

## APPROVALS AND INSPECTIONS OF RETAIL MEAT PREMISES

### Legislation

Amendment No 4 of the Building Code of Australia (BCA) came into effect on 1 January 1999 and introduced building requirements for retail meat premises. The requirements, previously administered by the Queensland Livestock and Meat Authority (QLMA), were consolidated into the Queensland Appendix of the BCA. These provisions are now contained in “QLD Part H109 - Premises Used for the Processing and Retail Sale of Meat and Meat Products”. Such premises include -

- butcher shops;
- game-meat shops;
- poultry shops;
- pet-food shops;
- delicatessens;

but do not include premises for the sale of meat and meat products pre-packaged elsewhere, or small goods.

### Building certifiers responsibility

When assessing an application for approval to construct or alter retail meat premises, a building certifier must ensure the work complies with the BCA including QLD Part H109.

Section 98 of the Standard Building Regulation does not allow a person to occupy any new building or part (except a single detached class 1 building and a class 10a building or structure) unless it is “substantially completed” and a “certificate of classification” has been issued by a building certifier.

“Substantially completed” is defined under Section 92 of the Standard Building Regulation and includes, under (f), “all health and safety matters relating to the building comply with this regulation”, which includes requirements of the BCA.

QLD Part H109 sets out construction and fitout performance requirements with accompanying “deemed-to-satisfy” solutions. **This means that, with regard to new building work (including alterations) for retail meat premises, health related standards now become the responsibility of the building certifier giving approval and allowing occupation.**



Where building work is assessed against the “deemed-to-satisfy” provisions, a building certifier must ensure all standards are satisfied before issuing a “certificate of classification”.

### **Role of QLMA**

Changes to the building regulations are currently being prepared to make the QLMA a concurrence agency for building work, assessable against the performance requirements and not against the “deemed-to satisfy” provisions. In the meantime, it is suggested that performance based development applications be referred to the QLMA, as if it were a concurrence agency, for assessment against their accrediting conditions **to obtain a licence to operate**, prior to a building certifier issuing an approval or a “certificate of classification”.

Premises such as slaughter houses, abattoirs and small goods processing are not covered under Part H109, and the building owner must consult with the QLMA and meet their accreditation conditions in addition to obtaining approval under IPA.

With respect to retail meat premises, periodic inspections will be carried out by QLMA to ensure ongoing compliance with the health standards. Substandard conditions will be required to be rectified to ensure the wholesomeness of the product is maintained. The inspections will highlight any non-compliance with QLD H109 and would indicate whether the building certifier has acted responsibly. Instances where the standards have not been met may be referred to the Building Services Authority for investigation.

### **Contacts**

The following QLMA contact persons may be of assistance where the proposal is performance based:

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