The NSW Food Authority is a statutory authority within the Department of Industry. It contributes to the department’s strategic goal of Risks managed for natural resources, farming and food by regulating and monitoring food safety across the entire food industry supply chain in NSW - from paddock to plate.

**Core Priorities**

We play a vital role in protecting the health and wellbeing of the people in NSW through:

- Licensing, auditing and inspecting food business
- Partnering with local government to manage food safety risk in the retail food sector
- Responding to complaints and investigating foodborne illness outbreaks
- Using research and science to underpin policy, communications, food safety investigations and risk analysis
- Educating, advising and training businesses to meet food safety requirements and minimise food safety risks
- Providing food safety advice, information, education and assistance to the community
- Developing, implementing, and reviewing contemporary food standards, food safety schemes and initiatives
- Providing advice and recommendations to the Minister and department on food matters
- Coordinating NSW input to the national food regulatory system and influencing national policy to enhance the food industry’s reputation as producers of safe and suitable food

**Additional priorities for 2018-2019 include:**

### Reduce foodborne illness

**Partner with local government**
Roll out a targeted *Campylobacter* reduction program and maintain our *Salmonella* reduction program in food service

**Grow the evidence base**
Develop evidence informing decisions about risk management of horticulture products

**Engage with educators**
Develop food safety education resources and provide training for teachers who will deliver the food technology school curriculum to be introduced in 2019 for Year 8 and 9 NSW students.

Focus audits of registered training organisations on allergen training materials

**Enhance incident response capability**
Review current food incident response protocols to ensure ongoing effectiveness, including building staff capacity and capability

### Enhance technology systems

**Improve the use of digital technology**
Develop a business case for real-time monitoring and surveillance in food service

Collaborate with the Food Agility CRC on real-time monitoring of environmental conditions in shellfish harvest areas

New digital forms developed for engaging with stakeholders

**Towards one health**
Work nationally to integrate data collected on humans, food and animals relating to the causes of foodborne illness

**Develop online training tools**
Rollout online food safety training modules for authorised officers

### Maintain an agile food regulatory system

**Assist industries**
Guidelines for small businesses better understand their food safety obligation

Assess compliance with the new hemp food standard and raw milk regulation

Develop a food labelling portal to assist with correct labelling

Develop and implement key food safety indicators for improved food safety management systems in the egg industry

### Reduce chronic diet related health issues

**Review the Health Star Rating System**
Through representation on the national Health Star Rating Advisory Committee, oversee the 5-year review of the system so Ministers can make informed decisions about its future

**Evolve kJ menu labelling**
Co-lead national consultation on enhancing and harmonising kJ menu labelling across jurisdictions

### Food Fraud: Intelligence profile and targeted monitoring

Investigate, understand and verify food composition and food safety practices in targeted industry sectors to detect and deter economically motivated adulteration.

### Our targets

- 30% reduction in human illness rates in NSW caused by *Salmonella*, *Campylobacter* and *Listeria* by 2021
- 30% reduction in anaphylaxis linked to food allergens by 2021
- 95% compliance rate across food businesses in NSW
- 75% of business results from Councils’ retail food business inspections are captured in a cloud-based platform by 2021
- 25% voluntary uptake of the HSR system by 2019