Meat Industry Act 1993 (section 17)

LICENCE TO OPERATE A MEAT PROCESSING FACILITY

Licence No. **P00687**
Licence category: **Further Meat Processing**

To: MR. VITO MUNAFO
AUSTRAL MEAT SERVICES PTY LTD
43 COLEBROOK STREET
BRUNSWICK VIC 3056

This licence authorises **Austral Meat Services Pty Ltd** to operate a further meat processing facility at **43 Colebrook Street Brunswick VIC 3056**, subject to the conditions and restrictions specified herein.

The nominated operator of the licensed facility is **Vito Munafo**.

This licence is valid from 01 July 2026 to 30 June 2027.

MICHAEL COFFEY
Chief Executive Officer

22 May 2026

CONDITIONS AND RESTRICTIONS

1. The licence does not authorise the slaughter of animals at the licensed facility.

2. The throughput that applies to this licence is: **restricted to no more than 250 tonnes**
   Note: For the meaning of 'throughput', see the Definitions section below.

3. The licensee must conduct its operations and maintain the licensed facility in accordance with:
   (a) AS4696:2023 (*Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption*)
   (b) AS4465:2005 (*Australian Standard for Construction of Premises and Hygienic Production of Poultry Meat for Human Consumption*), to the extent that its operation involves further meat processing of poultry;
   (c) AS5011:2001 (*Australian Standard for Hygienic Production of Natural Casings for Human Consumption*), to the extent that its operation involves the processing of natural casings;
   (d) the Act, the Regulations and the *Food Act 1984*;
   (e) the Australia New Zealand Food Standards Code (and in particular Part 1.2 and standards 2.2.1, 4.1.1 and 4.2.2); and
   (f) any Code of Practice that may be made by PrimeSafe under Part 3A of the Act,

   as these are published and as may be amended from time to time.

4. The licensee must:
   (a) conduct its operations at the licensed facility in accordance with a Quality Assurance Arrangement;
   (b) at all times engage an Approved Inspection Service (and for a period of not less than 12 months) to provide inspection services for the meat at the licensed facility, and to monitor the licensee's compliance with the conditions of this licence and with the Approved Arrangement;
   (c) obtain PrimeSafe's permission for any change of Approved Inspection Service (which approval will not be unreasonably withheld); and
   (d) take all reasonable steps to facilitate the prompt and efficient inspection of meat, plant and equipment at the licenced facility by the Approved Inspection Service, PrimeSafe inspectors or any other competent authority.

   Note: Guidance as to the content of a Quality Assurance Arrangement may be found on PrimeSafe's website at www.primesafe.vic.gov.au.

5. The licensee must give immediate notice to PrimeSafe if:
   (a) an order or direction is given by a competent authority for the recall or destruction of any meat or meat product processed at the licensed facility;
   (b) the licensee becomes insolvent or enters into external administration;
   (c) ownership or effective control of the licensed facility or any part of it changes in any way, and whether or not for valuable consideration;
   (d) the licensed facility ceases to operate, on a permanent basis, as a meat processing facility;
   (e) there has been a material change to the information provided by the licensee under section 14(2)(c)(iii) or (iv) of the Act regarding evidence that the licensee or the nominated operator is a fit and proper person.

Definitions

In this licence (including its conditions and restrictions):
Act means the *Meat Industry Act 1993.*
Approved Inspection Service (also known as a Conformity Assessment Body) means a person or body approved by PrimeSafe under section 7 of the Act to provide inspection services or, where the licensed facility is a registered establishment under the *Export Control Act 2020* (Cth), the Commonwealth Department of Agriculture, Fisheries and Forestry. A list of Approved Inspection Services may be found at PrimeSafe's website.
Further meat processing means the processing, packing and storing of meat and poultry for human consumption and includes curing, heat treatment, canning and fermenting of these products, and the processing of green runners into natural casings, but does not include rendering.
Green runners and **natural casings** have the meaning given to them in AS5011:2001.
Licensed facility means the facility licensed by this licence as a further meat processing facility.
Process means undertaking any of the activities related to further meat processing.
Quality Assurance Arrangement means the arrangement or program approved by PrimeSafe and that accords with clause 14 of AS4465:2005 and/or clauses 3.1 and 3.2 of AS4696:2023.
Regulations means the *Meat Industry Regulations 2015.*
Standards means the laws, regulations, codes and standards listed in clause 3 of these Conditions and Restrictions.
Throughput means the maximum weight of unprocessed meat that may be processed by the licensed facility in the term of the licence. (Where throughput is expressed as "over" the given value, no maximum applies).

Interpretation

To the extent of any inconsistency, the Standards are to be read in the following order of precedence: the Act and Regulations; *Food Act 1984*; any Code of Practice made under Part 3A of the Act; AS4696:2023 and/or AS4465:2005; the Australia New Zealand Food Standards Code.