Meat Industry Act 1993 (section 17)

LICENCE TO OPERATE A MEAT PROCESSING FACILITY

Licence No. **X00035**
Licence category: **Export Abattoir**

To: MR. BRETT SCOBLE
H.W. GREENHAM & SONS PTY LTD
PO BOX 1118
SOUTH MELBOURNE VIC 3205

This licence authorises **H.W. Greenham & Sons Pty Ltd** to operate an abattoir at **Cnr Finlay & Watson Road TONGALA VIC 3621**, subject to the conditions and restrictions specified herein.

The nominated operator of the licensed facility is **Brett Scoble**.

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

MICHAEL COFFEY
Chief Executive Officer

27 May 2026

CONDITIONS AND RESTRICTIONS

1. The licence authorises:
   (a) the slaughter of consumable animals for human consumption; and
   (b) the processing of the intestines of animals slaughtered under this licence into runners, subject to compliance with AS 5011:2001.

   only to the extent that the licensee is also licensed to operate the licensed facility under the *Export Control Act 2020* (Cth).

   Note: For the avoidance of doubt, this licence does not authorise the processing or production of natural casings.

2. 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) AS5011:2001 (*Australian Standard for Hygienic Production of Natural Casings for Human Consumption*);
   (c) to the extent that this licence authorises the slaughter of rabbits, AS4466:1997 (*Australian Standard for Hygienic Production of Rabbit Meat for Human Consumption*);
   (d) to the extent that this licence authorises the slaughter of emus and/or ostrich, AS5010:2001 (*Australian Standard for Hygienic Production of Ratite (Emu/Ostrich) Meat for Human Consumption*);
   (e) the Act, the Regulations and the *Food Act 1984*;
   (f) the Australia New Zealand Food Standards Code (including but not limited to Part 1.2 and standards 2.2.1, 3.2.3, 4.1.1 and 4.2.3); and
   (g) 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.

3. The licensee must:
   (a) conduct its operations at the licensed facility in accordance with an Approved Arrangement;
   (b) keep a copy of the Approved Arrangement at the licensed facility during ordinary business hours;
   (c) conduct its operations at the licensed facility in accordance with a licence issued to the licensee by the Commonwealth Department of Agriculture, Fisheries and Forestry; and
   (d) take all reasonable steps to facilitate the prompt and efficient inspection of animals, meat, plant and equipment at the licensed facility by PrimeSafe inspectors, authorised officers (however described) of the Commonwealth Department of Agriculture, Fisheries and Forestry, or any other competent authority.

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

4. The licensee must participate in, and comply with, all requirements of the National Livestock Identification System ("NLIS") to the extent that the NLIS relates to the activities undertaken at the licensed facility.

5. The licensee must give immediate notice to PrimeSafe if:
   (a) the licensee or nominated operator are found to have contravened any permit or licence issued by the Commonwealth Department of Agriculture, Fisheries and Forestry in respect of the licensed facility, whether or not the finding was made by a court or gave rise to the imposition of a penalty, sanction or direction to take a corrective action;
   (b) an order or direction is given by a competent authority for the recall or destruction of any meat or meat product produced or processed at the licensed facility;
   (c) the licensee becomes insolvent or enters into external administration;
   (d) ownership or control of the licensee (if a company), or the licensed facility or any part of it, changes in any way, and whether or not for valuable consideration;
   (e) the licensed facility ceases to operate, on a permanent basis, as a meat processing facility;

(f) there has been a material change to the information provided by the licensee under section 14(2)(c)(i), (iii) or (iv) of the Act (regarding the name of the nominated operator, and evidence that the licensee and, where applicable, the nominated operator is a fit and proper person).

6. If the licensed facility is used to carry out any ritual slaughter (as defined in clause 1.3 of AS4696:2023), it must ensure that the act of slaughter of each animal is clearly recorded on visual recording equipment and that the recording is kept and made available to PrimeSafe and the Approved Inspection Service on demand for not less than 12 months from the date of slaughter.

7. This licence is not transferrable.

Definitions

In this licence (including its conditions and restrictions):
Abattoir means a place at or in which animals are slaughtered or butchered for human consumption.
Act means the *Meat Industry Act 1993*, as amended from time to time.
Approved Arrangement means an arrangement approved by PrimeSafe or the Commonwealth Department of Agriculture, Fisheries and Forestry in accordance with AS4696:2023 and, where applicable, a quality assurance program for the purposes of AS5011:2001.
Consumable animals means: poultry; game; any animal prescribed in the Regulations to be a consumable animal; and any animal from the following families if not living in a wild state – cattle, sheep, goat, pig, horse, donkey, ostrich or deer.
Licensed facility means the facility or vehicle licensed by this licence as a meat processing facility.
Natural casing has the meaning given to it in AS5011:2001.
Regulations means the *Meat Industry Regulations 2015*, as amended from time to time.
Runners has the meaning given to them in AS5011:2001.
Standards means the laws, regulations, codes and standards listed in clause 2 of these Conditions and Restrictions.

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 followed by any other applicable Australian Standard named in clause [2]; the Australia New Zealand Food Standards Code.