labels incorrect for sheepmeat specification being packed	Procedure for monitoring should be developed	Major	Boning room QA monitors during production shift. Recorded on boning room QA check sheet	Product ineligible for MSA	Internal audit reports. Visual monitoring. QA check sheet
29	Load out	MSA product not clearly identified on invoices or paper work	Procedures in place to ensure load outs are clearly identified with MSA licence number on invoices	Minor	Monitored by load out QA and MSA licence number recorded on load out documentation	Amend documentation to reflect valid MSA licence number	Delivery/ invoice records. Internal audit reports
30	MSA Standards	Standards not followed or adhered to	MSA standards relative to the process of evaluating sheep eating quality	Critical	Verification through internal and external audits	Carcases will not be eligible and/ or assessed until the MSA Standards have been met	Internal / external audit reports
31	Submission of sheepmeat Grading data to MSA	Standards not followed or adhered to. Fail to submit MSA grading data within required time frame	Understand and adhere to MSA standards. Ensure current software is being used and internet access is available	Observation, Major	QA to ensure numbers are being submitted. MSA internal audits	All records to be submitted within 24 hours of completion of carcass assessment	File submission records

### 11.8.5 Independent boning rooms and portion cutting operations

This table is intended as guide to the procedures necessary to adhere to the MSA Standards. They are not limited to the detail below.

CCP no.	Critical control point	Potential hazard	Preventative (control) measure	Critical limit and rating	Monitoring procedure, person, frequency and where recorded	Corrective action (when deviation occurs) person, where recorded	Verification methods
1	Boning room	No clear segregation of product at boning change over. No PBR reports available	Procedure developed for control of this	Major	Boning room QA monitors every changeover. Recorded on boning QA check sheet	If occurrence is detected after boning, production run downgraded to the lowest quality range of product in the carton	Grading records. Internal audit reports
2	Boning room – Inserts or tamper evident labels	Inserts not placed in or tamper evident labels not on primal bags	Procedure developed for the monitoring of this	Major	Boning room QA monitoring. Recorded on boning QA check sheet	Product reworked or rejected	Grading records. Internal audit reports
3	Boning room – Carton labels	Carton labels incorrect or do not reflect boning groups/ runs being packed	Procedure for monitoring should be developed. PBR cut by cook reports available	Major	Boning room QA monitoring. Recorded on boning QA check sheet	After boning, production run downgraded to the lowest quality range of product in the carton	Grading records. Internal audit reports. Visual recording from evidence
4	Boning room – MAP	Ineligible MSA beef products being packed into MAP (80:20 oxygen : carbon dioxide)	Procedure for monitoring should be developed. PBR MAP-eligible cut by cook reports available	Major	Boning room QA monitoring. Recorded on boning QA check sheet	Product to be made MSA ineligible	PBR MAP-eligible cut by cook reports. grading records
5	Load out/ sales	MSA product not clearly identified on invoices or paper work	QA ensure documentation contains reference to current MSA licence number	Minor	Monitored by load out and sales staff. QA during production of MSA product	MSA licence number recorded on documentation or invoices	Delivery/ invoice records. Internal audit reports. Visual monitoring
6	Load out/ sales	MSA butcher bodies not accompanied by correct cut by cook information	Sales to ensure correct cut by cook information distributed to buyer of butcher bodies	Major	Monitored by load out and sales staff. QA during production of MSA product	Sales staff to send correct information to buyer	Delivery records. PBR records

## 11.9 Audit guidance material

This guidance material provides a summary of key aspects that are required of an Enterprise. It has been designed to be used as an Audit tool for approved persons carrying out monitoring activities on behalf of MSA. This document references directly to the MSA Standards manual and persons carrying out these activities must be familiar with MSA requirements outlined in this Standard.

MSA shall assess persons as competent to monitor MSA Enterprises.

The Authorised Authority must undertake the following steps where performing any monitoring activities:

- a. Entry meeting – a brief meeting to outline the extent of the survey and any assistance required. The approximate time of the exit meeting will also be arranged.
- b. Conduct the survey using this guidance material and MSA Standards manual.
- c. Record objective results on the survey report. Include specific details of any non-conformances.
- d. Expand the content of the survey report if additional questions become necessary.
- e. Complete all documentation including corrective action requests as required.
- f. Exit meeting – present survey findings and initiate corrective action requests if necessary.
- g. Serious deficiencies will be immediately reported to the MSA Quality Systems representative.
- h. A full report shall be supplied to the MSA Quality Systems representative within two working days of the survey.

### 11.9.1 Saleyards

Section 6 – Saleyards		
	Audit requirement	Audit item description
6.1	The Enterprise has signed a licence agreement (to be completed upon initial survey only). The Enterprise has read and understood the requirements of the licence.	A licence agreement must be completed and the requirements of the licence understood before continuing with the survey.
6.2	Consignments must be checked to ensure that the MSA vendor declaration for cattle and NVD for sheep is correct and has not been altered without validation.	Failure to check vendor declarations and act on any discrepancies will incur a CRITICAL non-conformance.
	Unloading area must be operated to avoid stress and injury to livestock. There must be no hindrances that obstruct the unloading operations, such as narrow races or gateways. Goads must not be used during the unloading operation or with livestock movement to pens (i.e. dogs, electric prodders, canes).	If it is observed that livestock are not being handled to avoid stress and injury, that obstructions exist during unloading, or that goads are used, then an observation should be raised.
	Consignments of cattle are to be left in their groups (i.e. not to be mixed). It is best practice for sheep to be left in their groups.	If cattle consignments have been mixed, a CRITICAL non-conformance should be raised. If cattle consignments have been drafted, a MAJOR non-conformance should be raised unless written approval by MSA has been granted. If sheep consignments have been mixed or drafted, an observation should be raised.
	Sick or injured livestock must be separated from the consignment.	Failure to separate sick or injured livestock will incur a MAJOR non-conformance.
6.3	Pens approved to hold MSA eligible livestock must be clearly identified.	Failure to identify MSA eligible cattle and sheep will incur a MAJOR non-conformance.
	Pens must be well drained and sheltered for livestock in lairage. There must be sufficient pen space. There must be adequate facilities for stock water. Cattle must have access to water at all times. Sheep to have access to water other than the time taken to sell.	Failure to supply facilities for stock water incurs a MAJOR non-conformance.
	Livestock must be able to move easily through the yards without hindrances. Pens/lanes or other objects must not be in such a state where they could harm animals during movements. Flooring must not be slippery and livestock must be held on soft standing.	Failure to supply soft standing pens results in a MAJOR non-conformance.
	Goads must not be used to move livestock.	If it is observed that goads are being used, an observation shall be raised.

## Section 6 – Saleyards

	Audit requirement	Audit item description
6.4	Consignments must be identified during preparation for sale.	Failure to ensure identification of consignments results in a MAJOR non-conformance.
6.5	Consignments must be identified during the sale.	Failure to ensure identification of consignments results in a MAJOR non-conformance.
	Eligible consignments must be kept separate during the sale. Sheep best practice is not to mix with consignments where possible.	If MSA eligible consignments have been mixed with other consignments, then the affected consignment(s) cannot be sold as MSA cattle and a CRITICAL non-conformance is raised.
6.6	The following requirements must be identified during the sale. Cattle: <ul style="list-style-type: none"> <li>• eligibility under the Standards</li> <li>• dispatch time from farm</li> <li>• maximum slaughter time.</li> </ul>	If pens containing MSA eligible cattle for sale are not clearly identified with the stated requirements, then a MAJOR non-conformance is to be raised.
	Sheep: <ul style="list-style-type: none"> <li>• eligibility under the Standards</li> <li>• time of feed</li> <li>• farm time dispatch</li> <li>• maximum slaughter time.</li> </ul>	If pens containing MSA eligible sheep for sale are not clearly announced with the stated requirements, then a MAJOR non-conformance is to be raised.
6.7	Paperwork that is associated with MSA eligibility must continue with consignments.	Vendor declarations must be completed as per MSA requirements. Failure to supply completed vendor declarations at dispatch incurs a CRITICAL non-conformance. This includes (but not limited to) altering NVDs to add an MSA registration number post delivery to saleyard.
	MSA eligible sales must be recorded.	If records of cattle and sheep sales are not available, a CRITICAL non-conformance should be raised.
6.8	A system must be established for recording details of areas for improvements.	Failure to have a system in place for recording non-conformances / improvement opportunities results in a MAJOR non-conformance being raised.
	Records must be kept of training conducted for staff at the Enterprise.	Incomplete or no training records incurs a MAJOR non-conformance.
	Training undertaken must be sufficient to ensure the integrity of MSA Standards.	Inadequate or out of date training records (not reflective of current staff) incurs a MINOR non-conformance Livestock handlers and MSA coordinators are to complete MSA module 11 for cattle and module S6 for sheep
6.9	The Enterprise must appoint one or more management or agent representatives as the MSA coordinator. The MSA coordinator must have the responsibility and authority to ensure that the integrity of the MSA program is maintained within the Enterprise.	Failure to appoint a MSA coordinator results in a MAJOR non-conformance being raised.

## 11.9.2 Processors – Beef

Use of applicable sections is recommended.

Section 7 – Processors		
	Audit requirement	Audit item description
7.1	<p>The Enterprise must establish and maintain a documented Quality Management System that meets MSA program requirements.</p> <p>This system must include the following activities:</p> <ul style="list-style-type: none"> <li>• management responsibility</li> <li>• document control</li> <li>• product identification and traceability</li> <li>• process control</li> <li>• inspection and testing process</li> <li>• control of non-conforming product</li> <li>• corrective and preventative action</li> <li>• handling, storage, preservation, packaging and delivery</li> <li>• quality records</li> <li>• internal quality audits. A detailed corrective action plan must be in place for each area and staff must be aware of action to take following a non-conformance.</li> </ul>	<p>The Enterprise must establish and maintain documented procedures for:</p> <ul style="list-style-type: none"> <li>• Defining the responsibility, authority and interrelations of personnel who manage, perform &amp; verify work relating to MSA systems.</li> <li>• Controlling specified documents relating to its MSA systems. A list of controlled documents as specified by an Authorised Authority.</li> <li>• Ensuring practices relating to its MSA systems and product are accurately identified and traceable. Identification method must be recorded.</li> <li>• Ensuring processes which directly affect the Enterprise's MSA systems and product are carried out under controlled conditions.</li> <li>• Inspection and testing of practices relating to the Enterprise's MSA systems and product, (e.g. calibration and maintenance requirements).</li> <li>• Enterprises must be able to demonstrate that the eating quality outcomes (cut by cook details) are understood and being met, demonstrated by the PBR used for carcase grading.</li> <li>• Ensuring non-conforming product is prevented from unintended use or dispatch. All MSA non- conformances to be documented.</li> <li>• Ensuring that effective corrective and preventative action is taken concerning the Enterprise's MSA practices in all areas.</li> <li>• Ensuring MSA product is correctly handled, stored, preserved, packaged and delivered in accordance with the MSA program.</li> <li>• Ensuring that all MSA practices are internally audited.</li> <li>• Ensuring that records verify compliance with MSA program requirements and effective operation of the Quality Management System.</li> <li>• Including: vendor declarations – six months, training records – two years, grading data – twelve months, internal audit records – two years.</li> </ul>
	<p>The Enterprise must appoint one or more MSA coordinators who are management representatives, with the responsibility and authority to ensure that the integrity of the MSA program is maintained in the Enterprise.</p>	<p>Failure to have the above systems in place will incur a MAJOR non-conformance.</p> <p>Duties of the MSA coordinator are found in section 7.4 of the MSA Standards manual for processing.</p>
7.2	<p>All producers supplying MSA livestock must be registered and saleyards supplying MSA livestock MSA licensed. MSA vendor declarations must be in original form and not photocopies.</p>	<p>Records must show that all suppliers of MSA livestock are registered. Acceptance of cattle as MSA from unregistered producers or Saleyards is a MAJOR non-conformance.</p> <p>Supply of photocopied MSA vendor declarations is not permitted. MSA is to be notified.</p>
	<p>All employees managing MSA eligible livestock must understand the requirements for MSA licensed processors.</p>	<p>Records must show staff working in this area have adequate training on MSA requirements and are aware of what they are. Staff must also know who the site MSA coordinator is.</p>
7.3	<p>All livestock must be kept as a dispatched mob upon arrival.</p>	<p>Livestock that are mixed in lairage must be excluded from MSA grading. If it is found that livestock have been mixed and that no appropriate action has been taken to rectify this non-conformance, a MAJOR non-conformance is to be given.</p>

## Section 7 – Processors

	Audit requirement	Audit item description
7.3 cont.	Evidence must be available to show that all livestock are cross checked against their MSA and/or National Vendor Declaration.	<p>The following points must be evaluated: Cattle:</p> <ul style="list-style-type: none"> <li>• Number of head</li> <li>• Tropical breed content of cattle (greater than 0% TBC)</li> <li>• HGP Status (cattle)</li> <li>• No secondary sexual characteristics in males</li> <li>• No entire males (cattle). Abattoir verification section must be signed off by an authorised person. Failure to carry out this check should be reported as a MINOR non-conformance. Vendor declarations must be held for a minimum period of six months.</li> </ul>
	Livestock must be handled quietly to reduce stress.	If it is observed that livestock are not being handled quietly then an observation should be raised.
	Livestock must not be drafted on plant prior to slaughter.	If drafting has taken place a MAJOR corrective action is to be raised.
	<p>Cattle must be slaughtered within 48 hours from dispatch of property for direct consignment by road transport. (Cattle transport must not exceed 36 hours, including a rest period up to 12 hours.) Cattle must be slaughtered by day after dispatch for direct consignment for all other methods of transport.</p> <p>Cattle must be slaughtered within 48 hours after dispatch from the property via the saleyards pathway.</p>	Livestock that exceed slaughter and transport requirements must be excluded from MSA grading. If it is found that nonconforming livestock have been processed and graded as MSA, a MAJOR non-conformance is to be given.
	A system must be in place to maintain MSA and lot identification until slaughter.	A MAJOR corrective action should be raised if ID cannot be established by other means. A MINOR corrective action should be raised if ID can be re-established and controlled effectively to ensure positive ID.
7.4	All livestock types are evaluated and there is evidence to demonstrate that carcasses are meeting the pH/ temperature window monthly.	Livestock being processed without electrical input approval and/or records to show conformance to the pH/ temp window, should rate as a MAJOR non-conformance. If approved livestock types and electrical inputs are being adhered to but decline results show that they miss the window and records are available to show that corrective action is being taken, then this should rate as a MINOR non-conformance. If there is no evidence of any action being taken, this should rate as a MAJOR non-conformance.
	pH/ temperature declines are conducted in a manner that is acceptable and in accordance with the processing responsibilities defined in this MSA Standards.	Refer to processing responsibilities, MSA Standards Manual section 7 – Processors.
	The procedure used for monitoring and recording stimulation and other electrical inputs on MSA carcasses must be documented. Daily records of the electrical input monitoring must be kept.	If 7.4 does not rate satisfactory, then a MAJOR non-conformance is incurred.
	All MSA carcasses are cleared from the slaughter floor for breaks longer than 20 minutes.	If carcasses are not cleared during breaks longer than 20 minutes but records show that carcasses are meeting the pH/temperature window, then a non-conformance is not to be raised. If carcasses are not reaching the window then a MAJOR non-conformance is to be raised.
	An effective system must be in place for the transfer of ID from live animal to carcass.	<p>If no effective system is in place to ensure traceability from live animal to carcass then a MAJOR non-conformance is raised.</p> <p>If ID can be re-established and the transfer process controlled then a MINOR non-conformance is raised.</p>

## Section 7 – Processors

	Audit requirement	Audit item description
7.5	Chiller cycles from chillers used to store/chill MSA carcasses must be set to optimise pH/ temperature declines meeting the window.	As part of the reporting requirements of declines, records of chiller management need to be included when reporting. If it cannot be shown that MSA carcasses are meeting the window and the process is not adequately controlled then a MAJOR non-conformance should be raised. If trials are being conducted then it is to be done in such a manner as to not adversely affect other MSA product in the chiller.
	Records of monthly declines and weekly monitoring carried out are available, up to date and made available to MLA no later than 48 hours after the decline has been conducted.	If records are not consistently kept and there is no evidence of submission to MSA within 48 hours after the decline has been conducted, a MAJOR non-conformance shall be raised.
	Records of monthly ultimate pH validations carried out are available, and up to date.	If records are not consistently kept and available for audit a MINOR non-conformance shall be raised.
7.6	All graders must hold current appropriate qualifications. For beef – AUS-MEAT chiller assessor and MSA grader status.	If no evidence is available to show Grader currency then a MAJOR non-conformance is issued. If the person grading has not undergone the required training then a CRITICAL non-conformance is to be issued. If the person grading is shown to be out of currency, a CRITICAL non-conformance is raised.
	There must be a defined and effective procedure for identifying MSA compliant carcasses.	If there is no procedure but the identification process is effective, then a MINOR non-conformance is to be given. If the process is not controlled well, then a MAJOR non-conformance is to be issued. If protocol is not followed then a MAJOR non-conformance is incurred.
	Where objective measurement devices are used, that they are adequately maintained, calibrated and records kept of calibrations, version numbers, grading outputs and overrides are recorded and submitted.	AUS-MEAT and MSA Standards for objective measurement devices are to be adhered to whilst in use. Failure to follow the Standards incurs a MAJOR non-conformance.
	Grading equipment must be adequately maintained, calibrated at the required frequencies and records kept of calibrations. AUS-MEAT chiller assessment Standards adhered to.	pH meters are to be calibrated at the beginning of grading and then every 2–3 hours during grading to combat ‘drift’ or if a new meter or probe is used, or unusual results are given. Monthly temperature calibrations are to be carried out on pH meters using a standard reference thermometer that is either certified or has been calibrated against a certified thermometer and calibrating at 0°C and close to but not over 40°C. pH buffer solutions must be within use-by date. A lack of evidence to show calibrations are taking place as per requirements incurs a MAJOR non-conformance. AUS-MEAT chiller assessment Standards are to be adhered to whilst grading. Failure to follow the Standards incurs a MAJOR non-conformance.
	Ultimate pH readings must be taken at the time of grading on all carcasses.	A lack of evidence to show ultimate pH readings are being taken on all MSA graded carcasses incurs a CRITICAL non-conformance.
	Evidence must be available to show that the company is providing feedback (cattle) requirements to the vendor and MSA.	Failure to provide feedback (cattle) to a producer incurs a MINOR non-conformance. Failure to provide feedback to MLA incurs a MAJOR non-conformance.
7.7	Procedures must be in place to ensure effective product identification and segregation.	Severity of rating given depends on the potential for loss of identification.

## Section 7 – Processors

	Audit requirement	Audit item description
7.7 cont.	Procedures must be in place to ensure compliance to MSA requirements for labeling and product integrity.	Refer to Standards Manual section 7 – Processors. Covers use of inserts, approved tamper evident labels, approved pre-printed packaging, carton label information and correct identification of MSA product. If carton end label does not reflect an eating quality value, release date and cook method then a MAJOR non-conformance is to be issued. If inserts are not in bags or approved tamper evident labels or approved packaging is not being correctly used, then a MAJOR non-conformance is recorded.
	Records must be available to show compliance to MSA labeling and product integrity requirements.	If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.
	Where MSA beef products are being put into 80:20 oxygen:carbon dioxide MAP, records are available to show product eligibility to be packed in MAP and days ageing being met before being put into MAP.	If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.
	Approved tamper evident labels that are used to as a form of identification on primals and portions must: <ul style="list-style-type: none"> <li>• be tamper evident</li> <li>• have the establishment number, where the product originated, printed on it</li> <li>• have a unique sequential identification code printed on it.</li> </ul>	If the labels do not comply with these requirements then a MAJOR non-conformance is incurred. The Enterprise must cease using the non-compliant labels as identification on MSA Certified Product immediately.
	An Enterprise that is approved to use tamper evident labels must have an effective system for recording the sequence numbers used for any production. Minimum requirement of the first number used, the last number used and the production date.	If no records are available to verify that a system is in place then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.
	An Enterprise that is approved to use tamper evident labels must have an effective system, for control of use and traceability of labels, documented within their Quality Management System manual and approved by MSA prior to implementation.	If no effective system is in place to ensure control of use and traceability of approved tamper evident labels then a MAJOR non-conformance is raised. If the system in place is not documented within the QMS but appears to be in control then a MINOR non-conformance is raised.
7.8	Procedures must be in place for monitoring MSA product identification on documentation.	If no procedure is in place then an observation is to be noted. If product is not clearly identified on paperwork or invoices then a MINOR non-conformance is to be raised. If carton labels are incorrect then a MAJOR non-conformance is to be raised. Establishments receiving stamped MSA carcasses must have access or be provided with the Plant Boning Run reports detailing cut by cook by days ageing requirements.

## Section 7 – Processors

	Audit requirement	Audit item description
7.9	Operatives performing MSA duties must have completed the appropriate MSA Enterprise training modules.	<p>Trained personnel must be present in the area whilst processing MSA product. Failure to provide trained personnel incurs a MAJOR non-conformance.</p> <p>Beef processors – MSA coordinator must have completed all MSA onsite training beef modules and module 9 MSA meat science or equivalent.</p> <p>Livestock receival and lairage operatives must complete:</p> <ul style="list-style-type: none"> <li>• MSA modules 1B and 2B or B1</li> <li>• Slaughter floor Operatives must complete MSA module 3B or B2</li> <li>• Operatives responsible for conducting pH/ temperature declines must complete MSA module 4B or B4</li> <li>• Chiller Operatives must complete MSA module 5B or B2</li> <li>• Operatives responsible for grading of carcasses must complete MSA Module 6 or equivalent</li> <li>• Boning room Operatives must complete MSA module 7B or B3</li> <li>• Loadout operatives must complete MSA module 8B or B3. Refer to Standards Manual section 7 – Processors.</li> </ul>
	The staff member(s) responsible for MSA product in the boning room must hold a current statement of attainment for AUS-MEAT beef specification course, level 2.	Untrained operatives performing MSA related duties rates as a MAJOR non-conformance.
	MSA grading data is to be submitted to MSA via myMSA within 24 hours of grading conclusion.	Failure to submit MSA grading data within required time frame rates as a MAJOR non-conformance.

### 11.9.3 Processors – Sheep (2005 release of Eating Quality of Australian Lamb and Sheepmeat Pathway)

Use of applicable sections is recommended.

Section 7 – Processors		
	Audit requirement	Audit item description
7.1	<p>The Enterprise must establish and maintain a documented Quality Management System that meets MSA program requirements.</p> <p>This system must include the following activities:</p> <ul style="list-style-type: none"> <li>• management responsibility</li> <li>• document control</li> <li>• product identification and traceability</li> <li>• process control</li> <li>• inspection and testing process</li> <li>• control of non-conforming product</li> <li>• corrective and preventative action</li> <li>• handling, storage, preservation, packaging and delivery</li> <li>• quality records</li> <li>• internal quality audits. A detailed corrective action plan must be in place for each area and staff must be aware of action to take following a non-conformance.</li> </ul>	<p>The Enterprise must establish and maintain documented procedures for:</p> <ul style="list-style-type: none"> <li>• Defining the responsibility, authority and interrelations of personnel who manage, perform &amp; verify work relating to MSA systems.</li> <li>• Controlling specified documents relating to its MSA systems. A list of controlled documents as specified by an Authorised Authority.</li> <li>• Ensuring practices relating to its MSA systems and product are accurately identified and traceable. Identification method must be recorded.</li> <li>• Ensuring processes which directly affect the Enterprise's MSA systems and product are carried out under controlled conditions.</li> <li>• Inspection and testing of practices relating to the Enterprise's MSA systems and product, (e.g. calibration and maintenance requirements).</li> <li>• Enterprises must be able to demonstrate that the eating quality outcomes (cut by cook details) are understood and being met.</li> <li>• Ensuring non-conforming product is prevented from unintended use or dispatch. All MSA non-conformances to be documented.</li> <li>• Ensuring that effective corrective and preventative action is taken concerning the Enterprise's MSA practices in all areas.</li> <li>• Ensuring MSA product is correctly handled, stored, preserved, packaged and delivered in accordance with the MSA program.</li> <li>• Ensuring that all MSA practices are internally audited.</li> <li>• Ensuring that records verify compliance with MSA program requirements and effective operation of the QMS.</li> <li>• Including: vendor declarations – six months, training records – two years, grading data – twelve months, internal audit records – two years. Failure to have the above systems in place will incur a MAJOR non-conformance.</li> </ul>
	<p>The Enterprise must appoint one or more MSA coordinators who are management representatives, with the responsibility and authority to ensure that the integrity of the MSA program is maintained in the Enterprise.</p>	<p>Duties of the MSA coordinator are found in section 7.4 of the MSA Standards Manual for processing.</p>
7.2	<p>All producers supplying MSA livestock must be registered and saleyards supplying MSA livestock must be MSA licensed. National Vendor Declarations (sheep) must be in original form and not photocopies.</p>	<p>Records must show that all suppliers of MSA livestock are registered. Acceptance of sheep as MSA from unregistered producers or Saleyards is a MAJOR non-conformance. Supply of photocopied vendor declarations is not permitted.</p>
	<p>All employees managing MSA eligible livestock must understand the requirements for MSA licensed processors.</p>	<p>Records must show staff working in this area have adequate training on MSA requirements and are aware of what they are. Staff must also know who the site MSA coordinator is.</p>
7.3	<p>All livestock must be kept as a dispatched mob upon arrival.</p>	<p>Livestock that are mixed in lairage must be excluded from MSA grading. If it is found that livestock have been mixed and that no appropriate action has been taken to rectify this non-conformance, a MAJOR non-conformance is to be given.</p>

## Section 7 – Processors

	Audit requirement	Audit item description
7.3 cont.	Evidence must be available to show that all livestock are cross checked against their National Vendor Declaration	<p>The following points must be evaluated:</p> <ul style="list-style-type: none"> <li>a. Time from dispatch to slaughter</li> <li>b. The breed content of animals</li> <li>c. Hours off feed to slaughter</li> <li>d. Month of shearing</li> <li>e. MSA producer registration number (in Section 7).</li> </ul> <p>Failure to carry out this check should be reported as a MINOR non-conformance.</p> <p>Vendor declarations must be held for a minimum period of six months.</p>
	Livestock must be handled quietly to reduce stress.	If it is observed that livestock are not being handled quietly then an observation should be raised.
	Sheep must be slaughtered within 48 hours off feed.	<p>Livestock that exceed slaughter and transport requirements must be excluded from MSA grading. If it is found that nonconforming livestock have been processed and graded as MSA, a MINOR non-conformance is to be given.</p> <p>Any dispensations provided by MSA must be made available to the auditor.</p>
	A system must be in place to maintain MSA and lot identification until slaughter.	A MAJOR corrective action should be raised if ID cannot be established by other means. A MINOR corrective action should be raised if ID can be re-established and controlled effectively to ensure positive ID.
7.4	Effective stunning methods are used on the slaughter floor.	Livestock being processed with ineffective stunning should have an observation raised.
	All livestock types are evaluated and there is evidence to demonstrate that carcasses are meeting the pH/ temperature window monthly.	<p>Livestock being processed without electrical input approval and/or records to show conformance to the pH/ Temp window, should rate as a MAJOR non-conformance.</p> <p>If approved livestock types and electrical inputs are being adhered to but decline results show that they miss the window and records are available to show that corrective action is being taken, then this should rate as a MINOR non-conformance. If there is no evidence of any action being taken, this should rate as a MAJOR non-conformance.</p>
	Declines are conducted in a manner that is acceptable and in accordance with the processing responsibilities defined in this MSA Standards.	Refer to processing responsibilities, MSA Standards Manual section 7 – Processors.
	The procedure used for monitoring and recording stimulation and other electrical inputs on MSA carcasses must be documented. Daily records of the electrical input monitoring must be kept.	If 7.4 does not rate satisfactory, then a MAJOR non-conformance is incurred.
	All MSA carcasses are cleared from the slaughter floor for breaks longer than 20 minutes.	<p>If carcasses are not cleared during breaks longer than 20 minutes but records show that carcasses are meeting the pH/temperature window, then a non-conformance is not to be raised. If carcasses are not reaching the window then a MAJOR non-conformance is to be raised.</p>
	An effective system must be in place for the transfer of ID from live animal to carcass.	<p>If no effective system is in place to ensure traceability from live animal to carcass then a MAJOR non-conformance is raised.</p> <p>If ID can be re-established and the transfer process controlled then a MINOR non-conformance is raised.</p>

## Section 7 – Processors

Audit requirement	Audit item description
<p>7.5 Chiller cycles from chillers used to store/chill MSA carcasses must be set to optimise pH/ temperature declines meeting the window.</p> <p>Records of monthly declines carried out are available, up to date and sent to MLA no later than 48 hours after the decline has been conducted.</p>	<p>As part of the reporting requirements of declines, records of chiller management need to be included when reporting. If it cannot be shown that MSA carcasses are meeting the window and the process is not adequately controlled then a MAJOR non-conformance should be raised.</p> <p>If trials are being conducted then it is to be done in such a manner as to not adversely affect other MSA product in the chiller.</p> <p>If records are not consistently kept and there is no evidence of submission to MSA within 48 hours after the decline has been conducted, a MAJOR non-conformance shall be raised.</p>
<p>7.6 All graders must hold current appropriate qualifications. For Sheep – minimum training requirements as per the AUS-MEAT National Accreditation Standards Appendices 4: Carcase Measurements.</p>	<p>If no evidence is available to show operator currency then a MAJOR non-conformance is issued. If the person making assessments has not undergone the required training then a CRITICAL non-conformance is to be issued. If the person making assessments is shown to be out of currency, a CRITICAL non-conformance is raised.</p>
<p>There must be a defined and effective procedure for identifying MSA compliant carcasses.</p>	<p>If there is no procedure but the identification process is effective, then a MINOR non-conformance is to be given. If the process is not controlled well, then a MAJOR non-conformance is to be issued. If protocol is not followed then a MAJOR non-conformance is incurred.</p>
<p>Where objective measurement devices are used, that they are adequately maintained, calibrated and records kept of calibrations, version numbers, grading outputs and overrides are recorded.</p>	<p>AUS-MEAT and MSA Standards for objective measurement devices are to be adhered to whilst in use. Failure to follow the Standards incurs a MAJOR non-conformance.</p>
<p>Grading equipment must be adequately maintained, calibrated at the required frequencies and records kept of calibrations.</p>	<p>pH meters are to be calibrated at the beginning of use and then every 2-3 hours during use to combat 'drift' or if a new meter or probe is used or unusual results are given. Monthly temperature calibrations are to be carried out on pH meters using a standard reference thermometer that is either certified or has been calibrated against a certified thermometer and calibrating at 0°C and close to but not over 40°C. pH buffer solutions must be within use-by date. A lack of evidence to show calibrations are taking place as per requirements incurs a MAJOR non-conformance.</p>
<p>7.7 Procedures must be in place to ensure effective product identification and segregation.</p> <p>Procedures must be in place to ensure compliance to MSA requirements for labeling and product integrity.</p>	<p>Severity of rating given depends on the potential for loss of identification.</p> <p>Refer to Standards Manual section 7 – Processors. Covers use of inserts, approved tamper evident labels, approved pre-printed packaging, carton label information and correct identification of MSA product. If carton end label does not reflect an eating quality value, release date and cook method then a MAJOR non-conformance is to be issued. If inserts are not in bags or approved tamper evident labels or approved packaging is not being correctly used, then a MAJOR non-conformance is recorded.</p>
<p>Records must be available to show compliance to MSA labeling and product integrity requirements.</p>	<p>If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.</p>

## Section 7 – Processors

	Audit requirement	Audit item description
7.7 cont.	<p>Approved tamper evident labels that are used to as a form of identification on primals and portions must:</p> <ul style="list-style-type: none"> <li>• be tamper evident</li> <li>• have the establishment number, where the product originated, printed on it have a unique sequential identification code printed on it.</li> </ul>	<p>If the labels do not comply with these requirements then a MAJOR non-conformance is incurred. The Enterprise must cease using the non-compliant labels as identification on MSA Certified product immediately.</p>
	<p>An Enterprise that is approved to use tamper evident labels must have an effective system for recording the sequence numbers used for any production. Minimum requirement of the first number used, the last number used and the production date.</p>	<p>If no records are available to verify that a system is in place then a MAJOR non-conformance is incurred. If all records are not available but the system appears to be in control, then a minor non-conformance is raised.</p>
7.8	<p>Procedures must be in place for monitoring MSA product identification on documentation.</p>	<p>If no procedure is in place then an observation is to be noted. If product is not clearly identified on paperwork or invoices then a minor non-conformance is to be raised. If carton labels are incorrect then a MAJOR non-conformance is to be raised.</p>
7.9	<p>Operatives performing MSA duties must have completed the appropriate MSA Enterprise training modules.</p>	<p>Trained personnel must be present in the area whilst processing MSA product. Failure to provide trained personnel incurs a MAJOR non-conformance.</p> <p>Sheep processors:</p> <ul style="list-style-type: none"> <li>• MSA coordinator must complete MSA modules S1–S5 and module 9 MSA meat science.</li> <li>• Livestock receival and lairage Operatives must complete MSA module S1.</li> <li>• Slaughter floor Operatives must complete MSA modules S2 and S3.</li> <li>• Operatives responsible for conducting declines must complete MSA module S3.</li> <li>• Chiller Operatives must complete MSA module S3.</li> <li>• Boning room operatives must complete MSA module S5.</li> <li>• Loadout Operatives must complete MSA module S5.</li> </ul> <p>Refer to Standards Manual section 7 – Processors.</p>
	<p>MSA grading data must be recorded in myMSA within 48 hours of carcase assessment.</p>	<p>Failure to submit MSA grading data within the required time frame rates as a MAJOR non-conformance.</p>

## 11.9.4 Processors – Sheepmeat (cuts-based grading V3.0)

Use of applicable sections is recommended.

Section 7 – Processors		
	Audit requirement	Audit item description
7.1	<p>The Enterprise must establish and maintain a documented Quality Management System that meets MSA program requirements.</p> <p>This system must include the following activities:</p> <ul style="list-style-type: none"> <li>• management responsibility</li> <li>• document control</li> <li>• product identification and traceability</li> <li>• process control</li> <li>• inspection and testing process</li> <li>• control of non-conforming product</li> <li>• corrective and preventative action</li> <li>• handling, storage, preservation, packaging and delivery</li> <li>• quality records</li> <li>• internal quality audits. A detailed corrective action plan must be in place for each area and staff must be aware of action to take following a non-conformance.</li> </ul>	<p>The Enterprise must establish and maintain documented procedures for:</p> <ul style="list-style-type: none"> <li>• Defining the responsibility, authority and interrelations of personnel who manage, perform &amp; verify work relating to MSA systems.</li> <li>• Controlling specified documents relating to its MSA systems. A list of controlled documents as specified by an Authorised Authority.</li> <li>• Ensuring practices relating to its MSA systems and product are accurately identified and traceable. Identification method must be recorded.</li> <li>• Ensuring processes which directly affect the Enterprise's MSA systems and product are carried out under controlled conditions.</li> <li>• Inspection and testing of practices relating to the Enterprise's MSA systems and product, (e.g. calibration and maintenance requirements).</li> <li>• Enterprises must be able to demonstrate that the eating quality outcomes (cut by cook details) are understood and being met, demonstrated by the PBR used for carcase grading.</li> <li>• Ensuring non-conforming product is prevented from unintended use or dispatch. All MSA non- conformances to be documented.</li> <li>• Ensuring that effective corrective and preventative action is taken concerning the Enterprise's MSA practices in all areas.</li> <li>• Ensuring MSA product is correctly handled, stored, preserved, packaged and delivered in accordance with the MSA program.</li> <li>• Ensuring that all MSA practices are internally audited.</li> <li>• Ensuring that records verify compliance with MSA program requirements and effective operation of the QMS.</li> <li>• Including: vendor declarations – six months, training records – two years, grading data – twelve months, internal audit records – two years. Failure to have the above systems in place will incur a MAJOR non-conformance.</li> </ul>
	<p>The Enterprise must appoint one or more MSA coordinators who are management representatives, with the responsibility and authority to ensure that the integrity of the MSA program is maintained in the Enterprise.</p>	<p>Duties of the MSA coordinator are found in section 7.4 of the MSA Standards Manual for processing.</p>
7.2	<p>All producers supplying MSA livestock must be registered National Vendor Declarations (sheep) must be in original form and not photocopies.</p>	<p>Records must show that all suppliers of MSA livestock are registered. Acceptance of sheep as MSA from unregistered producers is a MAJOR non-conformance. Supply of photocopied vendor declarations is not permitted.</p>
	<p>All employees managing MSA eligible livestock must understand the requirements for MSA licensed processors.</p>	<p>Records must show staff working in this area have adequate training on MSA requirements and are aware of what they are. Staff must also know who the site MSA coordinator is.</p>
7.3	<p>All livestock must be kept as a dispatched mob upon arrival.</p>	<p>Livestock that are mixed in lairage must be excluded from MSA grading. If it is found that livestock have been mixed and that no appropriate action has been taken to rectify this non-conformance, a MAJOR non-conformance is to be given.</p>

## Section 7 – Processors

	Audit requirement	Audit item description
7.3 cont	Evidence must be available to show that all livestock are cross checked against their National Vendor Declaration.	The following points must be evaluated: a. Time from dispatch to slaughter b. Hours off feed to slaughter c. Month of shearing d. MSA producer registration number (in Section 7). e. No entire males Failure to carry out this check should be reported as a MINOR non-conformance. Vendor declarations must be held for a minimum period of six months.
	Livestock must be handled quietly to reduce stress.	If it is observed that livestock are not being handled quietly then an observation should be raised.
	Sheep must be slaughtered within 48 hours off feed.	Livestock that exceed slaughter and transport requirements must be excluded from MSA grading. If it is found that non-conforming livestock have been processed and graded as MSA, a MINOR non-conformance is to be given. Any dispensations provided by MSA must be made available to the auditor.
	Sheep must be slaughtered within 48 hours after dispatch from the property via the saleyards pathway.	Livestock that exceed slaughter and transport requirements must be excluded from MSA grading. If it is found that non-conforming livestock have been processed and graded as MSA, a MAJOR non-conformance is to be given.
	A system must be in place to maintain MSA and lot identification until slaughter.	A MAJOR corrective action should be raised if ID cannot be established by other means. A MINOR corrective action should be raised if ID can be re-established and controlled effectively to ensure positive ID.
7.4	Effective stunning methods are used on the slaughter floor.	Livestock being processed with ineffective stunning should have an observation raised.
	All livestock types are evaluated and there is evidence to demonstrate that carcasses are meeting the pH/ temperature window monthly.	Livestock being processed without electrical input approval and/or records to show conformance to the pH/ Temp window, should rate as a MAJOR non-conformance.
	Declines are conducted in a manner that is acceptable and in accordance with the processing responsibilities defined in this MSA Standards.	Refer to processing responsibilities, MSA Standards Manual section 7 – Processors.
	The procedure used for monitoring and recording stimulation and other electrical inputs on MSA carcasses must be documented. Daily records of the electrical input monitoring must be kept.	If 7.4 does not rate satisfactory, then a MAJOR non-conformance is incurred.
	All MSA carcasses are cleared from the slaughter floor for breaks longer than 20 minutes.	If carcasses are not cleared during breaks longer than 20 minutes but records show that carcasses are meeting the pH/temperature window, then a non-conformance is not to be raised. If carcasses are not reaching the window then a MAJOR non-conformance is to be raised.
	An effective system must be in place for the transfer of ID from live animal to carcass.	If no effective system is in place to ensure traceability from live animal to carcass then a MAJOR non-conformance is raised.  If ID can be re-established and the transfer process controlled then a MINOR non-conformance is raised.
7.5	Chiller cycles from chillers used to store/chill MSA carcasses must be set to optimise pH/ temperature declines meeting the window.	As part of the reporting requirements of declines, records of chiller management need to be included when reporting. If it cannot be shown that MSA carcasses are meeting the window and the process is not adequately controlled then a MAJOR non-conformance should be raised.
		If trials are being conducted then it is to be done in such a manner as to not adversely affect other MSA product in the chiller.

## Section 7 – Processors

	Audit requirement	Audit item description
7.5 cont.	Records of monthly declines and weekly monitoring carried out are available, up to date and sent to MLA no later than 48 hours after the decline has been conducted.	If records are not consistently kept and there is no evidence of submission to MSA within 48 hours after the decline has been conducted, a MAJOR non-conformance shall be raised.
7.6	All operatives must hold current appropriate qualifications. Minimum training requirements as per the AUS-MEAT National Accreditation Standards Appendices 4: Carcase Measurements.	If no evidence is available to show operator currency then a MAJOR non-conformance is issued. If the person making assessments has not undergone the required training then a CRITICAL non-conformance is to be issued. If the person making assessments is shown to be out of currency, a CRITICAL non-conformance is raised.
	There must be a defined and effective procedure for identifying MSA compliant carcasses.	If there is no procedure but the identification process is effective, then a MINOR non-conformance is to be given. If the process is not controlled well, then a MAJOR non-conformance is to be issued. If protocol is not followed then a MAJOR non-conformance is incurred.
	Where objective measurement devices are used, that they are adequately maintained, calibrated and records kept of calibrations, version numbers, grading outputs and overrides are recorded.	AUS-MEAT and MSA Standards for objective measurement devices are to be adhered to whilst in use. Failure to follow the Standards incurs a MAJOR non-conformance.
	Grading equipment must be adequately maintained, calibrated at the required frequencies and records kept of calibrations. Evidence must be available to show that the company is providing feedback requirements to the vendor and MSA.	pH meters are to be calibrated at the beginning of use and then every 2-3 hours during use to combat 'drift' or if a new meter or probe is used or unusual results are given. Monthly temperature calibrations are to be carried out on pH meters using a standard reference thermometer that is either certified or has been calibrated against a certified thermometer and calibrating at 0°C and close to but not over 40°C. pH buffer solutions must be within use-by date. Grading and measuring devices must complete calibrations as per accreditation requirements and have these records available for audit. A lack of evidence to show calibrations are taking place as per requirements incurs a MAJOR non-conformance. If calibration of grading and measuring equipment has failed and the equipment was continued to be used, this will incur a CRITICAL non-conformance. Failure to provide feedback to the producer incurs a MINOR non-conformance. Failure to provide feedback to MLA incurs a MAJOR non-conformance.
7.7	Procedures must be in place to ensure effective product identification and segregation.	Severity of rating given depends on the potential for loss of identification.
	Procedures must be in place to ensure compliance to MSA requirements for labeling and product integrity.	Refer to Standards Manual section 7 - Processors. Covers use of inserts, approved tamper evident labels, approved pre-printed packaging, carton label information and correct identification of MSA product. If carton end label does not reflect an eating quality value, release date and cook method then a MAJOR non-conformance is to be issued. If inserts are not in bags or approved tamper evident labels or approved packaging is not being correctly used, then a MAJOR non-conformance is recorded.

## Section 7 – Processors

	Audit requirement	Audit item description
7.7 cont.	Records must be available to show compliance to MSA labeling and product integrity requirements. Where MSA sheepmeat products are being put into 80:20 oxygen:carbon dioxide MAP, records are available to show product eligibility to be packed in MAP and days ageing being met before being put into MAP.	If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised. If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformances is raised.
	Approved tamper evident labels that are used to as a form of identification on primals and portions must: <ul style="list-style-type: none"> <li>• be tamper evident</li> <li>• have the establishment number, where the product originated, printed on it</li> <li>• have a unique sequential identification code printed on it.</li> </ul>	If the labels do not comply with these requirements then a MAJOR non-conformance is incurred. The Enterprise must cease using the non-compliant labels as identification on MSA Certified product immediately.
	An Enterprise that is approved to use tamper evident labels must have an effective system for recording the sequence numbers used for any production. Minimum requirement of the first number used, the last number used and the production date.	If no records are available to verify that a system is in place then a MAJOR non-conformance is incurred. If all records are not available but the system appears to be in control, then a minor non-conformance is raised.
	An Enterprise that is approved to use tamper evident labels must have an effective system, for control of use and traceability of labels, documented within their Quality Management System manual and approved by MSA prior to implementation.	If no effective system is in place to ensure control of use and traceability of approved tamper evident labels then a MAJOR non-conformance is raised. If the system in place is not documented within the Quality Management System but appears to be in control then a minor non-conformance is raised.
7.8	Procedures must be in place for monitoring MSA product identification on documentation.	If no procedure is in place then an observation is to be noted. If product is not clearly identified on paperwork or invoices then a minor non-conformance is to be raised. If carton labels are incorrect then a MAJOR non-conformance is to be raised.
7.9	Operatives performing MSA duties must have completed the appropriate MSA Enterprise training modules.	Trained personnel must be present in the area whilst processing MSA product. Failure to provide trained personnel incurs a MAJOR non-conformance. Sheep processors: <ul style="list-style-type: none"> <li>• MSA coordinator must complete MSA modules S1-S5 and module 9 MSA meat science.</li> <li>• Livestock receipt and lairage Operatives must complete MSA module S1.</li> <li>• Slaughter floor Operatives must complete MSA modules S2 and S3.</li> <li>• Operatives responsible for conducting declines must complete MSA module S3.</li> <li>• Chiller Operatives must complete MSA module S3.</li> <li>• Boning room operatives must complete MSA module S5.</li> <li>• Loadout Operatives must complete MSA module S5.</li> </ul> Refer to Standards Manual section 7 – Processors.
	MSA grading data must be recorded in myMSA within 24 hours of completion of carcase grading.	Failure to submit MSA grading data within required time frame rates as a MAJOR non-conformance.

## 11.9.5 Independent boning rooms (IBR) and portion cutting operations

Use of applicable sections is recommended.

Section 8 – Independent boning rooms and portion cutting operations	
Audit requirement	Audit item description
8.1 The Enterprise must establish and maintain a documented Standard operating procedure to demonstrate how the Enterprise meets MSA program requirements.	<p>The Enterprise must establish and maintain documented Standard Operating Procedure. This procedure may include the following:</p> <ul style="list-style-type: none"> <li>• management responsibility</li> <li>• product identification and traceability</li> <li>• process control</li> <li>• control of non-conforming product</li> <li>• corrective and preventative action</li> <li>• handling, storage, preservation, packaging and delivery</li> <li>• quality records</li> <li>• internal quality audits or checks. Failure to have the above systems in place will incur a MAJOR non-conformance.</li> </ul>
The Enterprise must appoint one or more MSA coordinators with the responsibility and authority to ensure that the integrity of the MSA program is maintained in the Enterprise.	A MSA coordinator for an IBR or portion cutting operation must have completed required training as per Standards.
Access to current MSA Standards Manual.	The Enterprise must demonstrate the ability to access the current MSA Standards Manuals. If the Enterprise is unable to demonstrate, a minor non-conformance is issued.
8.2 Documentation to verify eating quality outcomes (cut by cook method, eating quality grade and required days ageing information) for product being produced.	<p>The Enterprise must be able to demonstrate the MSA cut by cook information applicable to the relevant Plant Boning Run (PBR) of the product being boned or portion cut. Failure to provide documentation showing the cut by cook method, eating quality grade and days aged information will incur a MAJOR non-conformance.</p>
There must be a defined and effective procedure for identifying MSA compliant carcasses.	<p>If there is no procedure but the identification process is effective, then a minor non-conformance is to be given. If the process is not controlled well, then a MAJOR non-conformance is to be issued.</p> <p>These requirements are found in this MSA Standards Manual. If protocol is not followed then a MAJOR non-conformance is incurred.</p>
8.3 All MSA product is purchased from a MSA licensed supplier.	<p>If the supplier is a processor or outlet, the MSA licence number must appear on the invoice. Failure to supply a MSA licence number will incur a MINOR non-conformance. Documentation must be available to verify that MSA product has been purchased from a licensed supplier. Failure to supply the necessary documentation will incur a MAJOR non-conformance. If further investigation finds that the supplier of the MSA product is not licensed, the auditor must inform MSA immediately. MSA and non-MSA product must be identified separately on the invoice.</p>
MSA product records are kept for a minimum period of three months.	Failure to keep MSA product records for the defined period will incur a MINOR non-conformance.
All outgoing product dispatched as MSA must have supporting documentation.	<p>The outgoing invoice must contain the MSA licence number of the Enterprise. Failure to supply a MSA licence number will incur a MAJOR non-conformance. If further investigation finds that the supplier of the MSA product is not licensed, the auditor must inform MSA immediately. MSA and non-MSA product must be identified separately on the invoice.</p>

## Section 8 – Independent boning rooms and portion cutting operations

	Audit requirement	Audit item description
8.3 cont.	All MSA portion controlled products must have inserts or printing on the packaging identifying the product as MSA.	All MSA product wholesaled must include MSA inserts in the packaging or printing on the packaging as approved by an Authorised Authority. Portioned product must contain MSA inserts or adequate printing on the packaging. Failure to meet these requirements incurs a MAJOR non-conformance.
8.4	Procedures must be in place to ensure effective product identification and segregation.	Severity of rating given depends on the potential for loss of identification.
	Procedures must be in place to ensure compliance to MSA requirements for labeling and product integrity.	Refer to Standards Manual section 8: Independent boning rooms and portion cutting operations. Covers use of inserts, approved tamper evident labels, approved preprinted packaging, carton label information and correct identification of MSA product. If carton end label does not reflect an eating quality value, release date and cook method then a MAJOR non-conformance is to be issued.
	Records must be available to show compliance to MSA labeling and product integrity requirements.	If inserts are not in bags or approved tamper evident labels or approved packaging is not being correctly used, then a MINOR non-conformance is recorded.
	Where MSA beef products are being put into 80:20 oxygen:carbon dioxide MAP, records are available to show product eligibility to be packed in MAP and days ageing being met before being put into MAP	If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.
	Approved tamper evident labels that are used to as a form of identification on primals and portions must: <ul style="list-style-type: none"> <li>• be tamper evident</li> <li>• have the establishment number, where the product originated, printed on it</li> <li>• have a unique sequential identification code printed on it</li> </ul>	If no records are available then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.
	An Enterprise that is approved to use tamper evident labels must have an effective system for recording the sequence numbers used for any production. Minimum requirement of the first number used, the last number used and the production date.	If the labels do not comply with these requirements then a MAJOR non-conformance is incurred. The Enterprise must cease using the non-compliant labels as identification on MSA Certified Product immediately.
8.5	An Enterprise that is approved to use tamper evident labels must have an effective system, for control of use and traceability of Labels, documented within their Quality Management System manual and approved by MSA prior to implementation.	If no records are available to verify that a system is in place then a MAJOR non-conformance is incurred. If not all records are available but the system appears to be in control then a MINOR non-conformance is raised.
	Operatives performing MSA duties must have completed the appropriate MSA Enterprise training modules.	If no effective system is in place to ensure control of use and traceability of approved tamper evident labels then a MAJOR non-conformance is raised. If the system in place is not documented within the QMS but appears to be in control then a MINOR non-conformance is raised.  Trained personnel must be present in the area whilst processing MSA product. Failure to provide trained personnel incurs a MAJOR non-conformance. Boning room trained operatives must have completed one or more of the following modules complete MSA modules: <ul style="list-style-type: none"> <li>• B3. MSA product integrity (beef)</li> <li>• S5. MSA sheepmeat integrity</li> <li>• B5. MSA independent boning room training beef</li> <li>• S9. Independent boning rooms training sheep. Refer to Section 8 – 8.1.1 Training Requirements.</li> </ul>

## Section 8 – Independent boning rooms and portion cutting operations

Audit requirement	Audit item description
8.6 The Enterprise, if using the MSA Trade Mark, must use it in accordance with MSA Trade Mark Usage Guide. The logo must only be used for MSA Certified Product.	<p>Incorrect use of the MSA Trade Mark incurs a MAJOR non-conformance, where are clear breach of trade mark usage is identified this non-conformance may be escalated to a CRITICAL.</p> <p>A clear breach of trade mark may include but is no limited to:</p> <ul style="list-style-type: none"><li>• An outlet displaying the MSA Trade Mark, however no MSA product onsite</li><li>• MSA Trade Mark being displayed on products other than beef and/or sheepmeat</li><li>• MSA Trade Mark being used on company website, promotional material and point of sale where no MSA product is sourced</li><li>• MSA Trade Mark used on beef or sheepmeat products that are not MSA-eligible.</li></ul>

## 11.9.6 Multi-site End Users

Section 10 – End user		
	Audit requirement	Audit item description
10.1	Access to current MSA Standards Manual.	The Enterprise must demonstrate the ability to access the current MSA Standards Manuals. If the Enterprise is unable to demonstrate, a MINOR non-conformance is issued.
	All MSA product is purchased from a MSA licensed supplier.	If the supplier is a Processor, the MSA licence number must appear on the invoice. If the supplier is an outlet, the invoice must contain the licence number of the outlet. Failure to supply a MSA licence number will incur a MINOR non-conformance. Documentation must be available to verify that MSA product has been purchased from a licensed supplier. Failure to supply the necessary documentation will incur a MAJOR non-conformance. If further investigation finds that the supplier of the MSA product is not licensed, the auditor must inform MSA immediately. MSA and non-MSA product must be identified separately on the invoice.
	MSA product records are kept for a minimum period of three months.	Failure to keep MSA product records for the defined period will incur a MINOR non-conformance (multi-site licensees must adhere to the requirements in the central site system).
	Documentation must be available to show the cut by cook method and the eating quality grade and required days ageing information.	Failure to provide documentation showing the cut by cook method, eating quality grade and days aged information will incur a MAJOR non-conformance.
	All outgoing product dispatched as MSA must have supporting documentation.	Where the end user is further dispatching MSA product, a wholesaler, the outgoing invoice must contain the MSA licence number of the Enterprise. Failure to supply a MSA licence number will incur a MAJOR non-conformance.
	MSA product is clearly identified.	All MSA products must be labeled as per MSA requirements (see MSA Standards Manual Section 10: End users). Failure to correctly identify MSA product shall incur a MAJOR non-conformance. Retail outlets must identify MSA product on sale and identify the cooking method and grade. This requirement is excepted as long as the product is presented as described on MSA documentation and presented as it should be cooked. Where food service operators identify MSA product on menus or to consumers, it is correctly identified and product is prepared in accordance with its recommended cooking method/s.

## Section 10 – End user

Audit requirement	Audit item description
10.2 MSA product is segregated from non-MSA product.	<p>Adequate systems must be in place, in-store and on display, to ensure that non-MSA product is not sold as MSA product.</p> <p>Failure to have an appropriate system in place for segregation of MSA and non-MSA product incurs a CRITICAL non-conformance.</p>
MSA ageing requirements are met by the outlet.	<p>Where product is sold directly to consumers or ready for use, the outlet must ensure that the required ageing period has been met, as stipulated on the relevant MSA label. MSA product that has not reached its ageing date can be sold to a licensed MSA outlet as long as the customer receiving the MSA product has been made aware of the ageing requirements for the product purchased. This can be in the form of the carton end panel displaying the required days ageing or release dates, eating quality values and cook methods.</p> <p>Failure to meet these requirements incurs a MAJOR non-conformance.</p>
All MSA portion controlled products received or processed must have inserts or printing on the packaging identifying the product as MSA.	<p>All MSA product wholesaled must include MSA inserts in the packaging or printing on the packaging as approved by an Authorised Authority.</p> <p>Retailers and foodservice outlets must ensure that portioned product received contains MSA inserts or adequate printing on the packaging. Wholesalers must ensure that packaged portion-cut meats contain inserts.</p> <p>Failure to meet these requirements incurs a MAJOR non-conformance.</p>
MSA product is boned out and/or portioned and packaged to the appropriate cook method as described in the suppliers MSA Plant Boning Run (PBR's)	<p>Adequate systems must be in place to ensure that MSA product is identified, segregated &amp; packed in accordance with the appropriate plant boning runs (PBR's). Failure to have adequate systems in place will incur a MAJOR non-conformance.</p>
<p>All appropriate staff must understand the requirements for handling MSA product.</p> <p>All new MSA licensees must complete MSA end user training as a minimum requirement prior to becoming licensed.</p>	<p>Failure to demonstrate correct handling of MSA product will incur a MAJOR non-conformance.</p> <p>Where no staff employed by the Enterprise has completed MSA End user training, and are found to be non-compliant in other aspects of the Audit, the Enterprise will incur a MAJOR non-conformance.</p> <p>Where the Enterprise has no staff employed that have completed the MSA end user training, and are found to be compliant (nil MAJOR non-conformances) in other aspects of handling MSA product and the application of the MSA Trade Mark, the Enterprise will incur a MINOR non-conformance.</p>
The Enterprise, if using the MSA Trade Mark, must use it in accordance with MSA Trade Mark Usage Guide. The logo must only be used for MSA Certified Product.	<p>Incorrect use of the MSA Trade Mark incurs a MAJOR non-conformance, where a clear breach of trade mark usage is identified this non-conformance may be escalated to a CRITICAL.</p> <p>A clear breach of trade mark may include but is not limited to:</p> <ul style="list-style-type: none"> <li>• An outlet displaying the MSA Trade Mark, however no MSA product onsite</li> <li>• MSA Trade Mark being displayed on products other than beef and/or sheepmeat</li> <li>• MSA Trade Mark being used on company website, promotional material and point of sale where no MSA product is sourced</li> <li>• MSA Trade Mark used on beef or sheepmeat products that are not MSA-eligible.</li> </ul>

## Section 10 – End user

Audit requirement	Audit item description
10.3 Multi-site licensees must have an approved MSA Quality Manual sighted.	<p>A multi-site Enterprise must have an approved Quality Management System in place. The quality manual and document control records are managed centrally at the central site (head office).</p> <p>The central site is responsible for ensuring the documented procedures are followed at sub-sites and that sub-sites have access to up to date information.</p> <p>A failure found at a sub-site which has not been effectively prevented, detected or dealt with by the central site will indicate failure of the central site's system and the entire group. This will incur a non-conformance as per items 11.4.2 of the Audit Guidance Material.</p>
Multi-site licensees must have MSA product records documented in an approved Quality Management System.	Records are kept for the required period as outlined in the approved Quality Management System. Failure to keep records for the defined period will incur a MINOR non-conformance.
Multi-site licensees must ensure MSA Internal audits of the Quality Management System are to be undertaken by MSA trained personnel.	<p>A multi-site Enterprise must carry out internal audits at least annually on all sub-sites (minimal annual). Audit reports to be made available to the Authorised Authority during audits. Failure to conduct annual internal audits will result in a MAJOR non-conformance.</p> <p>Staff conducting internal audits must have completed MSA end user training. Failure to have MSA trained internal auditors shall incur a MAJOR non-conformance.</p> <p>Training register to be completed for staff trained in MSA requirements and made available to the Authorised Authority at the central site.</p>

## 11.10 Auditor requirements

### 11.10.1 Auditors

All auditors must be approved in writing by an Authorised Authority and must meet the following qualifications. Without limiting the requirements of an Authorised Authority, each auditor must:

- a. Provide evidence of accreditation as a lead auditor of Quality Management or Food Safety systems to the ISO 9000 family of standards
- b. Provide evidence of the successful completion of a course of instruction on the application and auditing of HACCP methodology.

They must also satisfactorily demonstrate:

- a. A practical understanding of the Australian meat industry and technology and product manufacturing processes
- b. A practical working knowledge of the application of the MSA program and any other standards relating to the MSA program
- c. Capability to carry out the obligations of an auditor under the MSA program
- d. Satisfy such other requirements notified to the auditor from time to time
- e. Undertake and satisfy the requirements of an Authorised Authority.

### 11.10.2 Documents and instructions

An Authorised Authority will ensure that each auditor involved in audits receives, prior to audit:

- a. Copies of all documents which are relevant to the carrying out by that auditor of their work in connection with the audit
- b. Detailed and up-to-date instructions concerning the auditor's work in connection with the audit.

### 11.10.3 Procedure

An Authorised Authority will ensure that the audit of those matters, which relate to the Enterprise's compliance with MSA program requirements are conducted by the auditor:

- a. Thoroughly and comprehensively.
- b. In a manner:
  - i. acceptable to the Authorised Authority
  - ii. which enables the Authorised Authority to determine from a review of the working papers for the audit whether the Enterprise complies with the relevant requirements.

An Authorised Authority will ensure that the audit of those matters which relate to the Enterprise's compliance with MSA program requirements includes:

- a. Verification of the effectiveness of the Enterprise's Quality Management System
- b. Collection and analysis of evidence to support the conclusions reached with regard to compliance with MSA program requirements
- c. Review of randomly selected documents dated after the date of the immediately preceding audit
- d. An Authorised Authority will ensure that the auditor identifies separately those parts of the audit relating to compliance with MSA program requirements and those relating to other audits.