

method of introducing TINES to these acts is similar in each case. I intend, therefore, to deal with these matters cognately.

The use of on-the-spot fines for minor, simple offences relating to livestock will provide an alternative to the costly and time-consuming court process. Careful consideration has been given to which offences should attract TINES. The Department of Primary Industry and Fisheries will advise stock owners, and others who may be affected, of the details of offences where on-the-spot fines may be imposed before proceeding to use these provisions. The incorporation of TINES offences, where suitable, is part of government policy relating to law enforcement in the Northern Territory. These amendments will improve compliance with stock-related legislation and improve the effectiveness of service to industry. I commend the bills to the Assembly.

Debate adjourned.

MEAT INDUSTRIES BILL **(Serial 175)**

Bill presented and read a first time.

Mr PALMER (Primary Industry and Fisheries): Mr Deputy Speaker, I move that the bill be now read a second time.

Meat industry legislation in the Northern Territory is due for a change. The current *Abattoirs and Slaughtering Act* is based on 1950s legislation. Over the last 15 years, there have been major changes in the Territory's meat industries. We have had a national royal commission into the meat industry. Around Australia, and in the Territory, a major restructure of the industry has seen many of the less efficient abattoirs close down. In the Territory, new industries have developed, centred on non-traditional meats such as farmed crocodile meat and field-shot feral pigmeat.

There has been a recognition that visual meat inspection techniques are not, in themselves, adequate to detect some problems in meat such as bacterial or chemical residue contamination. Responsibility for meat inspection in domestic abattoirs in the Territory was handed to the Commonwealth, but may soon be handed back. Governments have agreed that all consumers in Australia deserve access to meat reaching at least a minimum standard of hygiene, and the meat industries have moved increasingly to adopt self-regulation and quality assurance. All states and the Commonwealth are committed to ensuring that all meat in the Australian marketplace is hygienic, wholesome and free of contamination. The meat industries are also committed to these objectives. New national meat industry standards have been developed. They have the blessing of all Australian governments, as well as a powerful group of industry bodies, including both companies and unions, all committed to sensible reforms for their industry.

I spoke in May of food poisoning incidents and pesticide residue problems, both of which are undetectable by traditional meat inspection techniques. All states have agreed that all meat processing establishments in Australia will operate according to procedures which ensure that the product is hygienic and wholesome. This is done through the use of hazard analysis critical