



Message from the Chairman

Dear Stakeholder

I am pleased to present to you the Annual Report for SAFEMEAT for the 2013–14 financial year.

SAFEMEAT continues to meet many challenges which can only satisfy the diverse range of regulatory and commercial needs of all of those organisations which contribute to our deliberations by a combination of trust, good will and common sense.

SAFEMEAT continues to promote best practice management systems and implement strategies for the safe and hygienic production of red meat and pork in Australia. Its success can be measured through progress made on key initiatives such as the National Livestock Identification System (NLIS), National Vendor Declarations (NVDs) and Livestock Production Assurance (LPA).

This Annual Report describes SAFEMEAT's progress against its Terms of Reference and summarises critical policy issues and work programs overseen by SAFEMEAT during 2013-14. These are reflected in the SAFEMEAT Business Plan.



A number of key outcomes during the year were:

- Continuing progress on the important SAFEMEAT Initiatives Review. This Review is a critical step in defining the vision for the future and the assessment of the requirements for systems to support the vision.
- Finalisation of the Business Rules for NLIS (Pork) and their submission for endorsement by the Agriculture Senior Officials Committee (AGSOC) and Agriculture Ministers Forum (AGMIN) as a prerequisite for introducing mandatory pig movement reporting.
- Continued improvement in NLIS programs for cattle, sheep and goats.
- Actions taken to address NLIS non-compliance in the live animal export sector.
- Monitoring of progress in addressing NLIS non-compliance in the meat processing sector.
- Investigations into the use of cotton trash and failed cotton crops as a potential emergency drought feed.
- Review of the SAFEMEAT Biotechnology Policy.
- Meeting of SAFEMEAT Committee Chairs to ensure Committee activities are properly coordinated and managed.

The contribution of the many committees and working groups, with SAFEMEAT involvement and support, continues to provide a valuable mechanism for industry to maintain a high level of food safety and market access for its products. This work has enabled targeted approaches to improving industry quality assurance programs through education, and fostering a partnership approach between industry and governments. Examples of this can be found in the monitoring of residues in livestock and the improving levels of compliance with NLIS requirements throughout the livestock supply chain.

It has been stated in previous annual reports, and I consider it worth repeating, that SAFEMEAT continues to be the most important vehicle for managing food safety issues across the whole red meat, pork and livestock industry in Australia. The

success of SAFEMEAT is due to the ongoing commitment and co-operation of its partner members.

I cannot stress enough the importance of maintaining the SAFEMEAT structure and to guard against complacency in times when there are no significant issues of concern or crises. As a strong industry and government partnership, we need to remain vigilant, focussed and committed to ensure we stay abreast of current and emerging issues so that the system can be activated at short notice if this becomes necessary.

I would like to thank the SAFEMEAT Partnership and the SAFEMEAT Executive and their respective member organisations for their continued commitment and contributions in 2013-14. I would also like to acknowledge Meat & Livestock Australia Ltd (MLA), Animal Health Australia (AHA), the Department of Agriculture, State and Territory jurisdictions, the various industry peak bodies and the Secretariat for their considerable efforts made during the year. It is important that membership continues to be drawn from the senior levels within representative organisations to ensure SAFEMEAT objectives are able to be met.

I would like to welcome the Queensland Department of Agriculture, Fisheries and Forestry (QDAFF) as the new representative of State and Territory departments, having taken this role over from the Department of Environment and Primary Industries Victoria (DEPI). I would like to thank DEPI for its highly valued contributions over many years to SAFEMEAT Partners, Executive and a number of its sub-committees and working groups.

Yours sincerely

Ross Keane, Chairman
November 2014

Role of SAFEMEAT

The primary role of SAFEMEAT, as specified in the Meat Industry Memorandum of Understanding (MOU), is to oversee and promote sound management systems to deliver safe and hygienic product to the market place. SAFEMEAT promotes rationalisation of regulation and standards within the industry, drives the implementation of strategies to ensure meat safety and hygiene and monitors industry performance in respect of these.



SAFEMEAT Terms of Reference

- (a) To work with the objective of establishing world best practice in ensuring the safety of red meat and pork products.
- (b) To ensure each meat industry sector implements sound management systems to ensure safe and hygienic product is delivered to the market place.
- (c) To ensure adequate and nationally consistent government standards and regulations relating to meat safety and hygiene.
- (d) To ensure that effective crisis management strategies are put in place by the appropriate meat industry sectors and, to this end, ensure that there is a fully integrated and effective communications network.
- (e) To develop and provide relevant information about current and emerging meat safety and hygiene issues.

SAFEMEAT Structure

The SAFEMEAT Partnership met on the following dates during 2013-14:

- 21 November 2013
- 24 June 2014

The SAFEMEAT Partnership members for 2013-14 were:

- Chair – Mr Ross Keane
- Australian Dairy Farmers Ltd – Mr Noel Campbell
- Australian Government Department of Agriculture – Mr Andrew Metcalfe (to September 2013) then Dr Paul Grimes and Dr Mark Schipp
- Australian Livestock Exporters' Council – Mr Peter Kane
- Australian Lot Feeders' Association – Mr Don Mackay
- Australian Meat Industry Council – Mr Noel Kelson and Dr John Langbridge
- Cattle Council of Australia – Mr Andrew Ogilvie
- Department of Environment and Primary Industries Victoria – Dr Hugh Millar, then Queensland Department of Agriculture, Fisheries and Forestry – Dr Allison Crook (representing State/Territory Agriculture Departments)
- Safe Food Queensland – Dr Barbara Wilson (representing State/Territory Meat Industry Authorities)
- Sheepmeat Council of Australia – Mr Ian McColl
- Australian Pork Limited – Ms Deb Kerr
- Goat Industry Council of Australia – Mr Patrick Hutchinson

Observers:

- Animal Health Australia – Ms Kathleen Plowman and Mr Duncan Rowland
- Australian Livestock and Property Agents Association – Mr Andy Madigan
- Meat & Livestock Australia Ltd – Mr Scott Hansen then Mr Richard Norton
- Red Meat Advisory Council – Mr Angus Hobson
- Wool Producers Australia – Mr Steven Harrison
- Australian Livestock Marketing Association – Mr Tony White
- Dairy Australia – Dr Robin Condron

The SAFEMEAT Partnership is supported by the Executive Group.

The Executive Group meets regularly to implement and monitor the Business Plan work program. Teleconferences or special meetings to address particular issues were also held during the year and involved industry, government and the Executive Group. In 2013-14 the Executive Group comprised the following members:

- Chair – Mr Stephen Bailey
- Australian Dairy Farmers Ltd – Mr Terry Toohey
- Australian Government Department of Agriculture – Dr Robyn Martin
- Australian Livestock Exporters Council – Ms Alison Penfold
- Australian Lot Feeders' Association – Mr Dougal Gordon
- Australian Meat Industry Council – Dr John Langbridge and Mr Christian Mulders
- Cattle Council of Australia – Mr Bob Barwell
- PrimeSafe Victoria – Dr Brendan Tatham (representing State/Territory Meat Industry Authorities)
- Department of Environment and Primary Industries, Victoria – Dr Tony Britt, then Queensland Department of Agriculture, Fisheries and Forestry – Dr Allison Crook (representing State/Territory Agriculture Departments)
- Sheepmeat Council of Australia – Mr Ron Cullen then Dr Kat Ferme
- Australian Pork Limited – Ms Deb Kerr
- Goat Industry Council of Australia – Mr Patrick Hutchinson
- Dairy Australia – Dr Robin Condron

Observers:

- Animal Health Australia – Mr Duncan Rowland
- Meat & Livestock Australia Ltd – Ms Michelle Gorman
- Australian Renderers Association – Mr Craig Palmer

- Australian Pesticides and Veterinary Medicines Authority – Dr Allen Bryce and Dr Jason Lutze
- Wool Producers Australia – Ms Jo Hall
- Red Meat Advisory Council – Mr Angus Hobson
- Australian Livestock and Property Agents Association – Mr Andy Madigan
- Australian Livestock Marketing Association - Mr Tony White

The SAFEMEAT Executive has a number of sub-committees to progress specific SAFEMEAT activities. In 2013-14 the sub-committees were:

- National Vendor Declaration (NVD) Management Committee – Chair: Mr Stephen Bailey (SAFEMEAT)
- NLIS (Cattle) Advisory Committee – Chair: Mr Peter Milne (SAFEMEAT)
- NLIS Monitoring Committee – Chair: Mr Stephen Bailey (SAFEMEAT)
- NLIS (Sheep and Goats) Advisory Committee – Chair: Mr Ian Feldtmann (Sheepmeat Council of Australia)
- NLIS (Pork) Consultative Committee – Chair: Mr Andrew Johnson (Australian Pork Limited)
- NLIS Standards Committee – Chair: Mr Keith Adams (SAFEMEAT)
- SAFEMEAT Bobby Calves Residue Solutions Taskforce – Chair: Mr Bob Barwell (Cattle Council of Australia)
- Stockfeed Working Group – Chair: Mr Dugald MacLachlan (Australian Government Department of Agriculture)
- Targeted Testing Working Group – Chair: Mr Bob Barwell (Cattle Council of Australia)
- Device-Based Status Working Group – Chair: Mr Peter Merrell (Australian Government Department of Agriculture)
- Cotton Trash Working Group – Chair: Mr Bob Barwell (Cattle Council of Australia)

SAFEMEAT Secretariat

The SAFEMEAT Secretariat is located within the Australian Government Department of Agriculture, 18 Marcus Clarke Street, Canberra ACT 2601.

Funding

Funding to attend meetings and undertake projects is provided by the individual SAFEMEAT members.

Funding for the SAFEMEAT Secretariat is provided through Meat & Livestock Australia Ltd and the Australian Meat Processor Corporation. The cost of running the Secretariat was \$200,000 for the 2013-14 financial year.

Significant events in 2013-14

Progress was made on the SAFEMEAT Initiatives Review. As part of this Review, SAFEMEAT has endorsed a vision – “A fully auditable and responsive whole-of-chain risk management biosecurity system that maintains market access, food safety and product integrity (including traceability and animal welfare)” – that will be supported by a range of principles and initiatives to form the foundation of a roadmap for the future.

The key principles for the SAFEMEAT Initiatives are:

- A strengthened on-farm risk management system
- A whole-of-chain risk management approach (encompassing producers, saleyards, feedlots, transporters, live exporters and processors)
- Strengthened industry assurance programs and improved integration throughout the supply chain
- Revised role of the jurisdictions in compliance monitoring to reflect the new compliance model – monitor, support, enforce
- Effective communication program to drive uptake and improvement
- Sustainable funding model to ensure the effectiveness of the system into the future

An expertise-based Steering Group has been established to drive implementation of the Review recommendations. The initial priority actions of the Steering Group are to:

- Conduct a gap analysis between regulatory standards and industry program standards to assist in determining the scope and modifications required to industry programs
- Develop options for the sustainable funding of industry assurance programs based on the principles of transparency, efficiency and equity

The majority of the Steering Group's actions will be delivered in 2014-15.

The annual review of the SAFEMEAT Business Plan and Incident Response Manual was completed.

Antibacterial residues in bobby calves have been a concern for a number of years and continue to be detected in the structured residue monitoring program. Improvements have been noted over recent calving seasons as a result of the actions taken by industry and regulatory agencies in relation to these detections.

SAFEMEAT also assisted in progressing residue monitoring activities through the:

- National Organochlorine Residue Management (NORM) program;
- National Antimicrobial Residue Minimisation (NARM) program;
- Targeted Antimicrobial Residue Testing (TART) program; and
- Sheep Targeted Antimicrobial Residue Testing (START) program
- Device-Based Status Working Group.

NLIS involved substantial work for members this year through the various NLIS committees. This included:

- Continuing to liaise with Commonwealth and State Governments to seek the inclusion of NLIS in Abattoir Approved Programs, including a requirement for both in-house and external verification checking

- Working with the Australian Livestock Exporters' Council to improve compliance with NLIS requirements in the livestock export sector
- Working with the Livestock Producer Assurance Advisory Committee (LPAAC) to ensure a greater level of scrutiny of producer compliance with NLIS requirements relating to property-to-property movements
- Developing a draft of the NLIS (Cattle) Standard to replace the 2005 Operational Rules
- Progressing the NLIS (Pork) Business Rules for AGSOC endorsement and an implementation plan for introducing mandatory pig movement reporting in 2015
- Agreeing revised Terms of Reference for the NLIS Monitoring Committee to better reflect its role and operations
- Agreeing a new NLIS Monitoring Report format to assist other SAFEMEAT committees to interpret compliance monitoring data

The feasibility of introducing electronic identification for sheep and goats is being progressed through AGSOC and AGMIN. If agreed to, implementation will be overseen by SAFEMEAT.

The issue of national consistency in interpreting and applying NLIS rules by the jurisdictions continued to be raised and strategies to overcome these discussed.

The Chairs of the SAFEMEAT committees met to discuss key issues, communication between the committees and other matters. The meeting was very successful and is now an annual event.

Safemeat Business Plan

The strategic directions of SAFEMEAT are set out in its Business Plan. The Business Plan outlines the strategic approach to managing red meat safety and hygiene within Australia and seeks to achieve this through a number of targeted projects under the following eight key programs of industry priority:

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1. Standards and Regulations
 2. Emergency Management
 3. Animal Diseases
 4. Residues
 5. Pathogens
 6. Systems Development and Management
 7. Communications and Education
 8. Emerging Issues
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Under each key program there are defined projects, with milestones, funding arrangements and responsibilities:

1. Standards and Regulations

The purpose of this program is to contribute to the implementation of nationally consistent standards and regulations relating to meat safety and hygiene.

In doing this, SAFEMEAT will support the development of harmonised and scientifically-based national and international standards and promote minimisation of regulations that are necessary to produce safe food, ensure consumer protection, and prevent market disruption.

2. Emergency Management

The purpose of this program is to ensure that effective emergency management strategies are in place and activated at appropriate times to minimise market disruption.

3. Animal Diseases (as they relate to food safety)

This program is designed to ensure the red meat sector deals effectively with food safety issues arising from disease outbreaks in cattle, sheep, goats and pigs.

The objectives are to minimise market disruption arising from the public health aspects of animal disease outbreaks and to contribute, where appropriate, to the development and implementation of national policies and programs designed to protect Australia from exotic animal diseases.



4. Residues

This program aims to develop and implement sound management systems to deliver safe and hygienic food with adequate and nationally consistent government standards and regulations relating to residues.

SAFEMEAT will actively promote the observance of withholding periods (WHPs) and export slaughter intervals (ESIs) in order to prevent residues being present above the corresponding maximum residue limit for all markets. It is the objective of this program that any potential residue problems will be identified and appropriate management strategies will be developed and implemented, taking into consideration cost-efficient and equitable funding implications. This will minimise market disruption arising from residue violations.

5. Pathogens

The purpose of this program is to implement sound management systems to deliver safe and hygienic food that meets consumer and regulatory requirements. This involves the development of pathogen and microbiological quality management programs with an emphasis on risk management as appropriate.

6. Systems Development and Management

This program enables SAFEMEAT to facilitate the development and establishment of key management systems to underpin red meat safety and hygiene programs in order to provide a through-chain, 'world best practice' approach for managing food safety risks in the red meat industry.

7. Communication and Education

The purpose of this program is to facilitate communication, education and awareness of meat safety and hygiene issues by all stakeholders. Specifically, to establish a fully integrated and effective communication network within and outside SAFEMEAT, to encourage the ongoing development of expertise on meat safety and hygiene within the industry, government and academia and to raise the level of awareness of food safety and hygiene within the broader community.

8. Emerging Issues

The purpose of this program is to monitor and implement a range of strategic initiatives in relation to emerging issues to ensure that the industry is positioned to meet changing market and consumer demands as they arise. Issues such as advancements in biotechnology policy are closely monitored, both domestically and internationally, to ensure a well-informed industry.



Progress Against the Business Plan

The progress SAFEMEAT made against the eight key programs in the Business Plan is detailed below.

1. Standards and Regulations

SAFEMEAT continued to promote international acceptance of Hazard Analysis and Critical Control Points-based quality assurance schemes to assist with the recognition and acceptance of major industry and government initiatives in order to maintain and enhance Australia's position as a world leader in the export of meat and meat products.

SAFEMEAT continued to provide input directly into the development of the Primary Production and Processing Standard for Meat and Meat Products being developed by Food Standards Australia New Zealand (FSANZ). Individual SAFEMEAT members are also involved as representatives of their respective industry bodies. The Standard is now progressing through the approval stage.

SAFEMEAT works with the Australian Pesticides and Veterinary Medicines Authority (APVMA) on an ongoing basis and contributes to assessments, as required, on national agricultural and veterinary chemical registration issues, particularly where ESIs and WHPs need to meet sensitive export market requirements.

SAFEMEAT is a contributor to the development of the Australian Feed Standard for Food Producing Animals.

2. Emergency Management

During the year, SAFEMEAT did not find it necessary to initiate any emergency management arrangements. However, SAFEMEAT working groups continue to refine strategies to deal with the market access impacts of food safety incidents (should they arise).

The SAFEMEAT Incident Response Manual was reviewed.

Work continued to facilitate appropriate linkages between SAFEMEAT emergency management arrangements and other related arrangements including AUSVETPLAN, the National Food Incident Response Plan and industry emergency response plans.

3. Animal Diseases (as they relate to food safety)

SAFEMEAT, through its representative bodies and associated technical committees continued to actively promote Australia's food safety measures in order to maintain market confidence in the safety of Australian livestock products.

SAFEMEAT kept a watching brief, and provided advice as appropriate, on international and domestic developments regarding zoonotic diseases that have the potential to impact on Australia's livestock and meat industries.

It is to be noted that FSANZ progressed a number of Bovine Spongiform Encephalopathy (BSE) food safety risk assessments. Chile, Brazil and Latvia were assigned a Category 1 status (i.e. products can be exported to Australia subject to meeting certification requirements and any required quarantine measures). Japan applied for a FSANZ BSE assessment in December 2013. The Netherlands, the United States of America (USA) and Japan all have market access requests in for fresh beef import risk analyses to be undertaken by the Australian Government Department of Agriculture.

AHA provided a strong platform for the national co-ordination of Transmissible Spongiform Encephalopathies (TSE) related projects, focussing on the collection of surveillance data (National TSE Surveillance Program) and inspections of the stock feed chain (Ruminant Feed Ban) in order to maintain Australia's internationally recognised status of "negligible risk" for BSE.



4. Residues

The NARM Program continued during 2013-14. Export NARM sampling for 2013-14 consisted of a total of 24,160 samples, of which 22 contained residues and 12 were violative residues.

Domestic NARM sampling for the spring and autumn period found 0.21% of calves with violative residues during the spring and 0.08% of calves with violative residues during autumn.

During 2013-14, the National Residue Survey (NRS) reported that 970 cattle had been tested under their random sampling program for antibacterials, including 66 bobby calves. No violative residues were detected in the samples from bobby calves.

The Bobby Calf Residues Solution Taskforce has continued to work on a range of options to help minimise the number of residue violations in bobby calves.

The TART for cattle and the sheep equivalent, START, continued to operate in 2013-14. There were no residues detected in the 13 cattle and seven sheep samples.

Severe drought in Queensland and NSW led to increased pressure from producers to access cotton trash as an emergency drought feed for livestock. Currently, an MoU exists between Cattle Council of Australia, Australian Lot Feeders Association, Cotton Australia and the Australian Cotton Ginners Association which effectively prevents the use of cotton trash as a stock feed. SAFEMEAT established a working group to progress an investigation and risk assessment to determine what risks may or may not exist, and ascertain whether there are pathways or use conditions that might eliminate or minimise such risks. A testing program is currently underway.

The management of residue risks is partly controlled through the assignment of statuses for individual animals or for 'at risk' properties. Meat processors are expected to take action where these statuses are flagged. SAFEMEAT is working with all jurisdictions to ensure these statuses are managed in a nationally consistent manner.

Working groups continued to manage issues with metal contamination and feed contamination.

5. Pathogens

The work under this key program continues to be supported by MLA's research and development (R&D) program.

R&D projects are conducted by MLA in the areas of chemical usage, microbiological food safety, biotechnology and post-mortem inspection.

One of the key components of this program is related to microbiological food safety and examines the use of scientific approaches to understanding food-safety risks and develops systems and new technologies to manage identified risks.

The Program Advisory Group provides additional guidance and oversight of the microbiological program.

In recognition of current issues concerning the presence of antibiotic resistance bacteria in the red meat supply chain, SAFEMEAT continued to support research to address the prevalence of antimicrobial resistant bacteria in the supply chain.

In 2013-14, food safety research and development continued to focus on the ongoing concerns regarding the Shiga toxin-producing *E. coli* (STEC) of the seven serogroups of interest to the USA. This work is of extremely high importance for ongoing market access to the USA. National detection rates appear to be declining, and no point-of-entry problems have occurred in recent times.

The 2013-14 activities in MLA's food safety research and development program continue to be reported against specific projects, budget allocations and timelines and are linked, where appropriate, to the SAFEMEAT Business Plan.

6. Systems Development and Management

There were a number of NLIS developments during 2013-14.

The NLIS (Pork) Business Rules have been progressed to AGSOC for endorsement following initial assessment by the Primary Industries Standing Committee (PISC) in November 2013. Voluntary movement reporting of pigs is intended to be in place from 1 October 2014, with mandatory reporting to occur following the enactment of supporting legislation by the jurisdictions in 2015.

During the year, 24 trials progressed consisting of nine cattle RFID devices, eight sheep RFID devices and seven sheep visual tags. Each trial includes three or four individual properties.

The NLIS Standards Committee has completed its review of the NLIS Cattle, Sheep and Goats RFID Device Standards and Protocols. The draft Standards and Protocols have been provided to the NLIS Advisory Committees for comment.

The NLIS Monitoring Committee continued to have concerns regarding non-compliance with the mob-based system for sheep and goats. The Committee continues to liaise with LPAAC on monitoring producer compliance with reporting property to property movements for sheep and goats.

The Monitoring Committee is overseeing the development of a draft NLIS (Cattle) Standard to replace the current 2005 Operational Rules.

The Monitoring Committee also continued to work with industry organisations on verification arrangements which may be applied throughout the supply chain.

The NLIS (Sheep and Goats) Advisory Committee focussed its activity on maintaining the current NLIS (Sheep and Goats) mob-based system pending any decision by governments on electronic identification.

SAFEMEAT was provided with regular reports of NLIS monitoring activity conducted by State and Territory jurisdictions during 2013-14.

The NVD redundancy policy has continued to develop. At its November 2013 meeting, SAFEMEAT Partners noted the NVD Management Committee's redundancy plan for phasing out NVD versions up to and including the 2008 version. However, changes in market requirements subsequently forced a reconsideration of the phase out to include all pre-2013 versions. Matters of timing, implementation and funding of the phase out, which are all linked, are now being resolved with the intention of making all pre-2013 NVDs redundant in the first half of 2015.

The SAFEMEAT working group established to develop the scope and operating principles for an integrated electronic NVD system continued to progress this important project in 2013-14 with necessary database development to allow pilot activities to be undertaken in 2014-15. Pilots will be conducted in supply chains covering all species and production systems.

Progress on implementing a national PIC register has become the responsibility of AHA.

7. Communication and Education

SAFEMEAT continues to:

- meet face-to-face (Partners twice yearly and Executive twice yearly) to address all matters related to its Terms of Reference
- hold teleconferences as circumstances determine
- keep AGSOC and AGMIN informed of significant developments
- produce educational material as needed
- maintain linkages to other committees by providing them with updates on the progress of the work outlined in the Business Plan
- post material on current issues on the SAFEMEAT website
- respond to media enquiries as they arise

Emerging Issues

SAFEMEAT maintains a watching brief on food chain security and critical infrastructure protection issues and participates in numerous forums to discuss matters of concern.

SAFEMEAT is regularly briefed on current and emerging market access issues for Australian exports by the Australian Department of Agriculture. Such briefings assist in communicating issues specific to certain markets to the relevant industry stakeholders and in coordinating an industry-wide response.

Antibacterial resistance has re-emerged as an issue and SAFEMEAT endorsed incorporating further work into research programs to address the prevalence of antimicrobial resistant bacteria in the red meat supply chain.



Annual Report Acronyms

AGMIN	Agriculture Ministers Forum	MLA	Meat & Livestock Australia	QDAFF	Queensland Department of Agriculture, Fisheries and Forestry
AGSOC	Agriculture Senior Officials Committee	MOU	Memorandum of Understanding	R&D	Research and Development
AHA	Animal Health Australia	MRL	Maximum Residue Limit	RFID	Radio Frequency Identification Device
APVMA	Australian Pesticides and Veterinary Medicines Authority	NARM	National Antimicrobial Residue Minimisation Program	START	Sheep Targeted Antimicrobial Residue Testing Program
BSE	Bovine Spongiform Encephalopathy	NLIS	National Livestock Identification System	STEC	Shiga toxin-producing E. coli
DEPI	Department of Environment and Primary Industries Victoria	NORM	National Organochlorine Residue Management Program	TART	Targeted Antimicrobial Residue Testing Program
ESI	Export Slaughter Interval	NRS	National Residue Survey	TSE	Transmissible Spongiform Encephalopathy
FSANZ	Food Standards Australia and New Zealand	NVD	National Vendor Declaration	USA	United States of America
LPA	Livestock Production Assurance	PIC	Property Identification Code	WHP	Withholding Period
LPAAC	Livestock Producer Assurance Advisory Committee	PISC	Primary Industries Standing Committee		
		QA	Quality Assurance		



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