

Primary Produce (Food Safety Schemes) Act, 2004

Certificate of Accreditation

This is to Certify that

H.P.S. TRANSPORT PTY LTD

trading as

H.P.S. TRANSPORT PTY LTD

located at

33 Naweena Road, REGENCY PARK

is accredited to carry out the specific activities of meat processing listed below

Category 7

Cold Storage, Meat Distribution & Transportation

- ◆ **Cold Storage of Meat and/or Meat Products**
Applies to a commercial operation where meat and/or meat products are stored prior to distribution.
- ◆ **Transportation of Meat and/or Meat Products**
Applies to a commercial operation transporting meat and/or meat products.

This accreditation is subject to the provisions of the *Primary Produce (Food Safety Schemes) Act 2004*, the *Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006*, and any other conditions imposed by the Minister for Agriculture, Food and Fisheries, South Australia.

Accreditation Number **7-65**

Issued this **5th** day of **March, 2014**



**Government
of South Australia**

Geoff Raven
Manager, Plant & Food Standards
Delegate of the Minister

Conditions of Accreditation

The following conditions apply to the accreditation of

H.P.S. TRANSPORT PTY LTD

trading as

H.P.S. TRANSPORT PTY LTD

located at

33 Naweena Road, REGENCY PARK

The holder of this accreditation will operate by compliance with the Primary Produce (Food Safety Schemes) Act 2004 and the Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006, in respect of the following processing program approved by the Minister:

The processing of meat products will be in accordance with the *Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006*, and the following published Standards, as and when introduced and varied from time to time:

◆ ***Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption***

The processing program will comply with the product composition, product description, packaging and labelling provisions of the Australia New Zealand Food Standards Code, "Standard 1.2 – Labelling and Other Information Requirements" and "Standard 2.2.1 - Meat and Meat Products", plus "Standard 4.2.3 – Production and Processing Standard for Meat" along with compliance with the provisions of the South Australian *Food Act 2001*.

Meat sourced will only be obtained from processors accredited under the Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006, registered under equivalent interstate legislation or imported under conditions approved by the appropriate Commonwealth authority.

The processing of meat and meat products shall be effectively controlled by management through a Hazard Analysis and Critical Control Points (HACCP) based Food Safety program approved by the Minister and subject to regular audits by persons authorised or approved by the Minister.

The frequency and number of audits and inspections of the plant and vehicles is to be determined by the Minister. The cost of all audits and inspections carried out by persons authorised or approved will be borne by the accredited operator.

The processing program will include full cooperation with any official State or Commonwealth product or environmental surveillance programs as required by the Manager, Plant and Food Standards.

The operator will comply with all directions from the Minister, the Minister's delegate, or an Authorised Officer appointed by the Minister, in respect of the meat processing operation.

The Manager, Plant and Food Standards will be notified of any proposed changes to the processing program as specified above.

Accreditation Number 7-65

Dated this 5th day of March, 2014



**Government
of South Australia**

Geoff Raven
MANAGER, PLANT & FOOD STANDARDS
DELEGATE OF THE MINISTER



FOOD SAFETY PROGRAM AUDIT REPORT

CQ2985

COMPANY	H.P.S. Transport Pty Ltd	Accreditation	07/0065		
Meeting Attendance (Client representatives & auditor to sign)			Date: 17-Jun-2022	Duration and Charge	
Name	Position	Signature	Duration of Audit: 1 hour		
Michael Cronin	Food Standards Officer				
Peter Sharp	HR/WHS Manager		Time Charged: 1 hour		
STANDING ELEMENTS		RATING	COMMENTS		
1. Food Safety Arrangement		A	Announced audit 17 June 2022		
<ul style="list-style-type: none"> Manual up to date ✓ Document / records Control ✓ Amendment register ✓ Internal audit / review ✓ 			SGS Certifies & Assesses HPS Transport Pty Ltd as meeting the requirements of HACCP as defined by CAC / RCP 1 - 1969 (Rev.4 - 2003) for the Receipt, storage & transportation of dry, chilled & frozen products. Certificate FSAU06/6137 is valid from 10/10/2019 until 30/10/2022.		
2. HACCP			A	Last audit 6/10/21 conducted by Stephen Rice.	
<ul style="list-style-type: none"> All products listed in table N/A Products descriptions / use N/A Process flow chart / floor plan ✓ Audit table accurate ✓ CCP monitoring forms ✓ CCP work instructions ✓ 				The food safety program is well implemented and maintained as required. Cold chain compliance demonstrated and evident throughout storage and transportation, verified temperatures under cold storage at time of audit results <5 °C	
3. Good Manufacturing Practices		A	Meat transport vehicles listed on Vehicle check list attached		
<ul style="list-style-type: none"> Hygiene & sanitation procedures (Premises / Vehicles) ✓ Personal hygiene ✓ Cleaning & storage of chemicals ✓ Pest control ✓ Hygiene production ✓ 			Refrigeration and driver work sheets reports sighted. A professional and well managed operation.		
ADDITIONAL ELEMENTS		A			
4. Good Manufacturing Practices					
<ul style="list-style-type: none"> Works program ✓ Calibration ✓ Product identification & recall N/A Ingredients / packaging storage N/A Approved suppliers ✓ Training ✓ Waste management ✓ Water sample N/A Vehicle ✓ Micro environment N/A Micro product N/A Process validation N/A 					
CONSTRUCTION RATING			A		
HYGIENE RATING			A		
CORRECTIVE ACTION REQUESTS ISSUED					
Critical	Major		Minor		
RECOMMENDATION					
IAP	Enter FSA		Remain FSA	✓	
			APPROVED PROCESSES		
			Have there been any process changes since the last audit? N		
			Processes	Accredited Actual	
			<ul style="list-style-type: none"> Animal processing Raw Cook RTE UCFM Fermented heat treated Fermented cooked Dry cured Vacuum packed RTE Cold storage / transport Vehicles Pet meat production Poultry Salted and/or cured meats Dried 	<ul style="list-style-type: none"> ✓ ✓ 	<ul style="list-style-type: none"> ✓ ✓

Rating Definitions: A: meets criteria & being applied B: requires minor attention C: does not comply or is not being implemented