



final report

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Prepared by: Clive Richardson
MINTRAC
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Meat & Livestock Australia Limited
Locked Bag 991
NORTH SYDNEY NSW 2059

MINTRAC meat inspection and quality assurance network

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1 Milestone requirements

- final summary of scheduled versus actual TM network meetings and professional development activities
- conference outcomes
- summary of issues raised, initiatives and outcomes of the network for year
- recommendations for coming year

2 Background

This network is now in its fifth year and is still receiving strong support from the processors, industry bodies and regulatory authorities. Network numbers at meetings are constant and the uptake of training opportunities has improved.

The proficiency of meat inspection and QA personnel is still an important factor contributing to ongoing market access for Australian meat products. Maintaining this proficiency and currency of QA staff is an ongoing challenge in the meat industry as increased demands from customers and regulators as well as staff turnover keep the demand for training and workshops high.

This network has sought to maintain and enhance industry expertise by offering opportunities:

- to attend professional development activities and workshops on a range of food safety, animal welfare, HACCP and QA subjects
- to network with other QA practitioners, researchers and regulators
- to receive the same technical briefings that the regulatory staff are receiving
- to receive timely information from the regulator and to discuss issues off plant
- the timely and structured dissemination of R&D outcomes
- to contribute to the constant updating of the training delivered to new and existing practitioners.

The network is still operating with state based meetings twice yearly attended by industry personnel, researchers, regulators, trainers and practitioners. This continues to be the most efficient way of distribution of new information and provide forums for the implications of this information to be explained, explored and discussed.

In summary, the two main functions of the network are still to:

- organise a limited number of professional development workshops delivered in selected regional centres in each mainland State
- maintain the state based network meetings and function as a communication channel between the main players in the industry.

Specific areas of focus in 2007/8 have been:

- Meat Hygiene Assessment programs

- electric stunning, livestock handling and animal welfare
- Ecoli testing
- training records.

This project has also worked on enhancing the training and professional development of meat inspectors through the development of nationally consistent training materials and assessment tools for meat inspection and QA competencies.

MINTRAC has put effort into enhancing the capacity of RTOs to deliver QA training and to obtain government funding for the delivery of the QA and meat safety qualifications.

3 Progress

The project had the following milestones:

Achievement Criteria		Due Date
1	Report on: <ul style="list-style-type: none">• meeting schedule and delivery plan for 2007/8• summary of outcomes and activities for first six months• conference planning	09-Nov-2007 Completed
2	Final report detailing: <ul style="list-style-type: none">• final summary of scheduled v actual network meetings and professional development activities• conference outcomes• summary of issues raised, initiatives and outcomes of the network for year• recommendations for the coming year.	13-Jun-2008 Completed

3.1 Milestone requirement 1 – final summary of scheduled v actual TM network meetings and professional development activities

1. Network Meetings (first and second round)

Two QA Network meetings have been run in all the mainland States and professional development activities held in all of the mainland States. Industry and regulatory personnel from Tasmania have attended the network activities in Victoria.

2007 QA Managers Network Meetings

State	Location	Venue	Date
VIC	Melbourne	Melbourne University Private	Fri 10 Aug 2007
QLD	Brisbane	Comfort Inn and Suites Northgate Motel	Fri 9 Nov 2007
SA	Adelaide	Rydges Adelaide South Park	Fri 30 Nov 2007
NSW	Wagga Wagga	Country Comfort Wagga Wagga	Fri 27 July 2007
WA	Perth	Citigate Perth Hotel	Fri 14 Sept 2007
NSW	Tamworth	Best Western Sanctuary Inn	Fri 19 Oct 2007

2008 QA Managers Network Meetings

State	Location	Venue	Date
NSW	Wagga Wagga	Quality Inn Carriage House	Fri 15 Feb 2008
QLD	Brisbane	Comfort Inn & Suites Northgate Motel	Fri 16 May 2008
SA	Adelaide	Rydges Adelaide South Park	Fri 13 June 2008
WA	Perth	Citigate Perth Hotel	Fri 23 May 2008
VIC	Melbourne	Melbourne University Private	Fri 11 April 2008
NSW	Tamworth	Best Western Sanctuary Inn	Mon 30 March 2008

These meetings continue to be very well attended with all major export companies being represented at the meetings. Domestic plants particularly in NSW, Victoria and WA are attending in greater numbers. AQIS continues to support the program well and appears to be freeing up an increasing number of ATMs and OPVs to attend the meetings.

The agendas were slightly different in each State depending on state issues and availability of guest speakers. A sample of the agendas, minutes and attendance sheets for each round of meetings are included in attachment one to this report. The agendas and minutes for these meetings plus speaker presentations are routinely uploaded onto the MINTRAC web site mintrac.com.au under “news and events”.

2. Professional development activities

The professional development activities calendar for this financial year was as follows:

QA for Supervisors

State	Date
Vic, Wodonga	Monday 19 November 2007
NSW, Casino	Monday 25 & Tuesday 26 February 2008
Vic, Bendigo	Thursday 17 & Friday 18 April 2008
Qld, Toowoomba	Tuesday 17 & Wednesday 18 June 2008

Internal Auditor 2 day workshop

State	Date
Vic, Melbourne	12 & 13 September 2007
NSW, Wagga	27 & 28 September 2007
Vic, Wodonga	20 & 21 November 2007
Qld, Brisbane	Monday 19 & Tuesday 20 & May 2008
NSW, Corowa	Thursday 26 & Friday 27 June 2008

HACCP Principles and Application 2 day workshop

State	Date
Vic, Melbourne	24 & 25 September 2007
NSW, Tamworth	23 & 24 October 2007
Vic, Melbourne	11 & 12 December 2007
Vic, Melbourne	Thursday 3 & Friday 4 April 2008
Qld, Toowoomba	Monday 14 & Tuesday 15 April 2008

HACCP Refresher 1 day workshop

State	Date
Vic, Wodonga	19 November 2007
Qld, Toowoomba	Monday 3 March 2008

Meat Micro 2 day workshop

State	Date
Qld, Brisbane	Monday 21 & Tuesday 22 January 2008
Qld, Brisbane	Tuesday 25 & Wednesday 26 March 2008

Meat Hygiene Assessment 2 day workshop

State	Date
NSW, Inverell	Thursday 6 & Friday 7 March 2008
Qld, Oakey	Thursday 24 & Friday 25 April 2008
Qld, Beenleigh	Monday 9 & Tuesday 10 June 2008

Animal Welfare

State	Date
Qld, Brisbane	18 & 19 October 2007
NSW, Tamworth	25 & 26 October 2007

3.2 Milestone requirement 2 – conference outcomes

Again this year MINTRAC convened the annual Meat Inspection and QA Conference held in Melbourne. At the 2007 conference 90 delegates attended the two day industry gathering which focused on up-coming challenges for industry and regulators in areas such as animal welfare, product integrity, food safety and the implementation of approved arrangements. There was improved participation from the regulators with representatives from AQIS and four State Meat Authorities attending.

3.3 Milestone requirement 3 - summary of issues raised, initiatives and outcomes

The network is now a collaborative effort between all the parties participating in the networks and there is a real sense of ownership by all of them. The issues that have become prominent this year and the responses to them are not MINTRAC driven they are the initiatives of the participating bodies that have used the network as a forum to inform and discuss.

Micro testing for the USA market

The new E coli testing requirements by FSIS in the USA have resulted in a new testing protocol being negotiated. MLA delivered information sessions on this in every State.

Animal Welfare

Increasing concerns about effective stunning have encouraged MLA and AQIS to run information sessions at every network meeting and this has been supported by professional development workshops in the southern and western states on electrical stunning.

Ongoing QA training to deal with staff turnover in QA Departments

In conjunction with the industry, MINTRAC identified QA training requirements and conducted a range of courses around the country.

Plant Performance Rating Project

As part of a move to risk based inspection and audits AQIS and AMIC have launched a project to identify those performance indicators that should be taken into account when objectively measuring or assessing processing plants performance. The network meetings were used to inform the industry about this development and discuss its implications.

The National Exam Data Base for meat safety and QA training

In order to standardise the assessment of competency in meat safety and QA training courses a national data base of exam questions has been developed and launched.

3.4 Milestone requirement 4 - recommendations for the coming year

Ongoing training

The loss of QA staff both to different departments and different employers continues to stress many QA departments and create ongoing demand for industry based HACCP, internal audit and Meat Micro and MHA training courses.

Animal Welfare Officer Training

The accreditation of new Animal Welfare Officer Skills Set and the development of new support training materials will mean that this training will be in demand in the next year. The accreditation of this training will help the industry establish equivalence with animal welfare training being delivered overseas.

Animal welfare assessors

One of the areas ongoing discussion and disagreement between processors, customers and regulators is how animal welfare should actually be assessed. At its basic level it becomes an argument as to when is a bellow related to animal welfare and when is it a vocalisation unrelated to stress.

There is at present no accepted training program for animal welfare assessment in this country and the differences in opinion and approach are becoming a real issue for QA managers around the country.

The network may have a role in the coming 12 months to roll out a standardised training program in animal welfare assessment which has been developed by all the key players.

4 Attachment 1

A sample of the agendas, attendance and minutes sheets from the MINTRAC QA Managers Network Meeting

Example

MINTRAC QA Managers Network Meeting VIC, Friday 11 April 2008

MINTRAC QA Managers' Network Meeting, Melbourne VIC

Date: Friday 11 April 2008

Location: Melbourne University Private, 442 Auburn Road, Hawthorn VIC 3122

Time: 12.30pm – 4.00pm

Agenda

Item no.	Item	Discussion led by
1.	Attendance	MINTRAC
2.	Matters arising from previous meetings	MINTRAC
3.	E. coli testing and the US	AMIC & Ian Jenson MLA
4.	Stunning kit <ul style="list-style-type: none"> • questions and answers re training and assessment for operators 	AQIS & Helmut Pleiter MLA
5.	Plant Performance Rating Project	AQIS, AMIC
6.	I Leader Trail Update	AQIS, AMIC
7.	Industry requirement for electronic notice board for QA matters	MINTRAC
8.	RI for food spoilage organisms	MLA
9.	MHA : the corner stone of a company's food safety program <ul style="list-style-type: none"> • the importance of consistency • validating and verifying procedures • what is good practice? • Role of training 	Industry, AQIS and MINTRAC

10.	MHA Training for operators Revised MHA Kit	AQIS, Industry MINTRAC
11.	Upcoming audits	AQIS
12.	Audit outcomes	AQIS
13.	Itinerary for any upcoming overseas audit including the Philippines who were supposed to be out here last December	AQIS (Rod Mitchell suggestion)
14.	Consistent key system failures at Overseas reviews. <ul style="list-style-type: none">• Identifying them• Preventative actions	Industry and AQIS
15.	The new E.coli 0157H:7 testing program for discussion	AQIS, Industry (Rod Mitchell suggestion)
16.	Any other matters	MINTRAC, industry

MINTRAC QA Managers Network Meeting (Melbourne)

Friday 11 April 2008, 12.30pm – 4.00pm

Melbourne University Private, 442 Auburn Road, Hawthorn VIC 3122

Note: the minutes record items in the order in which they appeared on the Agenda. Items were addressed out of order during the meeting.

Matters arising from previous meetings

- no matters discussed

E. coli testing and the US

(presentation by Ian Jensen – this presentation is available on the MINTRAC website)

The new E.coli 0157: H7 testing program for discussion

- Discussed in E.coli testing and the US

Stunning

(presentation by Helmut Pleiter – this presentation is available on the MINTRAC website)

Plant Performance Rating Project (AQIS)

- Proforma has been set to start the 6 months trial with all plants invited. 30 plants have registered and includes multi species processing plants. Main issue is to get more plants registered for the trial.
- First review on April 24. Data will be analysed to look at if on track. 2nd part is the consistency in auditing or verification of the KPIs, working with the KPIs and working on calibration and consistency.
- What is the rationale? To tighten up and remove subjectivity to the plants.

I-Leader Trial Update (AQIS)

- Plants are now utilising it – hold up was waiting for AQIS ATMs. It has been completely rolled out, and AQIS is currently waiting on a report back with results on the monthly ATM.
- 17 plants identified in the current trial but there is an issue with connectivity. 12 plants with full connectivity with the ATM.
- Progress slow, gap audit done over past 2 months and John McGuran working with plants fixing issues.
- R&D project involving skill levels implications and appropriate training for operators and users of I leader. There is a current skills deficit.

Industry requirement for electronic notice board for QA matters

Postponed till next meeting

RI for Food spoilage organisms

(presentation from Joanne Bobbitt DPI)

MHA: the corner stone of a company's food safety program

- the importance of consistency
- validating and verifying procedures
- what is good practice?
- Role of training

Postponed till next meeting

MHA Training for operators. Revised MHA kit

- Currently being proof read should be out by the end of the month

Upcoming audits



Audit outcomes

- Russian – three establishments that weren't mentioned in proceedings so AQIS has gone back to the auditors and asked about them. The remaining plants have been ticked off.
- Ban lifted from Thai market. Currently discussions are taking place with AQIS to identify procedures. Anthrax scare, we believe ban has been lifted.

Itinerary for any upcoming overseas audit including the Philippines who were supposed to be out here last December

- Discussed in upcoming audits.

Consistent key system failures at overseas reviews.

- Identifying them
 - Preventative actions
- Postponed till next meeting

Other business

- Training requirements survey will be out soon.
- The following professional development workshops were identified as being required:
 - QA for supervisors
 - HACCP Principles and Applications
 - MHA
 - Animal welfare officer. In the UK each plant must have at least 2 animal welfare officers. The animal welfare units will include Oversee humane handling of animals, MHA process monitoring and handling animals. These completed units will result in the participant being branded as an Animal welfare officer who will receive a certificate. This workshop will be important for QA managers, QA senior officers and employees from shackling back to unloading.
- Equivalence with overseas training – call Clive if customers require certain training issues. Clive is currently in the process of lining up overseas requirements with Aus. A disk which will isolate training and will give an indicator that identifies what lines up with the overseas required training will be available soon.

The meeting closed at 4.00pm

5 Attachment 2

Agenda and delegate list from the MI & QA Conference



MINTRAC
National Meat Industry Training
Advisory Council Ltd

MINTRAC
Meat Inspection and
Quality Assurance
National Conference
11 & 12 October 2007



Holiday Inn
Melbourne Airport
10-14 Centre Road
Tullamarine VIC 3045
Tel: 03 9933 5111





MINTRAC Meat Inspection and Quality Assurance National Conference 2007

Conference program

Day one, Thursday 11 October 2007

Time	Item	Speaker
09:00 - 09:15	Welcome	Jenny Kroonstaiver, MINTRAC
09:15 - 10:00	AQIS a review of; Approved Arrangements - The regulator's experience to date Challenges for the regulator and industry to maintain market access	John Langbridge, AQIS
10:00 - 10:30	Research outcomes from bar coding and electronic Meat Transfer Certificate projects	Tim Daehar, Nolan Meats; Das Bowler M'ment Tech & Rachel Kairua, GSI
10:30 - 10:45	Morning tea	
10:45 - 11:15	The impact of container loading practices & off-power periods	Neil McPhail, Food Science Australia
11:15 - 11:45	Meat and Livestock Australia initiatives and research in food safety	Ian Jenson, MLA
11:45 - 12:15	Results of the i-Leader trial of remote auditing of QA programs	Neville Spencer, AQIS
12:15 - 13:00	Lunch	
13:00 - 13:45	Overview of the LEAN revolution: What impact will it have on the meat processing industry?	Ray Clark, TAFE Victoria
13:45 - 14:00	Current and future developments in Animal Welfare: considerations for the Australian Meat Industry	Michelle Edge, Symbio Alliance
14:00 - 15:00	ESem data and its availability to industry; The Process Index - a new tool for QA Managers	Ian Jenson, MLA
15:00 - 15:30	Afternoon tea	
15:30 - 16:00	Results of the animal handling survey at meat processing plants around Australia	Paul Hensworth, Melbourne University
16:00 - 17:00	Reducing the number of customer and regulatory audits, what are the chances?	Andrew Little AUS-MEAT; Neil Lovett IQS, John Doran, AMIC and John Langbridge, AQIS
18:30 - 19:00	Pre dinner drinks	
19:00 -	Dinner including presentation to the states and National winner - Trainer of the Year	

Registration:
commences at
08:30 on Day
one



MINTRAC Meat Inspection and Quality Assurance National Conference 2007

Conference program

Day two, Friday 12 October 2007

Time	Item	Speaker
09:00 - 09:15	The new Meat Industry National Training Package: <ul style="list-style-type: none"> Impact on QA training Impact on meat safety training 	Jenny Kroonstaalver, MINTRAC
09:15 - 09:30	AMEC technical services update	Conrad Blaney, AMEC
09:30 - 09:50	Electronic capture of inspection data	Neville Spencer, AQIS
09:50 - 10:10	The impact of high frequency stunning on the incidence of oedema in lambs	Helmut Fleiter, MLA
10:10 - 10:45	The role of scientific evidence in QA and market access for the meat industry	John Dorian, AMEC
10:45 - 11:15	Morning tea	
11:15 - 12:00	Meat Inspection: an historic review and a look into the future	Eddie Andriessen
12:00 - 12:45	Lunch	
12:45 - 13:30	National Animal Welfare Strategy. What are the implications for the meat processing sector?	Allen Sheridan, DAFF
13:30 - 14:00	Meat Inspector training: a new model for the regulator and industry	Neville Spencer, AQIS
14:00 - 14:15	Afternoon tea	
14:15 - 14:40	Water quality plans and the QA system	Conrad Blaney, AMEC
14:40 - 15:00	MINTRAC projects that assist or impact on Meat Inspection and QA practitioners in the meat industry	Jenny Kroonstaalver and Clive Richardson, MINTRAC
15:00 - 15:10	Conference end and closing remarks	Jenny Kroonstaalver, MINTRAC



Claiming the date

**2008 MI and QA
conference**

Sydney NSW

16 and 17 October 2008



Suite 2, 150 Victoria Road

Drummoyne NSW 2047

Ph: (02) 9819 6699

Fax: (02) 9819 6099

Toll free 1800 817 462

Email: mintrac@mintrac.com.au

Website: www.mintrac.com.au

**MINTRAC Meat Inspection and
Quality Assurance Conference
11 & 12 October 2007
Delegate List**



Name	Surname	Company
Ian	Anderson	Chisholm Institute of TAFE
Eddie	Andriessen	Eddie Andriessen Consulting Services
Margaret	Antony	MINTRAC
Bill	Bato	GBP Exports
Tony	Beadle	Midfield Meat International Pty Ltd
Kevin	Bennett	Kamlak Ltd
Conrad	Blaney	Australian Meat Industry Council
Charlie	Bosgra	AQIS VIC
Brett	Botfield	E C Throsby Pty Ltd
Des	Bowler	Management For Technology Pty Ltd
Wayne	Bradfield	Greenham Tasmania Pty Ltd
John	Bright	Teys Bros (Holdings) Pty Ltd
Ray	Clark	Optim Pty Ltd
Angelique	Clarke	CRF (Colac Otway) Pty Ltd
Tom	Collyer	TAFE SA Regency Campus
John	Cook	South West Institute of TAFE
Kevin	Cook	Frewstal Pty Ltd
Robert	Cox	H W Greenham & Sons Pty Ltd
Michelle	Cranston	G & K O'Connor Pty Ltd

**MINTRAC Meat Inspection and
Quality Assurance Conference
11 & 12 October 2007
Delegate List**



Name	Surname	Company
Scott	Craw	Thomas Borthwick & Sons Pty Ltd
Peter	Dean	SA Department of Primary Industries
Tim	Discher	Nolan Meats Pty Ltd
John	Dorian	Australian Meat Industry Council
Glen	Eckhardt	Southern Queensland Institute of TAFE
Michelle	Edge	Symbio Alliance
Charles	Giarrusso	M C Herd Pty Ltd
Kerry	Guinea	Teys Bros (Holdings) Pty Ltd
Michael	Harding	Normanville Meatworks Pty Ltd
Josh	Hayes	Norvic Food Processing Pty Ltd
Paul	Hemsworth	University of Melbourne
Kathie	Hill	Teys Bros (Holdings) Pty Ltd
Warren	Hinton	Teys Bros (Holdings) Pty Ltd
Adam	Hughes	Fletcher International Exports
Ian	Jenson	Meat and Livestock Australia
Mick	Johnston	Australia Meat Holdings Pty Ltd
Rachel	Kairuz	GS1 Australia
Paul	Knell	Victoria Cold Storage
John	Koschel	QAF Meats

MINTRAC Meat Inspection and Quality Assurance Conference 11 & 12 October 2007 Delegate List



Name	Surname	Company
Jenny	Kroonstuiver	MINTRAC
John	Langbridge	AQIS QLD
Andrew	Little	AUS-MEAT Limited
Neil	Lovett	Integrated Quality Solutions
Lindsay	Lyall	TAFE SA Regency Campus
Carolyn	MacGill	Australian Industry Group
Jodie	Mackrell	South West Institute of TAFE
Tom	Maguire	Teys Bros (Holdings) Pty Ltd
Mal	McBride	Nippon Meat Packers Aust Pty Ltd
Neil	McPhail	Food Science Australia
Paul	Meredith	South West Institute of TAFE
John	Milton	KR Castlemaine Foods
Shona	Moloney	South West Institute of TAFE
Kylie	Muus	Marathon Food Industries Pty Ltd
Chris	Olson	Primo Abattoir
Tony	Owens	Fletcher International Exports
John	Patterson	Burrangong Meat Processors
Helmut	Pleiter	Meat and Livestock Australia
Neville	Price	Department of Primary Industries and Water

**MINTRAC Meat Inspection and
Quality Assurance Conference
11 & 12 October 2007
Delegate List**



Name	Surname	Company
Clayton	Purdey	Diamond Valley Pork
Clive	Richardson	MINTRAC
Mark	Rickard	TAFE Southern Queensland Institute
Ray	Rieck	Churchill Abattoir Management Pty Ltd
Noel	Robertson	AQIS VIC
Scott	Robinson	Goulburn Ovens Institute of TAFE
Faisel	Savahl	Faisel Smallgoods
Allan	Sheridan	DAFF
Neville	Spencer	AQIS ACT
Ira	Stapp	ASURE New Zealand Limited
John	Stoyel	Targeted Training
Barry	Sullivan	South West Institute of TAFE
John	Thatcher	Faisel Smallgoods
Geoff	West	SA Department of Primary Industries
Paul	Williams	Norvic Food Processing Pty Ltd
Scott	Williams	Tey's Bros (Holdings) Pty Ltd
Tony	Williams	Burrangong Meat Processors

6 Attachment 3

MINTRAC National Meat Inspection and QA Conference – Evaluation

Thank you for your participation in the MINTRAC Meat Inspection & Quality Assurance Conference
Melbourne, 11 & 12 October 2007

To assist our planning for future conferences, we invite your comments.

Speakers and Workshops

Please use a 1-5 rating where:

1 means 'outstanding'

2 means 'above expectations'

3 means 'interesting, as expected'

4 means 'disappointing'

5 means 'don't do this again'

N/A means 'did not attend'

DAY 1

1 John Langbridge, AQIS -
AQIS reviews of Approved Arrangements

1	2	3	4	5	N/A	
9	10	27	1		1	48
19%	21%	56%	2%	0%	2%	

2 Tim Discher, Des Bowler & Rachel Kairuz -
Meat Transfer Certificate projects

1	2	3	4	5	N/A	
3	12	30	3			48
6%	25%	63%	6%	0%	0%	

3 Neil McPhail, Food Science Australia -
Food safety of meat exports

1	2	3	4	5	N/A	
4	13	28	2		1	48
8%	27%	58%	4%	0%	2%	

4	Ian Jenson, Meat and Livestock Australia - MLA initiatives and research in food safety	6 13%	8 17%	31 65%	1 2%	0%	2 4%	48
5	Neville Spencer, AQIS - Results of the i-Leader trial	3 6%	19 40%	23 48%	2 4%	0%	1 2%	48
6	Ray Clark, TAFE Victoria - Overview of the LEAN revolution	4 8%	14 29%	14 29%	12 25%	4 8%	0%	48
7	Michelle Edge, Symbio Alliance - Current and future developments in A.W.	3 6%	11 23%	31 65%	2 4%	0%	1 2%	48
8	Ian Jenson, Meat and Livestock Australia - ESam data and its availability to industry	2 4%	10 21%	32 67%	3 6%	0%	1 2%	48
9	Paul Hemsworth, Melbourne University - Results of the animal handling survey	5 10%	13 27%	25 52%	3 6%	0%	2 4%	48
10	Andrew Little, John Dorian & John Langbridge - Reducing the number of regulatory audits	5 10%	12 25%	24 50%	4 8%	1 2%	2 4%	48

DAY 2

1	Jenny Kroonstuiwer, MINTRAC - The new Meat Industry Training Package	1 2 4%	2 14 29%	3 28 58%	4 0%	5 0%	N/A 4 8%	48
2	John Dorian, AMIC -	1	11	30	2		4	48

	AMIC technical services update	2%	23%	63%	4%	0%	8%	
3	Neville Spencer, AQIS - Electronic capture of inspection data	3 6%	7 15%	33 69%	2 4%		3 6%	48
4	Helmut Pleiter, Meat and Livestock Australia - High frequency stunning and ecchymosis	7 15%	20 42%	17 35%			4 8%	48
5	John Dorian, AMIC - Scientific evidence in QA and market access	1 2%	14 29%	25 52%	3 6%		5 10%	48
6	Eddie Andriessen - Meat inspection: historical review and future	9 19%	16 33%	19 40%	2 4%	1 2%	1 2%	48
7	Allan Sheridan, AFFA - National Animal Welfare strategy	5 10%	7 15%	22 46%	10 21%	2 4%	2 4%	48
8	Neville Spencer, AQIS - Meat inspector training	5 10%	12 25%	26 54%	1 2%		4 8%	48
9	Conrad Blaney, AMIC - Water quality plans and the QA system	1 2%	8 17%	19 40%	1 2%		19 40%	48
10	Jenny Kroonstuiwer & Clive Richardson - MINTRAC projects that assist MI & QA	2 4%	9 19%	14 29%			23 48%	48

General Comments

	1	2	3	4	5	N/A	
Location	10 21%	23 48%	10 21%	2 4%	0%	3 6%	48
Date	11 23%	22 46%	10 21%	1 2%	0%	4 8%	48
Accommodation	9 19%	21 44%	8 17%	1 2%	0%	9 19%	48
Conference organisation	12 25%	26 54%	6 13%	1 2%	0%	3 6%	48

In your opinion, what was the highlight of this conference?

- * Meeting people with a similar role to mine; Learning technical information re meat industry; The warmth with which I was welcomed.
 - * Eddie's delivery and Clive's remarks throughout the conference. Overall a very good conference.
 - * Close to home.
 - * All very good.
 - * Approved arrangements; iLeader; Paul Hemsworth.
 - * All of the subjects were interesting to varying degrees - the networking is one of the highlights.
 - * The LEAN Revolution; National Animal Welfare Strategy.
 - * LEAN Revolution and Electrical Stunning.
 - * The electronic capture of data and electronic meat safety in future.
 - * The people that were there.
 - * John Langbridge, AQIS - open and refreshing; Conference dinner - great networking experience.
 - * The dinner was great as always. I totally enjoyed the conference. AQIS, I believe are moving in the right direction.
- Always love listening to Ian, Neville and John L.

- * The potential of EMTC and iLeader projects. Ray Clark - Lean Manufacturing. John Langbridge - where AQIS are going. Animal Welfare issues.
- * The presentation on EMTC and iLeader, as QA Manager, this is of interest to my company and me.
- * Results of the iLeader trial; Historical Review of Meat Inspection.
- * We need to be very careful to differentiate this conference from the QA network groups. Otherwise, one may cannibalise' the other and potentially bring both into disrepute.
- * A very good way to assist QA Managers and associated persons keep current. A good reminder/refreshers of what is available in industry.
- * All speakers informative.
- * Networking.
- * Presentations and dinner.
- * The message from AQIS that they are trying to work closer with industry and acknowledge the issue that happen at individual plants.

The future

The 2008 Conference is planned to be held in Sydney on 16 & 17 October 2008

1. Please provide suggestions for future speakers and workshop sessions.

- * Ira Stapp, ASSURE - Computerised Meat Inspection; National Conference: Paul Williams, Norvic - iLeader with training and meat inspection.
- * Design PowerPoint's that can be read: text too small; yellow on green can not be read; too much information on some slides
- * Carcase decontamination information - market access, eg sprays; AQIS rep - process in dealing with overseas countries, re: establish gaining licenses eg: some plants have waited and are still waiting (12 months) for China listing - why does Australia not have a process?; AQIS ATM of higher - overview of NEVS system.
- * Current issues relevant to industry.
- * QA what next? - As we move to Approved Arrangements, QA is not mentioned in the new Australian Standard 2007. So do we remove the words Quality Assurance and replace with Approved Food Safety Arrangement? Is it that simple?

- * Would have liked AQIS to provide details of Foreign Country Reviews.
- * Improving the way meat safety Level 3 & 4 is delivered. Current system of moving from Level 2 to 3 only allows 3 months for roll up before funding ceases. It would be better if we could start groups every 6 months or yearly in groups instead of single students all studying at different stages.
- * Micro sampling and testing.
- * Possibly and overseas speaker.
- * Overseas new technology and innovations for red meat processing that may be utilised in Australia,
- * Environmental - water issues (in relation to decreasing water supply).
- * More on strategy: where/what we need to be looking at in 5 years. Future is the game!
- * Zoonosis, BSE, Exotic diseases.
- * Future technologies; Comparison between Australian and American Meat Processing - why US have intervention steps for ecoli and Australia generally relying upon GMP and chilling to control ecoli.
- * This one was well done, spread of speakers good (even if some were not what interests me ie LEAN).
- * Challenges facing plants from a company view (plant/company speakers); International QA Managers; Customer representatives (Woolworths/Coles).

2. Please provide suggestions for other aspects of the conference, eg organisation, format etc.

- * Format and organisation is excellent. Don't change.
- * One of the best organised conferences I have attended. Well done!
- * Having conferences close to airports earlier in the week.
- * Good venue near airport - saves travel.
- * All good.
- * Morning tea etc more selections - low fat/savoury biscuits.
- * Screen to low to see for people sitting at back. Table setting good. Some writing on screen too small to see from the back.
- * The room was probably too long and narrow (just nit picking)
- * Excellent organisation and format. Perhaps have an earlier finish on 2nd day to allow for people to travel home.
- * Format was good and well run; Disappointed that EMAT and Esam presentations were the same as previous ones at network meetings - was hoping for new or updated information (content is interesting however).
- * Earlier start on second day.

* It was an excellent idea to have it close to the airport!

About you

Please circle the description that best suits your organisation:

Processing company

23
48%

Meat retailing company

0%

Smallgoods company

1
2%

Industry representative organisation

2
4%

Registered Training Organisation

10
21%

Regulatory authority

4
8%

No answer

3
6%

Other (please describe)

5

Meat Inspection Company (NZ)
Consultant x 2
Further processing
MLA

48