

# Meat Processing (Ready-To-Eat) Audit Project 2023

Biosecurity and Food Safety (BFS) protects the NSW community, environment and economy from biosecurity & food safety risks

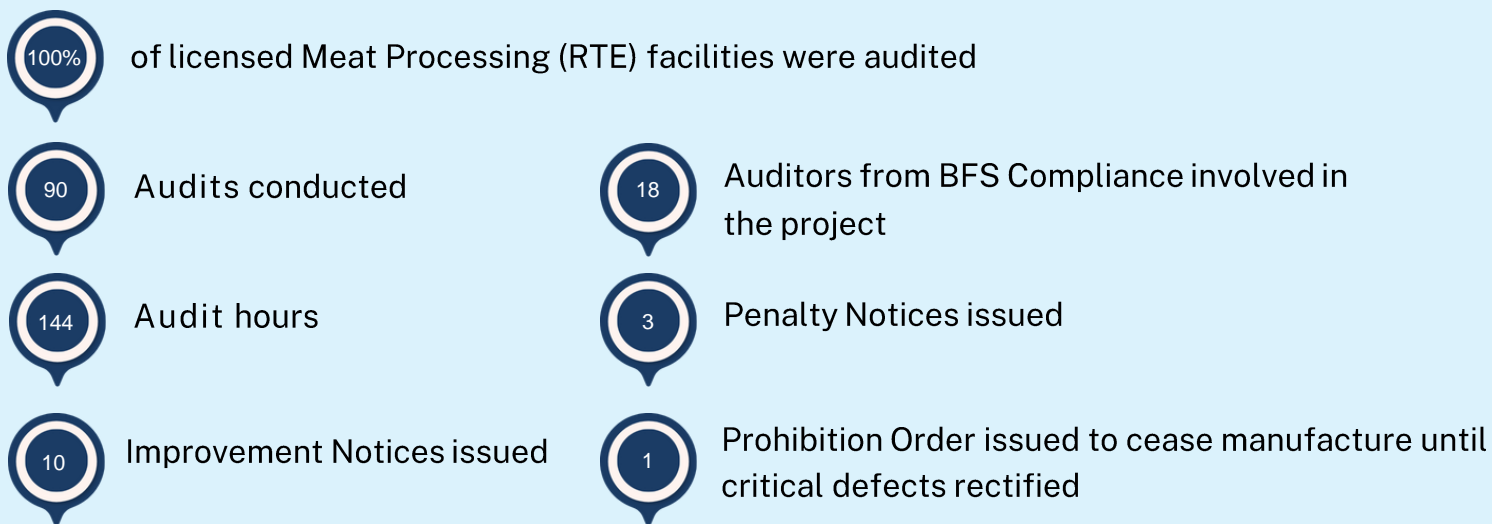
## Project Overview

BFS Compliance conducted an audit program on licensed meat processing facilities manufacturing Ready-To-Eat (RTE) meat products.

The focus of this audit program was to ensure RTE meat products were produced in accordance with Food Safety Program requirements and tested as per the mandatory NSW Food Safety Schemes Manual.

Hygiene and the structural suitability of processing areas was also assessed as these areas directly impact the safe manufacture of RTE products that do not require further cooking prior to consumption

## Project Statistics



## Project Outcomes

This targeted audit program generally found high levels of compliance by licensed meat processing facilities producing RTE meat products. These high-risk products were manufactured in line with the Food Safety Program and mandatory environmental and product testing requirements. Some non-compliances were identified due to breakdowns in structural and hygiene controls, which in one case led to a prohibition order being issued to cease production. In these situations, our staff implemented swift enforcement actions and conducted follow up audits and inspections to ensure that identified food safety issues were rectified.