

Victorian RTE Meat Product Testing Record

For applicable Victorian ready-to-eat meat operations. Record required product sampling and laboratory results under the site Listeria management plan. Use additional copies where required.

Business / site	Licence no.	Testing period	Responsible person
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Product testing results

Sample date	Product type / category	Batch / production ref	Sample type / size	Testing reason / frequency	Laboratory / method	Result / criterion	Action / review ref

Review and follow-up

Unsatisfactory / positive result and immediate response	Corrective action / investigation / verification reference
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Use current testing requirements

Current Safe Food Victoria guidance requires applicable RTE-meat operations to undertake product testing, including all product types produced. The site plan and current guideline control sampling frequency, sample size, laboratory methods, microbiological criteria and actions.