



<b>AQIS MEAT NOTICE</b>		<b>Disposition Criteria for <i>Cysticercus ovis</i></b>	
<b>NUMBER: 2007 / 16</b>			
NSFS Ref 24			
Date of Effect:	Date of Expiry:	Contact Officers:	
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Distribution Categories		Last notice on this issue	
<input checked="" type="checkbox"/> Central & Regional Office	<input checked="" type="checkbox"/> OIC Inspection Staff Meat Establishments	<input checked="" type="checkbox"/> Managers, Export Meat Establishments	<input checked="" type="checkbox"/> States
		Nil	
<b>IMPLEMENTATION SCHEDULE</b> (to be completed by the On Plant Supervisor on the AQIS file copy) Date Received: _____ Date Discussed With Management: _____ Initial Implementation Date: _____ Date Completed: _____ Management Representative Initials: _____ AQIS OPS Initials: _____			

# 1. PURPOSE

- To clarify and provide further guidelines on the disposition criteria for *Cysticercus ovis* (*C. ovis*) ensuring consistency in decision making.
- To outline requirements for establishments to develop and document procedures in the Approved Arrangement (AA) for the identification, retention, segregation and boning of *C. ovis* affected carcasses.

# 2. SCOPE

This notice applies to all export establishments slaughtering sheep, lamb and goats.

# 3. BACKGROUND

*C. ovis* is the intermediate or 'larval cystic' stage of the parasite *Taenia ovis*, which is a common tapeworm of dogs and wild canine species (primary hosts) with sheep and goats being the intermediate hosts. *C. ovis* cysts are usually found in the heart, diaphragm, oesophagus, tongue, head muscles and / or in the carcase. The cysts may appear active (clear fluid-filled) or as degenerated firm nodules with a scar / calcified tissue.

*C. ovis* is not transmissible to humans.

The Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption (AS 4696:2007) provides a general disposition criteria for *C. ovis*. The application of this disposition criterion has resulted in varying outcomes depending on individual interpretation. Further guidelines are provided in this notice to ensure clarity in interpretation and consistency of disposition in affected carcasses.

Recent surveys of some sheep/goat slaughter establishments revealed AAs deficient in procedures relating to identification, retention, segregation and boning product from *C. ovis* affected carcasses.

#### **4. INSPECTION PROCEDURES**

- 4.1 Where, on routine inspection, the presence of a *C. ovis* cyst is discovered in the viscera, tongue or carcass, the carcass and head (where present) must be retained for more detailed inspection by AQIS staff.
- 4.2 The viscera may be condemned or retained and then passed or condemned with the carcass.
- 4.3 The inspection must consist of a careful examination by palpation of the muscles of the diaphragm together with visual examination and deep palpation of the muscles exposed during regular dressing (the ventral muscles of the neck and brisket, the medial muscles of the leg, the cheek muscles etc.).
- 4.4 Incisions into the musculature are not required as a routine procedure, but may be made in exceptional instances if considered essential for making a final disposition.

#### **5. DISPOSITION GUIDELINES**

- 5.1 Cysts found in viscera, tongue and carcasses are used to identify *C. ovis* carcasses. Affected carcasses are appropriately identified and directed for further inspection by AQIS staff to a retain rail.
- 5.2 Cysts found in the viscera and tongue is not to be included in the count when making a carcass disposition.
- 5.3 Carcasses found to have no cysts in the musculature on further inspection (that is, carcasses with cysts in viscera and tongue only) may be exported with no restriction.
- 5.4 Where carcasses are found to have 1 – 5 cysts in the musculature on further inspection, the cysts and any surrounding tissue from the carcass must be removed and condemned, with the remainder of the carcass passed for human consumption. Such carcasses may be exported in boneless form only.
- 5.5 Viscera including tongue found to contain cysts must either be condemned or saved for pet food production (see 5.7).
- 5.6 Carcasses found to have > 5 cysts in the musculature on further inspection (any cysts found in the viscera and tongue are not counted) must either be condemned or saved for pet food production (see 5.7).
- 5.7 Carcass and carcass parts at 5.5 and 5.6 may be saved for pet food production if the establishment's AA has a documented procedure for the collection of Animal Food Material (AFM). Such materials must be packed in red banded containers, frozen and consigned subsequently only to premises approved for heat sterilization processing (pet food production).

## **6. ACTIONS**

### **6.1 Establishment Management**

- 6.1.1 Develop procedures for inclusion in the AA to cover carcase identification, retention, segregation and further examination for *C. ovis* cyst/s during boning of carcasses identified at 5.4.
- 6.1.2 Where an establishment nominates to collect AFM as per 5.7, a procedure must be developed for inclusion in the AA.

### **6.2 AQIS OPS**

- 6.2.1 Discuss this meat notice with inspection staff and ensure disposition criteria are correctly applied.
- 6.2.2 Ensure the establishment develops procedures for inclusion in the AA (boning and where appropriate collection of AFM).
- 6.2.3 Routinely monitor the boning of *C. ovis* carcasses.

### **6.3 ATM**

- 6.3.1 Approve the procedures (boning and where appropriate collection of AFM) for incorporation in the AA and verify these are being followed.

Carol Sheridan  
Manager  
Export Meat Program

## **References**

- 1. Australian Standard for the Hygienic Production and Transportation of Meat and Meat products for Human Consumption (AS 4696:2007). Available: <http://downloads.publish.csiro.au/books/download.cfm?ID=5553> Accessed 10/12/07.
- 2. Export Control (Meat and Meat Products) Orders 2005.
- 3. Australian Standard for the Hygienic Production of Pet Meat, PISC Report No. 88, 2006. Available: <http://downloads.publish.csiro.au/books/download.cfm?ID=5347> Accessed 10/12/07.
- 4. Australian Code of Practice for Production of Chilled and Frozen Pet Food – SCARM 19, 1987. Available: <http://downloads.publish.csiro.au/books/download.cfm?ID=1006> Accessed 10/12/07.