

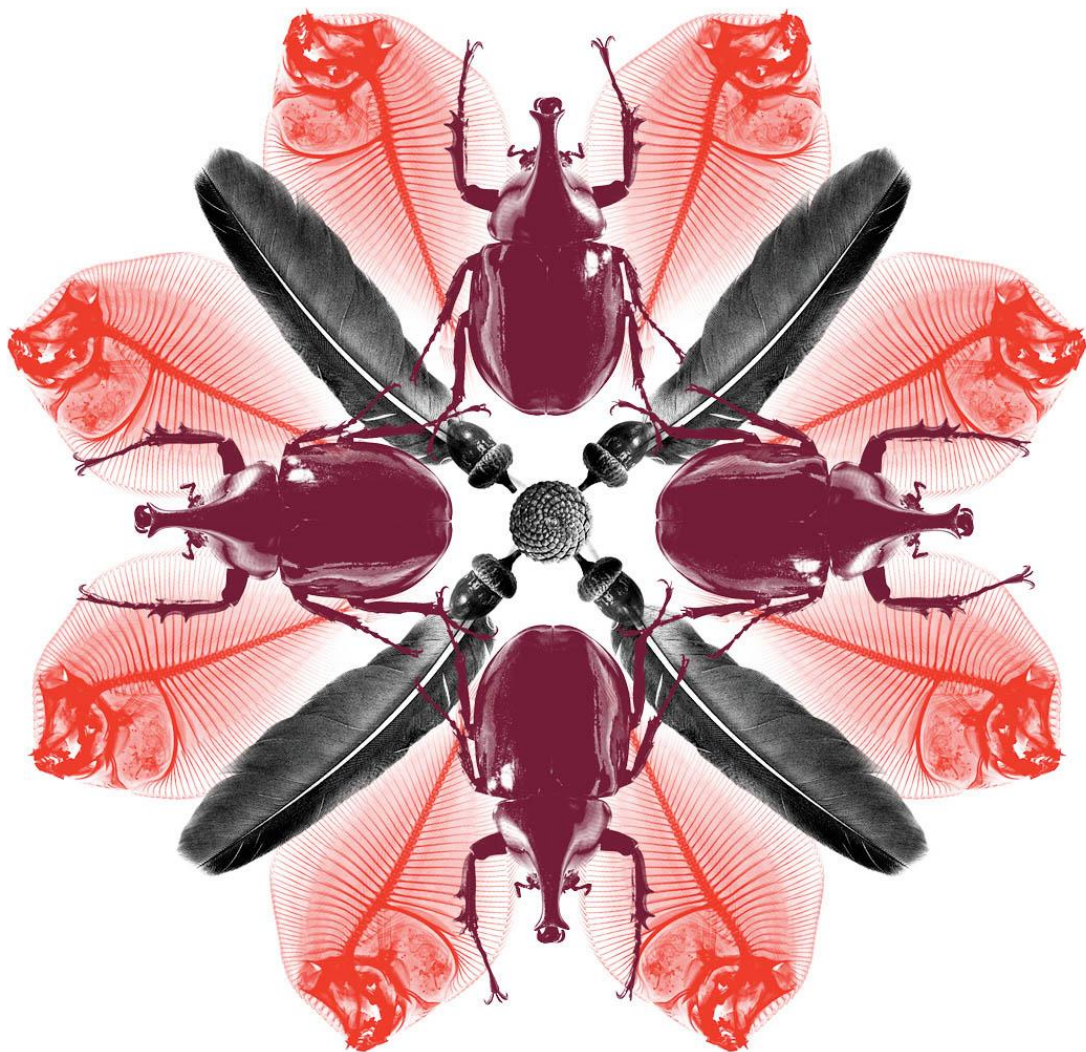


Approved arrangement

2.5.2 – temperature-controlled storage of
imported pig meat

conditions

Version 3.2



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Version control

Updates to this document will occur automatically on the department’s website and the revision table below will list the amendments as they are approved.

Date	Version	Amendments	Approved by
9 May 2011	1.0	Revised document	Co-regulation and Support Program
30 Jun 2013	1.1	Updated to reflect DAFF branding	Industry Arrangements Reform Program
10 Feb 2016	2.0	Updated departmental branding and template.	Approved Arrangements section
16 Jun 2016	3.0	Updated references to the department and the Biosecurity Act 2015.	Approved Arrangements section
12 September 2018	3.1	Updated to: <ul style="list-style-type: none"> remove restrictions on the movement of imported pig meat amend departmental notification of product receipt. 	Approved Arrangements section
22 November 2021	3.1	Added biosecurity risk information to the purpose statement in Table 1	Approved Arrangements section
18 March 2024	3.2	Update: <ul style="list-style-type: none"> title page from 2.52 to 2.5.2 department name change due to MOG changes change requirements to conditions 	Approved Arrangements section

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Guide to using this document

This document sets out the conditions that must be met before the relevant Director will consider approval for the provision of biosecurity activities under section 406 of the *Biosecurity Act 2015*, otherwise known as an approved arrangement.

This document specifies the conditions to be met for the approval, operation and audit of this class of approved arrangement. Compliance with the conditions will be assessed by audit.

In the event of any inconsistency between these conditions and any Import Permit condition, the Import Permit condition applies. If the applicant chooses to use automatic language translation services in connection with this document, it is done so at the applicant's risk.

Unless specified otherwise, any references to 'the department' or 'departmental' means the Department of Agriculture, Fisheries and Forestry. Any references to contacting the department mean contacting your closest regional office.

Further information on approved arrangements, department contact details and copies of relevant approved arrangement documentation is available on the department's website: agriculture.gov.au.

Definitions

Definitions that are not contained within the Approved Arrangements Glossary can be found in the *Biosecurity Act 2015* or the most recent edition of the Macquarie Dictionary.

Other documents

The *Approved Arrangements General Policies* should be read in conjunction with these conditions. They will assist in understanding and complying with the obligations and conditions for the establishment and operation of an approved arrangement.

Nonconformity guide

The nonconformity classification against each criterion is provided as a guide only. If more than one nonconformity is listed against a condition, the actual nonconformity applied will correspond to the gravity of the issue. The nonconformity recorded against any condition remains at the discretion of the biosecurity officer.

Nonconformity classifications are detailed in the *Approved Arrangements General Policies*.

Approved arrangement conditions

Table 1 Purpose

Conditions	Nonconformity guide
<p>1.1 Class 2.5.2 approved arrangement sites are utilised to undertake temperature controlled storage and handling of imported pig meat that is subject to biosecurity control prior to movement to a class 3.2 approved arrangement site for pigmeat processing.</p> <p>Examples of biosecurity risks associated with imported pigmeat include:</p> <ul style="list-style-type: none"> • foot-and-mouth disease virus • African swine fever virus • classical swine fever virus • Rinderpest virus • swine vesicular disease virus • Aujeszky's disease virus • porcine reproductive and respiratory syndrome virus • trichinellosis (<i>Trichinella spiralis</i>) • Nipah virus • post-weaning multisystemic wasting syndrome <p>Information on biosecurity import conditions and biosecurity risks for imported goods, containers, other cargo and arriving vessels is available on the department's website.</p>	Not applicable

Table 2 Scope

Conditions	Nonconformity guide
2.1 The sites are not approved for any other biosecurity operations, except where the site has separate approval under another class.	Not applicable
2.2 Class 2.5.2 are sites utilised to undertake temperature controlled storage and handling of imported pig meat as required by the department.	Not applicable

Table 3 Site location

Conditions	Nonconformity guide
3.1 Sites must generally be located within the metropolitan area of a declared port that has a permanently based biosecurity officer. Applications are subject to approval by the Director of Biosecurity and will be considered on their individual merits, with consideration being given to the biosecurity risk and serviceability associated with the location of each sites.	Not applicable

Table 4 Prerequisite

Conditions s	Nonconformity guide
4.1 The sites must provide the department with documentary evidence that the site complies with relevant design and construction standards in the Building Code of Australia and any subsequent amendments or revisions to these standards. The site is responsible for obtaining certification from a local government or Council Building Surveyor or contracting a recognised third party assessor to certify that the site meets the standards under the Building Code of Australia as specified by the Australian Building Codes Board.	Minor or major

Table 5 Security

Conditions	Nonconformity guide
5.1 Goods subject to biosecurity control must be located within a lockable site, or within a site that is located in an area surrounded by a lockable person-proof security fence.	Major or critical
5.2 Access to the biosecurity areas must be limited to persons employed by the site. Site employees must accompany visitors to the biosecurity areas including biosecurity officers.	Major

Table 6 Biosecurity area

Conditions	Nonconformity guide
6.1 Biosecurity areas must have an impervious surface, which is free of significant cracking.	Major
6.2 Biosecurity areas must be managed in a way that facilitates the easy inspection and identification of goods.	Major
6.3 Where practicable, consignments of imported pig meat should be stored together.	Minor
6.4 Consignments of imported pig meat in the cold room must be clearly identified so that they are clearly distinguishable from other consignments and enables reconciliation to: <ul style="list-style-type: none"> • container numbers • biosecurity entry numbers. 	Major
6.5 An impervious surface must be available to place the container on to enable biosecurity officers to conduct internal container inspections if required.	Major
6.6 Labour and equipment required to place the container on the impervious surface or open the container door and/or shift imported pig meat must be supplied by the biosecurity industry participant.	Critical

Table 7 Building and storage areas

Conditions	Nonconformity guide
7.1 Areas where goods subject to Biosecurity control are stored, handled or treated must display a sign to effectively convey that status.	Minor
7.2 Buildings, designated biosecurity areas and biosecurity inspection areas (including storage and receival zones, chutes etc.), must be kept clean. Cargo and packaging residues, contaminants and spillages must be cleaned up and correctly disposed of as biosecurity waste without delay.	Major

Table 8 Inspection area

Conditions	Nonconformity guide
8.1 The biosecurity inspection area must be of a size commensurate with the proposed quantity of goods being handled and must be located within a lockable building, or within a building that is located in an area surrounded by a lockable person-proof security fence.	Critical
8.2 The biosecurity area must be sufficiently isolated from the main thoroughfare and clearly defined by either a: <ul style="list-style-type: none"> • painted yellow line on the floor • permanently affixed person-proof security fence • separate room • other department-approved method. 	Minor
8.3 The biosecurity and inspection areas must allow for biosecurity officers to easily inspect goods without work health and safety risks	Major
8.4 The biosecurity area must be illuminated to a level that will allow biosecurity officers to conduct adequate inspections of stored product. Generally, 160 lux is the minimum required within a cold store as detailed in the Australian Standard. Where the lighting level is below that stated above, the department will consider the light available on a case-by-case basis.	Major
8.5 The biosecurity industry participant must provide biosecurity officers access to goods subject to biosecurity control for inspection. The biosecurity officer may request that goods subject to biosecurity control are removed to the receival or other area within the site for inspection and reconciliation with documents. The site must supply the necessary staff for the movement of goods as directed by the biosecurity officers.	Critical

Table 9 Hygiene

Conditions	Nonconformity guide
9.1 An effective pest control system must be in place to ensure that sites are managed in a way that effectively isolates goods subject to biosecurity control from environments in which pest and disease are likely to become established. As a minimum this will require the sites to implement, and keep associated records of a periodic inspection regime and ensure knockdown spray (i.e. standard household aerosol insecticide spray) is kept onsite. In addition to details of the inspection regime and the onsite location of the knockdown spray, the pest control system may include: <ul style="list-style-type: none"> • the use of insecticides, fumigation, rodenticides, periodic inspection, baits and/or traps • a site plan with numbered bait stations • if applicable, contract details. <p>Note: The operations of adjacent facilities must be considered when determining any additional pest control measures to be implemented.</p>	Major

Table 10 Waste disposal

Conditions	Nonconformity guide
10.1 Sufficient containers of an appropriate size labelled: Biosecurity Waste, are to be provided for loose items, residues, spillages or material of biosecurity concern. Such containers must have lids that remain closed and are to be emptied and, if required, disinfected in accordance with any provisions set by the department.	Major or critical
10.2 Biosecurity waste must be identified as such to the waste disposal company and waste transporter. This will require the supply of contractual details (between the site and the waste disposal company) to the department, in relation to the collection and/or treatment of biosecurity waste.	Minor or major
10.3 The biosecurity area must have a means of containing or directing any flow or wash down water to the municipal sewage system or to another department approved disposal method.	Critical

Table 11 Operating requirements

Conditions	Nonconformity guide
<p>11.1 Prior to opening and unpacking each shipping container, the biosecurity industry participant must verify that the seal:</p> <ul style="list-style-type: none"> • is not missing or broken, and • number on the container is the same as that on the biosecurity direction. <p>Note: If any of the above discrepancies occur the biosecurity industry participant must notify the department immediately using the Pig Meat Discrepancy Notification Form available on the department's website.</p>	Major or critical
11.2 Cartons, bags, pallets or containers (including reefers) of goods subject to biosecurity control must be labelled with the biosecurity entry number.	Major
11.3 Goods subject to biosecurity control must be held or treated as stipulated by a department Import Permit, the department's treatment direction, or biosecurity control order.	Critical
<p>11.4 The site biosecurity industry participant must notify the department immediately, using the Pig Meat Notification Form, if any of the following discrepancies are detected:</p> <ul style="list-style-type: none"> • carton count different to the number on the biosecurity direction • damaged cartons • thawed/bloodied cartons • shipping container contaminated with blood, meat or exudate from pig meat. 	Major
11.5 There should be no movement of material subject to biosecurity control from the cold store to another site without a departmental biosecurity direction.	Critical
11.6 A system for accurately recording temperatures in the cold store (e.g. thermograph or manual monitoring) must be in place. These records must be available for inspection by the department upon request.	Major
11.7 Any damaged/thawed/bloodied cartons must be shrink wrapped.	Major
11.8 Consignments must be unpacked as soon as practicable. Consignments cannot be held on power for extended periods.	Minor
11.9 Imported pig meat that is being moved by or on behalf of the BIP between AA sites including interstate movements made by road or rail, must be transported by direct route within a secure containerised vehicle and identified as subject to biosecurity control with the department's regional contact number clearly marked on the goods.	Major
<p>11.10 Imported pig meat is permitted to be transported with domestic pig meat where:</p> <ul style="list-style-type: none"> • segregation is maintained, and • the imported product is not stacked above domestic product. 	Major
11.11 Imported uncooked pig meat may only be transported with other product (e.g. domestic product) where all product is loaded at a single address and is destined for a single delivery location.	Major
11.12 The department must be notified immediately if imported product is not received at the BIP's AA site within 48 hours of expected arrival.	Major

Table 12 Office and record requirements

Conditions	Nonconformity guide
12.1 An electronic or manual inventory detailing the nature, receipt, use and disposal of goods subject to biosecurity control imported through, entering or leaving the AA site must be maintained (these can be commercial documents).	Major
12.2 An annual summary of records, which includes the above information, must be provided, at audit and at the request of a departmental officer.	Major
12.3 Documented evidence of the satisfactory performance of key equipment (e.g. a calibration equipment register including valid/current calibration certificates for equipment used to heat treat/process material subject to biosecurity control) used in the site meets National Association of Testing Authorities or Australian Standards as identified by the third party assessor must be provided to the department at registration and at the request of a biosecurity officer.	Major
<p>12.4 Records for each consignment of goods subject to biosecurity control must include:</p> <ul style="list-style-type: none"> • type of the goods subject to biosecurity control and the quantity • biosecurity entry numbers, or a copy of the biosecurity entry • original container numbers and seal numbers • Import Permit numbers • copy of the health certificate or certificates • if applicable, records of disposal including the type of waste and biosecurity entry, or a dated signature of the biosecurity officer who released the waste • date and receipt of goods • location or part of site where each biosecurity consignment is held and quantity • mode of transport and identity of transporting vehicle or vessel (such as vehicle registration number) • records of receipt and dispatch to approved cold store site and/or approved processing plant • details including the date and the department's permission for any movement of goods from the site, and comprehensive details of any breaches of goods subject to biosecurity control from the site. 	Critical
12.5 The site must maintain records of the quantities transported each day and reconciliation of the remaining goods subject to biosecurity control. These records must include the date of transport, the biosecurity entry number, the receiving original container number and the number of cartons, and must be electronically forwarded to the department at the end of each month. These records must also be readily available for inspection by biosecurity officers upon request.	Critical
12.6 Documented evidence of the satisfactory performance of the temperature recording equipment (e.g. calibration equipment register including valid/current calibration certificates) used in the site must be provided to the department at registration, annually and at the request of a biosecurity officer.	Major or critical
<p>12.7 Office and general site requirements must provide the department with the confidence that applicable work health and safety standards have been met, this is achieved by:</p> <ul style="list-style-type: none"> • providing a first aid cabinet/kit which is fully stocked and meets the minimum commercial Australian Standard (AS2675-1983: Portable first aid kits for use by consumers) • providing vehicle parking for visiting biosecurity officers (note: this may require department identified parking or providing a parking permit) • ensuring adequate security for any departmental technical equipment left on the site • providing access and the availability of: <ul style="list-style-type: none"> - a desk, chair and a telephone with direct outside call access - toilet facilities - hand washing facilities and a hygienic means of drying hands • suitable arrangements to ensure amenities are clean. 	Minor or major

Table 13 Administration

Conditions	Nonconformity guide
13.1 Sites must be securely locked when unattended and after hours access to the sites must be limited to authorised persons only.	Critical
13.2 Control and security of the biosecurity area is the responsibility of the nominated senior person of the company. The name, designation/position title and contact details of the nominated person must be supplied with the application and at each renewal.	Minor
13.3 Department instructions and relevant department Import Permit conditions must be complied with. Where goods are handled for a third party, it is a requirement of approval that biosecurity industry participants have an arrangement in place that ensures they are aware of any relevant permit conditions.	Minor, major or critical
13.4 Applications are to be accompanied by scale drawings of the proposed area and biosecurity storage, treatment/approved arrangement site including parking for biosecurity officers. In the case of new constructions these plans must be approved before any construction is undertaken.	Minor or major
13.5 To ensure conformance to the approved arrangement requirements, the department must be notified in writing, at least 15 working days prior to any: <ul style="list-style-type: none"> • alterations to site management arrangements • modification to, or closure of, biosecurity areas where goods subject to biosecurity control are stored or treated/processed or otherwise dealt with. 	Major
13.6 Prior written departmental approval must be obtained to move, accept, transfer or release any goods subject to biosecurity control from the approved arrangement site to another department approved arrangement site. If the approved arrangement site wish to move goods from the site, to another department approved arrangement site the nominated manager must apply in writing to the department providing details of the intended transport route and any other relevant information to support the case. The department may seek further information before making a decision.	Major or critical

Table 14 Isolation and hygiene

Conditions	Nonconformity guide
14.1 Biosecurity areas must be separate from other operations within the approved arrangement site.	Major
14.2 Goods subject to biosecurity control must be kept adequately separated from other goods so that there is negligible risk of cross contamination. This will require goods to be stored in such a manner to ensure that commodities subject to biosecurity control are not stored above domestic or previously cleared product.	Major or critical
14.3 Where practicable, consignments of imported pig meat should be stored together and in consignment lots.	Minor
14.4 Pallets and cartons of imported pig meat must be fully shrink-wrapped (top to bottom) to ensure that cartons cannot become separated from the pallet. Where shrink wrapping is damaged, the wrapping should be re-applied immediately.	Major
14.5 Consignments of imported pig meat in the cold storeroom must be clearly and distinctly labelled so that they are easily distinguishable from other imported pig meat consignments and can be reconciled to their: <ul style="list-style-type: none"> • original receiving container number • biosecurity entry number. 	Major

Table 15A General

Conditions	Nonconformity guide
15.1 Goods subject to biosecurity control must be maintained and processed at an approved arrangement site appropriate for the biosecurity risk associated with the items.	Major or critical
15.2 Goods subject to biosecurity control must be maintained and processed in accordance with the conditions of the relevant approved arrangement class.	Minor, major or critical
15.3 Goods subject to biosecurity control must be maintained and processed in accordance with import conditions specified in the department's Biosecurity Import Conditions Database (BICON).	Minor, major or critical
15.4 Goods subject to biosecurity control must be maintained and processed in accordance with an import permit.	Major or critical
15.5 Goods subject to biosecurity control must be maintained and processed in accordance with any other direction from the department.	Minor, major or critical
15.6 Goods subject to biosecurity control must be maintained and processed in accordance with the <i>Biosecurity Act 2015</i> and subordinate legislation.	Major or critical
<p>15.7 Goods subject to biosecurity control must be kept physically separated from other goods (including during transport), to ensure negligible risk of cross contamination to:</p> <ul style="list-style-type: none"> • imported items that have been released from biosecurity control • domestic items • the Australian environment. <p>Note: Isolation can be achieved through the use of distance or physical barriers. The amount of distance or type of physical barrier required will depend on the nature of the goods subject to biosecurity control.</p>	Major or critical
15.8 The standard of hygiene at the approved arrangement site must be appropriate for the nature of the goods subject to biosecurity control.	Major or critical
15.9 Any equipment that has been used or brought in contact with imported items subject to biosecurity control, or which could have been potentially contaminated by the imported items, must not leave the biosecurity area until it has been processed (cleaned, disinfested, decontaminated) or disposed of in accordance with relevant approved arrangement requirements, import conditions and departmental directions.	Major or critical
<p>15.10 Goods subject to biosecurity control are not permitted to be moved outside an approved arrangement site except for the purpose of:</p> <ul style="list-style-type: none"> • moving directly and securely to another approved arrangement site, of the appropriate approved arrangement class, with prior written approval from the department • moving directly and securely to an approved arrangement site of the same class (or of the same class but a higher biosecurity containment level sub-class) that is co-located with the original approved arrangement site • transport of biosecurity waste by a department-approved waste transport company (operating under an approved arrangement for biosecurity waste transport). <p>If the items are being transported by a non-accredited person (such as a truck driver), the forwarding biosecurity industry participant must ensure that this person is made aware of the conditions relating to the transport of the items.</p>	<p>Critical</p> <p>Major</p>
15.11 Goods subject to biosecurity control are not permitted to leave the biosecurity area of an approved arrangement site, inadvertently or deliberately, without prior written direction or approval from the department.	Critical
<p>15.12 An accredited person must personally conduct or directly supervise activities involving physical contact with, or handling of items, subject to biosecurity control. Directly supervise means that the accredited person must be present in the area where the items subject to biosecurity control are being handled and must be able to:</p> <ul style="list-style-type: none"> • visually verify that the items are being handled in accordance with the department's requirements • communicate immediately and effectively with the persons being supervised. 	Major

Table 15B General (continued)

Conditions	Nonconformity guide
15.13 Persons performing the function of an accredited person must have successfully completed the department's approved training to obtain and maintain accredited person status.	Major
15.14 Records must be maintained of accredited persons.	Minor
15.15 Goods subject to biosecurity control must be clearly and visibly identified as being under biosecurity control to persons who can physically access the goods or the containers holding the goods. The measures taken must ensure that persons having physical access to goods subject to biosecurity control can differentiate between goods subject to biosecurity control and goods that are not subject to biosecurity control.	Major
<p>15.16 Ensure records are kept for a minimum of 18 months for goods subject to biosecurity control at the approved arrangement site.</p> <p>Ensure goods subject to biosecurity control are traceable in terms of (where applicable):</p> <ul style="list-style-type: none"> • declaration/entry number • import permit number • Air Waybill or Bill of Lading number • date of receipt • processing (including inspection, treatment, testing) details • release from biosecurity control • disposal details • storage location • accredited person responsible for the items. 	<p>Minor or major</p> <ul style="list-style-type: none"> • Major • Major • Minor • Major • Major • Major • Major • Major • Major
15.17 The biosecurity industry participant must ensure that persons having physical access to goods subject to biosecurity control are aware that such items must only be handled by an accredited person or under the direct supervision of an accredited person.	Major
15.18 The biosecurity industry participant must ensure that persons having physical access to goods subject to biosecurity control are aware that such items must only be handled by an accredited person or under the direct supervision of an accredited person.	Major
<p>15.19 A contingency plan must be in place to manage unexpected events that threaten to compromise biosecurity integrity of the approved arrangement site. Unexpected events include:</p> <ul style="list-style-type: none"> • appearance of pests or symptoms of disease • structural damage (due to storms etc.) • unauthorised removal of goods subject to biosecurity control • spillages of goods subject to biosecurity control • sudden unavailability of an accredited person. 	<ul style="list-style-type: none"> • Major • Major • Major • Major • Major
<p>15.20 Ceasing or transferring operations - the department must be informed, in writing, at least 15 working days prior to intended:</p> <ul style="list-style-type: none"> • closure of a current approved arrangement site • relocation of the business, including the approved arrangement class function • ceasing of operation as an approved arrangement site. <p>Any goods subject to biosecurity control that remain at the approved arrangement site must be treated or destroyed in accordance with a department approved method or transferred to another approved arrangement site with prior approval from the department. The biosecurity industry participant will be liable for associated costs.</p>	<p>Major</p> <p>Critical</p>

Table 15C General (continued)

Conditions	Nonconformity guide
15.21 If there is any doubt as to whether goods: <ul style="list-style-type: none"> • are subject to biosecurity control • remain subject to biosecurity control • become subject to biosecurity control then the goods must be handled in accordance with conditions for goods subject to biosecurity control.	Major
15.22 The biosecurity industry participant must notify the department in writing as soon as practicable within 15 working days of becoming aware of any change of status, not previously been notified to the department, of the biosecurity industry participant or their associates relevant to the operation of the approved arrangement in relation to any of the following matters: <ul style="list-style-type: none"> • conviction of an offence or order to pay a pecuniary penalty under the <i>Biosecurity Act 2015, Quarantine Act 1908, Customs Act 1901, the Criminal Code or the Crimes Act 1914</i> • debt to the Commonwealth that is more than 28 days overdue under the <i>Biosecurity Act 2015, Quarantine Act 1908, Customs Act 1901, the Criminal Code or the Crimes Act 1914</i> • refusal, involuntary suspension, involuntary revocation/cancellation or involuntary variation of an Import Permit, quarantine approved premises, compliance agreement or approved arrangement under the <i>Quarantine Act 1908</i> or the <i>Biosecurity Act 2015</i>. 	Critical
15.23 Departmental officers and department approved auditors, must be provided access to the approved arrangement site to perform the functions and exercise the powers conferred on them by the Biosecurity Act or another law of the Commonwealth.	Critical
15.24 Departmental officers or department approved auditors, must be provided with facilities and assistance as requested, and any required documents, records or things relevant to the audit.	Major or critical
15.25 The department must be notified of any reportable biosecurity incident as soon as practicable, in accordance with the determination made by the Director of Biosecurity.	Critical
15.26 Department approved auditors must be permitted to collect evidence of compliance and noncompliance with approved arrangement conditions through actions including the copying of documents and taking of photographs.	Major or critical
15.27 The biosecurity industry participant must notify the department in writing as soon as practicable within 15 days of any change in: <ul style="list-style-type: none"> • persons in positions responsible for controlling, directing, enforcing or monitoring people performing activities associated with the approved arrangement • biosecurity industry participant details, including: <ul style="list-style-type: none"> – entity name – Australian business number or Australian company number – postal address – email address – facsimile number – telephone number. 	Major or critical