

Technical Brief 11/01 for the week beginning Monday 7th March 2011.

1. NMD Notice (Bovine, Ovine & Porcine) 2011-New Requirements – (*Diane Carter & Piers Harrison*)

Notification: The recently published Animal Products (National Microbiological Database Specifications) Notice 2011 and an updated Schedule 1 Technical Procedures comes into effect on the 14 March 2011. Operators will need to update their NMD programme to ensure it complies with the new Notice when it comes into effect. Please refer to the below links for the 2011 Notice and Schedule 1:

[Summary of changes to the NMD Notice 2011.pdf](#)

[Animal Products \(National Microbiological Database Specifications\) Notice 2011 and Schedule 1](#)

[Analysis of Submissions](#)

The key changes made to the Notice that operators and verifiers need to be aware of have been summarised in the below table:

Section	Changes Made
Notice, part 1 clause 4 Interpretation	The NMD Controller definition has been amended to clarify that the NMD Controller may not be an Authorised Representative or person acting in the capacity of an Authorised Representative
Notice, part 2 clause (2) (b)	A new sub clause requiring the NMD controller to provide the relevant sampling and training information (in relation to the sampler) to the authorised representative.
Notice, part 2 clause 10 (5)	The authorised representative must undertake audits of the NMD programme to ensure the requirements are being met. They may consider it useful to coordinate with the premises verifier to carry out their NMD audits at the same time.
Notice, part 2 clause 10 (7)	A new sub clause to state the authorised representative notifies the LAS Administrator of any updates in relation to associate trainers or certified trainers. The premises must notify the laboratory in the first instance of any changes to their on-site samplers.
2.5.1 Group 1 Seasonal <i>Salmonella</i> Sampling	Section 2.5.1 has been rewritten to clarify the meaning. There have been no changes to the sampling windows.
2.5.2 Group 2 Seasonal <i>Salmonella</i> Sampling	Porcine <i>Salmonella</i> sampling is now a 27 month programme which commenced week beginning 5 October 2009 and will cease on the week beginning 2 January 2012.
2.7.1.2 Post chill carcasses	Has been reworded to clarify meaning.
3.5.2 Transportation temperature and times for red meat samples	Section 3.5.2 states that samples and diluents must be stored at 0-5°C. For diluents this only relates to storage immediately prior to sampling so that when the sample is added to the diluent- it is at the correct temperature.
3.5.2 Verification of temperatures during transport	While verification was already required, a timeframe for the verification of temperatures during transport has now been specified. Laboratories must now carry this verification out 6 monthly

6.6.1 Bovine and Bobby Calf NMT limits	In Table 33, the 80 th Percentile Bovine APC NMT figures have been updated from the 1997 5cm ² data to data from 2007 taken from 100cm ² sample sizes, this has lowered the limits. You need to take this into consideration for your ranking/alert status in the quarterly bovine APC ranked list.
6.6.4.2 Ranked List- Lower Alerts	The lower ranked list alert now includes the provision for the verifier to decide that further reviews of the NMD programme are not necessary where the premises has recurring low alerts and the programme has been found to be in compliance.
6.7.1 Group 1 and 2 Salmonella Performance Standards	There have been significant changes to the text of this section. However the principles of escalating investigation and response to <i>Salmonella</i> detections remain the same. Refer to the text below.

Note also the following, which have not been amended in NMD Notice 2011, but for which clarification was sought in submissions.

- 2.8.7 first paragraph and 2.8.8 second bullet point. *Salmonella* samples may not be sampled from the same sample site on the carcass as where a previous sample was taken.
- Notice part 3 clause (1) (a). It is both the Authorised Representative and the Operators' responsibility to ensure that with all lab results, the process descriptors (as detailed in section 5.5 of the NMD Programme) are correctly entered.

Group 1 & 2 *Salmonella* detections

The *Salmonella* Performance Standards (section 6.7) have been rewritten to update and clarify the process for dealing with detections of *Salmonella*. A number of prescriptive requirements present in previous versions have been replaced with more generic requirements. It is intended that in practice there will be little change to *Salmonella* responses. A generic checksheet has been developed for operators to use in the event of *Salmonella* detections and is attached to this technical brief; this checksheet and additional forms for porcine and bobby calves will be posted on the FoodSafety Website. The key changes to Group 1 and 2 *Salmonella* Performance Standards are:

- The NMD Administrator is no longer required to be notified for each *Salmonella* detection.
- Records from the original product sampled are to be traced back to the catchment area of the stock being processed.
- On the 2nd detection, the Primary Verifier will review the process and the effectiveness of the operator's actions in response to the 1st and 2nd detections.
- On the 3rd detection the premises will submit a *Salmonella* Management Plan to the Verifier which describes process reviews and the measures implemented to reduce the prevalence of pathogens. The Verifier must review the *Salmonella* Management Plan and submit this to the VA Specialist Advisor with their comments.

Chris Mawson

Agency Technical Manager (Verification Animal & Food Products)

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