



Department of  
Primary Industries  
Food Authority

# General Circular

**General Circular 08/2019**

## **Salmonella Enteritidis Control Order and your food safety licensing requirements**

An important update from the NSW Department of Primary Industries and the NSW Food Authority for all licensed egg farms and processors in NSW.

### **What is the SE Egg Management Program?**

The NSW Food Authority has developed the SE Egg Management Program (Program) which outlines all biosecurity and food safety controls that must be implemented to comply with the *Salmonella* Enteritidis Control Order and ensure that eggs produced in NSW are safe to eat.

The Program includes existing requirements under our food safety program, along with new hygiene and biosecurity practices that have been included in response to *Salmonella* Enteritidis (SE).

Food safety inspectors will visit every licensed egg production and processing facility over the next 12 months. Their purpose will be to assist licensed producers comply with the *Salmonella* Enteritidis Control Order and meet food safety licensing requirements.

*Salmonella* Enteritidis was first detected in Australian layer flocks in September 2018 and since then 13 properties across NSW have been impacted.

*Salmonella* Enteritidis is a bacterial disease of poultry and is high-risk for causing foodborne illness in humans. There have been over 200 reported human cases of *Salmonella* Enteritidis in NSW related to this outbreak. This form of *Salmonella* is able to colonise the reproductive tract of chickens and contaminate the internal contents of eggs before they are laid.

### **How will the program be implemented?**

It is important that all producers meet the requirements of the Control Order and their food safety licence requirements.

In the coming months, we will contact you to arrange a visit to your facility.

We will explain the Control Order and your food safety requirements in detail to ensure you understand what is expected. We will also provide you with advice and resources to help you meet the requirements.

### **What will officers look for?**

We will conduct a full inspection of your licensed facility to identify and document any issues.

If critical issues are identified, we will work with you to correct them.

At the conclusion of the inspection you will be issued with a Biosecurity Direction form outlining the areas of the Control Order and food safety requirements you will need to undertake to be compliant.

A follow-up inspection will normally be scheduled six months after the initial inspection. You will need to implement the Control Order and food safety provisions at your facility as soon as is reasonably practicable.

### **How much will it cost?**

Our initial visit will not involve any cost to producers. If our officers need to return to ensure improvements have been made, a fee may be charged.

The easiest way to avoid this unwanted fee is to proactively take steps on your property to implement the SE Control Order and to meet your food safety licence requirements.

### **Further information**

Information is available from the NSW DPI's *Salmonella* Enteritidis webpage at [www.dpi.nsw.gov.au/se](http://www.dpi.nsw.gov.au/se)

You can view a copy of the *Salmonella* Enteritidis Control Order by visiting [www.dpi.nsw.gov.au/about-us/legislation/list/biosecurity-act-2015](http://www.dpi.nsw.gov.au/about-us/legislation/list/biosecurity-act-2015)

If you have any questions or concerns, speak to our officers when they contact you or contact the helpline on 1300 552 406.

Peter Day

A handwritten signature in black ink, appearing to read 'P. Day', written in a cursive style.

Director, Compliance and Integrity Systems  
NSW Department of Primary Industries