

foodwise

A NSW FOOD AUTHORITY NEWSLETTER FOR NSW FOOD INDUSTRIES

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Minister announces new food training rules to better protect NSW consumers

The NSW Food Authority and the Primary Industries Minister Ian Macdonald are working closely with industry to develop a new food handler initiative to help safeguard NSW consumers from foodborne illnesses.

This will require all hospitality businesses such as restaurants, clubs, hotels and takeaways to nominate a designated

'food safety supervisor' who has received training in safe food handling.

The proposed initiative will apply to the preparation of food for immediate consumption and will rely on existing education and training arrangements based on national competencies delivered by Registered Training Organisations.

This will ensure that the initiative is aligned with requirements in Queensland and Victoria.

The proposed initiative is being developed in collaboration with a working group consisting of the Australian Hotels Association, Clubs NSW, and Restaurants and Catering NSW/ACT, with all three organisations providing support.

Update on proposal for approved food safety auditor program

The Authority has received a number of comments about the proposal to approve persons other than Authority staff to conduct regulatory audits.

Auditor qualifications

The Authority will require auditors to be certified with RABQSA under the National Food Safety Auditor (NFSA) certification scheme or equivalent.

Auditors would need to produce evidence of their technical skills and experience for the industries they wish to audit.

The qualifications and experience required for food safety auditors are the same whether they are Authority employees or employed commercially. Application will be open to all appropriately qualified and experienced auditors.

Who will be able to use commercially employed auditors?

The move to using auditors employed commercially to conduct regulatory audits will be a voluntary one.

Any licensed food business that wishes to use this system will have to:

- apply in writing to the Authority
- have received an A or B rating on their recent audits
- have no outstanding enforcement issues
- be from an industry scheme that has been approved to move to a third party system

The Authority website will list contact details and qualifications for approved auditors as information becomes available.

How often are audits done?

Licensees will be notified in writing as to their audit frequency, and will then be responsible for having their premises audited at the required frequency.

Premises that receive an unacceptable audit result will remain on the commercially employed auditor system for their scheduled audits, but additional audits will be conducted by the Authority.

Reporting requirements

Food safety auditors will have to report the audit results to the NSW Food Authority within 21 days of the audit being

conducted.

The auditor will have to notify the Authority within 24 hours if the licensee receives an unacceptable audit or the auditor determines that there is:

- a. an imminent and serious risk to the safety of food intended for sale, or
- b. an issue that will cause significant unsuitability of food intended for sale.

A 'Smart Form' has been designed so auditors will be able to send findings electronically to the Authority, and leave a copy with the licensee at the time of the audit.

More information

On NFA and RABQSA: www.rabqsa.com/index.html; www.foodauthority.nsw.gov.au/Documents/industry_pdf/Foodwise_December06_Vol5.pdf

On audits: www.foodauthority.nsw.gov.au/industry/inspections-and-audits/audits-of-licensed-businesses%2B/

Contact John Fallon with any enquiries on 02 9741 4774 or john.fallon@foodauthority.nsw.gov.au

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Food recall protocol update

FSANZ has reviewed and updated its food recall protocol. There are no significant changes to requirements for licensees. Find the new protocol at www.foodstandards.gov.au/foodmatters/foodrecalls/foodindustryrecallprotocol5thedition/index.cfm

Events calendar

MAY 09

20	NSW Shellfish Committee meeting, Sydney
21	FSANZ Dairy (raw milk products) Standard Development Committee, Melbourne
25	Meat Industry Consultative Council meeting, Sydney
26	NSW Dairy Industry Conference meeting, Sydney

JUNE 09

1	Poultry and Egg Industries Committee meeting, Sydney
3-4	DIAA NSW Division, Dairy NSW and NSW Farmers' Association annual combined conference
14-19	International Conference on Molluscan Shellfish Safety (ICMSS), Nantes, France
17	Seafood Industry Conference meeting, Sydney
19	Implementation Sub-Committee Stakeholders Forum, Melbourne

JULY 09

8-9	Implementation Sub-Committee meeting, Sydney
13-16	42nd Annual Australian Institute of Food Science & Technology Convention, Brisbane

SEPTEMBER 09

20-24	International Dairy Federation World Dairy Summit, Berlin
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Enforcement and prosecution statistics

December 2008 - March 2009

Type of enforcement/prosecution	Dec 08	Jan 09	Feb 09	Mar 09
Product seizures	3	1 ^a	0	2 ^f
Improvement notices	61	93	58	78
Warning letters	4	12	5	15
Prohibition orders	0	1 ^b	1	0
Penalty notices	4	22 ^c	7	42 ^e
Food recalls (national)	1	3	4	5
Prosecution charges	8	0	13 ^d	0

Individual case examples:

- There were 117 kangaroo carcasses seized which were being stored for sale (for pet food) despite being in a putrid condition. They were later destroyed.
- A restaurant was ordered to stop production of a food after one of the ingredients tested positive for *salmonella*.
- Retail meat premises accounted for 17 penalty notices for SO₂ use, hygiene and construction issues.
- A fine of \$400 was imposed on an individual for operating an unlicensed abattoir and meat processing plant.
- One meat retailer received 6 penalty notices totalling \$1980. This included non-compliance with a Food Safety Scheme and use of SO₂.
- Two dairy factories were operating unlicensed. Five litres of goats milk were seized, approximately 2 kilos of blue vein cheese, 10 litres of liquid milk type products and cheese manufacturing equipment and utensils. All these will be destroyed after the seizure appeal period ends.

Audits and inspections

December 2008 - March 2009

Industry type	Dec 08	Jan 09	Feb 09	Mar 09
Audits				
Meat	157	336	317	382
Dairy	30	34	25	58
Seafood	64	70	217	122
Hospitals & aged care (advisory audits)	2	0	8	28
Plant products	7	5	10	12
Total audits	260	445	577	602
Inspections				
Meat	150	336	317	375
Dairy	10	10	18	19
Seafood	33	53	30	30
Hospitals & aged care	0	0	0	0
Plant products	6	1	4	1
Total inspections	199	400	369	425



Audits of retail meat premises reviewed to uncover areas for improvement

The NSW Food Authority reviewed the audits of retail meat premises conducted between 1 September and 31 November 2008. The review focussed on determining how many of these businesses received an “unacceptable” audit result and why. Improving audit performance is a major concern to the Authority and to the Australian Meat Industry Council (AMIC) — the industry association and a member of the NSW Meat Industry Consultative Committee.

Of the 706 butcher shop audits conducted over the three month period, 13.8% of the businesses received an unacceptable audit result. Nearly 60% of these were due to inadequate completion of their retail meat diary monitoring records, and resulted in a critical Corrective Action Request (CAR) being issued. The Authority will look at ways to reduce the failure rate for butchers over the coming year.

Action taken on unacceptable audits

A Critical CAR leads to an instant ‘E’ rating and an unacceptable audit result. Facilities that receive an ‘E’ rating are frequently issued with an improvement notice and also have a follow-up audit one month later. An unacceptable audit result can be an expensive exercise for a food

business. The follow-up audit is charged for and there is also a \$300 fee (plus GST) for preparation of the improvement notice and a return inspection. Additional enforcement action, such as fines, can also be applied if the issues are not rectified at time of follow-up.

Keeping monitoring records up to date is an essential part of a licensee’s food safety program, and verifies that food is being stored and handled appropriately and is safe for consumers. At a recent prosecution of a retail food business by the NSW Food Authority, the court found that it is the responsibility of all staff — from senior management to casuals — to carry out their duties properly; and that includes monitoring.

New resources

The retail food safety program diary reissued to butchers has been extensively revised to simplify record keeping and aid compliance. Any meat retailers having problems with monitoring, or understanding what records are needed, should call the helpline on 1300 552 406 or email contact@foodauthority.nsw.gov.au

Tips for keeping good monitoring records

Use the new generic food safety program and monitoring book published by the NSW Food Authority in September 2008. The monitoring requirements are substantially reduced in the new manual and retail diary making monitoring easier for retail meat businesses. For a copy, please call 1300 552 406.

Complete daily monitoring (temperature, pre-operational hygiene checks) at the start of every day, making this part of the daily start-up routine.

Make sure more than one person knows how to complete the monitoring records. This way, when staff are on leave, the records can still be completed.

Make sure the monitoring accurately reflects the condition of the premises. For example, if the bandsaw was not cleaned properly the day before, note on the pre-operational hygiene checklist that it was not clean.

Take corrective action and document it. For example, when you note that the bandsaw is not clean, clean the bandsaw, document in the monitoring book that it was cleaned, and remind staff that cleaning should be done properly.

Listeria information in the wake of deaths in Canada

Meat & Livestock Australia (MLA) held a symposium on ‘*Listeria monocytogenes*: Risks and management in the red meat supply chain’ on 11 February 2009.

This symposium was held after an outbreak in Canada during 2008 (from deli meats produced by Maple Leaf Foods Inc.) resulted in 50 cases of listeriosis and 20 deaths.

The problem was traced to contaminated slicing equipment in one of the company’s processing facilities and more than 220 product lines were recalled. Settlements from subsequent class action lawsuits was in the order of US\$27 million (A\$33 million).

Attendees from both industry and government were present to discuss various options for managing *L. monocytogenes* in red meat and processed meat products.

Speakers and topics

Katie Fullerton, the coordinating

epidemiologist from OzFoodNet, gave an overview on the latest outbreaks due to *L. monocytogenes* and public health perspectives.

Kevin Cottrill, Chief Executive Officer of the Australian Meat Industry Council (AMIC), and smallgoods representative on the Meat Industry Consultative Council, spoke about smallgoods production and control of *L. monocytogenes*.

Neil McSkimming from Coles spoke about the retail supply chain.

Associate Professor Tom Ross, from the University of Tasmania, talked about the risk assessment findings on *L. monocytogenes*, the issues for ready-to-eat meat products, predictive modelling of *L. monocytogenes* growth and the developments in international standards.

Kerry Bell, from SafeFood Queensland spoke about the state food jurisdictions approach to recalls.

Amanda Hill from Food Standards Australia



New Zealand (FSANZ) talked about the role of FSANZ, the Food Standards Code and Recall Guidelines.

Resources

The Authority has prepared a *Listeria* Management Program booklet to help meat retailers and processors implement the minimum testing requirements for the control of *Listeria*. This can be downloaded from the Authority’s website www.foodauthority.nsw.gov.au/Documents/industry_pdf/listeria-management-program.pdf

Committees focus on food standards

The Implementation Sub-Committee (ISC) Stakeholders Forum will be held on 19 June 2009 with the theme *'Think globally, act nationally, and deliver locally.'*

Members of the NSW Food Authority industry consultative committees will provide input to the Forum.

The Authority will run focus groups with each of the committees at their next general meetings to discuss how consistent implementation and interpretation of food standards can be improved.

Island food safety

Christine Tumney, Manager Enforcement, and Paul Crick, Senior Food Safety Officer, visited Lord Howe Island for three days in March to meet with Stephen Wills, the CEO of the Lord Howe Island Board and a number of people conducting primary production activities.

The purpose of the visit was to inform the Board and interested islanders of the legislative requirements for operating a primary production food business. General inspections and visits were undertaken with a number of people on the island and the Authority held a meeting in the community hall to provide general information on licensing, copies of relevant legislation, factsheets and to answer any questions.

Snippets from MICC Feb 09

At the Meat Industry Consultative Council meeting members raised concerns about the low compliance rate for completion of NVDs and broached the need for government to impose penalties for non-compliance. It was suggested that more education with farmers and saleyards is needed to improve completion rates and accuracy.

The rollout of Property Identification Codes (PICs) for small holdings of land is expected to occur later in 2009. This will be in conjunction with the Livestock Health and Pest Authorities (LHPAs) and will be backed by an education program to encourage people with small numbers of animals to apply for a PIC.

Members discussed the benefits of introducing coloured ear tags that would indicate the year of birth of the animal and assist with the identification of stock.

New Director-General tours food industry

The Authority's new Director-General, Alan Coutts, has wasted no time in meeting industry stakeholders in their own businesses to gain a first-hand understanding of the various issues industry groups face.

On a recent tour of the north coast region Alan visited Anthony Sciacca's oyster operation and Barclays at Wallis Lake for a look at how oyster harvesting is conducted.

He visited a dairy farmer, Peter Neal, at Taree and also took a tour of National Foods milk factory at Penrith to learn about liquid milk processing.

Alan toured Pirovic Enterprises at Llandilo to gain insights into the vertically integrated egg industry where he was able

to see both egg production and processing at the one facility.

Inghams showed Alan around their poultry meat processing plants at Hoxton Park and Ingleburn.

'I have met representatives from key industry sectors at ICC meetings this year,' said Alan, 'and have been glad of the chance to attend some of the strategic planning sessions. Getting out into the field adds a practical aspect that certainly helps with understanding the different industries.'

Alan will continue to take opportunities to visit licensed industries around NSW to see how they operate on their home turf and explore relationships between the Authority and licensee groups.

Seafood Industry Conference meeting February 2009

Hans Heilpern advised that a meeting of the Pricing and Charging Working Group of the Seafood Industry Advisory Committee (SIAC) was to be reconvened in March.

Anthony Zammit from the Authority advised that there had been significant feedback from the NSW Shellfish Committee on proposed arrangements for regulating wild shellfish harvesters.

Peter Day, from the Authority, noted that many of the audit failures in the seafood industry were due to failure to maintain a food safety program, particularly

for those businesses where further processing is carried out. The Authority has recently targeted seafood transport vehicles for licensing and hygiene inspections.

Kalang River contamination was discussed at length. Mr Zammit noted that the source of the contamination was proving difficult to determine, however the size of the contamination indicated that it is a large source causing the problem. Ways to improve consistency between coastal councils in NSW on how septic systems are managed was discussed.



Phil Baker, Senior Operations Officer (at right), with new Shellfish Safety Officer, Grant Webster.



Snippets from NSW Shellfish Committee 21 Feb 2009

The Manning River has been placed on monthly sampling, and adverse sterol testing will also be undertaken. Due to lack of rain gauges towards the bottom area, farmers are being asked to record the rainfall figures.

The Kalang River is currently still closed. An interagency working group has been established to identify and remediate the source of the pollution.

The Oyster Storage Farmer

Temperature Project has progressed well. The work to collect data, via data loggers, on oyster storage conditions in transport is nearing completion. The current NSW requirements for storage of

SRO (<25°C for 72 hours then < 15°C) remains in force.

The Committee noted that it is important for industry to keep a watching brief on the development of Codex Vibrio and virus standards. The Authority receives information through ASQAAC and will inform the committee of any developments.

The NSW Shellfish Committee will be represented at the ICMSS (International Conference on Molluscan Shellfish Safety) 2009 by Anthony Zammit and Tony Troup. They will deliver a presentation at the conference and may also be visiting some laboratories whilst in France.

Staff movements in Shellfish Program

Alexia Lucas left the Shellfish Program in November to take up a position as a Beachwatch Field Officer with the Department of Environment and Climate Change to pursue her passion for improving the environment.

Alexia played an integral role in the maintenance of the shellfish harvest area classification system across NSW and the real-time management of food safety risks in the Authority's highest risk industry. During her 2½ years at the Authority Alexia delivered exceptional service to the NSW shellfish industry and consumers, playing an integral role in the upgrade of ten harvest areas to allow direct harvest and sale of product.

Alexia's work helped strengthen the relationship between the oyster industry, the Authority and environmental agencies to achieve positive outcomes for food safety, the industry and the environment.

The Shellfish Program also farewelled Neil Stuckey, who has returned to the Compliance, Investigation and Enforcement branch to an auditing role.

New officers welcomed

Melanie Field and Grant Webster joined the Shellfish Program as Food Safety Officers in February. Melanie, who has a background in environmental and marine science, and experience in the hospitality and mining industries, is based at Newington.

Grant has a degree in aquaculture and has worked extensively in that industry. He is based in Taree.

Anthony Zammit introduces Melanie Field to the Shellfish Program



SIC Strategic Plan 2009

The NSW Seafood Industry Conference met on 10 February and prepared its strategic plan for activities to be conducted during 2009-2010. The intended priorities are:

1. Develop a research plan
2. NSW Seafood Industry Conference act as a catalyst for the development of a strong partnership between industry and the NSW Food Authority
3. To establish an industry peak body
4. To prepare a crisis plan for the NSW seafood industry
5. To implement a streamlined third party audit system
6. To ensure good water quality in estuaries
7. To investigate charges to the NSW seafood industry
8. To improve inspection skills of Environmental Health Officers in the seafood industry

Oyster FSP audits start

Audits have begun against the updated Oyster Farmer Food Safety Program (FSP) which was distributed to licensees last year (see Vol 10 p4). The new FSP and stock movement diaries have been well accepted by industry and greatly help with the audit process.

Authority officers have found an acceptable level of compliance with the FSP.

The updated document:

- includes new classification requirements eg relay/translocation of oysters
- gives detailed explanations on all aspects of oyster harvesting and depuration, as well as clearly outlining the Authority's requirements regarding product testing and labelling
- contains an updated stock movement diary to ensure that all oysters that are farmed and harvested in NSW can be traced
- has updated monitoring requirements on oyster farmers which is reduced overall but is more effective in terms of information recorded

The FSP can be downloaded from the NSW Food Authority website at www.foodauthority.nsw.gov.au/Documents/industry_pdf/Oyster_Farmer_Food_Safety_Program.pdf



NSW collects a bounty of gold and silver medals



Ms Catherine Manarang and Ms Jo Stephens from Fonterra Australia accept the Jim Forsyth Perpetual Trophy for Champion Milk for Fonterra Wagga Wagga's Riverina Fresh Full Cream Milk, from Mr. Jim Forsyth

Australia's champion cheese and dairy produce was announced in February at the 2009 Sydney Royal Cheese and Dairy Produce Show.

NSW producers were well represented, receiving ten of the 24 major awards, and 256 of the 500 gold and silver medals.

There were several outstanding NSW producers from the 2009 Show. First time exhibitors Small Cow Farm won a gold and a silver medal, and the gold for their *St Aminay* earned a place on the highly prestigious Australian Cheeseboard Perpetual Trophy.

Pure Gelato picked up one gold medal and 29 silver for their assorted gelato.

Green Valley Dairy picked up one gold and four silver, and won the Champion Sheep Goat and Buffalo Milk Product for their Dairy Goat Yoghurt.

Winner details: www.sydneyroyalshows.com/wdff/dairy/CheeseDairyWinners.html

DIAA focuses on talent

Dairy Industry Association of Australia (DIAA) NSW Division, Dairy NSW and NSW Farmers' Association (Dairy Section) are holding their annual combined conference on 3-4 June 2009 at the Novotel at Manly.

The theme for the Conference is 'Attract and Retain Talent – Our Industry's Future' and will bring together dairy farmers, processors, suppliers and other dairy industry stakeholders.

Dairy Industry Conference snippets Feb 09

John Hutchison and Deanne Kennedy spoke on the 'Cows Create Careers' program which encourages kids to get into the dairy industry and helps to identify pathways for career options in agriculture and particularly dairy.

The Conference prepared its strategic plan to determine priorities for the next three years. The Conference decided to focus on three projects for 2009:

1. Develop and implement a communication plan
2. Develop a climate change strategy
3. Develop an education vision

Progress reporting on the projects will be included as standard agenda items at each meeting.

New approaches to food safety in dairy examined

The NSW Dairy Industry Conference sponsored Peter Sutherland to participate in the *International Dairy Federation (IDF) Conference on new approaches to food safety in the dairy industry – integrated chain management for food safety*. This was held in Ottawa, Canada, 11-12 March 2009. Peter also met local dairy industry participants and regulators.

The objective of the visit was to gather information on behalf of the NSW dairy industry to better understand new approaches to dairy food safety using quantitative risk management, improvements in HACCP, integration of ISO 22000 food safety management systems and the direction of regulatory agencies around the world in dairy food safety.

The information will feed into the regulatory approaches adopted within the NSW dairy industry to continually improve food safety, inform the national standard

development process on raw milk dairy products and provide information on the integration of cold chain activities within the dairy industry.

New EU dairy food safety regulations were discussed, and practical aspects of implementing the new regulations outlined. The NSW dairy industry is very advanced in its food safety programs — particularly those implemented on farm — compared to Canada, where farms have until 2011 to implement on-farm food safety programs.

Peter also met with Canadian dairy regulators (Health Canada, Canadian Food Inspection Agency) to discuss Canada's dairy food regulatory systems, and with the Dairy Processors Association of Canada and Dairy Farmers of Canada.

A full report on the visit and conference presentations will be available on the Authority website.



Biogas digester in operation at George Heinze's farm in Ontario, Canada



Minister Macdonald launches Authority's display at Royal Easter Show

As part of its commitment to promote the safe handling of eggs to consumers, the Authority featured a giant egg carton at the Royal Easter Show. It attracted a lot of attention, with consumers keen to find out how to use eggs safely. An egg-shaped fridge magnet was also a hot item. It focussed on the key messages: Use clean eggs free from dirt and cracks; keep eggs cold in the fridge; when handling eggs keep hands, surfaces and utensils clean and dry.

The items aimed to address some of the issues uncovered in the Authority's online consumer survey:

- 52% of respondents don't check that eggs are clean or crack-free
- 37% will use an egg with a cracked or dirty shell, while 51% would wash it first then use it.

Foods that typically use raw or undercooked eggs and present a higher risk of subsequent illness are homemade sauces or dressings such as mayonnaise, Asian pork rolls, Caesar salad dressing, cake or biscuit batter, mousse, tiramisu, uncooked meringue, some custards, eggnog and eggflip.



Snippets from PEIC meeting February 2009

Jeff Ironside, President of the Australian Egg Corporation Limited attended the February Poultry and Egg Industries Committee meeting as a guest.

Members discussed the progress of the draft NSW Eggs and Egg Products Food Safety Scheme.

The Final Assessment Report for the Primary Production and Processing Standard (PPPS) for poultry meat was provided for comment to members of the Standards Development Committee (SDC) in October 2008. FSANZ intend to present the Final Assessment Report for Proposal P282 to its board meeting in May 2009.

Food safety risk assessment of NSW Food Safety Schemes

The Authority is an evidence-led organisation — it strives to ensure that all decisions are based on sound evidence and science. Scientific risk assessments underpin all of the food safety schemes in the Food Regulation 2004. As noted in the last issue, the Authority is undertaking a project to remake the Food Regulation 2004, including food safety schemes for dairy, meat, plant products, seafood, food prepared for vulnerable persons (newly introduced regulation), and egg and egg products (pending regulation).

When developing a food safety scheme the Authority has to undertake an assessment for the regulation in line with national and international standards for risk assessment.

In 2008, the Authority began a project to update the risk assessment information relating to the food safety schemes. With a considerable amount of risk assessment work already undertaken on industries covered by the food safety schemes, the approach taken for this project was to

provide a review of previous work. This was supplemented with more recently published information where necessary.

Most of the information included in this review comes from previous risk assessments conducted by other government bodies (both national and international) and/or industry associations, all of which is available in the public domain.

The risk assessment outcomes confirmed that hazards are still associated with food, that no new hazards have emerged since previous risk assessments were undertaken, and that existing risk management strategies were still relevant to control the hazards identified and minimise public health risks to the community.

Key findings

Across the industry sectors covered by food safety schemes, microbiological risks remain the main concern.

Foodborne illness continues to be a key

issue with greater than 600 foodborne illness outbreaks affecting more than 13,000 people being reported between 1995 and 2008 across Australia.

The most effective strategy to reducing the risk and subsequent foodborne illness is the implementation of control measures by businesses throughout the food chain.

The development and implementation of food safety programs — required by either regulation or industry sponsored codes of practice — is the most common tool to deliver this strategy.

While there can be no guarantee that foods will be risk free, understanding the hazards and seeking to improve production and handling of foods makes it possible to minimise the food safety risk to consumers.

The summary and full report are available on the Authority's website at: www.foodauthority.nsw.gov.au/aboutus/science-and-research/risk-framework-and-studies/risk-assessments-of-food-safety-schemes/.



Audits have started for food service for vulnerable populations

In September 2008 the NSW Food Authority introduced the Vulnerable Persons Food Safety Scheme as a part of the Food Regulation 2004. One of the requirements of the regulation is that facilities that are providing food for vulnerable persons must develop a food safety program to control the safety of the food that is provided to patients and residents.

The scheme allowed for a six-month transition period so businesses had time to develop their food safety program. The transition period expired in March 2009 and the Authority has started auditing these facilities.

With several hundred facilities requiring an audit, it will take time to complete the first round of audits. A schedule has been developed so that all facilities are audited over a twelve-month period. Facilities will receive about one weeks notice of the audit and will be contacted directly by the auditor to arrange a suitable time. All audits are charged.

In order to be prepared for an audit:

- Make sure that your food safety manual has all the necessary procedures. The *Vulnerable Persons Food Safety Scheme Manual* can provide advice and guidance material to developing of a food safety scheme.

Download the manual at: www.foodauthority.nsw.gov.au/industry/industry-sector-requirements/food-service-to-vulnerable-populations/

- Ensure that appropriate personnel including management, kitchen staff and maintenance staff are available on the day of the audit
- Ensure that all monitoring records are easily available (eg temperature monitoring, pest control, training records, maintenance records)

Should you have any questions regarding the audits or the Food Safety Program, please contact the Authority on 1300 552 406 or contact@foodauthority.nsw.gov.au

Authority's regulatory role explored by overseas visitors



Director-General Alan Coutts (left) welcomes Dr York Chow

Hong Kong Secretary for Food and Health Dr York Chow visited the New South Wales Food Authority in Sydney to examine its regulatory role.

This was the last stop in Dr Chow's visit to Australia in April to study the country's health insurance system, and pharmaceutical and food regulatory regime.

He also met senior officials of the Therapeutic Goods Administration, the Department of Health & Ageing, and Food Standards Australia New Zealand to get an update on their pharmaceutical and food regulatory regime.

Proposed changes to Food Regulation 2004 discussed with industry

During January and February 2009 the Authority discussed proposed changes to the Food Regulation 2004 with key industry leaders — as outlined in the last issue (p7).

The Authority then held discussions with each of the four statutory consultative groups (meat, seafood, dairy, and poultry and eggs).

The Authority is proposing to introduce a new licence fee structure and change its audit frequencies.

Information on these proposed changes to Food Regulation 2004 can be found on the website: www.foodauthority.nsw.gov.au/Documents/industry_pdf/industry_consultation_regremake.pdf.

The draft Food Regulation 2009 and the Regulatory Impact Statement (RIS) on these proposed changes will be published on the website for comments and submissions when they are made available. Check at: www.foodauthority.nsw.gov.au/industry/food-standards-and-requirements/legislation/regulationremake/

Industry members are urged to prepare formal submissions to the RIS during the public consultation phase.

NSW Food Authority

