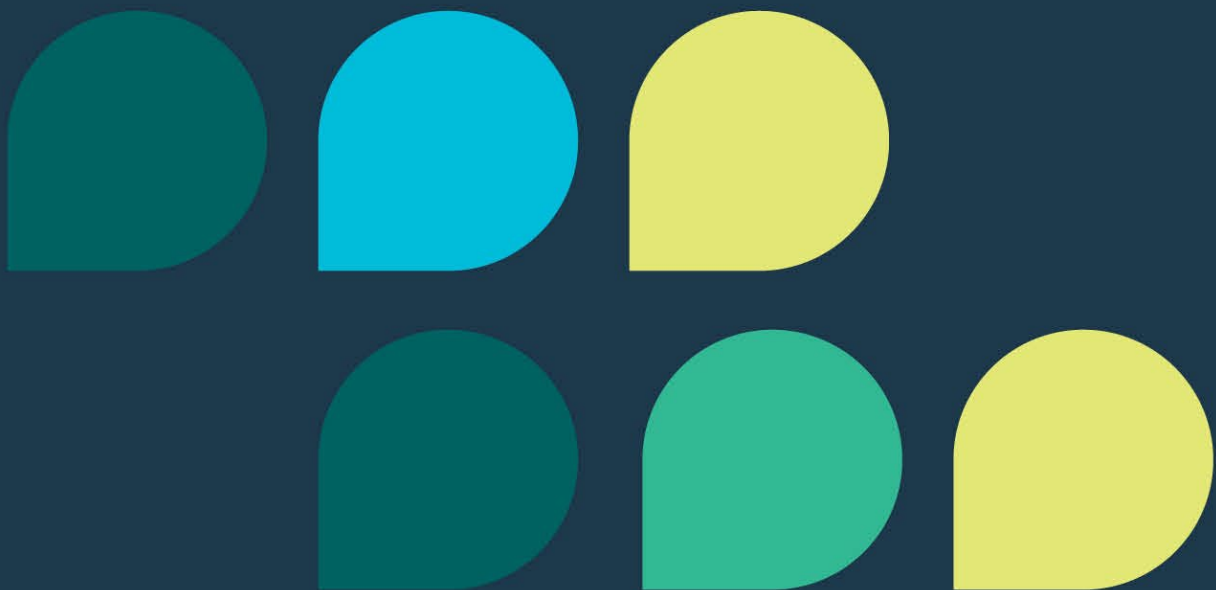


# Guidance Document

Establishing and Operating a Micro or Mobile  
Livestock Processing Facility in Tasmania



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# Important

Before you start any application, we encourage you to speak with the three key regulators: Biosecurity Tasmania (Product Integrity Branch); your local Council; and the Environment Protection Authority.

These regulators are all connected in this process, so early conversations will help you get clear advice, avoid duplication, and save time!

## 1 Introduction

This is a living document. Feedback is encouraged by all users, and updates will be made periodically to ensure it continues to be as useful as possible. The best endeavours have been made to ensure all external references and links are current, but please be aware these may have changed since publication and check accordingly that you are referring to the most up to date information available.

### Purpose

To guide individuals and organisations through the steps required to establish and operate a micro or mobile livestock processing facility in Tasmania.

### Scope

This guide provides an overview of the business planning and regulatory requirements for establishing and operating a domestic (not for international export) micro or mobile livestock processing facility. It applies to red meat processing and pigs only.

### Audience

Individuals and businesses seeking to establish a micro or mobile livestock processing facility; and

Individuals and organisations consulting on, or processing, applications associated with establishing a micro or mobile livestock processing facility.

### Terminology

Micro livestock processing facility and mobile livestock processing facility are set out below in section 2.

*\*see Glossary at conclusion of the document for other terms used throughout the document.*

## 2 Micro and mobile livestock processing facilities

### 2.1 Micro livestock processing facility

For the purposes of these Guidelines, micro livestock processing facility is used to describe a very small-scale, fixed-site facility. While there is no statutory definition, proponents can expect regulators to consider the following factors when determining whether an operation falls into this category:









- Scale of operations – typically producing less than 100 tonnes of meat product per year.
- Physical footprint – facilities are small in size (for example, Victoria uses a guide of less than 200 m<sup>2</sup> of gross floor area).
- Integration with farming activity – often located on, or directly associated with, a farming enterprise where livestock are raised.
- Waste and water flows – very limited wastewater and solid waste volumes, such that environmental impacts are relatively low.
- Micro status does not alter food safety or other regulatory obligations but helps to distinguish these small facilities from larger commercial operations when considering planning, environmental and infrastructure approvals.

### 2.2. Mobile livestock processing facility

For the purposes of these Guidelines, the term mobile is used to describe a genuinely mobile livestock processing facility. It is not defined in Tasmanian legislation. The following factors are commonly considered by regulators when assessing whether an operation should be treated as mobile or as a fixed-site:

- Mobility and frequency of movement – the unit is designed and constructed to move regularly between locations, rather than remaining in one place for extended periods. A facility that operates continuously from the same site for several months may be regarded as fixed.
- Connections and services – mobile units must be self-contained, relying on temporary or portable connections (e.g. water tanks, generators, waste storage tanks). Permanent plumbing into sewerage systems, permanent power connections, or hard-wired infrastructure indicates a fixed-site.
- Site works – minimal groundworks should be required at each location. Facilities relying on permanent footings, slabs, or buildings are unlikely to be considered mobile.
- Operational model – mobile units are intended to service multiple farms or localities, with movement as part of their normal business model.

### 3 Icon legend

	Quick explanation of the content in everyday terms.
	Links to further information, helpful contacts or supporting documents.
	Important cautions, common pitfalls or compliance risks. Don't skip these – they could save you time, money and trouble!
	The regulator or regulators involved in this area of operations
	Legislation and regulatory requirements applying to this part of the process.
	Quick check: have you addressed the requirements?
	Applies to fixed-site, micro livestock processing facilities
	Applies to mobile livestock processing facilities

## 4 How to use this Guide

This Guide is divided into four parts:

1. An introduction to the regulators and their responsibilities.
2. An overview of the rules you must comply with to establish and operate a micro or mobile livestock processing facility in Tasmania. Familiarise yourself with all the rules that apply before you start writing your business plan and applying for approvals. Many of the rules are interrelated, and understanding all the elements that apply will help you to navigate the process and avoid duplication.
3. A checklist for developing your business plan. Developing a business plan before commencing the approvals process is strongly recommended. It enables you to assess the viability of your business model and will assist in ensuring the regulators involved in the approvals process have a clear understanding of your proposed operation. This will help the regulators to support you through the approvals process.
4. A step-by-step guide to the approvals process. Establishing a livestock processing facility requires approval (sometimes a licence or certificate) from a range of regulatory bodies responsible for planning, food safety, animal welfare, biosecurity, construction, road safety and environmental protection and waste. This section will take you through which regulatory body is responsible for which approval, and what is required at each step.

## 5 Regulators

The following agencies have regulatory responsibilities for livestock processing facilities in Tasmania.

### 5.1 Biosecurity Tasmania

Biosecurity Tasmania is a strategic business unit within the Department of Natural Resources and Environment Tasmania. Biosecurity Tasmania is responsible for both accrediting a livestock processing facility under the meat and poultry food safety scheme, and for regulating livestock processing facilities that are up and running. There are branches within Biosecurity Tasmania that are responsible for related activities:

#### 5.1.1 Product Integrity

Tasmania's primary produce food safety regulator, responsible for accrediting meat processing businesses and monitoring the performance of those businesses according to their approved Food Safety Program. Where a business is vertically

integrated, Product Integrity may issue a single accreditation to cover all operations, including slaughter, processing, transport and sale of product.

### **5.1.2 Biosecurity Operations**

Delivers operational programs, including compliance and enforcement across multiple pieces of legislation at livestock processing facilities.

### **5.1.3 Animal Biosecurity and Welfare**

Focuses on minimising the risk of serious animal diseases and upholds animal welfare standards.

## **5.2 Local Council**

Local councils administer the Tasmanian Planning Scheme. If you intend to operate a fixed-site livestock processing facility, you will need planning permission from your local council.

If you are intending to operate a mobile livestock processing facility, you need to consult with the local councils in the areas you intend to service. The landholder may require a planning permit if the local council considers your mobile operation is not an exempt use of the land in that zone.

Local councils assess development applications and enforce planning rules. Additionally, local councils regulate the building and plumbing requirements under the *Building Act 2016*.

Councils are the environmental regulator under the *Environmental Management and Pollution Control Act 1994* for level 1 activities. Level 1 activities include abattoirs producing less than 100 tonnes of meat product per year.

Local councils are responsible for registering food businesses under the *Food Act 2003* where meat is sold direct to the public, unless this activity is already authorised as part of a vertically integrated accreditation by Biosecurity Tasmania.

## **5.3 Environment Protection Authority (EPA)**

The Environment Protection Authority is the environmental regulator for level 2 activities including livestock processing facilities which produce 100 tonnes or more of meat product per year at a fixed-site. It is also responsible for the regulation of transporting 'controlled waste', which includes animal effluent and residues.

Councils and the EPA are co-regulators for waste under the *Environmental Management and Pollution Control Act 1994*.

## 5.4 National Heavy Vehicle Regulator

The National Heavy Vehicle Regulator regulates vehicles that have a gross vehicle mass or aggregate vehicle mass of more than 4.5 tonnes. It includes vehicles like semi-trailers and B-double freight trucks.

## 5.5 Transport Services

Transport Services is a division of the Tasmanian Department of State Growth. It regulates roads and light vehicles. A light vehicle is one with a gross vehicle mass of 4.5 tonnes or less.

# 6. Overview

Before you begin applying for permits or constructing a facility, it is essential to understand the full range of rules that apply to micro and mobile livestock processing facilities in Tasmania. This section provides a high-level guide to the key areas you will need to consider - from planning and construction to food safety, traceability, animal welfare, biosecurity, and waste management.

These rules are interconnected, and changes in one area (such as facility design) may affect others (such as planning, building and plumbing or food safety requirements). Reading this section carefully will help you make informed decisions early, avoid costly surprises later, and prepare a strong business case and application package.

Even if your facility will be mobile, many of the same standards apply. Mobile facilities are still subject to assessment and regulation, just in different ways. Whether you are proposing a fixed-site or mobile facility, this overview will help you get clear on the big picture before diving into the detail.



The following content includes multiple references to legislation. It is intended for guidance only – refer to the original legislation for the precise wording of each requirement. You should also consult with the relevant regulator.

## 6.1 Site

A **fixed livestock processing facility** can only be built in a planning zone that allows an 'abattoir' which is included in the 'Resource Processing' use class. For example, Resource Processing is a permitted use in the Rural Zone and a discretionary use in the Agriculture Zone. Refer to the relevant zone use table in the Tasmanian Planning Scheme (e.g. clauses 20.0 Rural Zone, and 21.0 Agriculture Zone in the State Planning



Provisions). [LISTmap](#) shows all planning zones under the 'Tasmanian Planning Scheme – Zones' layer or the 'Interim Planning Scheme' layer.

Once you know your site is in a zone that allows Resource Processing, you need to find the local council responsible for that site. The council is responsible for assessing your planning application and issuing a planning permit.

You will need to address the provisions of the Tasmanian Planning Scheme, including the relevant zone and code provisions (e.g. 20.0 Rural Zone or 21.0 Agriculture Zone) in your planning application. You may also need to address the Attenuation Code if the proposed development is within 500 metres of a 'sensitive use'. You will find the Attenuation Code in the State Planning Provisions under 'Codes' 'C9.0'.

If you propose proposing to produce 100 tonnes or more of meat product per year, (therefore conducting a level 2 activity), the Council will refer your application to the Environment Protection Authority for assessment.

It is strongly recommended that if you propose to produce 100 tonnes or more of meat product per year, you submit a Notice of Intent to the Environment Protection Authority (EPA) *before* you submit your planning application. For more information about submitting a Notice of Intent, refer to Environmental Management, below.

A **mobile livestock processing facility** may not need planning approval because it is not a fixed-site. However, it is very important to note that even a truck or trailer can be considered 'fixed' if it makes permanent or semi-permanent connections, such as electricity, water or waste connections. To be considered 'mobile' a facility must be moving from place to place on a regular basis.



In addition, a mobile livestock processing facility may need planning approval depending on how long or often the facility will occupy the site and the intensity of the operation on that site.

You should contact the local councils in the areas you intend to service with your mobile facility, with a comprehensive plan of how you intend to operate. Councils will need to know the intensity of your proposed operation. To determine this, they may ask questions like:

- How many animals do you intend to slaughter at a given site and in what timeframe?
- What is the frequency with which you attend any specific site?



Once you know which local council your proposed micro facility will be in, make an appointment to meet with a planner at the council. They can discuss what you propose to do; talk you through the provisions of the Tasmanian Planning Scheme that apply, and answer questions. They can also advise what specialist reports you might need, such as a bushfire hazard report.

Attenuation means a buffer or separation to reduce the impact of one land use on another. 'Sensitive use' refers to land uses that are more easily affected by impacts like noise, odor or dust, such as a neighbouring house.

There are other codes in addition to the attenuation code. Your local council will be able to give you an indication of which codes you will need address. They will also be able to advise you on the application of Specific Area Plans and council policies that may need to taken into consideration.



To find what zone your proposed site is in – [LISTmap](#) or [PlanBuild](#)

To view the Tasmanian Planning Scheme – [Tasmanian Planning Scheme](#)

To find the relevant local council – [local council](#)



To submit a Notice of Intent to the EPA, refer to [Guide for preparing a Notice of Intent](#).



As at 13/10/2025, Hobart, Kingborough and Sullivans Cove operate under interim planning schemes. If you are planning to operate in any of these local government areas, refer to the specific planning scheme for that area.

At this stage in the process, you only need to get planning approval, however, it is important to look at the next steps in the process, including your building permit, waste management and the food safety requirements, as they may have an impact on your site

Remember, if you intend to operate a mobile facility, the planning scheme may still be applicable.

	<p>It depends on the frequency and intensity of the use of the sites it attends and whether it is genuinely mobile.</p> <p>A truck or trailer that has permanent or semi-permanent connections may be considered fixed, and the planning scheme will apply!</p>
	<p><a href="#"><u>Local council</u></a></p>
	<p><a href="#"><u>Land Use Planning and Approvals Act 1993</u></a></p>

## 6.2 Facility

A building approval is generally required when you are constructing a new building or expanding an existing building. It may be required if you are



repurposing an existing building. A building approval is granted by a licensed building surveyor and confirms your building plans and documentation demonstrates likely compliance with the *Building Act 2016* and the National Construction Code. If a building permit is

required, this will be issued by the permit authority at your local council. You are also likely to need a plumbing permit for your wastewater system – see the section on environmental management (below) for more information about waste management.

A building surveyor is a person who assesses the building plans against the National Construction Code. You have the choice of using the council’s building surveyor if they have one (most don’t) or engaging one privately.

As part of assessing your building plans, the building surveyor will refer your plans to Biosecurity Tasmania’s Product Integrity Branch. Product Integrity will assess the plans against Australian Standard 4696:2023 (AS4696), which means looking to see if the premises are suitable for hygienic processing of meat. It includes things like access to essential services such as potable water and energy supply, and waste management (for food safety purposes). Once Product Integrity have advised the building surveyor they are satisfied the plans meet AS4696, the building surveyor may issue a certificate of likely compliance (CLC), and, if required, the council will issue a building permit. Only once you have all building approvals in place can you start construction!

Examples of the AS4696:2023 requirements are listed below. You **MUST** refer to the full Standard to ensure you familiarise yourself with the specific requirements.

Examples of the AS4696:2023 requirements	Explanation
Premises must be designed to prevent contamination and allow effective cleaning	Requires impervious, smooth, cleanable surfaces; adequate floor drainage; non-slip floors and washable walls.
Facilities must provide handwashing, knife sterilisation, and hygiene controls	Must include accessible hand basins with warm water and soap; appropriate separation of clean/dirty areas.
Adequate ventilation to remove vapour, odours, and airborne particles	Mechanical or natural ventilation required in enclosed processing and storage areas.
Facilities must control pest access	Structural requirements to exclude pests (e.g. screens, sealed joints, tight-fitting doors).
Hot water and sterilisation equipment must be provided and capable of reaching 82°C	Requires hot water systems for sanitary fixtures; steriliser units may need plumbing approval depending on design.
Access to potable water	Potable water must meet AS/NZS 4020 and be connected via certified systems.
Chiller and temperature control for meat storage	Not directly mandated by NCC, but insulation, ventilation, and energy performance affect chillers and cold rooms.
Facilities must have emergency exits and be safe for workers	Requires clear paths of travel, exit signage, lighting, and in some cases, fire safety systems (depending on class).
Ability to isolate and dispose of inedible material and contaminated product	Plumbing systems must separate greywater and inedible waste from sewer or onsite systems; EPA or council may impose additional conditions.

Be aware that plumbing systems need to comply with the *Building Act 2016* and Volume 3 of the National Construction Code, known as the Plumbing Code of Australia (PCA). Under the *Building Act 2016* and PCA, all plumbing work must:

- Be designed and installed by a licensed person
- Meet the PCA requirements for potable water, waste drainage, and backflow prevention
- Include appropriate treatment and disposal of wastewater
- Be approved by your local council through the plumbing permit process.

Any fixed facility will require a plumbing permit for trade waste, regardless of whether the effluent system is discharged to sewer or captured and reused onsite. An *Onsite Wastewater Management System* means a system installed on premises that receives and/or treats wastewater generated on the premises and applies the resulting effluent to an *approved disposal system* or re-use system. The system needs to satisfy the TAS Part C4 Onsite liquid trade waste systems (NCC 2022) code and be signed off by a licensed person for the purpose of the *Occupational Licensing Act 2005*. Generally, the appropriate licence class for performance designed wastewater management engineering would be an Engineer – Civil.

More detail about wastewater management is available below, under Environmental management (including waste management).

A building approval is not required for a mobile livestock processing facility; however, a mobile livestock processing facility stills needs to be assessed against the *Australian Standard for Hygienic production and transportation of meat and meat products for human consumption 4696:2023 (AS4696)* to ensure the premises are suitable for the hygienic processing of meat. If you are proposing to establish a mobile facility, you need to contact Product Integrity Branch directly and provide them with plans for assessment.









It is very important to note that mobile facilities may only process animals slaughtered within the unit, and must not accept meat from other licensed facilities, to protect food safety, traceability and biosecurity.

If you are intending to operate a mobile livestock processing facility from a heavy vehicle or trailer, you should make sure you are familiar with laws that apply to heavy vehicles in Tasmania. If you are planning to modify a heavy vehicle, you may need to apply to the NHVR to make sure it still meets Australian Safety Standards. A 'heavy vehicle' means a vehicle that has a gross vehicle mass (GVM) or aggregate vehicle mass (AVM) of more than 4.5 tonnes. It includes vehicles like semi-trailers and B-double freight trucks.

It is important to not just to consider the vehicle itself, but also where it will be travelling, as some roads do not allow heavy vehicles.

If you are planning to modify or purpose-build a mobile livestock processing facility from a vehicle or trailer weighing 4.5t or less (GVM), you should consult Tasmania's Transport Services.

	<p>Whether you are going to operate from a fixed-site, or a mobile facility, your plans will need to be assessed. For fixed-sites, this means getting building approval from a licensed building surveyor and being assessed against AS4696 by Product Integrity. For mobile, this means being assessed against AS4696, and it may mean an assessment by the NHVR, or Transport Services.</p> <p>Biosecurity Tasmania's Product Integrity Branch looks at both the construction of the premises, and then at how those premises are going to be used to ensure hygienic production of meat. This stage is about how the premises are constructed.</p>
	<p>To find out more about AS4696 and the requirements for premises - <a href="#">Biosecurity Tasmania – Product Integrity – Food Safety – Meat and Poultry</a></p> <p>To buy a copy of AS4696:2023, visit the <a href="#">Australian Standards Store</a></p> <p>For sample red meat abattoir plans - <a href="#">Red meat abattoirs   NSW Food Authority</a></p> <p>Visit the <a href="#">NHVR</a> for information about vehicle standards and modifications, and on-road compliance and enforcement.</p> <p>Visit <a href="#">Transport Services</a> for information about vehicle standards and modifications, and on-road compliance and enforcement.</p>
	<p>Talk to your building surveyor (if establishing a micro facility) and Product Integrity Branch early! If you wait until you have your planning permit to talk to your building surveyor and Product Integrity Branch, they may require changes to the planning permit to meet building requirements, which means having to go back and get your planning permit amended.</p>

	<p>Don't forget that mobile facilities still need to be assessed against AS4696:2023, even though they don't require a building permit.</p>
	<p><a href="#"><u>Local council</u></a>  <a href="#"><u>Consumer Building and Occupational Services</u></a>  <a href="#"><u>Biosecurity Tasmania – Product Integrity Branch</u></a>  <a href="#"><u>National Heavy Vehicle Regulator (NHVR)</u></a>  <a href="#"><u>Transport Services</u></a></p>
	<p><a href="#"><u>Building Act 2016</u></a>  <a href="#"><u>Building Regulations 2016</u></a>  <a href="#"><u>National Construction Code</u></a>  <a href="#"><u>Primary Produce Safety Act 2011</u></a>  <a href="#"><u>Primary Produce Safety (Meat and Poultry) Regulations 2024</u></a>  <a href="#"><u>Heavy Vehicle National Law (Tasmania) Act 2013</u></a>  <a href="#"><u>Vehicle and Traffic Act 1999</u></a>  <a href="#"><u>Occupational Licensing Act 2005</u></a></p>
	<ul style="list-style-type: none"> <li>✓ Does your layout provide clear separation of clean and dirty zones, with unidirectional product flow (live animal in, packaged meat out)?</li> <li>✓ Are all work surfaces, walls, and floors made from materials that are impervious, non-slip, and easy to clean?</li> <li>✓ Is there adequate space for all aspects of operation, including storage, waste, and staff amenities?</li> <li>✓ Have you planned for drainage, ventilation, lighting, and pest control?</li> <li>✓ Are there sufficient cleaning and sanitising facilities?</li> </ul> <p>If mobile, have you addressed site-to-site setup including waste capture, power and potable water supply?</p>

## 6.3 Food safety and hygiene

Before you can start operating your micro or mobile livestock processing facility, you



need to apply to Biosecurity Tasmania for accreditation as a primary producer under the *Primary Produce Safety Act 2011*. (This is not the same as being a primary producer for Australian tax purposes). As part of your application for accreditation, you will need to show how you are going to comply with Australian Standard 4696:2023 (AS4696).



You will need to document all stages of production, identify all hazards and controls, and have a Food Safety Program.

There are some activities that could trigger the application of the *Food Act 2003* as an additional requirement. They are:

### 6.3.1 Keeping the meat and selling directly to the public

If you intend to keep the meat processed at a micro or mobile livestock processing facility and sell direct to the public, you will need to comply with general requirements of the National Food Standards Code, including labelling (Chapter 1) and hygiene practices and premises (Chapter 3).

Conducting this activity in a separate facility or premises will require registration as a 'food business' and the *Food Act 2003* will apply. You need to apply to your local council for food business registration. If you are operating a vertically integrated business from the same premises, you can obtain permission to sell direct to the public as part of your accreditation from Biosecurity Tasmania's Product Integrity Branch.






### 6.3.2 Leaving the meat with the farmer and the farmer sells it to the public

In this case, the farmer will be a 'food business' and need to notify or register as a food business with their local council and comply with requirements of the Food Standards Code.

If the farmer is left with the whole carcass or primal cuts, and does the further processing, the farmer is the food business analogous to a butcher. Again, they need to register with council and comply with the Code.



Biosecurity Tasmania's Product Integrity Branch looks at both the construction of the premises, and then at how those premises are going to be used to ensure hygienic production of meat. This stage is about how the premises are used.

	<p>For information about applying for accreditation see <a href="#">Biosecurity Tasmania – Product Integrity – Food Safety – Meat and Poultry</a>. You can also request a template Food Safety Program.</p> <p>To buy a copy of AS4696:2023, visit the <a href="#">Australian Standards Store</a></p> <p>For information about starting a food business, see the <a href="#">Department of Health</a></p>
	<p>Remember that a mobile facility is not the same as a mobile butcher. A mobile butcher is someone who slaughters an animal for the farmer to use for personal consumption only. These Guidelines do not cover mobile butchers.</p>
	<p><a href="#">Biosecurity Tasmania – Product Integrity Branch</a></p>
	<p><a href="#">Primary Produce Safety Act 2011</a> <a href="#">Food Act 2003</a></p>
	<ul style="list-style-type: none"> <li>✓ Do you have an approved and documented Food Safety Program that includes Hazard Analysis and Critical Control Point (HACCP) principles and has been tailored to your facility?</li> <li>✓ Have you identified a suitably qualified person to perform post-mortem inspections, and is their training documented and current?</li> <li>✓ Do you have a system for verifying meat is fit for human consumption before further processing or sale?</li> <li>✓ Is inedible product separated from edible meat at all stages, and clearly marked or colour-coded to avoid contamination?</li> </ul> <p>Are there procedures in place for staff handwashing, equipment sanitation, and maintaining clean work zones throughout the day?</p>

## 6.4 Animal welfare and handling

As a person in charge of a livestock processing facility, you will have care or charge of animals. In Tasmania, a person who has care or charge of an animal has a duty to take all reasonable measures to ensure the welfare of the animal under Tasmanian law. You are also required to ensure that your method of management of animals is not reasonably likely to result in unreasonable or unjustifiable pain or suffering. Biosecurity Tasmania has *Animal Welfare Guidelines – Handling of Animals at Tasmanian Livestock Processing Premises*. These guidelines set out best practice and may be referred to by the regulator when examining methods of management.



You are required to have video monitoring in place across critical stages of the livestock handling process, including unloading into lairage, movement towards stunning area, restraint and stunning, sticking, hoisting and bleed rail. Details about the video monitoring requirements are set out in the *Guidelines for Mandatory Video Monitoring in Tasmanian Abattoirs and Knackeries 2024*.

	You must comply with all animal welfare requirements from the moment you commence operating, so it is important you are familiar with them and have procedures in place to ensure high level of animal welfare within your facility.
	<a href="#">Guidelines for Mandatory Video Monitoring in Tasmanian Abattoirs and Knackeries 2024</a> <a href="#">Animal Welfare Guidelines- Handling of Animals at Tasmanian Livestock Processing Premises</a>
	You must have video monitoring from the moment you commence operating, so ensure you have a compliant system in place.
	<a href="#">Biosecurity Tasmania – Animal Biosecurity and Welfare Branch</a>
	<a href="#">Animal Welfare Act 1993</a> , in particular sections 6, 7 and 8



- ✓ Is there a documented process for humane handling, stunning, and slaughter of each species to be processed?
- ✓ Have staff received appropriate training in animal welfare and are records of this training available?
- ✓ Are holding yards or lairage areas shaded, well-drained, and large enough to avoid overcrowding or animal stress?
- ✓ Is the stunning method appropriate for the species and size of animals processed, and is backup equipment available if needed?

Do you have procedures in place for managing emergency slaughter, euthanasia, or animal escape during processing?

## 6.5 Traceability and record-keeping

Both mobile and micro facilities must have a Property Identification Code (PIC). For a micro (fixed-site) facility, this must be separate from any producer PIC you may have for your farm. This means you may have two PICs, one for your livestock operation, and one for your livestock processing facility. Contact Biosecurity Tasmania for assistance obtaining a PIC and information about your traceability obligations.



All cattle, sheep and goats you receive must be accompanied by a valid National Vendor Declaration (NVD), or PigPass NVD for pigs. All animals must have appropriate identification at the point of processing.

You must not slaughter any cattle, sheep, goat or pig without movement information.

You must upload slaughter records to the National Livestock Identification System (NLIS) or PigPass by the end of the next business day after slaughter.



To read electronic tags in cattle and sheep you will require an electronic tag reader. You can then take the information from the electronic tags and upload it to the NLIS to show the animal has been slaughtered on your PIC.







For information about obtaining or amending your PIC, visit NRE Tass website [here](#).

For information about NVDs, visit [Integrity Systems](#).

For information about PigPass, visit [Australian Pork](#).

To register with the NLIS, visit [NLIS](#).

	<p>The NLIS is run by a company called Integrity Systems, it is not part of the Tasmanian Government. If you need help with the NLIS, contact Integrity Systems directly.</p>
	<p>Biosecurity Tasmania – <a href="#">contact us</a></p>
	<p><a href="#">Biosecurity (Livestock Traceability) Regulations 2024</a> <a href="#">Biosecurity Act 2019</a></p>
	<ul style="list-style-type: none"> <li>✓ Is your processor business registered with a valid PIC?</li> <li>✓ Have you set up an NLIS account and tested your ability to record livestock movements and upload slaughter data?</li> <li>✓ Do you have a system for scanning animals on arrival and linking each carcass to its source PIC or vendor declaration?</li> <li>✓ Are you maintaining kill sheets, load summaries, and carcass IDs in a way that allows for traceback if needed?</li> <li>✓ Is there a documented recall procedure in case of contamination, labelling error, or public health concern?</li> <li>✓ Do you have procedures in place for refusal of animals where appropriate documentation cannot be provided?</li> </ul>

## 6.6 Biosecurity and disease management

Every person in Tasmania has a duty (the General Biosecurity Duty) to take all reasonable and practicable measures to prevent, eliminate or minimise, biosecurity risk when dealing with biosecurity matter, or a carrier, if the person knows or ought reasonably to have known that the biosecurity matter, carrier or dealing poses a biosecurity risk.







Other biosecurity requirements that are particularly relevant to operating a livestock processing facility are:<sup>1</sup>

<sup>1</sup> Refer to the Regulations for the full description of these requirements.

- Feeding offal to dogs: this is prohibited unless the offal is contained in pet food
- Feeding prohibited pig feed to pigs: feeding pigs food or fodder that is in part or in whole any mammal or animal product from a mammal, or that has come into contact with a mammal or animal product from a mammal, is prohibited (there are exceptions).
- Feeding restricted animal material (RAM) to ruminants: feeding ruminants animal food or material that is in part or in whole a vertebrate animal or product derived from a vertebrate animal is prohibited (there are exceptions).
- Unhygienic management of animal carcasses: carcasses must be disposed of in a suitably hygienic manner and not allowed to remain exposed to the environment (also included under environmental management, below). The unhygienic management of an animal carcass is illegal and is considered a prohibited dealing under the *Biosecurity Act 2019*.

Mobile facilities will need to be able to wash down (externally as well as internally) between sites to address biosecurity risks.

An important role of the qualified meat inspector (see Staffing, below) is to recognise signs of emergency and notifiable animal diseases for biosecurity purposes.

	<p>The General Biosecurity Duty reinforces that everyone has a role to play in protecting our unique environment and primary industries against biosecurity risks.</p>
	<p>To find out more about the General Biosecurity Duty, what it means and what your responsibilities are, visit <a href="#">Biosecurity Tasmania</a>.</p>
	<p>Biosecurity Tasmania – <a href="#">contact us</a></p>
	<p><a href="#">Biosecurity Act 2019</a>, in particular sections 17, 70, and 76 <a href="#">Biosecurity Regulations 2022</a>, in particular regulations 3, 7, 8, 9 and 12.</p>



- ✓ Have you documented how your operation will manage animal movements, equipment cleaning, and visitor access to reduce disease risk?
- ✓ Is there a plan for disinfecting knives, aprons, benches, vehicles, and boots between kills or locations (for mobile)?
- ✓ Are records kept of all livestock sources, slaughter dates, and product destinations to support disease tracing if needed?
- ✓ Is there a way to isolate suspect carcasses or infected animals pending further inspection?
- ✓ Can you provide rapid access to slaughter and processing records if requested during a disease outbreak or investigation?

## 6.7 Environmental management (including waste management)

Every person in Tasmania has a duty (the general environmental duty) to take all reasonable and practicable measures to prevent or minimise environmental harm or environmental nuisance. This applies regardless of whether the proposed facility is fixed-site or mobile, producing over or under 100 tonnes of meat product per year.

### 6.7.1 Wastewater and liquid waste

For a fixed-site facility, your wastewater system will form part of your planning permit application to local council. Your application will need to address how effluent and wastewater will be collected, treated and disposed of or reused.



If you intend to discharge waste into the sewerage system, you will need trade waste consent from TasWater because meat processing waste is considered a medium to high-risk liquid waste. Under the *Water and Sewerage Industry Act 2008 (Tas)*, TasWater regulates all discharges to the sewerage system. Any wastewater from livestock processing — including from slaughter, cleaning, sterilisation, and wash-down - is classified as trade waste.

Before connecting to the sewer, you must obtain trade waste consent from TasWater.

Early engagement with TasWater during the planning and design stage is strongly recommended.

If your business will not be connected to a sewer, you will need an onsite wastewater system approved through the local council's plumbing permit process. (If you are intending to produce 100 tonnes or more of meat product per year, your wastewater

system may be considered as part of an assessment by the Environment Protection Authority). You will need a suitably qualified person who will look at the business's anticipated waste output, the topography of the land, soil quality and weather, and help decide the best type of system for you. When you submit your application for a plumbing permit, the wastewater design report will accompany it (more information included under Facility, above).

Mobile facilities may be able to discharge some wash-down water or low strength effluent on-farm, but only with careful management. Considerations for surface discharge include:



- The area of land available for spreading
- Strength (concentration) of wastewater (typically determined by an assessment of the nutrient demand and sodicity\* risk)
- Application rate (typical rates are 5 to 50 tonnes per hectare, depending on concentration)
- The method of application (to ensure it's even)
- Impact of detergents or sanitisers
- Buffer zones from houses, roads, neighbours and water bodies
- Odour control
- Vector attraction (crows and flies, for example)
- Withholding periods for the area sprayed.

Considerations for pit or trench disposal are similar but also include separation from groundwater. It may be necessary to add sawdust as a bulking agent and carbon source for effective breakdown of the waste.

*\* High salt levels in wastewater can damage soil structure, a condition called sodicity. This makes the soil less able to absorb water and support plants.*

*Regulators assess this risk using a measure called the Sodium Adsorption Ratio (SAR), which compares sodium to other salts in the wastewater.*



If you are planning to transport liquid waste off-site, you must use a licensed controlled waste transporter or obtain a license. Animal effluent and residues are 'controlled waste'. The transport of controlled waste is regulated by the Environment Protection Authority (EPA).

### **6.7.1 Solid and hard waste**

Effective waste management is a key aspect of the sustainable and legal operation of your business.

### **6.7.1.1 Producing under 100 tonnes of meat product per year (level 1 activity)**

Producing under 100 tonnes of meat product per year means you do not need to apply to the Environment Protection Authority for assessment; however, you should consider the same environmental aspects as listed below for Level 2 activities.

Council is the environmental regulator for facilities producing under 100 tonnes of meat product per year. Burial or composting of waste may be authorised under a planning permit or Environment Protection Notice.

### **6.7.1.2 Producing 100 tonnes or more of meat product per year (level 2 activity)**

Any livestock processing facility (fixed or mobile) that produces 100 tonnes or more of meat product per year at a single location is considered a Level 2 activity under Tasmania's *Environmental Management and Pollution Control Act 1994*. This requires assessment by the Environment Protection Authority through the council development application process.

It is strongly recommended that proponents submit a Notice of Intent (NOI) to the Environment Protection Authority before applying for a planning permit from their local council. A NOI is an opportunity to work with the Environment Protection Authority to determine what will be required for your Environmental Effects Report or Environmental Impact Statement (depending on the size and potential impacts of your proposed facility).

Your NOI should provide a clear overview of the site, operation, environmental factors and considerations, design of site, management and waste management. Guidance about preparing a NOI is available from the EPA website. Once you have submitted your NOI, the Environment Protection Authority will give you a guidance document and Environmental Effects Report template. The more effort you put into providing a detailed and accurate NOI, the better the guidance you receive will be.

Your Environmental Effects Report (EER) or Environmental impact Statement (EIS) needs to explain how the proposed facility will manage its environmental impact. It will often be supported by technical reports.

The EER must address:

- Wastewater generation and disposal
- Management of solid waste and by-products
- Odour control
- Noise emissions
- Potential for contamination of soil, water, or air



- Cumulative impacts if applicable
- Any site-specific concerns (e.g. proximity to waterways, residences).





The Environment Protection Authority will review your EER or EIS and may accept it or request more information. It is then advertised and public comment is invited. Sometimes those comments will mean you need to provide further information. Ultimately, the Environment Protection Authority Board will determine whether to refuse your proposal or impose environmental conditions to avoid or mitigate impacts.

It is difficult to know the exact timeframes for environmental impact assessments because they depend heavily on the nature of the proposal, and the location of the facility. Working closely with the Environment Protection Authority and engaging experts to assist is strongly recommended to streamline the process.

### 6.7.2 General considerations

Be aware the Biosecurity Regulations cover the unhygienic management of animal carcasses. Unhygienic management of carcasses may also be a breach of the general environmental duty and regulations. You must not allow carcasses, or parts of carcasses, to remain exposed to the environment or other animals without being buried, incinerated or otherwise disposed of in a suitably hygienic manner.

	<p>Waste management is a critical part of your operation. If you are planning to process 100 tonnes or more of meat product per year at any given site, you will need an EPA assessment. If you are processing less than 100 tonnes per year, the EPA is not likely to be involved in your application, however, waste management issues may be referred to the EPA, who may issue you with an Environment Protection Notice.</p> <p>It's a good idea to look at the EPA's advice (below) about appropriate disposal of waste, to make sure that whatever waste management system you use is appropriate.</p>
	<p>EPA's <a href="#">Guide for the Burial of Slaughter Waste - May 2020</a></p> <p>NRE's <a href="#">Pit and Trench burial information sheet</a></p> <p>Visit <a href="#">TasWater</a> for information about becoming a trade waste customer.</p> <p>EPA's <a href="#">Assessment Process</a> guidance</p> <p>EPA's <a href="#">Guidance documents</a></p>

	<p>If you are intending to produce 100 tonnes or more of meat product per year, approach the EPA before you submit your planning application to Council.</p>
	<p><a href="#">EPA</a> Local Council TasWater</p>
	<p><a href="#">Environmental Management and Pollution Control Act 1994</a> and regulations <a href="#">Biosecurity Regulations 2022</a> – in particular reg 12 <a href="#">Water and Sewerage Industry Act 2008</a></p>
	<ul style="list-style-type: none"> <li>✓ Have you planned for daily removal or safe onsite storage of all inedible by-products, including bones, blood, and offal?</li> <li>✓ If storing waste onsite, is the area vermin-proof, weatherproof, and cleaned between uses?</li> <li>✓ Does your wastewater system comply with EPA or council guidelines, including solids separation if required?</li> <li>✓ Are any composting, burial, or land-application methods for waste registered and compliant with local and environmental regulations?</li> </ul> <p>Is there a contingency plan for managing larger volumes of waste in case of slaughter overruns or delays in removal?</p>

## 6.8 Staffing

A qualified meat safety inspector must be present during slaughter and post-mortem



inspection. A meat safety inspector is a person who holds a valid

AMP30322 Certificate III in Meat Safety Inspection, with the

micro-specific elective AMPMSY414 if operating a micro facility. Be





aware, micro is **not** defined the same way as a micro facility is in these



Guidelines. In meat safety qualifications, a micro facility means one that

is processing less than four days per week or employing less than four

workers on the processing floor.

	<p>You must have a qualified meat safety inspector on site when you start processing.</p>
	<p>For information about the meat safety inspection qualifications, visit <a href="https://training.gov.au">training.gov.au</a></p> <p>For information about providing a safe workplace, refer to <a href="https://www.worksafe.tas.gov.au">WorkSafe Tas</a>.</p> <p>For support in developing safe work procedures, refer to Safe Farming Tasmania.</p>
	<p>As at June 2025, TasTAFE did not offer a meat safety inspector qualification. There are mainland registered training organisations that do.</p> <p>Ensure that your inspector’s training aligns with your facility scale. A person with the micro qualification can only be employed if Biosecurity Tasmania, as the controlling authority, deems it appropriate. Biosecurity Tasmania will assess the appropriateness of the qualification when it assesses Your Food Safety Program.</p>
	<ul style="list-style-type: none"> <li>✓ <i>Have you clearly defined staff roles and responsibilities for all key tasks — slaughter, inspection, sanitation, recordkeeping, supervision?</i></li> <li>✓ <i>Is at least one team member present during slaughter trained in humane handling and approved meat safety inspection procedures?</i></li> <li>✓ <i>Have all staff completed induction training that includes hygiene, food safety, animal welfare, and emergency procedures?</i></li> <li>✓ <i>Are there systems in place to record staff training, incidents, and supervision (especially for casual or rotating workers)?</i></li> <li>✓ <i>If operating a mobile unit, have you planned for how staff will travel, set up, and safely work across varied sites and conditions?</i></li> </ul> <p><i>Are staff provided with clean protective clothing, gloves, and equipment, and is there a process for laundering or disposal?</i></p>

## 6.9 Levy collection

Levies are payable on the slaughter of buffalo, cattle, deer, goats, horses, macropods, pigs, sheep and lambs that occurs at an abattoir for human consumption in or outside Australia. Levies are not applied when a carcass is condemned or rejected as being unfit for human consumption under Commonwealth or State law. A record must be kept so that the exemption applies. Details about collecting and paying levies are available from the Commonwealth Department of Agriculture, Fisheries and Forestry



	Levies are payable on a wide range of animals slaughtered for human consumption. You need to check whether you are required to collect and/or pay these levies.
	For information about levies – <a href="#">Department of Agriculture, Fisheries and Forestry</a>
	You must collect and/or pay levies if required to do so by law. It is your responsibility to check if this requirement applies to you.
	<a href="#">Department of Agriculture, Fisheries and Forestry</a>
	<a href="#">Primary Industries (Services) Levies Act 2024</a> <a href="#">Primary Industries Levies and Charges Collection Act 2024</a> <a href="#">Primary Industries Levies and Charges Collection Rules 2024</a>

## 7 Business planning

Before you begin applying for permits or investing in infrastructure, it is critical to confirm that your business idea is commercially viable. A business plan is the tool that helps you do this.

A good business plan will:

- Test whether there is enough supply and demand to sustain your operation.
- Help you calculate realistic costs and income over time.
- Demonstrate to regulators, financiers, and potential partners that your business is viable and well thought out.
- Provide you with a roadmap to follow and update as your circumstances change.

Most lenders expect to see a three-to-five-year plan. Even if you are self-funding, preparing a plan is strongly recommended before you apply for approvals.

### 7.1 Business Plan Checklist

Use the checklist below to structure your business plan.

#### **Business Overview**

- Ownership and management structure
- Type of facility (small-scale or mobile)
- Location (for micro) or service area (for mobile)
- History of the business (if existing), including any major developments or improvements

#### **Supply Chain and Throughput**

- Expected throughput (animals per week/month, species mix)
- Source of supply (own stock, client farmers, supply contracts, MOUs)
- Arrangements to ensure reliable and sufficient livestock supply
- Seasonal impacts on supply and how they will be managed

#### **Markets and Customers**

- Target markets (e.g. service kill for farmers, wholesale buyers, retail butchery, direct to consumer)
- Expected sales volumes and prices
- Key customers and any secured agreements
- Distribution model (on-farm pickup, farmer collection, delivery, cold chain logistics)
- Marketing and branding strategy, if applicable

## **Operations and Facilities**

- Facility design and layout (including workflow and capacity)
- Equipment and infrastructure requirements (slaughter, chilling, packaging, waste systems)
- Mobile setup (if applicable): site-to-site transport, utilities, waste capture, road access
- Compliance with AS4696:2023 and other relevant standards
- Service providers (waste disposal, maintenance, utilities)

## **Staffing and Training**

- Roles and responsibilities (slaughter, inspection, hygiene, record-keeping, supervision)
- Meat safety inspector arrangements and qualifications
- Staff training (food safety, animal welfare, hygiene, biosecurity, emergency procedures)
- Staff travel and safety arrangements (for mobile facilities)
- Systems for recording training, incidents, and supervision

## **Compliance and Licensing**

- Food Safety Program (HACCP-based, tailored to facility)
- Accreditation under the *Primary Produce Safety Act 2011*
- Animal welfare compliance, including video monitoring
- Traceability systems (PIC, NLIS, NVDs)
- Biosecurity protocols (clean-down, movement controls, disease management)
- Waste management (wastewater, inedible product disposal, EPA thresholds)
- Levy collection responsibilities

## **Financial Plan**

- Setup costs (infrastructure, equipment, permits, training)
- Operating costs (labour, utilities, waste management, insurance, compliance monitoring)
- Revenue forecasts (processing fees, product sales if relevant)
- Cash flow projections (monthly for first year, quarterly thereafter)
- Break-even analysis (throughput required to cover costs)
- Access to finance or capital reserves

## **Risk Analysis**

- Key risks (supply shortages, market loss, regulatory changes, disease outbreak, equipment failure)

- Risk mitigation strategies (supply diversification, contingency planning, insurance)
- Environmental and community risks (odour, noise, local expectations)

### **Future Strategy**

- Long-term goals for growth or stability
- Productivity or efficiency improvements planned
- Expansion or collaboration opportunities (e.g. co-ops, shared units, value-adding)
- Timeline of major projects or upgrades

### **Implementation Plan**

- Action list with responsibilities and deadlines
- Key milestones for the first 12–24 months
- Monitoring and review points

## 8 Approvals process

The following flow charts provide a high-level overview of the approvals process for micro and mobile livestock processing facilities. They should be referred to in context of the guidance material above. Remember, talk to the regulators early! Don't wait until you need to lodge an application to start a conversation about what you propose to do.

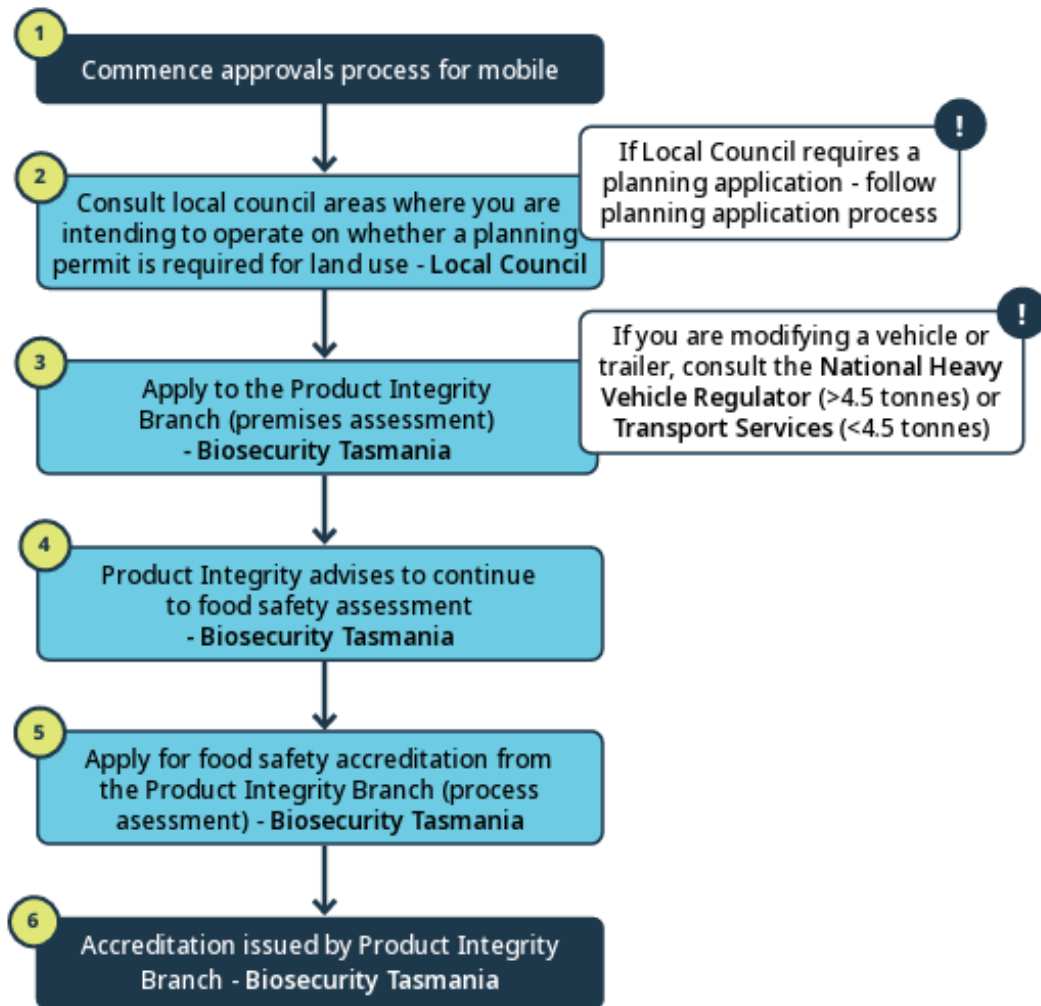
- Approvals process for a mobile livestock processing facility
- Approvals process for a micro (fixed-site) livestock processing facility, processing under 100 tonnes of meat product per year
- Approvals process for a micro (fixed-site) livestock processing facility, processing 100 tonnes or more of meat product per year

### Reminder

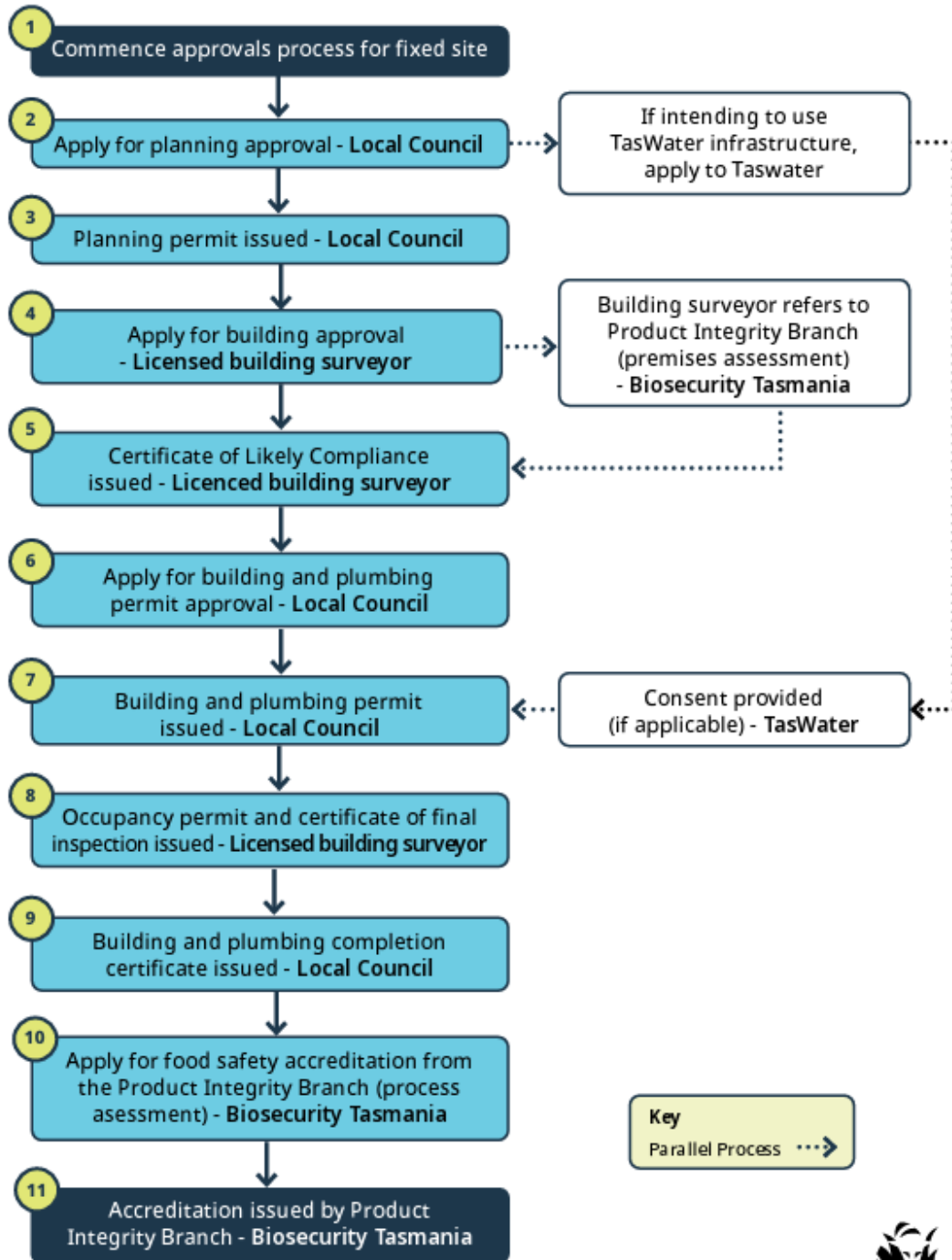
At the conclusion of the approvals process you need to make sure you also have in place the following:

- A processor National Livestock Identification System (NLIS) account from Integrity Systems
- A processor Property Identification Code (PIC) from Biosecurity Tasmania
- Levy collection registration from the Australian Department of Agriculture, Fisheries and Forestry
- A video monitoring system
- A qualified meat safety inspector on staff.

## Approvals process for mobile livestock processing facility



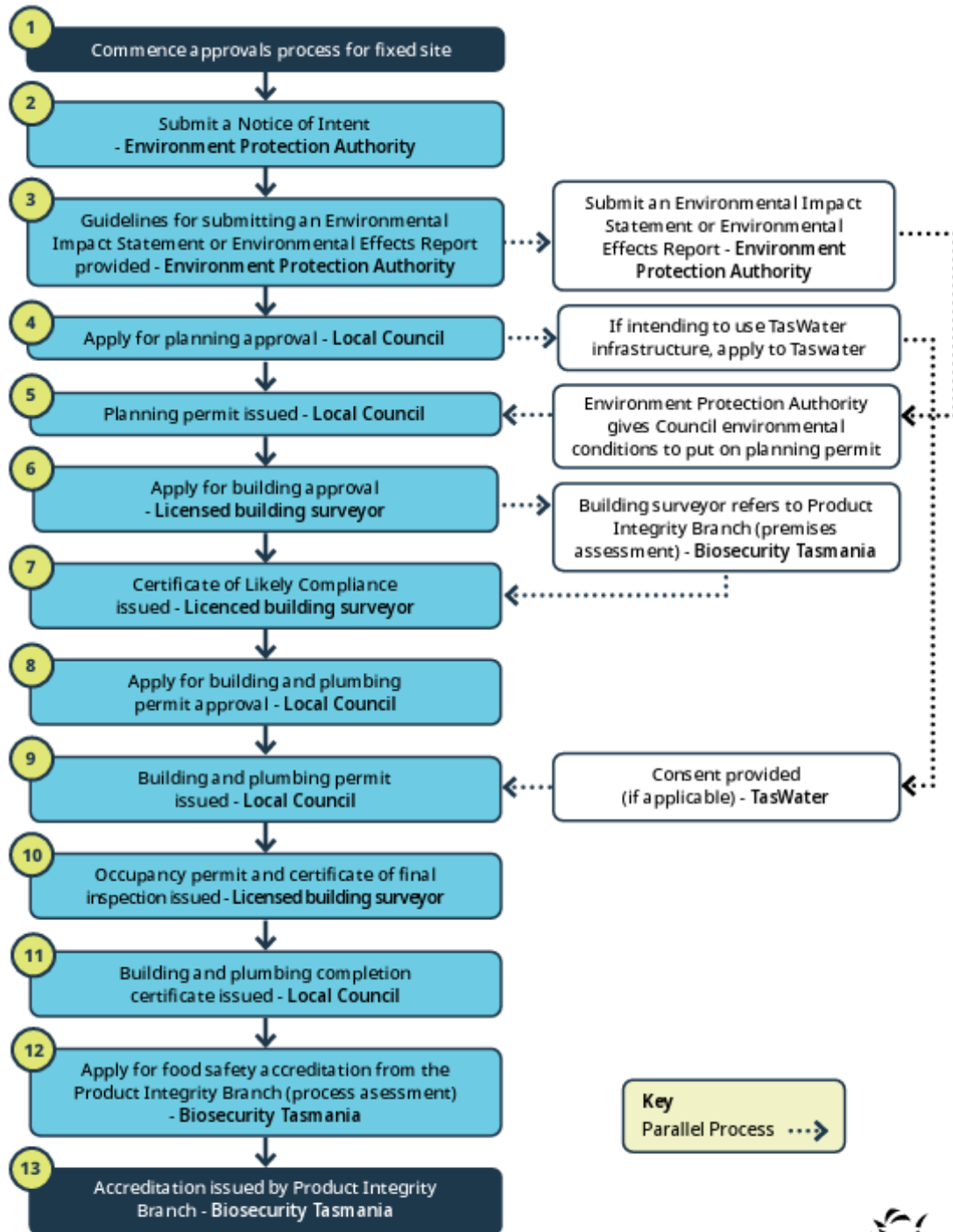
# Approvals process for a micro (fixed-site) livestock processing facility, processing under 100 tonnes of meat product per year



Department of Natural Resources and Environment Tasmania



# Approvals process for a micro (fixed-site) livestock processing facility, processing 100 tonnes or more of meat product per year



Department of Natural Resources and Environment Tasmania



## 9 Fees and consultants

It is highly likely that you will need to engage consultants or technical experts to assist you through various stages of the approvals process. The exact consultants you will require depends upon the proposed type of facility, its location and nature of operations. A good start is to speak with a planner and environmental consultant. These two people will be able to give you advice regarding what other technical expertise is required to support your applications.

Application	Entity	Application fee	Consultant
Notice of Intent	Environment Protection Authority	<a href="https://epa.tas.gov.au/business-industry/epa-fees/schedule-of-fees">https://epa.tas.gov.au/business-industry/epa-fees/schedule-of-fees</a>	Strongly recommended
Application for planning approval	Local Council	Refer to Local Council	Strongly recommended
Application for building and plumbing approval	Local Council	Refer to Local Council	Strongly recommended
Environmental Impact Statement or Environmental Effects Report	Environment Protection Authority	<a href="https://epa.tas.gov.au/business-industry/epa-fees/schedule-of-fees">https://epa.tas.gov.au/business-industry/epa-fees/schedule-of-fees</a>	Strongly recommended
Trade waste Consent	TasWater	<a href="https://www.taswater.com.au/customers/businesses/trade-waste">https://www.taswater.com.au/customers/businesses/trade-waste</a>	Strongly recommended
Premises assessment	Biosecurity Tasmania	<a href="https://nre.tas.gov.au/biosecurity-tasmania/the-tasmanian-biosecurity-compendium/resources-and-information/biosecurity-inspection-fees-and-fee-for-service-charges">https://nre.tas.gov.au/biosecurity-tasmania/the-tasmanian-biosecurity-compendium/resources-and-information/biosecurity-inspection-fees-and-fee-for-service-charges</a>	Strongly recommended

Food safety accreditation	Biosecurity Tasmania	<a href="https://nre.tas.gov.au/biosecurity-tasmania/the-tasmanian-biosecurity-compendium/resources-and-information/biosecurity-inspection-fees-and-fee-for-service-charges">https://nre.tas.gov.au/biosecurity-tasmania/the-tasmanian-biosecurity-compendium/resources-and-information/biosecurity-inspection-fees-and-fee-for-service-charges</a>	May be required
NLIS processor account	Integrity Systems	No fee	Not required
Property Identification Code	Biosecurity Tasmania	No fee	Not required
Registration as a levy collector	Department of Agriculture, Fisheries and Forestry	No fee	Not required
Application to modify a heavy vehicle	National Heavy Vehicle Regulator	No fee (but there may be a fee associated with the vehicle examination)	Recommended

## 10 Timelines

The following tables set out indicative timeframes associated with the various approvals described in this document.

Application	Entity	Indicative timeframes
Notice of Intent	Environment Protection Authority	The EPA aims to determine the assessment requirements for a Notice of Intent (NOI) within 14 days <i>Source: <a href="#">Guide to Environmental Impact Assessment conducted by the EPA Board</a></i>
Application for planning approval	Local Council	'Permitted use' applications – decide within 28 days 'Discretionary use' applications – advertise for 14 days, decide within 42 days  *Requests for further information suspends the timeframe  <i>Source: <a href="#">Land Use Planning and Approvals Act 1993</a></i>
Certificate of Likely Compliance	Licensed Building Surveyor	A building surveyor must provide the local council with the certificate of likely compliance within 7 days of granting it  <i>Source: <a href="#">Building Act 2016</a></i>
Certificate of Completion	Licensed Building Surveyor	A building surveyor must provide the local council a copy of the certificate of completion (notifiable building work) within 7 days of granting it  <i>Source: <a href="#">Building Act 2016</a></i>
Environmental Impact Statement or Environmental Effects Report	Environment Protection Authority	Assessment process timeframe is 12 months+  <i>Source: <a href="#">Guide to Environmental Impact Assessment conducted by the EPA Board</a></i>
Trade waste Consent	TasWater	TasWater aims to process applications for trade waste within 10 working days.  <i>Source: <a href="https://www.taswater.com.au/customers/businesses/trade-waste/industrial-trade-waste-customers">https://www.taswater.com.au/customers/businesses/trade-waste/industrial-trade-waste-customers</a></i>
Premises assessment	Biosecurity Tasmania	Preliminary assessment will be undertaken within 10 days of receipt, and requests for further information

		<p>provided in that time. Where more in-depth follow up is required, the anticipated timeframe will be provided in writing.</p> <p>Allow a minimum of 4 weeks for the assessment process.</p> <p>Source: <a href="#">Biosecurity Tasmania   Customer Service Charter</a></p>
Food safety accreditation	Biosecurity Tasmania	<p>Preliminary assessment will be undertaken within 10 days of receipt, and requests for further information provided in that time. Where more in-depth follow up is required, the anticipated timeframe will be provided in writing.</p> <p>Allow a minimum of 4 weeks for the assessment process.</p> <p>Source: <a href="#">Biosecurity Tasmania   Customer Service Charter</a></p>
National Livestock Identification System (NLIS) processor account	Integrity Systems	<p>Integrity Systems aims to issue an NLIS user ID within 7 days of applying for a new account.</p> <p>Source: <a href="#">NLIS   Database User Guide</a></p>
Property Identification Code	Biosecurity Tasmania	<p>Preliminary assessment will be undertaken within 10 days of receipt, and requests for further information provided in that time. Where more in-depth follow up is required, the anticipated timeframe will be provided in writing.</p> <p>Allow a minimum of 4 weeks for the assessment process.</p> <p>Source: <a href="#">Biosecurity Tasmania   Customer Service Charter</a></p>
Registration as a levy collector	Department of Agriculture, Fisheries and Forestry	<p>The Department of Agriculture, Fisheries and Forestry will aim to decide your application within 10 working days.</p> <p>Source: <a href="#">Levy Payer Portal User Guide</a></p>

Application to modify a heavy vehicle	National Heavy Vehicle Regulator	Processing time will depend on the complexity of the modification. Request an indicative timeframe from the NHVR directly when preparing to submit an application.  <i>Source: <a href="#">Approval to modify a heavy vehicle</a></i>
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## 11 Legislation and regulations

[Animal Welfare Act 1993](#)

[Biosecurity \(Livestock Traceability\) Regulations 2024](#)

[Biosecurity Act 2019](#)

[Building Act 2016](#)

[Building Regulations 2016](#)

[Environmental Management and Pollution Control Act 1994](#)

[Food Act 2003](#)

[Heavy Vehicle National Law \(Tasmania\) Act 2013](#)

[Land Use Planning and Approvals Act 1993](#)

[National Construction Code](#)

[Occupational Licensing Act 2005](#)

[Primary Industries Levies and Charges Collection Act 2024](#)

[Primary Industries Levies and Charges Collection Rules 2024](#)

[Primary Industries \(Services\) Levies Act 2024](#)

[Primary Produce Safety Act 2011](#)

[Primary Produce Safety \(Meat and Poultry\) Regulations 2024](#)

[Vehicle and Traffic Act 1999](#)

[Water and Sewerage Industry Act 2008](#)

## 12 Industry bodies and support organisations

### 12.1 Sprout Tasmania

Sprout Tasmania is a member-based organisation, set up as a dedicated resource for small-scale farmers, the work it does is fostering growth and sustainability in the industry.

Sprout's vision is of a strong network of well-resourced and productive small-scale farmers, who are recognised for the role they play in a fair, resilient food and farming system, where communities thrive and landscapes are regenerated.

Sprout undertakes to support producers by providing education, community and networking opportunities, advocacy, and ongoing support across the sector. They take seriously their capacity to advocate and impact change through privileging the stories and challenges faced by producers.

Contact details for Sprout Tasmania are available [here](#).

### 12.2 Australian Meat Industry Council

The Australian Meat Industry Council (AMIC) is the peak body representing Australia's post-farmgate red meat sector, including retailers, processors, and smallgoods manufacturers. It is a membership-based organisation that provides industry representation, resources, and support to its members.

Contact details for AMIC are available [here](#).

## 13 Glossary

The following is a plain English description of some of the terms used in this guide and the industry intended to assist you in understanding this document. Some of these terms are defined in legislation. Please always refer to the legislation for the precise legal definition, rather than the descriptions below:

Term	Description
<b>Accreditation</b>	Means accreditation by Biosecurity Tasmania under the <i>Primary Produce Safety Act 2011</i>
<b>Abattoir</b>	<p><b>Planning context</b> – Under the Tasmanian Planning Scheme, “abattoir” is a listed use within the “Resource Processing” use class. A planning permit for an abattoir is required if the facility is fixed-site and located in a zone where “Resource Processing” is permitted or discretionary (e.g. Rural Zone permitted, Agriculture Zone discretionary).</p> <p><b>Food safety context</b> – For regulatory purposes, what the Planning Scheme calls an abattoir is regulated by Biosecurity Tasmania as a “meat processing business” under the <i>Primary Produce Safety (Meat and Poultry) Regulations 2024</i></p>
<b>Approval / Permit / Licence</b>	Different words are used by regulators for authorisations: a permit (such as a planning permit or plumbing permit) is issued by a local council; a licence or accreditation is granted by a regulator such as Biosecurity Tasmania; an approval may be used more generally (e.g. building approval from a building surveyor). In this Guide, each term is used consistently with the relevant law.

Term	Description
<b>Attenuation</b>	Means a buffer or separation to reduce the impact of one land use (such as an abattoir) on another (such as nearby housing). (Source: Tasmanian Planning Scheme, State Planning Provisions – C9.0 Attenuation Code)
<b>Controlled waste</b>	Waste prescribed as controlled under the <i>Environmental Management and Pollution Control (Waste Management) Regulations 2020</i> , including animal effluent and residues.
<b>Development Application (DA)</b>	The application lodged with a local council for a planning permit under the <i>Land Use Planning and Approvals Act 1993</i> .
<b>Environmental Effects Report</b>	A written report describing the environmental effects of a proposed development, prepared as part of the assessment of a Level 2 activity. (Source: EPA Guidance for Preparing an Environmental Effects Report, Tasmania)
<b>Environmental Impact Statement (EIS)</b>	A more detailed study of environmental effects, sometimes required instead of an EER for major projects.
<b>Environment Protection Notice (EPN)</b>	A written notice issued under the <i>Environmental Management and Pollution Control Act 1994</i> imposing environmental conditions on a person, business or activity.
<b>General biosecurity duty</b>	Every person in Tasmania has a duty under the <i>Biosecurity Act 2019</i> to take all reasonable and practicable

Term	Description
	measures to prevent, eliminate or minimise biosecurity risks when dealing with biosecurity matter or carriers.
<b>General environmental duty</b>	Every person in Tasmania has a duty under the <i>Environmental Management and Pollution Control Act 1994 (s23A)</i> to take all reasonable and practicable measures to prevent or minimise environmental harm or nuisance.
<b>Level 1 activity / Level 2 activity</b>	<p>Classification of activities for environmental regulation under the <i>Environmental Management and Pollution Control Act 1994</i>. Abattoirs producing less than 100 tonnes of meat per year are Level 1 (regulated by local council). Abattoirs producing 100 tonnes or more per year are Level 2 (regulated by the EPA).</p> <p>Waste management facilities can also be classified as level 1 or level 2 with similar approval requirements.</p>
<b>Livestock processing operation</b>	<p>A meat processing business; a pet food business; and a knackery (or similar business where livestock are slaughtered for a purpose other than human consumption).</p> <p><i>(Source Primary Produce Safety (Meat and Poultry) Regulations 2024)</i></p>
<b>Notice of Intent (NOI)</b>	A summary document provided to the Environment Protection Authority at the start of a Level 2 assessment, outlining the proposed development and likely environmental issues.

Term	Description
<b>Meat Product</b>	Meat product means a product wholly or partially is derived from meat; and intended for human consumption.  <i>(Source: Primary Produce Safety Act 2011)</i>
<b>Micro livestock processing facility</b>	Refer to the section <b>Micro and mobile livestock processing facilities</b> of these Guidelines.
<b>Mobile livestock processing facility</b>	Refer to the section <b>Micro and mobile livestock processing facilities</b> of these Guidelines.
<b>Mobile butcher</b>	Usually refers to a business or person who travels to different locations to carry out butchering services (such as cutting and packing), but who does not undertake slaughter. Mobile butchers often undertake ‘homekill processing’, which is defined in the <i>Primary Produce Safety (Meat and Poultry) Regulations 2024</i> as meat processing for non-commercial purposes.
<b>Planning Permit</b>	Formal approval from a local council under the <i>Land Use Planning and Approvals Act 1993</i> to develop or use land for a particular purpose (e.g. an abattoir).
<b>Property Identification Code (PIC)</b>	A unique code allocated to a property where livestock are kept or slaughtered, required for traceability under the <i>Biosecurity Act 2019</i> .

Term	Description
<p><b>Sensitive use</b></p>	<p>Land uses (such as houses, schools, hospitals or childcare centres) that are more easily affected by impacts like noise, odour or dust.</p> <p>(Source: Tasmanian Planning Scheme, State Planning Provisions – C9.0 Attenuation Code).</p>
<p><b>Sodicity</b></p>	<p>A soil condition caused by too much sodium in relation to other salts (like calcium and magnesium). High sodicity makes soil particles disperse, damaging soil structure and leading to poor drainage, waterlogging, and surface crusting. This reduces the soil's ability to support plants.</p> <p>(Source: CSIRO Soils Glossary)</p>



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