



Latest News

Primary Produce (Food Safety Schemes) Bill 2004

The *Primary Produce (Food Safety Schemes) Bill 2004* was tabled in the lower house in March. It was debated and passed in the lower house on 24th May

The Bill creates a legislative framework for the application of Food Safety Schemes to specific primary production and processing sectors with significant food safety risks. Each Scheme will specify the food safety standard(s) to be applied to the businesses under the Scheme.

The first of the Schemes to be prepared is a Dairy Scheme. Cabinet has approved the drafting of regulations and when completed there will be public consultation on the draft Dairy Scheme.

For more info contact Chris Etherton (08) 8226 0531

Poultry Standard

FSANZ began the process for developing a Primary Production and Processing Standard (PPP) for Poultry Meat in February 2004. To assist with the standard development process, the FSANZ Board appointed a Standard Development Committee (SDC) comprising representatives from industry (chicken and non chicken poultry)

In consultation with the SDC, FSANZ has prepared an Initial Assessment Report that discusses a number of issues connected with poultry meat production and processing and raises a number of questions in relation to:

- the regulatory framework
- operation of poultry meat industry
- existing regulatory and non-regulatory food safety management strategies in poultry meat industry
- the hazards potentially present in poultry meat that could result in food borne illness; and
- the stage of the poultry meat supply chain these hazards could be introduced

The Initial Assessment Report was released on 26th May and the public comment period will be open until 7th July

For a copy of the Initial Assessment Report, access a copy at www.foodstandards.gov.au



Seafood Standard Update

The Draft Assessment Report (DAR) was released for public comment on 26th May and consists of a seafood risk assessment, risk management options and the draft seafood standard.

Go to www.foodstandards.gov.au to access a copy. (Proposal P 265)

Closing date for submissions is 21st July

FSANZ and State and Territory regulators are hosting meetings with representatives of all sectors of the seafood industry to provide an update on the progress of the standard and to discuss the standard in terms of the impact on their businesses.

SA Update

Meat Hygiene (Miscellaneous) Amendment Bill 2004

The Meat Hygiene (Miscellaneous) Amendment Bill 2004 has progressed through both houses of Parliament.

It is anticipated the Bill will be gazetted by 1st July.

The amendments will broaden the scope of the Act to cover retail meat processing operations, including supermarkets. Retail businesses involved only in the sale of packaged meat sold in the pack which is received will be excluded, as would retail businesses that slice and cut ready to eat meats, such as delicatessens

Planning has already commenced on the implementation plan to bring the additional 250 butchers on board.

For more info contact Bob Thomas 8207 7964

Oyster Certification System

An industry initiated voluntary certification system has been well received. More than 95% of registered growers and businesses have renewed their annual registrations.

An independent audit of their food safety program is conducted twice a year. Businesses can demonstrate to their customers they operate under a Food Safety Program, by using the Government branding.



Managing primary industry food safety risks

PIRSA's Food Safety Strategic Action Plan details the SA Government's actions to improve the management of food safety in South Australia's primary industries.

It was developed and released in November 2003. Key actions include improved process controls in poultry, small goods, game meat and seed sprout processing, banning the sale of spreadable ready to eat sausages and new controls on collection of wild shellfish from the Coorong.

The Strategic Action Plan can be found at www.foodsafetysa.com.au

Department of Human Services Update

Notifications – More than 10,000 businesses have been entered into the central database and less than 1,000 waiting entry

Food Safety Training – EHO's and Meat Safety Officers from PIRSA's Meat Hygiene Unit (MHU) attended a training session run by DHS on 19th May. The training will enable the MHU officers to become authorised officers under the *Food Act 2001*.

For more info contact Viv Greaves on 8226 7165 or visit the DHS food safety web site at <http://www.dhs.sa.gov.au/pehs/food-index.htm>.

National Update

New Authority established

The NSW Food Authority is a State Government agency established in April 2004. The merging of SafeFood NSW with the food regulatory activities of NSW Health has formed the new Authority.

The NSW Food Authority is Australia's first completely integrated or "through-chain" food regulation agency, and is responsible for food safety across the entire food industry, from primary production to point-of-sale. The Authority, including ex-NSW Health, has relocated to their new purpose built offices.

They can now be found at:

3/13 Avenue of Americas
Newington
or
PO Box 6685
Silverwater NSW 2128

The new phone number is 02 9741 4777

For more info, call Joanne Keune on the above number

Stop Press

2004 Food Safety Conference

FSANZ are hosting a Future Directions conference on 11 & 12 October 2004 at Gold Coast Convention Centre.

This will be a key conference to attend. As more details become available they will be forwarded on.

Contact us for more information

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