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## MP 5.3 - RETAIL MEAT PREMISES

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### Purpose

To provide conditions for the *processing*, storage, display and retail sale of meat and meat products to maintain the *wholesomeness* of the products.

### Commencement

This version of MP 5.3 commences on 1 January 2008 and replaces Part 4 published on 23 August 2002.

### Application

This standard applies to every building or part of a building used for the *processing* and the retail sale of meat or meat products including-

- a butcher shop; and
- a game meat shop; and
- a poultry shop; and
- a pet-food shop; and
- a delicatessen.

This standard does not apply to premises used only for the retail sale of meat or meat products pre-packaged elsewhere or smallgoods.

### Referral Agency

Under item 4 of schedule 2 of the *Integrated Planning Regulation 1998* Safe Food QLD is a concurrence agency with the jurisdiction to assess the building work for compliance against the performance criteria of this standard.

Where a proposal does not satisfy the *Acceptable Solutions*, the concurrence agency must determine whether the *performance criteria* have been met. Consultation with Safe Food QLD is therefore advised at the design concept stage where performance based solutions are proposed. Proposals to refurbish existing buildings or structures should also be discussed with Safe Food QLD before final documentation.

### Associated Requirements

- *Food Production (Safety) Act 2000.*
- *Food Production (Safety) Regulation 2000*
- *Food Act 1981.*
- *Food Standards Regulation 1994- Part 2 and Food Standards Code.* See <http://www.anzfa.gov.au/foodstandardscode/>
- *Workplace Health and Safety Act 1995.*

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### Referenced Standards

- AS 1668.2 – 1991 – Mechanical ventilation for acceptable indoor-air quality.
- AS 1731 – 2000 – Refrigerated display cabinets.
- AS/NZS 2924 – 1998 – High pressure decorative laminates.
- AS 3661.1 –1993 – Slip resistance of pedestrian surfaces.
- Gas Installation Code AG 601.

### Definitions

Note: Italicised words within the body of the text are defined.

**Acceptable solutions** means solutions which are deemed to satisfy the *performance criteria*.

**Competent person** - as defined in the *Building Regulation 2006*.

**Corrosion resistant**– a material meeting any of the following criteria:

- Stainless steel - 304 grade, or 316 grade for brine areas.
- Aluminium - anodised, or powder-coated.
- Steel - hot dip galvanised.
- Poly-vinyl-chloride (PVC).
- Polythene.
- Laminated plastic (thermosetting high pressure laminate).

**Performance Criteria** means the outcome that must be achieved for an element of a building or *structure* or part of a building or *structure*.

**Processing** - the activity carried out to make meat suitable for sale after leaving an abattoir or the like.

**Wholesomeness** – means the meat is free of any condition or substance which might compromise the health or well being of a consumer, and in which the maximum residue level of contaminants prescribed in the Food Standards Code is not exceeded.

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**Delivery of Meat**

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| <p><b>P1</b> The <i>wholesomeness</i> of the meat and meat products must be maintained by providing a suitable means of taking delivery of the products.</p> | <p><b>A1</b></p> <ul style="list-style-type: none"><li>(a) A designated delivery and dispatch parking area is provided not more than 10 m from where the meat or meat products enter the building or premises; and</li><li>(b) the path of delivery is not through, or adjacent to, areas from which contamination could occur; and</li><li>(c) hallways used for the delivery of carcass meat are at least 2m wide.</li></ul> |
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**Hygienic Surfaces**

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| <p><b>P2</b> Materials used in the construction of premises must be suitable for the hygienic <i>processing</i>, storage and handling of meat and meat products.</p> | <p><b>A2</b> Materials have exposed surfaces which are-</p> <ul style="list-style-type: none"><li>(a) durable; and</li><li>(b) non-toxic; and</li><li>(c) smooth; and</li><li>(d) <i>corrosion resistant</i>; and</li><li>(e) impervious; and</li><li>(f) resistant to, or protected from, impact damage; and</li><li>(g) easily cleaned; and</li><li>(h) resistant to chipping or flaking; and</li><li>(i) finished so that contamination is clearly visible.</li></ul> |
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**Dust and Vermin**

<p><b>P3</b> The premises must be constructed in a manner suitable to-</p> <p>a) minimize the accumulation of dust, water, litter or waste, on ledges, sills and the junction of horizontal and vertical surfaces; and</p> <p>b) prevent harborage for pests or anything that would adversely affect the <i>wholesomeness</i> of the products.</p>	<p><b>A3</b></p> <p>(a) External walls, including openings do not permit the entry by animals, birds or insects, contaminants or dust.</p> <p>(b) Internal walls, including cold rooms and smoking facilities, have-</p> <p>(i) no horizontal ledges; and</p> <p>(ii) sills at not less than 45° to the horizontal; and</p> <p>(iii) surfaces that are smooth and impervious to water and grease; and</p> <p>(iv) sealed joints where abutting other walls or ceiling, or have a gap of at least 450 mm.</p> <p>(c) Internal walls are constructed and finished with-</p> <p>(i) proprietary panels of rigid insulation having pre-finished steel sheeting bonded both sides; or</p> <p>(ii) one layer of 9 mm or two layers of 6 mm fibre cement sheeting (recessed edge for flush finish) fixed in accordance with manufacturer's recommendations to-</p> <p>(A) metal or timber stud framing at 400 mm centres with horizontal noggings 900 mm and 1300 mm above the floor; or</p> <p>(B) masonry; or</p> <p>(iii) for a delicatessen or</p>
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- poultry shop one layer of 6 mm fibre cement sheeting (recessed edge) fixed in accordance with the manufacturer's recommendations; or
- (iv) 3 mm thick decorative thermosetting laminate fixed in accordance with the manufacturer's recommendations to-
    - (A) metal or timber framing at 400 mm centres vertically and horizontally; or
    - (B) masonry, or
  - (v) steel trowelled smooth finish cement render or hard set plaster on masonry or concrete; or
  - (vi) non-absorbent vitrified glazed ceramic tiles with acid resistant joints; or
  - (vii) 2 mm thick homogeneous flexible PVC sheeting with heat welded seams; or
  - (viii) 3 mm polypropylene sheeting in accordance with the manufacturer's recommendations.
- (d) Internal ceilings do not have batten type cover strips or other projections or ducting, and are fixed in accordance with the manufacturer's recommendations and constructed from-
- (i) factory pre-finished metal sheeting; or
  - (ii) 6 mm fibre cement (recessed edged for flush finish); or

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- (iii) 13 mm water resistant plasterboard sheeting; or
- (iv) proprietary panels of rigid insulation having pre-finished steel sheeting bonded to all exposed internal faces; or
- (v) 3 mm polypropylene sheeting.

**Floors**

<p><b>P4</b> Floors must be suitable to maintain hygienic conditions, fall to a drain, and have a low risk to persons from slipping.</p>	<p><b>A4</b></p> <ul style="list-style-type: none"> <li>(a) All floors including cold room floors are–               <ul style="list-style-type: none"> <li>(i) free of cracks; and</li> <li>(ii) free of irregularities and imperfections; and</li> <li>(iii) have slip resistant surfaces complying with AS 3661.1; and</li> <li>(iv) abut walls or up-stands and are provided with 75 mm coves or continuous tile skirting at least 50 mm wide and splayed at 450 where either the floor or wall is tiled; and</li> <li>(v) fall to an outlet at a minimum grade of 1:100.</li> </ul> </li> <li>(b) Floors are constructed and finished with-               <ul style="list-style-type: none"> <li>(i) acid resistant non-absorbent structural concrete impermeable to acids and animal fats; or</li> <li>(ii) non-absorbent vitrified unglazed mosaic, ceramic or quarry tiles with acid resisting grouting; or</li> </ul> </li> </ul>
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**Finishes**

**P5**

Internal wall, ceiling and floor finishes must have a suitable joining system to facilitate the maintenance of hygienic conditions.

**A5**

a) Joints -

- (i) for wall and ceiling linings - are flush with the surface; or
- (ii) for ceramic wall and floor tiling - are filled with heavy duty 100% epoxy, acid resisting grouting in accordance with the manufacturer's recommendations; or
- (iii) for wall and floor flexible PVC sheeting - have heat welded seams; or
- (iv) for polypropylene sheeting – have proprietary plastic mouldings; or
- (v) for proprietary panels of rigid insulation having pre-finished steel sheeting bonded both sides (including cold rooms) – have stainless steel or aluminum mouldings, or a proprietary slip joint.

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**Openings**

<p><b>P6</b> Openings in external walls must be suitably constructed or protected so that -</p> <p>(a) hygienic conditions within the premises are maintained; and</p> <p>(b) adequate ventilation is provided consistent with the premises' function or use.</p>	<p><b>A6</b></p>	<p>(a) Doors in external walls are self-closing or provided with self-closing insect screen doors; and</p> <p>(b) doors and insect screen doors are tight fitting or sealed to prevent entry of contaminants or dust; and</p> <p>(c) doors and insect screen doors are rodent and vermin proof; and</p> <p>(d) doors are at least 1 m wide where meat carcass delivery occurs, otherwise at least 820 mm wide; and</p> <p>(e) doors and insect screens are constructed of or sheeted with stainless steel, aluminum, laminated plastic or glass and have <i>corrosion resistant</i> jambs where un-packaged raw meat passes through; and</p> <p>(f) doors are provided with <i>corrosion resistant</i> push bars and kick plates; and</p> <p>(g) window openings are constructed of <i>corrosion resistant</i> material; and</p> <p>(h) if windows are openable, they are protected with insect screens; and</p> <p>(i) insect screens to doors and windows are removable and constructed of <i>corrosion resistant</i> metal gauze and frames; and</p> <p>(j) permanent openings, windows, doors or other devices which can be opened, have an aggregate opening or openable</p>
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size not less than 10% of the floor area of the room required to be ventilated.

**Plumbing and Drainage**

**P7** The premises must be provided with a plumbing and drainage system suitable to maintain hygienic conditions.

- A7**
- (a) Plumbing and drainage systems comply with the *Plumbing and Drainage Act 2002* and Standard Plumbing and Drainage Regulation 2003; and
  - (b) floor wastes are trapped not less than 1 m from a wall, partition, up-stand, fixed equipment or door opening (except a cold room door) and have 100 mm minimum diameter gratings; and
  - (c) in a cold room –
    - (i) floor wastes are not provided; and
    - (ii) the floor falls to the door; and
    - (iii) cold room condensate is directed to a floor waste adjacent to the door opening; and
    - (iv) the internal vent pipes are built into walls or concealed in ducts.

**Hot and Cold Water**

**P8** An adequate supply of hot and cold water must be provided at all times to enable hygienic handling of meat and meat products and maintain hygienic conditions.

- A8**
- (a) The water supply is continuous; and
  - (b) the water is potable; and
  - (c) cold water is provided by-

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- (i) reticulated mains in accordance with the *Plumbing and Drainage Act 2002* and Standard Plumbing and Drainage Regulation 2003; or
  - (ii) a storage tank.
- (d) Hot water, measured at the point of use, is not less than 65° C and not less than 75° C where used for sanitising, is provided to washbasins and wash-up troughs and is-
- (i) able to deliver at least 125 litres continuously, using a-
    - (A) single element electric storage type water heater; or
    - (B) electric heat exchange type water heater; or
    - (C) gas fired water heater; or
  - (ii) able to deliver at least 50 litres continuously, using a -
    - (A) commercial quick recovery type water heater fitted with 3 elements of minimum 3600 watt capacity; or
    - (B) gas fired quick recovery type water heater; or
  - (iii) where the hot water unit is located internally-
    - (A) if electric, it must be in the ceiling or within a vermin proofed cupboard having a top set at 45° to the

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horizontal; and

- (B) if gas, it must be installed to comply with the AG 601.

**Handwashing**

**P9** Suitable hand washing and drying facilities must be provided to maintain hygienic conditions.

**A9** Washbasins are –

- (a) located within or adjacent to the servery area and in each *processing* area adjacent to the delivery door; and
- (b) manufactured in stainless steel and have a minimum bowl dimension of 455 mm by 280 mm and 130 mm deep; and
- (c) provided with a combination single spout with hot and cold water outlets operated either electronically or by foot or thigh; and
- (d) provided with a liquid soap dispenser; and
- (e) provided with a single use napkin or roll dispenser.

**Wash up Trough**

**P10** Suitable wash-up trough and drying facilities must be provided for maintaining equipment and utensils in a hygienic condition.

- A10**
- (a) A two bowl trough is provided with a dimension of at least 600 mm, front to back, and is constructed of 1.2 mm thick stainless steel bonded to 17 mm waterproof ply; and
  - (b) the wash-up trough has splashbacks against walls and kerbed edges elsewhere; and
  - (c) the wash-up trough is mounted on *corrosion resistant* metal

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brackets or a stand; and

- (d) one bowl is at least 600 mm wide, 400 mm front to back, and the other bowl is at least 450 mm wide, 300 mm front to back, and both bowls are at least 300 mm deep; and
- (e) a liquid soap dispenser is provided; and
- (f) racks are provided for tray drying in accordance with A11.

**Storage of Goods**

**P11** Suitable facilities for the storage of goods, materials, ingredients, appliances and equipment must be provided to prevent their contamination.

- A11**
- (a) Separate storage space, protected from excess moisture, is provided for products that do not require chilling; and
  - (b) storage racks are provided for-
    - (i) clean trays; and
    - (ii) tray drying; and
    - (iii) trays of meat; and
    - (iv) parcel meat; and
    - (v) cartoned meat; and
    - (vi) appliances and utensils; and
  - (c) where storage racks are exposed (not within a cupboard), they are-
    - (i) at least 150 mm above the floor; and
    - (ii) not located above preparation benches or equipment; and
    - (iii) constructed of *corrosion*

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- resistant* material; and
- (iv) open rail construction with the closest rail at least 40 mm clear of the wall; and
- (d) storage shelves are provided for -
  - (i) salt; and
  - (ii) seasoning; and
  - (iii) meals; and
  - (iv) additives; and
  - (v) wrapping material; and
- (e) where storage shelves are exposed, they are-
  - (i) at least 150 mm above the floor; and
  - (ii) where above a bench or equipment, sealed against the wall; and
  - (iii) where not above a bench or equipment, either sealed against the wall or kept at least 40 mm clear; and
  - (iv) constructed of *corrosion resistant* material including 30 mm thick, self supporting, acrylic, solid-grade melamine finished material; or
  - (v) melamine finished laminated plastic to all surfaces (both sides and edges).
- (f) Rails of *corrosion resistant* material are provided for hanging meat.

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**Service Lines**

**P12** Suitable lines, including pipes, ducts, wiring and conduits, must be installed in a suitable manner to maintain hygienic conditions.

**A12** Service lines are -

- (a) built into walls; or
- (b) concealed in ducts; or
- (c) spaced off surfaces at least 25 mm by *corrosion resistant* brackets or clips and at least 150 mm off the floor.

**Chiller Facilities**

**P13** Chiller facilities must be provided for the holding and storage of meat and meat products to maintain their *wholesomeness*.

**A13** A chiller or cold room is-

- (a) able to store raw meat separate from meat ready for consumption; and
- (b) able to maintain a product temperature of not more the 5° C; and
- (c) provided with racks for meat containers and rails for hanging meat.

**Freezer Rooms**

**P14** Where a freezing room facility is provided, it must be suitable for the freezing and storage of meat and meat products to maintain their *wholesomeness*.

**A14** Freezer rooms are –

- (a) able to maintain a product temperature of not more than - 15° C; and
- (b) provided with racks for meat in containers.

**Smoking Facilities**



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<p><b>P15</b> Where a smoking facility is provided, it must be suitable for smoking meat and meat products without jeopardising the <i>wholesomeness</i> of the products and without creating unhygienic conditions within the premises.</p>	<p><b>A15</b> (a) A smoking facility is a room or unit and is located such that movement of the smoked product across raw product production lines is minimized; and</p> <p>(b) if the smoking facility is a unit, it has 304 grade stainless steel lining internally; or</p> <p>(c) if the smoking facility is a room, it has 304 grade stainless steel lining to walls and ceiling, and the finish to the floor must be either-</p> <p>(i) 6 mm steel tread plate; or</p> <p>(ii) stainless steel, 304 grade; or</p> <p>(iii) epoxy coating in accordance with A4; and</p> <p>(d) the doors are smoke proof; and</p> <p>(e) they are separately vented in accordance with AS 1668.2.</p>

**Brine Facilities**

<p><b>P16</b> Where a brine facility is provided, it must be suitable for the salting/pickling treatment of meat without jeopardising the <i>wholesomeness</i> of the meat or other products on the premises.</p>	<p><b>A16</b> (a) The bench and the steel supports are 316 grade stainless steel; and</p> <p>(b) the bench top is kerbed and has falls to discharge to a container; and</p> <p>(c) spraying or splashing in conjunction with pumping meat is confined by -</p> <p>(i) walls lined with 316 grade stainless steel or ceramic tiles; or</p> <p>(ii) canopies or shields of 316</p>
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grade stainless steel or  
fibreglass.

**Display Windows**

**P17** Display windows and cabinets must be suitable for the housing and display of meat and meat products for retail sale, without jeopardising the *wholesomeness* of the products.

- A17** (a) Display windows –
- (i) are mounted on an impervious plinth with a 75 mm minimum radius cove, or raised at least 150 mm above the floor on *corrosion resistant* legs or stands; and
  - (ii) are provided with a condensate outlet directed to a floor waste; and
  - (iii) have a load line is clearly indicated; and
  - (iv) are capable of maintaining a product temperature of not more than 5° C.

(b) Display cabinets -

- (i) are mounted on an impervious plinth with a 75 mm minimum radius cove, or raised at least 150 mm above the floor on *corrosion resistant* legs or stands; and
- (ii) have a load line clearly indicated; and
- (iii) are capable of maintaining a product temperature of not more than 5° C; and
- (iv) comply with AS 1731.

**Counter Tops**

**P18** A counter facility must be provided for the retail sale of meat and meat products,

**A18** (a) A counter top is constructed of high density fibreboard or compressed fibre cement and

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which does not jeopardise the *wholesomeness* of the products and is capable of providing an effective barrier between customer and work areas.

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faced with -

- (i) stainless steel; or
- (ii) 1.2 mm thick premium grade plastic laminate with smooth easy clean surfaces to all faces and edges complying with AS 2924; or
- (iii) fibreglass; or
- (iv) ceramic tiles; or
- (v) sealed granite; or
- (vi) constructed of 12 mm thick acrylic solid surface material having joints in accordance with manufacturer's recommendations; and

(b) the counter has-

- (i) an impervious plinth with a 75 mm minimum radius cove, or raised at least 150 mm above the floor on corrosion resistant legs or stands; and
- (ii) a counter flap, gate or chain separating the servery from the public space where the gap exceeds 600 mm.

**Electrical Fittings**

**P19** Electrical fittings must maintain hygienic conditions.

**A19** (a) Light fittings are -

- (i) recessed flush with the ceiling or surface mounted; and
- (ii) of non-shattering

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	<p>material or protected with shatterproof diffusers; and</p> <p>(iii) water-proof "bulkhead" type for cold rooms.</p> <p>(b) Light switches and power outlets are -</p> <p>(i) waterproof or provided with shields where liquid cleaning is carried out; and</p> <p>(ii) <i>corrosion resistant</i>.</p> <p>(c) Fuse boxes are-</p> <p>(i) <i>corrosion resistant</i>; and</p> <p>(ii) located externally; or</p> <p>(iii) built in flush with the wall surface or wall mounted.</p>

**Hygienic Conditions**

**P20** Internal walls and ceilings must have surfaces which identify contamination and facilitate the maintenance of hygienic conditions.

- A20** (a) Exposed non-prefinished internal surfaces are -
- (i) prepared and painted in accordance with manufacturer's recommendations; and
  - (ii) painted a light colour having a scrubbable finish in-
    - (A) epoxy paint; or
    - (B) polyurethane paint; or
    - (C) alkyd resin based paint; or
    - (D) washable acrylic paint.

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- (b) Exposed prefinished internal surfaces have a light colour and have a scrubbable finish.