

FOODWISE

NSW Food Authority – partnering with the NSW food industry to ensure food is safe in NSW – from paddock to plate



Fail to prepare, prepare to fail

Audits conducted by the NSW Food Authority are comprehensive assessments of all processing activities and are designed to ensure that all food businesses are producing safe and suitable food under the control of a Food Safety Program.

While the majority of all licensed facilities receive an acceptable audit, there is a common theme amongst those who don't – and that's failure to prepare.

Successfully planning for your audit can reduce cost for your business – financially, as well as in resources and effort. If an audit failure is recorded, enforcement action will be taken and additional audits will be conducted at full cost until all food safety risks have been controlled.

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Department of
Primary Industries
Food Authority



Calendar dates

SEPTEMBER 2016

5–7

Environmental Health Australia (NSW) Annual State Conference, Port Macquarie

16

Food Regulation Steering Committee meeting, Brisbane

20

Dairy Food Safety Consultative Committee meeting, Sydney

23

Sydney Royal Fine Food Show – Awards night

27

RTO Forum, Sydney (NSW Food Authority)

OCTOBER 2016

5–6

23rd Australian HACCP Conference, Melbourne

19

NSW Seafood Industry Forum

31 Oct–3 Nov

41st Environmental Health Australia National Conference, Tasmania

NOVEMBER 2016

6–12

Australian Food Safety Week

9

NSW Vulnerable Persons Committee meeting

10

Retail & Food Service Industry Advisory Group and Food Regulation Partnership meeting, City of Sydney, Sydney

16

NSW Shellfish Committee meeting

25

Australia & New Zealand Food Regulation Ministerial Council Forum, Brisbane

New resources

JULY 2016

- TPA app user manual

Updated resources

JUNE 2016

- Guidelines for food businesses at temporary events

JULY 2016

- Regulatory food safety auditor manual
- Guide to implementing a regulatory food safety auditor system

AUGUST 2016

- NSW Shellfish Program evaluation

FSANZ Call for submission

Food Safety Australia New Zealand (FSANZ) have recently released a call for submissions on the following:

Call for submissions on GM potato

FSANZ is seeking approval on an application for food derived from reduced Acrylamide Potential & Browning Potato Line E12. Read more:

www.foodstandards.gov.au/code/applications/Pages/A1128GMPotatoE12.aspx

Regulatory Food Safety Audits – check the facts first!

The NSW Food Authority's Regulatory Food Safety Auditor System enables approved persons other than Food Authority employees to conduct regulatory food safety audits of licensed food businesses in NSW. Regulatory food safety auditors (RFSA) are also commonly referred to as third party auditors (TPA) or commercially employed auditors.

If a food business decides to use an auditor other than a Food Authority employee to conduct an audit of their business, there are a couple of things they must first ensure:

1. **ENSURE** that the facility to be audited has been approved by the Food Authority to use the system – *a copy of the facilities approval letter should be handed to the auditor upon arrival at the facility*
2. **ENSURE** that the auditor is an approved regulatory auditor and has been approved to audit against the licence permissions of your food business e.g. general audit or specific high risks audits – *the auditors ID card should be shown to the person who has organised the audit at the start of the audit*
3. An approved auditor **MUST NOT** audit food businesses outside of their approved scope



Failure to use an auditor who is approved by the Food Authority or for an approved auditor to conduct an audit of a facility not approved by the Food Authority may result in the audit being rejected and therefore needing to be repeated.

Food businesses are required to have regulatory food safety audits of each facility licensed under *Food Act 2003* (NSW) in order to:

- protect public health and safety
- confirm that a business is supplying food that is safe to eat, and
- confirm that a business is complying with the Food Regulation 2015.

While an RFSA does not have the powers of an authorised officer employed by the Food Authority,

there are a range of benefits to using one to conduct an audit of your facility. These include:

- audits are scheduled at a time that suits the food business
- the same auditor can perform all audits
- once an auditor becomes familiar with the business' systems, it may take less time to conduct the audit, and
- a large business group may contract one auditor to do all of its audits.

More information about the Food Authority's Regulatory Food Safety Auditor System, including application forms and a list of RFSA's approved to undertake regulatory food safety audits of qualifying food businesses can be found at www.foodauthority.nsw.gov.au/ip/audits-and-compliance/3rd-party-audits

Food businesses are required to have regulatory food safety audits of each facility licensed under *Food Act 2003* (NSW).

Delivering food safety to regional NSW

Delivering food safety knowledge to those who prepare, cook and deliver our food is one of the key aims of the NSW Food Authority's Food Regulation Partnership with councils.



Food safety was certainly on the menu when the Food Authority took its regular regional road show to Coffs Harbour for the Retail and Food Service Industry Information Session on Thursday 21 July.

More than 80 local food retail businesses from Coffs Harbour and surrounds took the opportunity to meet with NSW Food Authority staff, members of the Food Regulation Forum committee as well as the Coffs Harbour City Council officers responsible for local food safety inspections. Presentations were given on pest management, reducing the risk of *Salmonella* in a retail food

business, allergen management and how to get and keep a 5 star health & hygiene rating through the Scores on Doors program.

The diverse range of attendees included chefs, food service staff, business owners, hospitality students, food safety trainers, food inspectors, food service equipment suppliers and home based business operators who came to learn about keeping food safe and customers free from foodborne illness, supporting one of the NSW Government's Food Safety Strategy goals of a 30% reduction in foodborne illness caused by *Salmonella*, *Listeria*, *Campylobacter* and anaphylaxis by 2021.

Attendees also had the chance to ask questions from the floor, an excellent opportunity to open lines of communication on key issues and concerns of retailers.

With consumers dining out more, and new food trends constantly emerging, it's more important than ever that food handlers working in the retail food service sector are provided with opportunities to increase their skills and knowledge.

Hosted by the Food Regulation Partnership, the next opportunity to attend a Retail and Service Industry Information Session is Thursday 10 November in Sydney CBD – further details, including how to register, will be provided shortly, so for now... make sure you **SAVE THE DATE!**

Hosted by the Food Regulation Partnership, the next opportunity to attend a Retail and Service Industry Information Session is Thursday 10 November in Sydney CBD.

Subscribe to the *retail food handlers and food safety supervisors* email alerts at www.foodauthority.nsw.gov.au/emailalerts and be one of the first to know when registrations are open.

MEAT

Inspections and audits

From April 2016 to June 2016, the Food Authority conducted 381 inspections and 726 audits of licensed meat businesses.

The main audit items attracting Corrective Action Requests (CAR's) during the period were for Process Control (failure to complete monitoring records or to identify cross contamination risks), food safety program issues, and analytical testing. The Food Authority will be implementing targeted strategies to address these critical and high risk issues and poor performers. This will include the distribution of guidance material and more detailed information on the Food Authority's website to assist businesses to comply with food safety requirements.

The below table shows yearly comparable data for compliance and audit activity in the meat sector between reporting years 2014/15 and 2015/16.

Reporting period	2014/15	2015/16
Total audits	1877	2755
Total inspections	1799	1879
Acceptable audit rate	88%	87%

Fee Free Training – are you eligible?

Smart and Skilled is a reform of the NSW Vocational Education and Training (VET) system aimed at helping people in NSW get the skills they need to find a job and advance their careers.

As part of the Targeted Priorities Pre-vocational and Part Qualifications program, TAFE South Western Sydney Institute is offering FEE Free study in a number of subject areas including Restaurant Butchery and Smallgoods Production. These programs are designed to help prepare you for the workplace or further training.

You may be eligible for FEE Free study if you meet the required Smart and Skilled eligibility criteria. More information can be found at www.swsi.tafensw.edu.au/Students/Future-Students/Our-courses/Step-into-TAFE-SWSI

Further information on Smart and Skilled, including access to a course finder and FAQ's can be found at www.smartandskilled.nsw.gov.au/home

Meat Industry Levy Regulation 2016 commences 1 September 2016

Due to the NSW Government's automatic repeal process under the *Subordinate Legislation Act 1989*, The *Meat Industry (Meat Industry Levy) Regulation 2006* (the 2006 Regulation) is due for repeal on 1 September, 2016.

Following a comprehensive review process, it was determined that the 2006 Regulation would be remade without amendments as the *Meat Industry (Meat Industry Levy) Regulation 2016*.

The Regulation, together with the *Meat Industry Act 1978*, is an effective regulatory framework that provides for the collection of an annual Meat Industry Levy to help fund food safety activities that benefit NSW meat producers. This enables the Food Authority to continue to participate in food safety activities that underpin consumer confidence in the NSW meat industry and build on the strong reputation of Australia's domestic and export markets for supplying safe food, whilst minimising regulatory costs on businesses.

The *Meat Industry (Meat Industry Levy) Regulation 2016* will come into effect on 1 September, 2016.

SEAFOOD

Inspections and audits

From April 2016 to June 2016, the Food Authority conducted 59 inspections and 137 audits of licensed seafood businesses.

The main areas where critical defects have been raised at audit continue to be with process control, analytical testing, and food safety program monitoring. There have been no consecutive failures and the vast majority of defects raised have been rectified immediately which demonstrates that effective corrective actions are being implemented by businesses.

The table below shows yearly comparable data for compliance and audit activity in the seafood sector between reporting years 2014/15 and 2015/16.

Reporting period	2014/15	2015/16
Total audits	420	674
Total inspections	1438	1357
Acceptable audit rate	95%	90%

NSW Shellfish Committee, May 2016

Issues considered by the Committee at its meeting held in Sydney in May include:

Members were advised of recent incidents involving oyster farmers processing product from other estuaries which resulted in the need to clarify **the reporting requirements surrounding stock movement** – see *article on page 8*.

Members were informed of changes to the Australian Consumer Law surrounding **country of origin labelling** which come (came) into effect on 1 July 2016. A two year transition period will be in place until the requirements become mandatory in July 2018. More information can be found at www.foodlabels.industry.gov.au/

Members were informed that the Australian Trade Commission and the NSW Department of Premier and Cabinet have instigated a **NSW Export Support Service** for businesses seeking access to export markets and building export capabilities. Export Market Development Grants are available for businesses that meet certain set criteria. More information can be found at www.industry.nsw.gov.au/export-from-nsw/export-assistance

For a full summary of meeting outcomes visit www.foodauthority.nsw.gov.au/_Documents/industry/NSWSC_summary_of_meeting_outcomes_May_2016.pdf





The future looks bright for our oyster industry



The Cooperative Research Centres (CRC) Programme aims to improve the competitiveness, productivity and sustainability of Australian industries, especially where Australia has a competitive strength, and in line with government priorities. It does this by fostering high quality research to solve industry-identified problems through industry-led and outcome-focused collaborative research partnerships between industry entities and research organisations. The Programme aims to encourage and facilitate small and medium enterprise (SME) participation in collaborative research.

A new funding stream of activity of the Programme is the Cooperative Research Centres Projects (CRC-P) which sees small collaborations working on short project timelines with simple governance and administration arrangements. CRC-Ps will deliver a short term industry-identified and industry-led collaborative research project to develop a product, service

or process that will solve problems for business and deliver tangible outcomes. Projects should benefit SMEs and increase their capacity to grow and adapt in changing markets.

Future Oysters Cooperative Research Centres (CRC) Programme submitted an application for funding which was recently deemed successful.

Future Oysters CRC-P submitted an application for funding - which was developed by leading industry aquaculture entities, representatives from the NSW, Tasmania and South Australian oyster industries and major research partners (including NSW DPI) and was recently deemed successful.

The Future Oysters collaboration team will undertake research needed to rebuild and evolve the Australian oyster aquaculture industry.

The Future Oysters collaboration team will undertake research needed to rebuild and evolve the Australian oyster aquaculture industry. Currently oyster production in NSW, Tasmania and South Australia is severely impacted by aquatic diseases. Research conducted will accelerate breeding of disease resistant oysters, improve disease management, increase productivity and profitability, and diversify risks to allow the industry to grow and supply domestic markets and a growing global consumer demand for seafood.

The CRC Programme is administered by AusIndustry, a division within the Department of Industry, Innovation and Science. More information on the Programme can be found at www.industry.gov.au/industry/IndustryInitiatives/IndustryResearchCollaboration/CRC/Pages/default.aspx



Do you process product from other estuaries?

Recent incidents involving oyster farmers processing product from other estuaries has resulted in the need to clarify reporting requirements surrounding stock movement.



The reporting requirements are outlined below:

- An oyster farmer selling oysters to another oyster farmer for processing (grading/selling/distributing) must complete a NSW Food Authority Production Record for that sale. The processing oyster farmer does not need to complete a Production Record thereafter but must maintain records and sales advice (producer/ AP number/estuary/harvest date) with each sale.
- An oyster farmer that takes oysters from another estuary and wants to place oysters in an estuary to improve condition or “take a drink”, or depurate those oysters must comply with oyster movement closures (Section 8 QX and

Division 2A of the Fisheries Management (Aquaculture) Regulation 2012) and complete an Oyster Shipment Logbook record (hardcopy or Interactive Voice Recognition).

- An oyster farmer that ships oysters to a land base at a different estuary for grading/handling purposes only and will return the oysters to the source estuary or another estuary elsewhere must comply with oyster movement closures (Section 8 QX and Division 2A of the Regulation) and complete an Oyster Shipment Logbook record (hardcopy or Interactive Voice Recognition).

Any further questions regarding reporting requirements for stock movements can be directed to NSWSP@foodauthority.nsw.gov.au

Direct Harvest for Carrington Bay

In August this year, the Carrington Bay harvest area in Port Stephens was successful in having its classification upgraded to Approved.

This means that the 10 oyster farmers operating out of this zone are now able to market their product directly from their leases. The upgrade is the result of a number of years achieving strong compliance with sampling requirements to support the classification upgrade.

This brings the number of Approved harvest areas in NSW to 39; which equate to 52% of the states shellfish harvest areas in total.

For more information on the classification process for shellfish harvest areas, read the *Classification of shellfish harvest areas* fact sheet on our website at foodauthority.nsw.gov.au/_Documents/industry/classification_of_shellfish_harvest_areas.pdf

DAIRY



Inspections and audits

From April 2016 to June 2016, the Food Authority conducted 47 inspections and 152 audits of licensed dairy businesses. There were no serious enforcement actions taken against licensed dairy businesses during this period.

The below table shows yearly comparable data for compliance and audit activity in the dairy sector between reporting years 2014/15 and 2015/16.

Reporting period	2014/15	2015/16
Total audits	420	745
Total inspections	1438	249
Acceptable audit rate	95%	93%



From April 2016 to June 2016, there were no serious enforcement actions taken against licensed dairy businesses.



EGGS



From April 2016 to June 2016, the Food Authority conducted

14

inspections and

35

audits of licensed egg businesses.

Inspections and audits

From April 2016 to June 2016, the Food Authority conducted 14 inspections and 35 audits of licensed egg businesses.

The below table shows yearly comparable data for compliance and audit activity in the egg sector between reporting years 2014/15 and 2015/16.

Reporting period	2014/15	2015/16
Total audits	104	152
Total inspections	80	102
Acceptable audit rate	92%	93%



PLANTS

Inspections and audits

From April 2016 to June 2016, the Food Authority conducted 28 inspections and 42 audits of licensed plant product businesses.

The below table shows yearly comparable data for compliance and audit activity in the plant sector between reporting years 2014/15 and 2015/16.

Reporting period	2014/15	2015/16
Total audits	101	145
Total inspections	32	103
Acceptable audit rate	79%	78%



From April 2016 to June 2016, the Food Authority conducted

28

inspections and

42

audits of licensed plant product businesses.



VULNERABLE PERSONS

NSW Vulnerable Persons Food Safety Consultative Committee, June 2016

Issues considered by the committee held in Sydney on 8 June included:

The **Food Safety Program Compliance Report** for 1 July 2015 to 31 December 2015 showed a high level of compliance was maintained by the sector. It was noted that the VP sector has continued to maintain a high level of compliance of 98.2% during the reporting period which is an excellent result for the sector.

The key issues identified during the audit period related to failure to accurately complete monitoring records and manage temperature control.

During the reporting period, no prosecutions were conducted, no penalty notices or warning letters were issued and 27 improvement notices were issued – indicating that the VP sector is a very compliant industry.

An update on the **unannounced facility verification inspection program**, which was implemented in late 2014, was given. For the reporting period, 75 unannounced inspections - focusing on hygiene and process control - were conducted resulting in 10 unacceptable inspections and

Inspections and audits

From April 2016 to June 2016, the Food Authority conducted 15 inspections and 48 audits of licensed hospitals and aged care businesses. This industry sector has maintained a high compliance rate for an extended period, due to the correct implementation of food safety controls and ensuring staff have the necessary skills and knowledge.

The below table shows yearly comparable data for compliance and audit activity in the vulnerable persons sector between reporting years 2014/15 and 2015/16.

Reporting period	2014/15	2015/16
Total audits	104	178
Total inspections	80	121
Acceptable audit rate	92%	98%

a 13% failure rate, which is higher than at audit. Issues were found with monitoring records, temperature control, hygiene and sanitisation and pest control. It was noted that changes in management at facilities can affect results and that sites with multiple facilities need to ensure the food safety systems are fully implemented at each site.

An update on the recall programs guide for small businesses reported successful trials of a simplified, **step-by-step template to assist businesses to have a food recall program** in place. Available on the Food Authority's website, the Food Recall Action Plan template is available to all other food safety

schemes also and has been shared with other jurisdictions.

A report on the **prosecution of Bettamaid wholesale bakery** for supplying unsafe food to aged care facilities on the NSW South Coast and ACT was tabled for information. The corporation operating Bettamaid was sentenced in April 2016 for 10 offences relating to the handling and sale of unsafe food and breaches of food safety standards, and was convicted and fined \$63,000 and ordered to pay \$20,000 in professional costs. Further charges against the director are currently proceeding.

For the full summary of meeting outcomes, visit www.foodauthority.nsw.gov.au/_Documents/industry/outcomes_8_June_2016.pdf

MANUFACTURING

Controlling *Listeria* in a food processing environment

Developing an environmental monitoring program for the detection of *L. monocytogenes* (*Listeria*) in the manufacturing environment is critical in ensuring the prevention of post-processing contamination during the processing of ready-to-eat (RTE) foods.



The guidance has been developed for businesses producing RTE foods where:

- the food does not receive a listericidal step; or
- after a listericidal step, the food is further processed, handled or packaged.

Listeria is a bacterium that is commonly present in the environment and in food processing facilities operating at chill temperatures. This means that it can be found in many raw foods including fruits, vegetables and meats. It is a recognised foodborne pathogen and is of particular concern for some people within the community including pregnant women, infants, the elderly and adults with a lowered immunity.

A guidance document was recently written which aims to assist food businesses in the manufacturing environment develop an environmental monitoring program for the detection of *Listeria*.

The guidance has been developed for businesses producing RTE foods where:

- The food does not receive a listericidal step; or
- After a listericidal step, the food is further processed, handled or packaged.

Before designing an environmental monitoring program, it is important to ensure the fundamentals of good hygiene practices and good manufacturing practices have been adequately addressed. These form part of the supporting program for a HACCP-based food safety program and assist with control of *L. monocytogenes* and other *Listeria* spp.

Controlling Listeria Monocytogenes in the Food Processing Environment – Guide for the Development of an Environmental Monitoring Program can be accessed as a stand-alone document at www.foodauthority.nsw.gov.au/_Documents/industry/controlling_listeria_monocytogenes_food_processing.pdf or where it has been recently incorporated as Appendix 2 in the *Food Safety Schemes Manual* at www.foodauthority.nsw.gov.au/_Documents/industry/food_safety_schemes_manual.pdf

Fresh Noodle Project - outcomes



What we did

Between January and April 2016, the Food Authority undertook a project that identified a number of NSW based businesses who manufacture fresh noodles for inspection. The intrinsic properties of fresh noodles are such that if not stored below 5°C, pathogenic microorganisms may grow and some may produce toxins. While the majority of noodles will be cooked prior to consumption, in some cases they may not be reheated to the required time and temperature to destroy all pathogens. As a result, to ensure compliance with the Code, a systematic and targeted inspection program was implemented in order to increase compliance.

What we found

In total, 25 inspections were conducted. Each inspection measured the baseline compliance level of noodle manufacturers in four core areas:

- use of preservatives
- process control and hygienic production/packaging
- product labelling, and
- temperature control (cooling, storage and transport)

In all cases, there was an increase in compliance rates between the initial inspection and follow up inspections relating to each of the four core areas.

Use of preservatives – it was found that the reason excess preservative amounts were found in food products was as a result of the absence of policies and/or procedures to accurately and consistently measure preservative amounts during processing. Poor understanding of legislative requirements of preservative use in noodle products was also found to be a contributing factor.

Process control and hygienic production/packaging and temperature control – the primary reasons for non-compliance included the absence of procedures in place to cool potentially hazardous foods (PHF) within the correct time-frames/temperatures; the absence of temperature control procedures in place for storage of PHFs; the absence of temperature control procedures during transport of PHFs; and poor hygiene across all of these processes/procedures.

Product labelling - Directions for storage and use, declaration of ingredients and warning/advisory statements were the primary labelling components identified to be an issue across the industry.

Lack of understanding of labelling requirements and language translation errors appeared to be the primary reasons for labelling non-compliance.

There was a significant increase in compliance as a result of the inspection program with the overall compliance rate reaching 96%.

Several businesses required detailed and lengthy explanations as to what the legislation requirements are for packaged food products.

There was a significant increase in compliance as a result of the inspection program with the overall compliance rate reaching 96%. This was largely due to the high level enforcement action undertaken, which included the issue of:

- 15 Warning Letters
- 8 Improvement Notices
- 49 Penalty Notices
- 9 Prohibition Orders, and
- 3 Prosecution Reports (pending approval).

The outcome

Several issues were identified during the course of this project which challenged the ability of officers to effectively communicate and ascertain compliance. The four key issues included language barrier, traditional practices, customer and consumer expectations, industry expectation and legislative education.

The project also challenged a number of traditional and cultural practices relating to the manufacture of fresh noodles, specifically those around



temperature control and monitoring. Compliance was achieved through the education of proprietors and food handlers. Where non-compliance was identified, graduated and proportionate enforcement action was administered.

A critical outcome of this project is for noodle manufacturing businesses to be able to consistently maintain the high level of compliance achieved as a result of the project. In order for this to happen, inspections will take place at

three months and again at six months post project completion before businesses go back to their regular inspection program.

A full summary of the outcomes will be available on the website shortly.

Imported Confectionery Labelling Project



What we did

Between July and November 2015, the Food Authority conducted a project that identified NSW based importers of confectionery products for inspection. The purpose of the food business inspections was to ensure that each importer had in place a system to adequately label their imported confectionery products to comply with the labelling and compositional requirements of the Code – particularly in reference to allergen declarations.

What we found

In total, 26 inspections were conducted. Each inspection:

- assessed the product for labelling requirements
- ensured that business systems were in place to correctly label imported food, and

- considered any system or procedure employed by the business.

While overall compliance levels sat at 94%, a range of breaches were identified. The main areas of concern being:

- a lack of name and address of the business
- nutrition information panels (NIP's) being provided in an incorrect format, and
- food additives not being declared in the required format.

Further action for businesses:

- 50% had sufficient compliance and business systems in place to warrant no further action
- 35% had a written warning issued to them, and
- 15% have some form of enforcement action pending.

The project identified that 45% of businesses employed a third party or dedicated employee to ensure the labelling of products and when this was the case, compliance at these businesses was generally strong. Some businesses relied on the Commonwealth Department of

Agriculture and Water Resources (DAWR), at quarantine inspection, to inform them of labelling breaches, and some businesses made enquiries on the labelling for new products only.

The outcome

This survey identified that the majority of business importing confectionery were compliant and where noncompliance was identified, it was minor in nature. Systematic noncompliance was limited to a small number of individuals and this survey has enabled the Food Authority to better understand where they need to focus their inspection efforts.

The Food Authority recognises that effective compliance monitoring involves strong partnership with the DAWR to address noncompliance of imported foods. As such, the Food Authority has established a process for information exchange with DAWR to better address labelling compliance at the border.

A full summary of the outcomes will be available on the website shortly.

Continued from front page...

In order to achieve an acceptable audit outcome, you need to ensure that:

- your Food Safety Program is available, current and documents all food processing operations conducted at your facility
- monitoring records have been completed at the required frequency
- mandatory product testing has been completed as required by the Food Safety Schemes Manual
- supporting programs such as pest control, equipment calibration and staff training records are accurate, current and available

- you have reviewed your previous audit report and have taken the required actions documented during your previous audit
- your facility is maintained in a clean condition at all times and that any proposed improvements or repairs you are intending to make in the future are documented.

To assist you in preparing for your audit, the Food Authority has recently introduced a system whereby reminder letters will be sent to all licensees advising them that an audit will soon be due, and outlining what needs to

be done to ensure an acceptable audit outcome is achieved.

While the audits will continue to remain unannounced, it is hoped that the reminder letters will prompt planning and preparation so that confidence in compliance is assured.

Food Authority Officers follow detailed guidance when raising issues at audits in line with the *Guidance on audits* document available on our website at www.foodauthority.nsw.gov.au/_Documents/industry/guidance_on_audits.pdf

HSR System – a star performance



The Health Star Rating (HSR) system continues to gain momentum with over 4,000 products from over 90 companies now displaying stars – from ½ a star to 5 stars - on their products.

This is an impressive jump compared to September 2015 - which saw around 1,500 products labelled.

The HSR website features a list of companies currently implementing the system. If you are implementing the system but are not yet on the list, please contact the Secretariat at frontofpack@health.gov.au to have your details added.

Updates have recently been made to the *Health Star Rating system Style Guide* as well as to the *Guide for Industry to the Health Star Rating Calculator* and further details about these changes can be found on the HSR website at www.healthstarrating.gov.au/internet/healthstarrating/publishing.nsf/Content/news-20160107

Subscribe to the HSR newsletter

When you visit the HSR website, why not take the opportunity to subscribe to the HSR newsletter and stay on the front foot with all the latest news including updates to the system, available resources and upcoming workshops. You can do this by clicking on the subscribe button on the bottom of the HSR website homepage.