



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS



WORLD
HEALTH
ORGANIZATION

E

Agenda Item 4.1 b)

GF/CRD Australia-1

ORIGINAL LANGUAGE

FAO/WHO GLOBAL FORUM OF FOOD SAFETY REGULATORS

Marrakech, Morocco, 28 – 30 January 2002

PROTECTING, MANAGING AND PROMOTING AUSTRALIAN RED MEAT SAFETY

CONFERENCE ROOM DOCUMENT PROPOSED BY AUSTRALIA

The views expressed in the Global Forum documents are those of the author(s), and do not necessarily reflect the opinions of FAO or WHO. Designations employed and presentation of material do not imply the expression of any opinion on the part of FAO or WHO concerning the legal status of any country, territory, city or area of its authorities, or concerning the delimitation of its frontiers or boundaries.



safe ✓ **meat**

Protecting, Managing & Promoting Australian Red Meat Safety

SAFEMEAT, a partnership between the Australian meat and livestock industry and State and Federal governments.

Australia has an enviable reputation for supplying some of the world's safest beef and lamb products. Our commitment to supplying a safe product has been strengthened by the formation of SAFEMEAT, a partnership between the Australian meat and livestock industry and State and Federal governments.



A Proactive Approach

SAFEMEAT ensures Australia remains at the forefront of food safety developments and issues – so we can achieve the highest standards possible. Our primary role is to oversee and promote sound management systems (from farm to plate).

Global food safety issues can impact on our industry even if Australian product isn't involved. Take BSE, or mad cow disease, for instance. While Australia has never had a case of BSE, we must still meet many market requirements relating to the disease. That's why SAFEMEAT has implemented a national livestock identification scheme that will help satisfy our domestic consumer and international market requirements. And on the domestic front, SAFEMEAT has called for the Australian Animal Health Council to maintain a BSE surveillance scheme (so we

can *prove* our product is BSE-free).



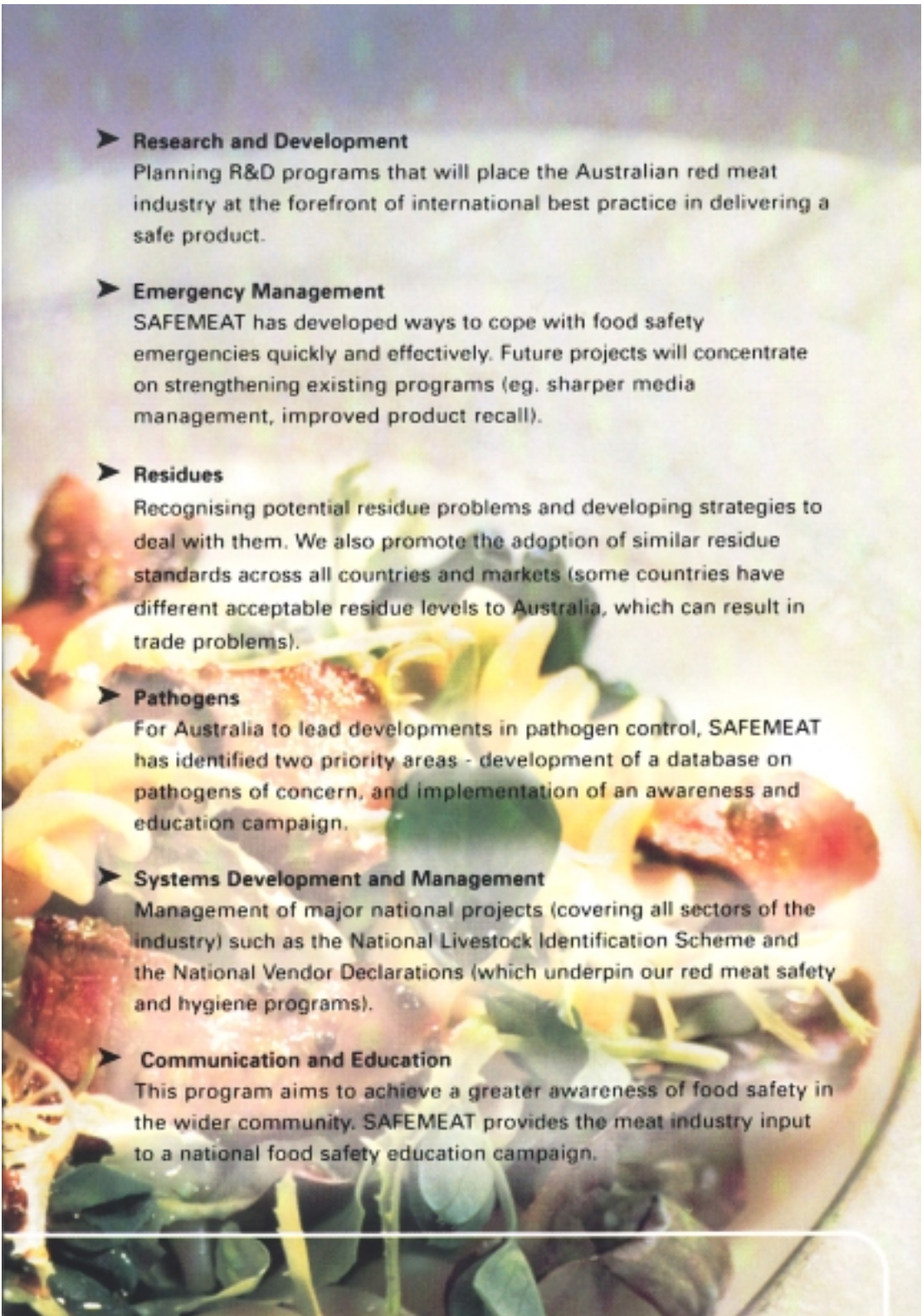
SAFEMEAT initiates R&D projects (particularly in relation to microbiology and food-borne pathogens), develops communication linkages, monitors the status of our product (eg. for residues) and reviews our standards.

Setting the Priorities

Over the next three years (1999-2001) SAFEMEAT has identified seven key programs of industry priority. Each program has defined projects, timing, funding and responsibilities so everyone knows what's needed.

► Standards and regulations

Promoting the development of quality-based systems and standards that meet local and overseas requirements. SAFEMEAT helped to drive the efforts resulting in support from the US for our Meat Safety Enhancement Program.



➤ **Research and Development**

Planning R&D programs that will place the Australian red meat industry at the forefront of international best practice in delivering a safe product.

➤ **Emergency Management**

SAFEMEAT has developed ways to cope with food safety emergencies quickly and effectively. Future projects will concentrate on strengthening existing programs (eg. sharper media management, improved product recall).

➤ **Residues**

Recognising potential residue problems and developing strategies to deal with them. We also promote the adoption of similar residue standards across all countries and markets (some countries have different acceptable residue levels to Australia, which can result in trade problems).

➤ **Pathogens**

For Australia to lead developments in pathogen control, SAFEMEAT has identified two priority areas - development of a database on pathogens of concern, and implementation of an awareness and education campaign.

➤ **Systems Development and Management**

Management of major national projects (covering all sectors of the industry) such as the National Livestock Identification Scheme and the National Vendor Declarations (which underpin our red meat safety and hygiene programs).

➤ **Communication and Education**

This program aims to achieve a greater awareness of food safety in the wider community. SAFEMEAT provides the meat industry input to a national food safety education campaign.

Making the Best Decisions ...

SAFEMEAT makes sound decisions on food safety for all sectors of the industry – and makes them efficiently. That's why our membership consists of the senior and most experienced people from Australia's red meat industry and Government.

The 10 members include the Presidents of the Cattle Council of Australia, Australian Lot Feeders' Association, Sheepmeat Council of Australia, Australian Meat Council, National Meat Association of Australia and the Australian Livestock Exporters' Council, Australia's Chief Veterinary Officer and the Secretary of Agriculture, Fisheries and Forestry – Australia. The two other members represent the States - one is the head of a State department of Agriculture and the other is Chair of a State meat authority.

SAFEMEAT meets face-to-face at least four times a year and regularly by telephone. All members report back to their organisations so everyone in industry knows what's coming up and why. The work which needs to be done is handled by the member organisations and the industry service company, Meat and Livestock Australia (MLA).

Further Information

You can also contact
Steve McCutcheon
SAFEMEAT Secretariat
Telephone: 02 6272 4316
Fax: 02 6272 5697
E-mail: steve.mccutcheon@affa.gov.au
Internet: www.safemeat.org