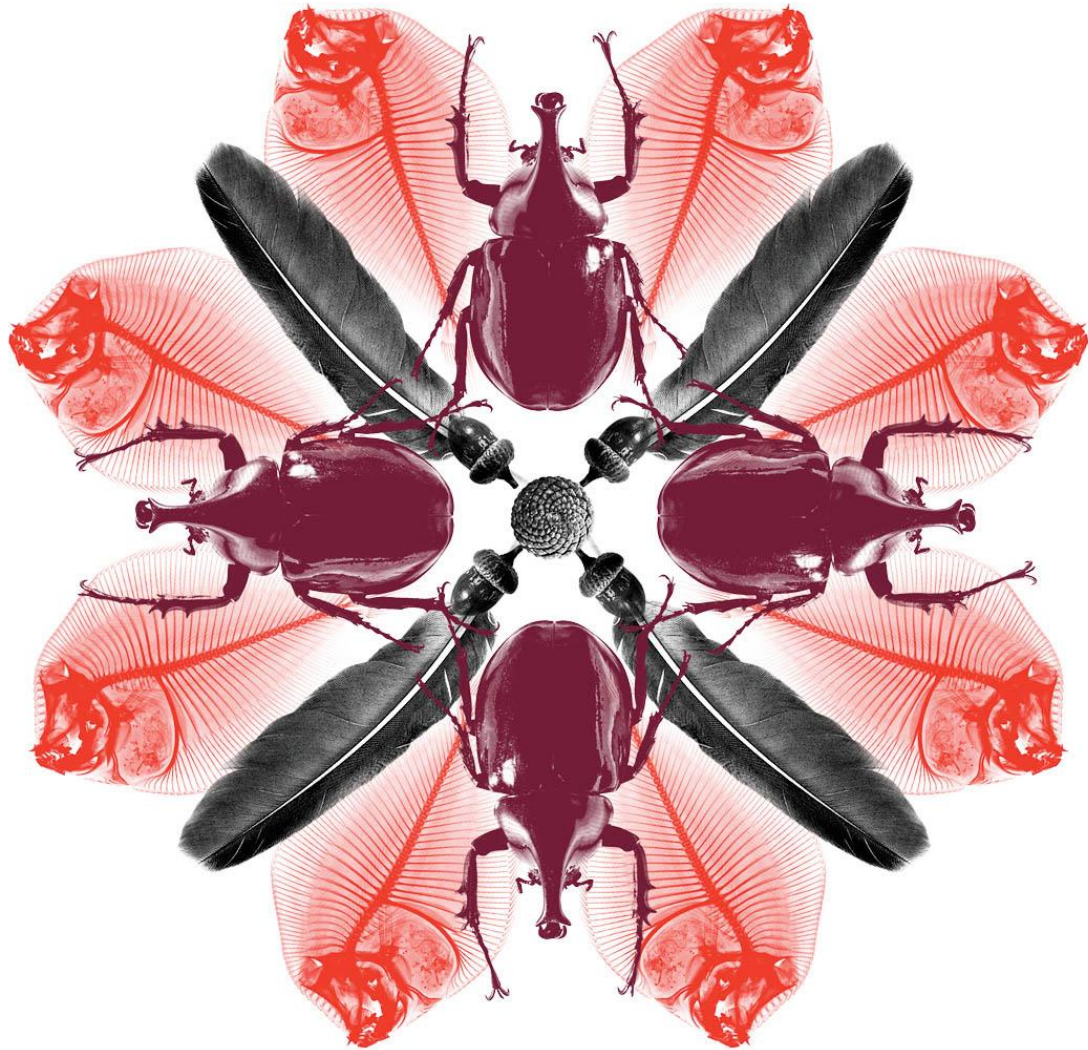


Approved Arrangements

For 3.2—Imported pig meat processing
Requirements—Version 4.0



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Version control

Updates to this document will occur automatically on the department’s website and this revision table will list the amendments as they are approved.

Date	Version	Amendments	Approved by
Feb 2014	1.0	First release.	Industry Arrangements Reform Programme
10 May 2016	2.0	Updated departmental branding and template.	Approved Arrangements section
16 Jun 2016	3.0	Updated references to the department and the <i>Biosecurity Act 2015</i> . New class number	Approved Arrangements section
1 May 2017	4.0	<ul style="list-style-type: none"> • Amended accredited person requirement (7.13) in line with AA General Policies • Removed traceability requirement (formerly 7.17) from general requirements • Removed contingency plan requirement (formerly 7.19) from general requirements 	Approved Arrangements section

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Guide to using this document

This document sets out the requirements that must be met before the relevant director will consider approval for the provision of biosecurity activities under section 406 of the *Biosecurity Act 2015*, otherwise known as an approved arrangement (AA).

This document specifies the requirements to be met for the approval, operation and audit of this class of AA. Compliance with the requirements will be assessed by audit.

In the event of any inconsistency between these requirements and any Import Permit condition, the Import Permit condition applies. If the applicant chooses to use automatic language translation services in connection with this document, it is done so at the applicant's risk.

Unless specified otherwise, any references to 'the department' or 'departmental' means the Department of Agriculture and Water Resources. Any references to contacting the department mean contacting your closest regional office.

Further information on AAs, regional contact details and copies of relevant AA documentation is available on the [department's website](#).

Definitions

Definitions that are not contained within the Approved Arrangements Glossary can be found in the *Biosecurity Act 2015* or the most recent edition of the Macquarie Dictionary.

Other documents

The *AA General Policies* should be read in conjunction with these requirements. They will assist in understanding and complying with the obligations and requirements for establishing and operating an AA.

Nonconformity guide

The nonconformity classification against each criterion is provided as a guide only. If more than one nonconformity is listed against a requirement, the actual nonconformity applied will correspond to the gravity of the issue. The nonconformity recorded against any requirement remains at the discretion of the biosecurity officer.

Nonconformity classifications are detailed in the *AA General Policies*.

AA Requirements

Table 1 Purpose

Requirements	Nonconformity guide
1.1 AA sites utilised for the processing of imported uncooked pig meat and includes: <ul style="list-style-type: none"> • processing of imported pig meat for human consumption • disposal of all associated waste products. 	Not applicable

Table 2 Scope

Requirements	Nonconformity guide
2.1 The AA for imported pig meat processing is limited to the: <ul style="list-style-type: none"> • transport to and from, and receipt, handling, control, storage and processing of imported pig meat at a Department of Agriculture and Water Resources approved processing AA site • processing of imported pig meat solely for human consumption in accordance with the Import Permit conditions for pig meat • storage, treatment and disposal of the waste material associated with the importation and processing of imported pig meat. 	Not applicable

Table 3A Requirements

Requirements	Nonconformity guide
3.1 Personnel who have responsibilities for, or perform tasks that may impact on goods subject to biosecurity control, must be able to demonstrate an understanding of department requirements (e.g. Import Permit conditions, biosecurity directions, Import Conditions database requirements).	Major
3.2 Personnel handling: <ul style="list-style-type: none"> imported pig meat, product derived from imported pig meat, or waste derived from imported pig meat must be trained to a level necessary to understand and fulfil the biosecurity requirements associated with their roles and responsibilities in relation to the handling and processing of imported pig meat.	Major
3.3 Personnel must be re-trained as necessary to ensure they maintain the required knowledge of biosecurity requirements to carry out their responsibilities.	Minor
3.4 The Biosecurity Industry Participant (BIP) must ensure that a biosecurity movement direction, authorising the movement of imported pig meat to or from the AA site, is obtained from the department prior to any transfers occurring	Critical
3.5 Imported pig meat that is being moved by or on behalf of the BIP between AA sites including interstate movements made by road or rail, must be transported by direct route within a secure containerised vehicle and identified as subject to biosecurity control with the department's regional contact number clearly marked on the goods.	Major
3.6 Imported pig meat is permitted to be transported with domestic pig meat where: <ul style="list-style-type: none"> segregation is maintained, and the imported product is not stacked above domestic product. 	Major
3.7 Imported uncooked pig meat may only be transported with other product (such as domestic product) where all product is loaded at a single address and is destined for a single delivery location	Major
3.8 The department must be notified immediately if imported product is not received at the BIP's AA site within 48 hours of expected arrival.	Major
3.9 At any point following receipt, where imported uncooked pig meat is not contained in a completely enclosed container (that is closed on all sides) segregation must be maintained between imported uncooked pig meat and any other product including cooked imported pig meat and/or domestic product.	Major

Table 3B Requirements (continued)

Requirements	Nonconformity guide
<p>3.10 Prior to opening and unpacking a shipping container, the BIP must:</p> <ul style="list-style-type: none"> • check that the seal is not missing or broken • check that the seal number on the container is the same as that on the biosecurity movement direction • notify the department as soon as possible within 24 hours of the receipt of the container if: <ul style="list-style-type: none"> - the container seal is missing or broken, or - the shipping container seal number does not match the number on the biosecurity movement direction. 	Major
<p>3.11 After unpacking a shipping container, the BIP must inspect the inside of the shipping container and notify the department as soon as possible within 24 hours of any visible contamination with:</p> <ul style="list-style-type: none"> • meat • blood • exudate from imported uncooked pig meat • any other biosecurity risk material 	Major
<p>3.12 The BIP must hold and contain any contaminated shipping container on-site pending advice from the department.</p>	Major
<p>3.13 On deconsolidation of a shipping container or receipt of cartons from a cold store, the BIP must:</p> <ul style="list-style-type: none"> • conduct a physical count of the cartons • inspect for damaged, thawed or bloodied cartons • verify that the country of origin on the cartons matches the country of origin on the biosecurity movement direction • verify the cartons are identified as imported if received from <ul style="list-style-type: none"> • a cold store • confirm the consignment matches the biosecurity movement direction. 	Major
<p>3.14 The BIP must notify the department as soon as possible within 24 hours of the deconsolidation of a shipping container or receipt of cartons from a cold store if:</p> <ul style="list-style-type: none"> • the physical carton count does not match the number on the biosecurity movement direction, • there are damaged, thawed or bloodied cartons, • the country of origin on the cartons does not match the country of origin on the biosecurity movement direction, or • cartons are received from a cold store without being securely transported and identified as imported. 	Major

Table 3C Requirements (continued)

Requirements	Nonconformity guide
3.15 Damaged, thawed or bloodied cartons must be: <ul style="list-style-type: none"> • immediately secured and labelled as nonconforming products with traceability information • stored segregated from other product pending the BIP's decision on whether to process or dispose of • immediately placed in a designated biosecurity waste bin for disposal as imported pig meat waste. 	Major
3.16 The BIP must hold all the cartons from the transfer in storage until further advice is received from the department, in the event that the: <ul style="list-style-type: none"> • physical carton count does not match the number on the biosecurity movement direction; or • country of origin on the cartons does not match the country of origin on the biosecurity movement direction. 	Major
3.17 During storage the BIP must ensure that: <ul style="list-style-type: none"> • imported uncooked pig meat is clearly identified, traceable to the biosecurity entry number and stored segregated from cooked imported pig meat, domestic pig meat or pig meat for export • imported pig meat is not stored above domestic product. 	Major
3.18 The BIP must process any product that comes in direct contact with imported uncooked pig meat in accordance with the requirements for imported uncooked pig meat.	Major or critical
3.19 The BIP must notify the department within 24 hours of a physical count of cartons in storage that does not match the corresponding number in the records kept by the BIP.	Major
3.20 Imported pig meat and imported pig meat waste must be clearly identified and traceable at all times, from receipt and storage through to processing into a final cooked product for distribution. This is required for both whole cuts of meat and trimmed product and must enable the product to be traced back to the: <ul style="list-style-type: none"> • biosecurity entry number • number of the shipping container in which the meat arrived in Australia. 	Major
3.21 Cooking records must be completed and kept for all imported pig meat (both whole cuts and trimmings). The cooking records must clearly identify that they relate to the cooking of imported pig meat, and must include the cooking date, the cooking temperature and time, and a product identification code enabling trace back to the biosecurity entry number.	Major
3.22 Every cooking process must be monitored using electronic monitoring and recording equipment. The cooking process must be verified using probes/thermometers to provide assurance that core temperatures are maintained in accordance with the department-approved core temperatures and times for product or waste.	Major

Table 3D Requirements (continued)

Requirements	Nonconformity guide
3.23 After a processing run for imported uncooked pig meat or product derived from imported pig meat all equipment used in that run must be washed with a food grade disinfectant before domestic product can be processed as non-imported product.	Major
<p>3.24 Imported uncooked pig meat for human consumption must be cooked according to one of the following department-approved minimum core temperatures and times prior to leaving the AA site:</p> <ul style="list-style-type: none"> • 56°C for 60 minutes • 57°C for 55 minutes • 58°C for 50 minutes • 59°C for 45 minutes • 60°C for 40 minutes • 61°C for 35 minutes • 62°C for 30 minutes • 63°C for 25 minutes • 64°C for 22 minutes • 65°C for 20 minutes • 66°C for 17 minutes • 67°C for 15 minutes • 68°C for 13 minutes • 69°C for 12 minutes • 70°C for 11 minutes. 	Critical
3.25 Returned or recalled product containing pig meat that was originally imported must be treated in accordance with the requirements for imported uncooked pig meat.	Major
<p>3.26 Temperature measuring equipment used for the measurement of imported pig meat cooking or heat treatment temperatures must be calibrated against a NATA-accredited thermometer. Temperature measuring equipment must be calibrated in accordance with any:</p> <ul style="list-style-type: none"> • method documented by the equipment manufacturer. If no calibration method is documented by the manufacturer, calibrations must incorporate at least two temperature points. The range between these two temperature points must come within 5°C of spanning the cooking or heat treatment temperatures that the equipment is subsequently used to verify • timeframe or frequency documented by the equipment manufacturer. If no calibration timeframe or frequency is documented by the manufacturer, the equipment must be calibrated at a minimum of once every two weeks. 	Major
3.27 The BIP must maintain a schedule of calibration for temperature measurement devices, showing the frequency of calibration for each type of device.	Minor

Table 3E Requirements (continued)

Requirements	Nonconformity guide
3.28 The department must be notified immediately of a failure to use calibrated equipment in accordance with the requirements for temperature calibration for the measurement of imported pig meat cooking or heat treatment temperatures.	Minor
3.29 Records of all servicing and calibration must include details of the: <ul style="list-style-type: none"> • date on which the calibration was performed, • method of calibration including calibration temperatures, • cooking equipment and processing area for which the temperature measurement equipment is used, and • name and address of any external organisation that conducts calibration on behalf of the BIP. 	Major
3.30 The BIP must notify the department within 24 hours of any of the following events: <ul style="list-style-type: none"> • structural failure of any building containing imported pig meat that could compromise the ability of the building to exclude rodents, birds or persons not authorised by the BIP • catastrophic event (e.g. a fire, storm or flood) that disrupts the ability of the BIP to contain, store, refrigerate, or process imported pig meat or imported pig meat waste in accordance with the requirements of this document • theft of imported pig meat or a break-in that could have resulted in access to imported pig meat 	Critical
<ul style="list-style-type: none"> • refrigeration failure that results in thawing or spoilage of imported pig meat in excess of the amount that can be immediately managed in a manner that does not contravene any other requirements in this document • imported uncooked pig meat including imported pig meat waste leaving the AA site without having being processed or treated in accordance with the procedures • detection of bone, major peripheral lymph nodes, head and neck material in imported pig meat • loss of integrity of receptacles storing untreated imported pig meat waste, liquid or solid • inadequate heat treatment of imported pig meat waste prior to the disposal of the waste as general waste 	Major
<ul style="list-style-type: none"> • collection of untreated imported pig meat waste by a party that is not a department approved waste transporter. 	Critical

Table 3F Requirements (continued)

Requirements	Nonconformity guide
<p>3.31 The BIP must notify the department within 24 hours of a breakdown in segregation between:</p> <ul style="list-style-type: none"> • imported pig meat and domestic product, leading to domestic product being contaminated with imported pig meat and/or domestic product not being processed/treated in accordance with the requirements for imported pig meat • imported pig meat and imported cooked pig meat products, leading to imported cooked pig meat products being contaminated with imported uncooked pig meat and/or these imported cooked pig meat products not being treated/processed in accordance with the requirements for imported uncooked pig meat • untreated imported pig meat waste (liquid or solid) and domestic uncooked products or imported/domestic cooked products, leading to domestic uncooked products or imported/domestic cooked products being contaminated with untreated imported pig meat waste (liquid or solid waste) and/or domestic uncooked products or imported/domestic cooked products not being treated in accordance with the requirements for untreated imported pig meat waste • imported pig meat and domestic waste, leading to domestic waste being contaminated by imported pig meat and/or not being treated in accordance with the requirements for imported pig meat waste • untreated imported pig meat waste and domestic waste, leading to domestic waste being contaminated by untreated imported pig meat waste and/or not being treated in accordance with the requirements for untreated imported pig meat waste • heat-treated imported pig meat waste and imported pig meat, leading to heat-treated imported pig meat waste being contaminated by imported pig meat and/or not being treated in accordance with the requirements for untreated imported pig meat waste • imported pig meat waste and untreated imported pig meat waste, leading to heat-treated imported pig meat waste being contaminated by untreated imported pig meat waste and/or not being treated in accordance with the requirements for untreated imported pig meat waste. 	<p>Major</p>

Table 3G Requirements (continued)

Requirements	Nonconformity guide
<p>3.32 The department must be notified in writing within 15 working days from the time the BIP is advised or made aware of:</p> <ul style="list-style-type: none"> • permanent closure of the current AA site • proceedings for liquidation, winding up or dissolution • bankruptcy • any form of external administration. <p>Note: Where the BIP proposes to change its AA site, the new location must undergo the same approval process as a new Imported Pig Meat Processor.</p>	<p>Major</p>
<p>3.33 Where the BIP simultaneously processes both imported uncooked pig meat and domestic pig meat product, all product and associated waste materials must be treated in accordance with the requirements for imported uncooked pig meat.</p>	<p>Major or critical</p>

Table 4 Waste

Requirements	Nonconformity guide
4.1 Imported pig meat waste must be placed in clearly identified leak-proof receptacles, securely contained and inaccessible to all animals, birds and persons not authorised to handle imported pig meat waste prior to collection for treatment and/or disposal.	Critical
<p>4.2 Imported pig meat waste must be disposed of by one of these methods:</p> <ul style="list-style-type: none"> • incineration at a department AA site for the incineration of biosecurity waste • autoclaving (121°C core temperature, 105kPa (15psi) for 15 minutes) at a department AA site for the autoclaving of biosecurity waste prior to disposal as general waste • heat treatment to one of the following approved minimum core temperatures and times: <ul style="list-style-type: none"> - 100°C for 30 minutes - 99°C for 40 minutes - 98°C for 50 minutes - 97°C for 60 minutes - 96°C for 80 minutes - 95°C for 100 minutes - 94°C for 120 minutes - 93°C for 150 minutes - 92°C for 200 minutes • deep burial at a department AA site for the deep burial of biosecurity waste • discharge to municipal sewerage system (for liquid waste only) • an alternative method specifically approved in writing by the department. <p>Note: Untreated imported pig meat waste must not be disposed of as general</p>	Critical
4.3 Any bone, major peripheral lymph nodes or head and neck material in imported pig meat must only be disposed of at a department-approved high temperature incineration facility or a department-approved deep burial facility.	Critical
4.4 The BIP must ensure that only department-approved waste transporters are used to transport the untreated imported pig meat waste to an external department-approved treatment and/or disposal facility.	Critical
4.5 The BIP must ensure that imported pig meat waste will not be sold, used or recycled for any purpose unless specifically approved in writing by the department.	Critical
4.6 All effluent treatment equipment must prevent access by animals and birds to effluent potentially contaminated by imported pig meat waste.	Critical

Table 5 Office and record requirements

Requirements	Nonconformity guide
5.1 The BIP must ensure that records are kept which allow all products derived from imported pig meat to be traced in back to the biosecurity entry number.	Major
5.2 The BIP must maintain a waste register for imported pig meat waste. The waste register must accurately: <ul style="list-style-type: none"> • specify all types of imported pig meat waste generated at the AA site in accordance with the level of detail provided in the definition of imported pig meat waste • identify whether the waste is from pre-cook or post-cook processing. 	Minor
5.3 For each type of waste generated from the processing of imported pig meat, the waste register must provide the following information: <ul style="list-style-type: none"> • details of any treatment conducted on the imported pig meat waste at the AA site (including core temperature and duration details, where applicable) • the name of the external contractor that collects the waste from the facility • the locations that the waste is taken to for further treatment and/or disposal (including the name of the organisation conducting the treatment/disposal activities at each location) • details of treatments (including time and temperature details, where applicable) and/or disposal conducted on the waste at each location to which the waste is taken. 	Major
5.4 The BIP is responsible for ensuring that accurate records and required documentation to enable verification of compliance with this AA class are created, maintained and retained for a minimum of two years from the date that the imported pig meat product or waste left the AA site. Records and documentation required includes the following: <ul style="list-style-type: none"> • training records • inventory receipt and storage records • cooking records • equipment calibration records • plant and equipment cleaning and sanitation records • movement of imported uncooked pig meat to and from the AA site records • waste register • Import Permits • internal audit records. 	Major
5.5 Records must be made available to the department within 48 hours upon request.	Major

Table 6 Administration

Requirements	Nonconformity guide
<p>6.1 The following must be complied with:</p> <ul style="list-style-type: none"> • the <i>Biosecurity ACT 2015</i> and subordinate legislation • Import Permit conditions • directions given by the department • the department's Biosecurity Import Conditions Database (BICON). 	Minor, major or critical
<p>6.2 The BIP must:</p> <ul style="list-style-type: none"> • ensure compliance with all relevant conditions and procedures carried out in relation to goods subject to biosecurity control at the AA site • ensure that its officers, employees, agents and contractors act consistently with, and ensure the proper performance of, the relevant conditions and the procedures in relation to the goods subject to biosecurity control at the AA site • assist the department with any investigation relating to compliance with the Act. 	Minor, major or critical

Table 7A General

Requirements	Nonconformity guide
7.1 Goods subject to biosecurity control must be maintained and processed at an AA site appropriate for the biosecurity risk associated with the items.	Major or critical
7.2 Goods subject to biosecurity control must be maintained and processed in accordance with the requirements of the relevant AA class.	Minor, major or critical
7.3 Goods subject to biosecurity control must be maintained and processed in accordance with import conditions specified in the department's Biosecurity Import Conditions Database (BICON).	Minor, major or critical
7.4 Goods subject to biosecurity control must be maintained and processed in accordance with an Import Permit.	Minor, major or critical
7.5 Goods subject to biosecurity control must be maintained and processed in accordance with any other direction from the department.	Minor, major or critical
7.6 Goods subject to biosecurity control must be maintained and processed in accordance with the <i>Biosecurity Act 2015</i> and subordinate legislation.	Major or critical
7.7 Goods subject to biosecurity control must be kept physically separated from other goods (including during transport), to ensure negligible risk of cross contamination to: <ul style="list-style-type: none"> • imported items that have been released from biosecurity control • domestic items • the Australian environment. Note: Isolation can be achieved through the use of distance or physical barriers. The amount of distance or type of physical barrier required will depend on the nature of the goods subject to biosecurity control	Major or critical
7.8 The standard of hygiene at the AA site must be appropriate for the nature of the goods subject to biosecurity control.	Major or critical
7.9 Any equipment that has been used or brought in contact with imported items subject to biosecurity control, or which could have been potentially contaminated by the imported items, must not leave the biosecurity area until it has been processed (cleaned, disinfested, decontaminated) or disposed of in accordance with relevant AA requirements, import conditions and departmental directions.	Major or critical

Table 7B General (continued)

Requirements	Nonconformity guide
<p>7.10 Goods subject to biosecurity control are not permitted to be moved outside an AA site except for the purpose of:</p> <ul style="list-style-type: none"> • moving directly and securely to another AA site, of the appropriate AA class, with prior written approval from the department • moving directly and securely to an AA site of the same class (or of the same class but a higher biosecurity containment level sub-class) that is co-located with the original AA site 	Critical
<ul style="list-style-type: none"> • transport of biosecurity waste by a department approved waste transport company (operating under an AA for biosecurity waste transport). <p>If the items are being transported by a non-Accredited Person (such as a truck driver), the forwarding BIP must ensure that this person is made aware of the conditions relating to the transport of the items.</p>	Major
<p>7.11 Goods subject to biosecurity control are not permitted to leave the biosecurity area of an AA site, inadvertently or deliberately, without prior written direction or approval from the department.</p>	Critical
<p>7.12 An Accredited Person must personally conduct or directly supervise activities involving physical contact with, or handling of items, subject to biosecurity control. Directly supervise means that the Accredited Person must be present in the area where the items subject to biosecurity control are being handled and must be able to:</p> <ul style="list-style-type: none"> • visually verify for themselves that the items are being handled in accordance with the department's requirements • communicate immediately and effectively with the persons being supervised. 	Major
<p>7.13 Persons performing the function of an Accredited Person must have successfully completed accreditation training.</p>	Major
<p>7.14 Records must be maintained of Accredited Persons.</p>	Minor
<p>7.15 Goods subject to biosecurity control must be clearly and visibly identified as being under biosecurity control to persons who can physically access the goods or the containers holding the goods. The measures taken must ensure that persons having physical access to goods subject to biosecurity control can differentiate between goods subject to biosecurity control and goods that are not subject to biosecurity control.</p>	Major
<p>7.16 Ensure records are kept for a minimum of 18 months for goods subject to biosecurity control at the AA site.</p>	Minor or major

Table 7C General (continued)

Requirements	Nonconformity guide
7.17 The BIP must ensure that persons having physical access to goods subject to biosecurity control are aware that such items must only be handled by an Accredited Person or under the direct supervision of an Accredited Person.	Major
7.18 Ceasing or transferring operations - the department must be informed, in writing, at least 15 working days prior to intended: <ul style="list-style-type: none"> • closure of a current AA site • relocation of the business, including the AA class function 	Major
<ul style="list-style-type: none"> • ceasing of operation as a AA site. Any goods subject to biosecurity control that remain at the AA site must be treated or destroyed in accordance with a department approved method or transferred to another AA site with prior approval from the department. The BIP will be liable for associated costs.	Critical
7.19 If there is any doubt as to whether goods: <ul style="list-style-type: none"> • are subject to biosecurity control • remain subject to biosecurity control • become subject to biosecurity control then the goods must be handled in accordance with requirements for goods subject to biosecurity control.	Major
7.20 The BIP must notify the department in writing as soon as practicable within 15 working days of becoming aware of any change of status, not previously been notified to the department, of the BIP or their associates relevant to the operation of the AA in relation to any of the following matters: <ul style="list-style-type: none"> • conviction of an offence or order to pay a pecuniary penalty under the <i>Biosecurity Act 2015</i>, <i>Quarantine Act 1908</i>, <i>Customs Act 1901</i>, the <i>Criminal Code</i> or the <i>Crimes Act 1914</i> • debt to the to the Commonwealth that is more than 28 days overdue under the <i>Biosecurity Act 2015</i>, <i>Quarantine Act 1908</i>, <i>Customs Act 1901</i>, the <i>Criminal Code</i> or the <i>Crimes Act 1914</i> • refusal, involuntary suspension, involuntary revocation/cancellation or involuntary variation of an Import Permit, quarantine approved premises, compliance agreement or AA under the <i>Quarantine Act 1908</i> or the <i>Biosecurity Act 2015</i>. 	Critical
7.21 Biosecurity officers, biosecurity enforcement officers and department-approved auditors must be provided access to the AA site to perform the functions and exercise the powers conferred on them by the Biosecurity Act or another law of the Commonwealth.	Critical
7.22 Departmental auditors or department-approved auditors must be provided with facilities and assistance as requested, and any required documents, records or things relevant to the audit.	Major or critical

Table 7D General (continued)

Requirements	Nonconformity guide
7.23 The department must be notified of any Reportable Biosecurity Incident as soon as practicable, in accordance with the determination made by the Director of Biosecurity.	Critical
7.24 Department-approved auditors must be permitted to collect evidence of compliance and noncompliance with AA requirements through actions including the copying of documents and taking of photographs.	Major or critical