

No. S

SALE OF FOOD ACT 1973
(CHAPTER 283)

FOOD (AMENDMENT NO. X) REGULATIONS 2022

In exercise of the powers conferred by section 56(1) of the Sale of Food Act 1973, the Minister for Sustainability and the Environment makes the following Regulations:

Citation and commencement

1. These Regulations are the Food (Amendment No. X) Regulations 2022 and come into operation on 2022.

Amendment of regulation 2

2. Regulation 2(1) of the Food Regulations (Rg 1) is amended by inserting, immediately after the word “sequestrants” in paragraph (b) of the definition of “food additive”, the words “, pathogen reduction treatments”.

New regulation 27A

3. The Food Regulations are amended by inserting, immediately after regulation 27, the following regulation:

“Pathogen reduction treatments

27A.—(1) In these Regulations, “pathogen reduction treatment” means any antimicrobial substance that when applied on food, reduces the food’s microbial load.

(2) A person must not use a pathogen reduction treatment on meat except in accordance with paragraph (4).

(3) A person must not import, sell, advertise, manufacture, consign or deliver any meat that contains any pathogen reduction treatment other than those specified in column 1, and in the proportion specified for the type of meat in columns 2, 3 and 4, of the Seventeenth Schedule.

(4) A person may use a pathogen reduction treatment on meat (other than minced meat or chopped meat within the meaning given by regulation 64(1)) if —

- (a) the meat has not been salted, marinated, preserved or undergone any other form of processing;
- (b) the pathogen reduction treatment is used in the course of carrying on a non-retail food business —
 - (i) at a processing establishment licenced under the Wholesome Meat and Fish Act 1999 to debone or cut meat; or
 - (ii) at a slaughter-house licenced under the Wholesome Meat and Fish Act 1999;
- (c) the pathogen reduction treatment is applied on the meat as a rinse, dip, spray or wash;
- (d) the pathogen reduction treatment is not used to make contaminated meat fit for human consumption; and
- (e) the person records the following details for the use of the pathogen reduction treatment and keeps the record for at least 6 months after the date of use:
 - (i) the type and amount of pathogen reduction treatment used;
 - (ii) the stage where the pathogen reduction treatment is used in the process flow of the processing establishment or slaughter-house mentioned in paragraph (b), as the case may be;
 - (iii) the date of use.

(5) In this regulation —

“contaminated meat” includes meat —

- (a) that has come into contact with any unclean surface;
- (b) that after evisceration, remains visibly mixed with faeces; or

(c) of a diseased animal;

“processing establishment” has the meaning given by the Wholesome Meat and Fish Act 1999;

“slaughter-house” has the meaning given by the Wholesome Meat and Fish Act 1999.”.

Amendment of regulation 29

4. Regulation 29(1) of the Food Regulations is amended by deleting the words “or gaseous packaging agent” and substituting the words “, gaseous packaging agent or pathogen reduction treatment”.

Amendment of regulation 64

5. Regulation 64 of the Food Regulations is amended by inserting, immediately after paragraph (1), the following paragraph:

“(1A) Despite paragraph (1), minced meat or chopped meat may contain a pathogen reduction agent if the minced meat or chopped meat has been comminuted from meat that contains an amount of a pathogen reduction agent in accordance with regulation 27A(3) and the Seventeenth Schedule.”.

New Seventeenth Schedule

6. The Food Regulations are amended by inserting, immediately after the Sixteenth Schedule, the following Schedule:

“SEVENTEENTH SCHEDULE

Regulations 27A(3) and 64(1A)

PATHOGEN REDUCTION TREATMENTS IN MEAT AND THEIR MAXIMUM PERMITTED LEVELS

<i>First column</i>	<i>Second column</i>	<i>Third column</i>	<i>Fourth column</i>
<i>Pathogen reduction treatment</i>	<i>Maximum amount (ppm) for a carcass (the entire carcass of an animal, whether before or after evisceration)</i>	<i>Maximum amount (ppm) for a muscle cut (any meat cut from a carcass)</i>	<i>Maximum amount (ppm) for an offal (a non-skeletal muscle organ)</i>
1. 1,3-dibromo-5,5-dimethylhydantoin	900 (as available bromine)	900 (as available bromine)	900 (as available bromine)
2. Acetic acid	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
3. Acidified sodium chlorite	1,200 (for sodium chlorite) and 30 (for chlorine dioxide)	1,200 (for sodium chlorite) and 30 (for chlorine dioxide)	1,200 (for sodium chlorite) and 30 (for chlorine dioxide)
4. Ammonium hydroxide	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
5. Calcium hypochlorite	50 (as available chlorine)	20 (as available chlorine)	50 (as available chlorine)
6. Cetylpyridinium chloride solution, with or without propylene glycol	8,000	8,000	8,000

7.	Chlorine Dioxide	3	3	3
8.	Citric acid	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
9.	Ethyl Alcohol	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
10.	Hydrochloric acid	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
11.	Hypobromous acid	900 (as available bromine)	900 (as available bromine)	900 (as available bromine)
12.	Lactic acid	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
13.	Lactoferrin	20,000	20,000	20,000
14.	Ozone	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
15.	Peroxyacetic acid and hydrogen peroxide, with or without 1-hydroxyethylidene-1, 1-diphosphonic acid, acetic acid or sulfuric acid or octanoic acid	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
16.	Potassium hydroxide	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
17.	Sodium hydroxide	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
18.	Sodium hypochlorite	50 (as available chlorine)	20 (as available chlorine)	50 (as available chlorine)
19.	Sodium sulphate	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice

20. Sulphuric acid	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
21. Trisodium Phosphate	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice

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[G.N. Nos. S 515/2006; S 195/2011; S 175/2012;
S 444/2012; S 493/2013; S 816/2014; S 49/2016;
S 152/2017; S 302/2017; S 146/2018; S 59/2019;
S 580/2019; S 237/2020; S 424/2020; S 704/2020;
S 813/2020; S 695/2021; S 993/2021]

Made on 2022.

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