



Latest News

Primary Produce (Food Safety Schemes) Act 2004

Schemes

Dairy

The Primary Produce (Food Safety Schemes) Act 2004 requires amending to enable periodic fee recovery under the scheme, so that current fee collection methods in the dairy industry can continue. An amendment Bill has been drafted and once approved by Cabinet it will be tabled in Parliament. After the Act has been amended, the draft dairy regulations will be completed and released for public consultation.

Citrus

A scheme that covers food safety arrangements for growers, packers and wholesalers has been drafted and released for public consultation. The scheme proposes that the SA Citrus Board would manage the scheme and PIRSA Food Safety Program would provide oversight and compliance. The closing date for submissions was Monday 21 February 2005. Information is available at <http://www.pir.sa.gov.au/dhtml/ss/section.php?sectID=449&templD=1>

Meat

A scheme will be drafted in consultation with the SA Meat Hygiene Advisory Council, it will replace the *Meat Hygiene Act 1994*.

Seafood

A seafood scheme will be developed covering harvesting of shellfish first, with extension of the scheme to other seafood harvesters later. The scheme will implement the parts of the national seafood standard that apply to the harvesting of seafood.

For more info contact Chris Etherton (08) 8226 0531

Pathogen Reduction - Poultry Focus Project

An Issues Paper has been completed and was presented to major processors and the Meat Hygiene Advisory Council. The Issues Paper :-

- identified trends in *Salmonella* and *Campylobacter* in SA, Australia and globally;
- gathered baseline information on the type and source of poultry meat and poultry meat products in SA, eg, whole bird vs boneless portions, local or interstate origin;
- assessed the adequacy of current data on pathogen prevalence from farming to further processing;
- identified opportunities for known interventions from farming to further processing;
- examined Australian and global strategies which have been successful in pathogen management; and
- carried out a gap analysis of knowledge of *Salmonella* and *Campylobacter* control and efficacy of prevention in farming, feedmill, pickup, process and further processing.

The Issues paper has resulted in planning future direction of Poultry food safety programs with key industry stakeholders and NSW Food Authority.

An assessment of the effectiveness of current food safety programs was benchmarked using a 'Gold Standard' for poultry process. The first assessment was conducted in November 2003 and has just been repeated. The findings of the repeat assessment indicate incremental to significant improvement in areas of critical process control.

For further information contact Geoff Raven (08) 8207 7871

Standards Update

Primary Production and Processing Standards Update

Seafood – Two rounds of public consultation have been completed. The proposed standard will be presented to the FSANZ board in May 2005 for approval prior to gazettal.

Poultry – An Initial Assessment has been released for public consultation by FSANZ and comments have been received. FSANZ is aiming to release the Draft Assessment Report in March 2005.

Dairy - An Initial Assessment has been released for public comment.

For more details on the development process go <http://www.foodstandards.gov.au>

SA Update

Meat inspection professional development workshop

Torrens Valley TAFE, MINTRAC and PIRSA Meat Hygiene Unit held a professional development workshop for meat inspectors at Conroy's Meat Export Processors. The workshop was very well supported. Topics included:

- Meat inspection practices – ante mortem, post mortem
- Routine meat inspection practicals – sheep
- Exotic diseases that may impact on the Australian Meat Industry eg BSE
- Update on National Livestock Identification system (NLIS)
- Chemical residues in Australian Meat

This refresher workshop was a pilot and due to its success, ongoing workshops are planned for various locations in the State.

Butchers keep clean

Posters promoting safe cleaning and hygiene practices are to be sent to meat retailers across South Australia. The Master Butcher's Co-operative Ltd has produced the "Butcher Shop Cleaning Schedule" posters in collaboration with Primary Industries and Resources SA's Meat Hygiene Unit. MHU senior quality officer Peter Dean said the posters would be supplied to meat wholesalers, large supermarkets, and small retail butchers.

The posters are part of the Hazard Analysis & Critical Control Points Quality Assurance Program, ensuring meat products are processed under hygienic arrangements to Australian standards.

The posters feature tips on the frequency and methods needed to clean meat premises and equipment hygienically. "We are confident they will be handy for retailers to identify quickly the right ways to maintain their premises in a clean and hygienic condition, strengthening industry's commitment to best practice," Mr Dean said.

For further details contact Peter Dean (08) 8207 7868

Un pasteurised goat milk

SARDI completed a comprehensive risk assessment of un pasteurised goats milk, evaluating chemical and biological hazards. As a result of the assessment, PIRSA and the Dairy Authority of South Australia (DASA) recommended goats milk be sold as pasteurised milk. Currently goat's milk is exempt from the requirement for milk to be sold as pasteurised product. A consultation paper is being prepared for public consultation.

For further details contact Steve Rice (08) 8223 2277

International News

NZ Food Authority releases discussion papers

The New Zealand Food Safety Authority has released a fifth discussion paper for public consultation as part of its Domestic Food Review.

Carole Inkster, NZFSA's Director of Policy says "Decisions made as a result of the review have the potential to affect every food producer and seller in New Zealand. We want to ensure all those in the food industry have an opportunity to comment on the papers before we make any recommendations to Government."

The five papers now available in hard copy format or downloadable from NZFSA's website cover:
Introduction and context
Regulatory roles, responsibilities and structures
Proposed food control plans
Implementation of food control plans
Cost recovery.

NZFSA estimates the Domestic Food Review will be a five-year project. It is only the second time in the past 30 years that the government's role in the New Zealand domestic food sector has been critically examined at official level.

Says Carole: "The ultimate aim of the review is to improve food safety for consumers and ensure that people selling food are responsible for that safety. We want a system that is practical, consistent and delivers and promotes safe and suitable food."

As part of the review, NZFSA is keen to ensure that compliance costs and interventions are kept to a minimum, trade and commerce in food and food-related products is facilitated and foodborne illness is reduced.

All current and future concept papers will be available on the NZFSA website
<http://www.nzfsa.govt.nz>

UK Food Standards Agency issues Strategic Plan

The UK Food Standards Agency's Strategic Plan 2005-10 has now been published online. A draft of the new plan was issued for a 12-week public consultation in April 2004 and responses to it were discussed at the Agency's Open Board Meeting in October 2004. to access a copy online go to <http://www.food.gov.uk/multimedia/pdfs/stratplan0510.pdf>

Contact us for more information

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