





final report

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MINTRAC

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MINTRAC meat inspection and quality assurance network

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1 Introduction

This final milestone require MINTRAC to report on the:

- 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

2 Network meetings and professional development activities for 2008/9

MINTRAC has completed the program for the first and second round of QA Managers' meetings and professional development. This year again a wide range of speakers from State Meat Authorities, MLA, FSA, AMIC and AQIS have been invited to deliver sessions at the QA managers' network meetings. In addition, a national program of professional development activities has been completed in this past twelve months. The timetables for the first half of 2008/9 are detailed below.

2008/9 Network meeting dates

State	Location	Venue	Date
NSW	QA Wagga	Quality Inn Carriage House Corner of Sturt Highway & Eunony Bridge Rd, Wagga Wagga, NSW 2650	Friday 8 August 2008
NSW	QA Tamworth	Best Western Sanctuary Inn, 293 Marius Street, Tamworth NSW 2340	Friday 5 September 2008
QLD	Brisbane	Comfort Inn & Suites, 186 Toombul Road, Northgate QLD 4013	Friday 19 September 2008
SA	Adelaide	Rydges Adelaide South Park, 1 South Terrace, Adelaide SA 5000	Monday 20 October 2008
WA	Perth	Citigate Perth Hotel, 707 Wellington Street, Perth WA 6000	Friday 14 November 2008
VIC	Melbourne	Melbourne University Private, 442 Auburn Road, Hawthorn VIC 3122	Friday 5 December 2008

NSW	Wagga	Quality Inn Carriage House Corner of Sturt Highway & Eunony Bridge Rd, Wagga Wagga, NSW 2650	Friday 13 February 2009
QLD	Brisbane	Comfort Inn & Suites, 186 Toombul Road, Northgate QLD 4013	Friday 27 February 2009
WA	Perth	Comfort Inn Bel Eyre Motel, 285 Great Eastern Highway, Belmont WA 6104	Friday 13 March 2009
SA	Adelaide	Rydges Adelaide South Park, 1 South Terrace, Adelaide SA 5000	Friday 15 May 2009
VIC	Melbourne	Melbourne University Private, 442 Auburn Road, Hawthorn VIC 3122	Friday 29 May 2009
NSW	Tamworth	Best Western Sanctuary Inn, 293 Marius Street, Tamworth NSW 2340	Friday 26 June 2009

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. (See Attachment One for the Generic Agenda and Attachment 2 for the attendance lists).

Conferences

Conference Venue Date

MINTRAC convened the annual Meat Inspection and QA Conference again in October 2008, this time in Sydney. The conference was extremely well attended with just over 100 delegates. The feedback was excellent and a summary of the feedback was included with the last report to the Board. The agenda for the two days is Attachment three to this report.

The schedule of professional development workshops and training (see below) has been planned and where demand has warranted been delivered. The workshops and courses have covered topics such as MHA, OH&S, auditing, animal welfare, QA for supervisors and HACCP. The program was developed after analysing the results of the training requirements survey of AMPC members.

Professional development workshop program

1	C N			toriop pro	
Start	Course Name	Location	State	Venue	Program
Date					Ran
20-Aug-	Meat	Hosted by	QLD	ACC	Yes
08	Microbiology	ACC,		Abattoir at	
		Brisbane		Cannon	
26-Aug-	Meat	Melbourne	VIC	Melb	Yes
08	Hygiene	Wichoodine	, 10	University	103
	Assessment			Private,	
	Assessment			Hawthorn?	
2 C	IIA CCD	TT 4 11	NICINI		N 7
2-Sep-	HACCP	Hosted by	NSW	Rockdale	Yes
08	Principles &	Rockdale		Beef	
	Applications	Beef, Leeton			
23-Sep-	Animal	Perth	WA		Postponed
08	Welfare -				to
	Cert II unit				December
25-Sep-	Meat	Melbourne	VIC	Melb	Yes
08	Microbiology			University	
				Private,	
				Hawthorn??	
6-Nov-	HACCP	Launceston	TAS		No
08	refresher	Laureston	1110		
2-Oct-	HACCP	Brisbane	QLD	ACC	Yes
08	Principles &	Disoanc	QLD	Abattoir at	105
08	-			Cannon	
0.0-4	Applications	D = +41-	33.7.A		NT.
8-Oct-	Meat	Perth	WA	TBA	No
08	Hygiene				
	Assessment				
08-Oct-	Animal	Young	NSW		Run on Dec
08	Welfare -				4&5 at

	Cert II unit				Wagga
28-Oct- 08	QA for Supervisors	Perth	WA		No
30-Oct- 08	Meat Microbiology	Perth	WA		No
30-Oct- 08	QA for Supervisors	Melbourne	VIC	Melb University Private, Hawthorn	Yes
5-Nov- 08	HACCP Refresher	Brisbane	QLD	ACC Abattoir at Cannon	No
19-Nov- 08	Advanced HACCP	Brisbane	QLD	ACC Abattoir at Cannon	Postponed

Start	Course	Location	State	Venue	Program
Date	Name				Ran
19-Nov- 08	Statisitical techniques	Melbourne	VIC	Melb University Private, Hawthorn	No
21Oct08	Animal Welfare Office	Goulburn	NSW	South. Meats	Yes
24 Oct 08	Working at heights	Tumut	NSW	TAFE	Yes
16 – 17 February 2009	Animal Welfare Officer Skills set	Cootamundra	NSW	G M Scott Pty Ltd,	Yes
23 – 24 February 2009	Animal Welfare Officer Skills set	Brisbane	Qld	Australian Country Choice Production	Yes
12 – 13 March 2009	Animal Welfare Officer Skills set	Mackay	Qld	Thomas Borthwick & Sons	Cancelled
16 – 17 March 2009	Animal Welfare Officer Skills set	Colac	Vic	CRF	Yes
18 – 19 March 2009	HACCP Principles & Application	Melbourne	Vic	Melbourne University Private	Yes
28 – 29 April 2009	Meat Hygiene Assessment	Mackay	QLD	Thomas Borthwick & Sons	Cancelled
June 2009	Internal auditing	Dubbo	NSW	Fletcher International	Yes

3 Addressing the final report recommendations from 2007/8

Last year (2007/8) the final recommendations from the QA network were that:

Ongoing training

The ongoing loss of QA staff from companies and the need to provide accredited training to staff means that the industry will have a continuing need for a range of training programs including HACCP, internal audit and Meat Micro and MHA training courses.

MINTRAC has sought to meet the networks needs this year by the development of a comprehensive training program and the roll out of new and improved training materials.

Animal Welfare Officer Training

The accreditation of new Animal Welfare Officer Skills Set will help the industry establish equivalence with animal welfare training being delivered overseas. In addition to the development of good training materials MINTRAC has also facilitated the delivery of animal welfare officer courses around the country. This demand will only increase in the coming 6 months

Animal welfare assessors

Last year the final report from the QA network observed that one of the areas of 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 MINTRAC board observed that the whole area of animal welfare assessment is problematic and that at this stage no moves should be made to develop an animal welfare assessors or auditors course. This issue the Board felt is best addressed by improving the technical knowledge of the QA managers and production supervisors.

4 Summary of issues raised, initiatives and outcomes of the network for year and the recommendations for the coming year

There are a number of ongoing issues for members of the network and these include

- turn over in QA staff and the continuous need for training
- need to demonstrate currency for both QA and other technical staff
- changing importing country requirements and the need for professional development.

Recommendation: MINTRAC continues to service this industry need by seeking State funding to finance industry courses and where this is not available to facilitate full fee for service programs.

Recommendation: MINTRAC continues to assist MLA with its information programs such as the seminars they presented on E.coli testing for the US market.

The new year will see some significant changes in the regulatory field with the introduction of the plant performance rating project. This will place added burdens on QA managers to demonstrate that their staff are trained and competent especially with regard the gathering of MHA data. Recommendation: MINTRAC continues to offer MHA training programs around Australia on a fee for service basis and develops addition elements (and/ or Units of competency) to support the introduction Plant Performance rating system.

The need for ongoing cooperation with AQIS to establish compatible training regimes will be especially important in the coming year as AQIS seeks to re-establish its OPV and senior meat inspector training program.

Recommendation: MINTRAC maintains a dialogue with AQIS to ensure that training programs delivered by AQIS to its staff are compatible with those that are delivered to industry.

As the domestic network gathers strength it will be vital to ensure developments in the domestic market are also included in the mainstream QA meeting agendas. Recommendation: MINTRAC engages with the State Meat Authorities and DPIs more fully and encourages them to participate in QA network meetings more frequently. Meat Inspection competency will also become more important if companies in the export arena are to take on responsibility for primary inspection roles. Regardless of this development State Meat Authorities are increasingly asking domestic processors to demonstrate how they assess the currency of their meat inspection staff.

This assessment of currency will undoubtedly involve some formal process for new entrants and those returning after time away from meat inspection duties. There may also be some ongoing assessment process for practicing meat inspectors to ensure they are across both legislation and emergency procedures. MINTRAC is well placed to assist industry and regulators as and when they have decided what form this currency assessment should take.

Recommendation: MINTRAC monitors the dialogue between industry and the State Authorities and where appropriate assists industry in meeting the regulators demands for currency training. At present there is no refresher training for inspectors in the detection of emergency diseases and this leaves both the industry and regulators open to charges of neglect. This matter is still not resolved and the QA and MI network may be one avenue for addressing this issue.

Recommendation: MINTRAC continues to explore ways of financing the development of refresher training materials for meat inspection staff in the detection of emergency diseases and the implementation of emergency plans.

5 Attachments

5.1 Attachment 1

MINTRAC Training Managers' Network meeting (Generic)

Agenda

Item no.	Item	Discussion led by
1.	Attendance	MINTRAC
2.	Matters arising from previous meetings	MINTRAC, industry, RTOs
3.	2008/9 Training Awards	MINTRAC
4.	Training Managers Network Evaluation	MINTRAC
5.	Productivity Places Program	Industry
6.	Changes in regulatory arrangements	State Training Authority
7.	2008/9 Projects	MINTRAC
8.	Professional development for Meat Industry Training staff	MINTRAC
9.	Development of a skills set - animal handler	MINTRAC
10.	Results of Animal Welfare research	MINTRAC
	- Training package	
	- Animal welfare officer	
11.	Equivalence with International Training	MINTRAC

12.	New MINTRAC products	MINTRAC
	- new DVDs	
	- core units - interactive	
13.	Any other Business	Industry

5.2 Attachment 2 Network Attendance report

Company	MI&QA
Meat Processing Companies	
Adelaide Poultry Fresh	Yes
Choice	
ACC	Yes
Australian Food	Yes
Corporation	
Aust Lamb Company Pty	Yes
Ltd	
BE Campbell	
Big River Pork	Yes
Bindaree	Yes
Burrangong	Yes
Cargill	Yes
Churchill abattoir	Yes
CRF	Yes
Dalriada	Yes
Dardanup Butchering Co	Yes
Don KRC	Yes
D'Orsogna Pty Ltd	Yes
EC Throsby	100
Eversons Food Processors	Yes
Fletcher International	Yes
(NSW)	
Fletcher International	Yes
(WA)	
Frewstal	Yes
G&K O'Connor	Yes
The Game Meat Company	Yes
of Australia	
Gathercole Meat	
GBP Exports	Yes
Geraldton Meat Exporters	Yes
George Weston Foods	Yes
GinGin Meat works	Yes
GM Scott	Yes
Gordyn's Pty Ltd	
Greenham (Tas) & (Vic)	Yes
Gundagai Food Processors	Yes
Hans continental	Yes
Hardwicks	
Harvey Industries	Yes
International Exporters	Yes
Kilcoy	Yes
Lobethal	Yes
Macro Meats Gourmet	Yes

Company	MI&QA
Game	
MC Herd	
Metro Velda	Yes
Midfield	Yes
Milton District Meats	Yes
Moe Meat Packers	Yes
Monbeef	Yes
Nippon Meat Packers	Yes
Normanville	Yes
Northern Cooperative	Yes
Norvic	Yes
Patties Foods Pty Ltd	Yes
Peel Valley	Yes
PPC Wholesale Food	Yes
Service	
Prime Valley Pastoral	
Primo abattoir	Yes
Primo Scone	Yes
QAF	Yes
Radford	100
Riverside Meats	
Rockdale	Yes
Southern Meats	Yes
Southern Queensland	100
Exporters	
Stanbroke	
Strath Meats	Yes
Swickers	Yes
Swift Australia Ltd	105
Swift Australia (Southern)	Yes
T&R Pastoral Company	Yes
Tallowman	105
Tatiara	Yes
Teys Bros	Yes
Teys SA	Yes
Thomas Borthwick and	Yes
Sons	165
Toowoomba Foods	
Top Cut Food Industries	Yes
V&V Walsh	Yes
Western Meat Packers	Yes
West Meats	
	Yes
Wingham	Yes
Wodonga Rendering	
RTOs	37
AQIS	Yes
Australian College of	Yes
Training	

Company	MIROA
Company Axial Training	MI&QA
Central West Community	Yes
College Community	168
Chisholm	Yes
First Knight	168
Great Southern Institute of	
TAFE	
Goulburn Ovens Institute	Yes
Hunter TAFE	168
Independent Institute of	
Food Processing	
JW Training and consulting	
Lismore Institute of TAFE	
Meat Industry Services	
Melbourne East Group Training	
North Coast Institute of	
TAFE	
PN Browne	
Response Learning Simmonds and Bristow	
Southern Edge Training South West Institute of	
TAFE (SA) South West Institute of	
TAFE (Vic) SQIT	Yes
Symbio Alliance	168
TAFE NSW	
-	Yes
TAFE SA (Regency) TAFE Western Institute	1 es
Targeted Training	
Training Solutions Australia	
	Yes
University Of Ballarat Other	res
AMIC	Vos
AMPC	Yes Yes
AUS-MEAT Australian Business	Yes
Limited (AAC)	
	Vos
Busy at Work Apprentices (AAC)	Yes
` /	
Chrysalis Landscape consultants	
City West Water (Vic)	
Colley consulting	
CSIRO	

Company	MI&QA
Curriculum Support	
Services (WA)	
Dept Ag (WA)	
Dpt Health WA	Yes
DPI Vic	
Ecowise Environmental	
Eddie Andriessen	Yes
consulting	
EPA	Yes
Food Science Australia	Yes
Foss Pacific	Yes
Golder Associates	
ITT Water And Waste	
Johns Environmental	
Management for	Yes
Technology	
Manufacturing Skills Qld	
(ITAB)	
MLA	Yes
PITAC NT	
PrimeSafe	
Proand Ass	
SAARDI	
Sarino Russo	
Apprenticeship Services	
SAS Water Solutions	
State Training Services	
(STA)	
3M Australia	Yes
Victorian FTIB	
Western Power	
WR Carpenters	Yes

5.3 Attachment 3: Agenda of the 2008 Meat Inspection and QA Conference

MI & QA Conference

Date: 16 October 2008

Location: Holiday Inn Sydney Airport

Time: 9.00am - 4.30pm

Agenda

Time	Item	Discussion led by
8.30 – 9.00	Registration	
9.00 - 9.45	Current and future QA issues for the export processor	Dr. John Langbridge
9.45 -10.30	Future food safety research and the MLA	Ian Jenson MLA
10.30 -11.00	Morning Tea	
11.00 -11.45	Alternative inspection programs	Ian Peace Nolan Meats?, AMIC and AQIS
	Statistical Microbiological monitoring for meat and poultry	Mary Western
		NZFSA
12.30 -1.30	Lunch	
1.30 - 2.30	Animal welfare what is new overseas	Dr. Leisha Hewitt
		Murdoch University
	Animal welfare auditing – fact or emotion	Michelle Edge
		Symbio Alliance
2.30 - 3.00	Science and its role in market access	Ian Jenson MLA
3.00 - 3.30	Afternoon Tea	

3.30 - 4. 00	What's new in Halal? A report from the World Halal Forum	Dr. John Dorian
4.00 - 4.30	BRC and the Approved Arrangement.	Neil Lovett
	An auditors perspective	

Agenda Day two 17 October 2008

Time	Item	Discussion led by
9.00 - 9.45	I Leader project	Paul Williams
9.45 -10.15	Offal yields in Australia	Dr. Eddie Andriessen
10.15 -10.45	Disease reporting and disease patterns in Australia	Ian Link
10.45 -11.00	Morning Tea	
11.00 -11.45	Performance based verification – benefits for the regulator and industry	Mary Western
		NZFSA
11.45 -12.30	AQIS plant performance rating project.	AMIC and AQIS
12.30 -1.30	Lunch including demonstration of meat inspection and QA exam generator	
1.30 -1.45	Animal Welfare Officer	MINTRAC
1.45 - 2.30	Livestock transport standards, what is new and how will it impact.	TBA
2.30 - 3.00	Report for accelerated meat inspection training for meat processing companies	Participating RTOs
3.00 - 3.30	Afternoon Tea	
3.30 - 4.00	AUSVETPLAN	AQIS
	Are you ready for an emergency?	