



NSW Food Safety Schemes Manual

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Introduction

The NSW Food Authority (the Authority) has prepared the NSW Food Safety Schemes Manual (the Manual) to specify certain requirements of the following Food Safety Schemes under Food Regulation 2010:

- Dairy food safety scheme
- Meat food safety scheme
- Plant products food safety scheme
- Seafood safety scheme
- Vulnerable persons food safety scheme
- Egg food safety scheme

The Manual applies to all food businesses licensed under these schemes. The requirements referred to in Food Regulation 2010, detailed within this document, must be complied with.

Frequency of testing

The frequency specified in this manual is detailed in number of batches produced by the food business. The definition of a batch is on page 3.

Where testing can be done

Every analysis specified in this Manual must be carried out in a laboratory approved by the National Association of Testing Authorities (NATA) or the Authority, for the particular type of analysis to be undertaken. A list of NATA accredited laboratories can be found at www.nata.asn.au and a list of laboratories approved by the Authority can be found at www.foodauthority.nsw.gov.au.

Reporting of failures

The Authority must be notified if any sample analysed fails to meet the standard set out in this Manual:

- verbally within 24 hours after the licence holder becomes aware of the results of the analysis (eg by phone), and
- in writing within 7 days after becoming aware of the result of analysis (eg by fax, email, letter).

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The Manual is published on the Authority's website at www.foodauthority.nsw.gov.au

Definitions

Batch: Product produced in a 24-hour production period

Non-reticulated water: Any water supply not piped into a business by either a water utility or local council. It includes rainwater, groundwater (eg bore water) and surface water.

Ready-to-eat (RTE) food: a food product that is in a form that does not require additional preparation prior to consumption.

Acronyms

MAP Modified atmosphere packaging

RTE Ready-to-eat

UCFM Uncooked comminuted fermented meat

Chapter 1 Dairy food safety scheme

Sampling and analyses

Licensed dairy businesses must comply with the sampling and analyses provisions of the *Dairy food safety scheme* (clause 52) of Food Regulation 2010.

Table 1: Requirements for analyses of dairy products and water

Product to be tested	Test to be conducted	Limit	Frequency
Unpasteurised milk for further processing ie pasteurisation	Antimicrobial drug residues	As per Food Standards Code (FSC) 1.4.2	Every tanker load of milk from farm on arrival at the processing facility
Unpasteurised goats milk for human consumption	<i>Campylobacter</i>	Not detected in 25 mL	Every 20 batches
	<i>E. coli</i>	Not exceeding 3/mL	Every 20 batches
	<i>Listeria monocytogenes</i>	Not detected in 25 mL	Every 20 batches
	<i>Salmonella</i>	Not detected in 25 mL	Every 20 batches
Pasteurised liquid milk products	<i>E. coli</i> ¹	Not exceeding 1/mL	Every 10 batches
	<i>Listeria monocytogenes</i>	Not detected in 25 mL	Every 10 batches
Pasteurised cream products	<i>E. coli</i> ¹	Not exceeding 1/mL	Every 20 batches
	<i>Listeria monocytogenes</i>	Not detected in 25 mL	Every 20 batches
Cheese	Coagulase positive staphylococci (CPS)	Not exceeding 100/g	Every 20 batches
	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches

¹ The Authority may accept an alternative testing arrangement as complying with the requirements of this Manual, as follows:

- Every batch of pasteurised liquid milk products is tested for coliforms with a limit of not exceeding 10/mL. If this limit is exceeded then the batch must be tested for *E. coli* with the limit as not exceeding 1/mL

Product to be tested	Test to be conducted	Limit	Frequency
Cheese with post pasteurisation ingredients	Coagulase positive staphylococci (CPS)	Not exceeding 100/g	Every 20 batches
	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches
	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Soft and semi-soft cheese (moisture content greater than 39% and pH greater than 5.0)	Coagulase positive staphylococci (CPS)	Not exceeding 100/g	Every 10 batches
	<i>E. coli</i>	Not exceeding 10/g	Every 10 batches
	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Dried milk powder	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Butter (salted or unsalted butter)	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches
Butter with post pasteurisation ingredients	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches
	<i>Salmonella</i>	Not detected in 25g	Every 20 batches
Dairy-based desserts and dips with a pH exceeding 4.5 (eg custard, chocolate mousse)	Coagulase positive staphylococci (CPS)	Not exceeding 100/g	Every 10 batches
	<i>E. coli</i>	Not exceeding 10/g	Every 10 batches
	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
Dairy-based desserts and dips with a pH exceeding 4.5 with post pasteurisation ingredients	Coagulase positive staphylococci (CPS)	Not exceeding 100/g	Every 10 batches
	<i>E. coli</i>	Not exceeding 10/g	Every 10 batches
	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
	<i>Salmonella</i>	Not detected in 25g	Every 10 batches

Product to be tested	Test to be conducted	Limit	Frequency
Frozen ice-cream and edible ices (eg gelato)	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches
	<i>Listeria monocytogenes</i>	Not exceeding 100/g	Every 20 batches
Frozen ice-cream and edible ices (eg gelato) with post pasteurisation ingredients	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches
	<i>Listeria monocytogenes</i>	Not exceeding 100/g	Every 20 batches
	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Refrigerated ice-cream mixes (eg soft serve mix)	<i>E. coli</i>	Not exceeding 10/g	Every 10 batches
	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
Kashta	<i>E. coli</i>	Not exceeding 10/g	Every 20 batches
	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 20 batches
Non-reticulated water used in connection with the production and processing of dairy products	<i>E. coli</i>	Not detected in 100mL	Not treated – Every month
			Treated – Every 6 months

Chapter 2 Meat food safety scheme

Sampling and analyses

Licensed meat businesses must comply with the sampling and analyses provisions of the *Meat food safety scheme* (clause 97) of Food Regulation 2010.

Table 2: Requirements for analyses of certain meats, meat products, animal by-products and water

Meat business	Product to be tested	Test to be conducted	Limit	Frequency
Abattoirs	Non-reticulated water used in connection with the slaughtering of abattoir animals	<i>E. coli</i>	Not detected in 100mL	Not treated – Every month
				Treated – Every 6 months
Meat processing plants producing ready to eat (RTE) meat and poultry products	Ready-to-eat (RTE) meat and poultry	<i>E. coli</i>	Not exceeding 3/g	Every 10 batches
		<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
		<i>Salmonella</i>	Not detected in 25g	Every 10 batches
	Sliced or whole packaged RTE meat products (vacuum packed or MAP [modified atmosphere packaged] product)	<i>E. coli</i>	Not exceeding 3/g	Every 10 batches
		<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
		<i>Salmonella</i>	Not detected in 25g	Every 10 batches
		Environmental and work surface testing for <i>Listeria</i> spp.	No positive detection	Every month (5 samples collected pre and post operations)
	Whole packaged RTE meat product that receives a post pack pasteurisation step	<i>E. coli</i>	Not exceeding 3/g	Every 10 batches
		<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
		<i>Salmonella</i>	Not detected in 25g	Every 10 batches

Meat business	Product to be tested	Test to be conducted	Limit	Frequency
Meat processing plant producing uncooked comminuted fermented meat (UCFM)	Uncooked comminuted fermented meat (UCFM) – Finished product (product which is the subject of a pro-forma)	<i>E. coli</i>	Not exceeding 3.6/g	Every batch
Meat retail premises	Sliced or whole packaged RTE meat products	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
	(vacuum packed or MAP [modified atmosphere packaged] product)	Environmental and work surface testing for <i>Listeria</i> spp.	No positive detection	Every month (5 samples collected pre and post operations. See the <i>Listeria</i> management program for more information)
	Whole packaged RTE meat product that receives a post pack pasteurisation step	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
Rendering plants	Rendered animal by-product	<i>Salmonella</i>	Not detected in 25g	Every week (from composite sub samples totalling 250g)
		<i>Clostridium perfringens</i>	Not exceeding 10/g	Every 12 months (samples taken over 10 consecutive days after rendering as specified in AS:5008-2007)

Chapter 3 Plant products food safety scheme

Sampling and analyses

Licensed plant product businesses must comply with the sampling and analyses provisions of the *Plant products food safety scheme* (clause 107) of Food Regulation 2010.

Table 3: Requirements for analyses of seed sprouts, vegetables packed in oil, fresh cut fruit, fresh cut vegetables, unpasteurised juice and water

Product to be tested	Test to be conducted	Limit	Frequency
Seed used for sprouting (pre-screening test)	<i>Salmonella</i> Method: 1L sample of spent irrigation water from a test bath of seeds made up of 3kg taken evenly across the batch	Not detected in 100 mL	Every delivery batch of seeds
Spent irrigation water used for seed sprouting	<i>Salmonella</i> Method: 1L composite sample taken evenly across each sprouting container from each production batch. Irrigation water should be sampled just before harvest or at least 48 hrs after lay.	Not detected in 100 mL	Every 10 batches
Seed sprouts (finished product)	<i>E. coli</i> Method: 1 x 100g sample of any finished single sprout-type from each process line	Not exceeding 100/g	Every 10 batches
Fresh cut fruit	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Fresh cut vegetables	<i>Listeria monocytogenes</i>	Not detected in 25g	Every 10 batches
	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Unpasteurised juice	<i>Salmonella</i>	Not detected in 25g	Every 10 batches

Product to be tested	Test to be conducted	Limit	Frequency
Non-reticulated water used in connection with the production and processing of plant products	<i>E. coli</i>	Not detected in 100mL	Not treated – Every month
			Treated – Every 6 months

Chapter 4 Seafood safety scheme

Sampling and analyses

Licensed seafood businesses must comply with the sampling and analyses provisions of the *Seafood safety scheme* (clause 121) of Food Regulation 2010.

Table 4: Requirements for analyses of ready-to-eat seafood products and water

Seafood business	Product to be tested	Test to be conducted	Limit	Frequency
Seafood processor producing RTE seafood	Opened oysters	<i>E. coli</i>	Not exceeding 2.3/g	Every 20 batches
	Packaged oysters	<i>E. coli</i>	Not exceeding 2.3/g	Every 20 batches
	Cooked/smoked seafood	<i>Listeria monocytogenes</i>	Not detected in 1g	Every 10 batches
All seafood processors	Non-reticulated water used in connection with the production and processing of seafood	<i>E. coli</i>	Not detected in 100mL	Not treated – Every month
				Treated – Every 6 months

Chapter 5 Vulnerable persons food safety scheme

Sampling and analyses

Licensed vulnerable persons businesses must comply with the sampling and analyses provisions of the *Vulnerable persons food safety scheme* (clause 145) of Food Regulation 2010.

No routine analysis of food or water is currently required by the Authority for licensed vulnerable persons businesses.

Chapter 6 Egg food safety scheme

Sampling and analyses

Licensed egg businesses must comply with the sampling and analyses provisions of the *Egg food safety scheme* (clause 165) of Food Regulation 2010.

Table 5: Analyses of eggs, egg products, blended egg product mixtures, specialty eggs and water

What to test	Test to be conducted	Limit	Frequency
Pasteurised egg products	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Dried egg products	<i>Salmonella</i>	Not detected in 25g	Every 20 batches
Pasteurised blended egg product mixture	<i>Salmonella</i>	Not detected in 25g	Every 10 batches
Century eggs	<i>Salmonella</i>	Not detected in 25g	Every 20 batches
Salted eggs	<i>Salmonella</i>	Not detected in 25g	Every 20 batches
Balut eggs	<i>Salmonella</i>	Not detected in 25g	Every 20 batches
Non-reticulated water used in the processing (eg washing) of eggs, egg products, blended egg product mixtures or specialty eggs	<i>E. coli</i>	Not detected in 100mL	Not treated – Every month
			Treated – Every 6 months

Methods of pasteurisation of egg products

Licensed egg businesses that pasteurise egg product and blended egg product mixture must comply with the pasteurisation provisions of the *Egg food safety scheme* (clause 163 and 164) of Food Regulation 2010.

Table 6: Pasteurisation equipment requirements – continuous flow pasteurisers

Method of pasteurisation	Pasteurisation equipment requirements	Verification and validation
Continuous flow	The equipment must include an indicating thermometer for product temperature at the end of the holding tube and for the cold product temperature.	Holding tube time must be (externally) validated every 5 years.
		The indicating thermometer must be compared with the continuous monitoring system each time the pasteuriser is operated (corrective action is required if the difference is more than 0.5°C).
		The indicating thermometers must be calibrated every 6 months (corrective action is required if the difference is more than 0.5°C).
	The equipment must include a continuous recording device for the pasteurisation temperature, sterilisation temperature, cold product temperature, mode of diversion and cleaning time and temperatures.	The following data must be continuously recorded each time the pasteuriser is operated: <ul style="list-style-type: none"> • pasteurising temperature • sterilising temperature • cold product temperature • mode of diversion device • cleaning time and temperatures
		The recording thermometers must be calibrated every 6 months (corrective action is required if the difference is more than 0.5°C).
Raw, partially treated product and cleaning systems must not contaminate the pasteurised product.		Pasteurisers must be pressure tested annually.
		The diversion temperature must be challenged during start-up and recorded each time the pasteuriser is operated.
		The pasteuriser must be sterilised at a minimum of 80°C for 10 minutes during start-up (on the cold side) and recorded each time the pasteuriser is operated.
		Pressure differentials must be checked and recorded each time the pasteuriser is operated (either by manually recording the psi on the pressure gauges or the computer system maintaining the pressure differentials).

Table 7: Pasteurisation equipment requirements – batch pasteurisers

Method of pasteurisation	Pasteurisation equipment requirements	Verification and validation
Batch	The equipment must include a hinged lid or removable cover and an agitator.	Vessel must be enclosed during pasteurisation.
	The equipment must include a head space thermometer, an indicating thermometer for product temperature, and a continuous monitoring system for time and temperature (eg data logger).	<p>The following data must be recorded each time the pasteuriser is operated:</p> <ul style="list-style-type: none"> • continuous pasteurising temperature • headspace temperature at the beginning and the end of the critical temperature cycle • indicating thermometer compared with the continuous monitoring system (corrective action is required if the difference is more than 0.5°C) • pasteurised product cooling time and temperatures (in accordance with clause 7 of Standard 3.2.2 of the Food Standards Code)
	Raw, partially treated product and cleaning systems must not contaminate the pasteurised product.	The indicating and recording thermometers must be calibrated every 6 months (corrective action is required if the difference is more than 0.5°C).
	Raw, partially treated product and cleaning systems must not contaminate the pasteurised product.	Effective seals on valves and outlets.