

# Standards Update

## PIRSA Food Safety NEWS

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## Latest News

### Primary Produce (Food Safety Schemes) Act 2004

#### Schemes

##### Citrus

A food safety Scheme was gazetted on 9<sup>th</sup> February 2006.

It requires citrus packers to have an approved food safety arrangement that includes a food safety program such as SQF 2000. An approved auditor must audit the program.

For more info contact Paul Dowsett (08) 8207 7934

##### Meat

The regulations that rollover current food safety arrangements for the meat industry have been submitted to Cabinet for approval and gazettal. It's anticipated the regulations will be effective from 1<sup>st</sup> July 2006.

For more info contact Meat Hygiene Unit (08) 8207 7964.

##### Seafood

A Seafood Food Safety Scheme was gazetted on 11<sup>th</sup> May 2006. The Scheme is effective from 1<sup>st</sup> July 2006. Growers and harvesters of bivalve molluscs for human consumption will need to be accredited and have an approved food safety arrangement. The arrangement will require bivalve mollusc operators to meet the new national seafood standard, including the requirement to have an audited documented food safety management system and source bivalve molluscs from officially classified waters.

For more info contact Paul Dowsett (08) 8207 7934.

## Standards Update

### Primary Production and Processing Standards Update

#### Poultry Meat

FSANZ released a Draft Assessment Report (DAR) (Proposal P282) for public consultation. The recommended regulatory measures are specified within a draft standard for the primary production and processing of poultry meat. In the draft standard:

- Poultry farmers are required to control food safety hazards on-farm;
- Poultry processors must only accept live poultry from farms that comply with the regulations and must also control food safety hazards during the slaughtering process.

FSANZ and the Standards Development Committee are reviewing the submissions and are considering a number of options to progress the development of the standard.

For more info contact Geoff Raven, SDC member (08) 8207 7871.

#### Dairy

FSANZ released the Draft Assessment Report for its national milk Primary Production and Processing Standard (Proposal P296) for public comment. There are specific requirements in the draft Primary Production and Processing Standard for Milk to ensure the safety of on-farm milk production activities including the collection and bulk transport of milk and milk products, as well as milk processing activities. These requirements are based on a scientific analysis of the hazards and risks to human health at critical points in the milk supply chain.

As part of the Draft Assessment process, FSANZ undertook a rigorous scientific analysis of current practices within the Australian dairy industry. This assessment concluded that the current management practices support the production of dairy products with a high standard of public health and safety. The draft Standard consolidates existing regulatory measures into a national standard, achieving uniform food safety requirements across Australia.

Phase Two of the national dairy standard is to investigate regulatory options for raw milk products.

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For more details on the development process go to <http://www.foodstandards.gov.au> or contact Steve Rice, SDC member (08) 8223 2277

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## National update

### New Guide Launched to Country of Origin Food Labelling

Christopher Pyne, the Parliamentary Secretary to the Minister for Health and Ageing, launched a new user guide on country of origin labelling at the Adelaide Central Market on 9 March 2006.

“This new user guide has been designed by FSANZ to help food retailers and businesses, especially small businesses like fruit and veggie shops and butchers, to understand the new country-of-origin labelling standard,” Mr Pyne said.



## Responding to a National Food Safety Incident

FSANZ and the NSW Food Authority convened a workshop on 24 February 2006 in Sydney to develop a coordinated approach between the Australian states and territories to national food safety incidents.

Sessions were held on determining a food safety incident; roles, responsibilities and coordination; risk assessment; risk management; and risk communication. A National Food Safety Incident Response Protocol is now being developed for approval by the Implementation Sub-Committee of the Food Regulation Steering Committee.

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## National Food Safety Auditor Framework Strategy

The Australia Government through the Department of Agriculture, Fisheries and Forestry and RABQSA International Inc worked with industry and regulators to develop the National Food Safety Auditor Certification Scheme for certifying food safety auditors. The Scheme establishes a national benchmark for certifying food safety auditors.

National food safety auditing training standards have also been developed through the national vocational education and training framework, underpinning the scheme's food safety auditor competency criteria.

The nationally endorsed Food Processing Training Package FDF03 incorporates units for food safety audits through the National Training Information Service (NTIS). The units are:

- Communicate and negotiate to conduct food safety audits
- Identify, evaluate and control food safety hazards
- Conduct food safety audits
- Assess compliance with food safety programs.

The Department and Agri-Food Industry Skills Council (AFISC) are also developing additional competency units for auditing processes. The draft units are:

- Audit a heat treatment process
- Audit a cook-chill process
- Audit of manufacturing ready-to-eat meat products
- Audit of growing and harvesting bivalve mollusc processes

For further information, contact Vikki Fischer on (02) 6272 4876

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## Important Notice

Although PIRSA has taken all reasonable care in preparing this newsletter, neither PIRSA nor its officers accept any liability from the interpretation or use of the information set out in this document. Information contained in this document is subject to change without notice.

### **Contact us** for more information

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