

Australian red meat has deservedly earned the trust of customers and consumers globally and continues to occupy an enviable brand position in many markets.

The numbers speak for themselves.



AUSTRALIAN RED MEAT BUSINESSES



INCOME FROM EXPORTS



PEOPLE
EMPLOYED IN
AUSTRALIA

BUT THE ENTIRE INDUSTRY IS NOW UNDER THREAT



Protect yourself from the invisible risk

AMPC, in collaboration with Response Group and Respond Global, have joined forces to deliver a unique and robust business resilience and continuity framework to AMPC members, that will enable them to build the capacity needed to design and implement an infectious disease outbreak management plan, to keep employees and red meat safe from the invisible risk that a virus such as COVID-19 presents, now and into the future.

Your plant, your plan

Developed with the support of the relevant public health authorities and key industry and auditory bodies across the country, the framework will allow individual processing plants to adapt and implement the nationally approved infectious disease management plan to suit their own specific operating environments, and to be agile enough to respond to changing risk levels as outbreaks occur within communities.







AUSTRALIAN RED MEAT - SAFELY PROCESSED, SAFE TO EAT

"It has been pleasing to see that the Red Meat Processing Industry has been recognised as an essential service during the pandemic. Our members have been subject to an evolving number of changes and regulations, but to their credit, they have embraced the changes and are adapting. Current research shows that we need to continue to be vigilant. We encourage as many processors as possible to engage in this initiative - having a qualified third party come to site, review current procedures and suggest modifications to ensure compliance can give a company greater peace of mind during these uncertain times."

Amanda Carter, AMPC People & Culture Program Manager



The national framework will enable red meat processors to quickly and safely respond to any future infectious disease outbreaks by delivering the following key elements:

- Assurance Rigorous infectious disease management protocols applied at all stages of a plant's production process – delivered under a national infectious disease management plan for the prevention, management, and resolution of human transmissible diseases, customised to each plant.
 - Competency Two new competency units at Cert III and IV level as part of the current Business Continuity Planning training program, to qualify relevant staff in designing and implementing a plant's individual infectious disease management plan.
 - Expertise Comprehensive training provided via an LMS to plant employees by a leading global expert in infectious disease outbreak and emergency response management, plus a range of infographics for display at each plant.
 - **Guidance** An **operational handbook** that provides infectious disease management health and safety guidance in all areas of a plant's operations.
 - Compliance online COVID Marshal training aligned with State and industry requirements.
 - Accountability Stakeholder engagement between plants and the relevant authorities to ensure successful outcomes and adherence to regulatory requirements.

Stay safe, stay open, be ready

Individual plants can access support to implement their own infectious disease management plans via the AMPC PIP program. Protect your workforce, your reputation, and critically Australia's enviable position within the international red meat industry, and be ready to respond when and if you need to.

FIND OUT MORE

If you would like further information please contact either your direct AMPC Co-Innovation Manager or Amanda Carter, AMPC People & Culture Program Manager at a.carter@ampc.com.au or 0429658124.