



PIRSA Food Safety NEWS

Issue 8 - October 2002

Wash your hands, Geoffrey – with warm water and soap Geoffrey. The importance of washing your hands before you eat or handle food was emphasised recently after 5 cases of E-coli in SA were linked to petting zoos. Those who became sick are likely to have patted animals and not washed up before eating, drinking or touching their mouth. The good news is all have recovered.

Read on for the latest news. Have a good month.

Barrie Paynter
PIRSA Food Safety Communication Officer

Latest News

Food Safety Discussion Paper Released

The discussion (green) paper titled, ***Legislation for implementing food safety systems in the primary industry sector to support trade, industry development and public health outcomes*** has been released for public consultation.

The paper outlines the current SA food safety regulatory system and the proposal to create a legislative framework that will allow the implementation of food safety systems in the primary industry sector.

Copies of the discussion paper can be obtained by contacting Barrie Paynter on 08 8226 0392 or email paynter.barrie2@saugov.sa.gov.au. The document is also available online at www.foodsafetysa.com.au

Government is very keen to hear your views and encourages you to write with your comments so that effective legislation for South Australia can be developed.

PIRSA Food Policy staff are available to discuss the paper and are available to present to any stakeholder group by appointment.

Written responses until 6 December 2002 to:

Mr Chris Etherton
PIRSA
GPO Box 1671
Adelaide SA 5001
or etherton.chris@saugov.sa.gov.au

FoodSafety^{sa} - the new PIRSA food safety web site!

www.foodsafetysa.com.au

is the online address of the new PIRSA food safety website. The site has been developed specifically to address and promote food safety in the primary industry sector.

It aims to provide simple and fast access to information and food safety documents. *Continued over...*

SA Update

FoodSafetySA - the new PIRSA food safety web site!

www.foodsafetysa.com.au

The site offers

- an online version of the PI Food Safety discussion paper,
- all editions of the PIRSA Food Safety NEWS and Seafood News,
- information about the Food Act and its application to primary producers,
- information about determining if you are a 'primary food producer' or a 'food business',
- industry specific information, and,
- links to many food safety sites around Australia and overseas.

For more info go to the link above, contact Barrie Paynter on 8226 0392 or email barrie.paynter2@saugov.sa.gov.au

DHS Update

The Food Reform Support Section is busy preparing for the activation of the new Food Act and the national Food Safety Standards (except standards 3.2.1 - food safety programs) in December. To assist the food industry with understanding the new laws DHS has released an information kit. The kit is being distributed by councils and contains:

- an information sheet on the new legislation and how it will apply,
- a copy of the relevant Food Safety Standards,
- 7 fact sheets on how to meet the requirements of the standards,
- an information sheet on food borne illnesses,
- a pamphlet and wall chart on food safety fundamentals, and,
- 4 awareness posters.

The manufacturing kit also contains a guide to the labelling of packaged food.

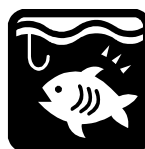
DHS is also planning to release a 'food safety bulletin' specifically for the primary industry sector in November. The bulletin contains information about the application of new Food Act and standards to primary

producers. The bulletin will be distributed through industry associations and councils. During November DHS will conduct information sessions throughout the state to provide the food industry with a greater understanding of the new requirements.

For session details, to obtain an information kit or primary industry bulletin contact your local council or call Mandy MacGillivray on 08 8226 7133 or email amanda.macgillivray@dhs.gov.au

Info is also available on the DHS - Food Section website at www.dhs.sa.gov.au/pehs

Seafood Industry update



Cooked Prawn Food Safety Tool

A second draft of the tool is in circulation with the development group.

The draft tool is comprised of two sections. The first concentrates on prerequisite programs and has suggestions on how a business can comply with them. The second section concentrates on the implementation of a HACCP based food safety plan. It includes generic flowcharts, specifications, hazard analysis tables, verification schedules and SOP's.

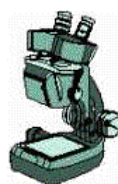
For more contact Paul Dowsett - 8207 7934.

Salmonella outbreak in Adelaide

17 people were sickened by a salmonella outbreak traced to cream buns. Poor storage practices have been blamed for the outbreak, which resulted in 6 of the victims going to hospital with dehydration.

Source: The Advertiser 23/10/02

SARDI Update



Lower Port River Cockles

A food safety risk assessment has recently been undertaken on commercially harvested mud cockles from the Port River to assess levels of heavy metals, organochlorines, *Continued over...*

organophosphates, polychlorinated biphenyls and bio-toxins. Mud cockles are stationary filter feeders with a relatively long life-span up to 10 years and are able to bio-accumulate environmental contaminants and bio-toxins.

The Port River mud cockle fishery is worth \$275,000 annually with 133,000 kg's caught; mud cockles are sold locally in SA and interstate.

Contaminated shellfish do not look or smell different, and cooking or freezing does not remove toxins or make the shellfish safe to eat. Residue monitoring and quality assurance programs protect consumers and maintain confidence in the markets for mud cockles and other SA shellfish.

At the recent Aquafest Conference 2002 in Hobart, information was shared between researchers on current bio-toxin research. Blooms of these toxic algae have been reported elsewhere in SA including Port Lincoln, and further research is required to understand their food safety risk in SA shellfish. A national marine bio-toxin management plan is currently being developed to coordinate research and other activities, with SASQAP playing a key role in leading a working group to implement this plan.

A report with the findings is being prepared.

For more info contact David on 8207 7939 or email padula.david@saugov.sa.gov.au.

National Update

FSANZ

National Seafood Standards

The first Seafood Standards Development Committee (SDC) meeting was held on 21 October 2002. The Seafood SDC consists of 20 members – 7 industry, 12 government and 1 consumer representative.

The committee discussed a draft Issues paper prepared by FSANZ. The Issues paper is the first stage of the development of the Standard, followed by a draft risk assessment and a final draft. A sub committee has been established to further

develop the Issues paper with the aim of presenting it to the FSANZ Board meeting in early December. On approval of the paper FSANZ plans to conduct an extensive national public consultation. A sub committee has also been established to consider the risk assessment component.

Geoff Raven, Manager PIRSA Food Safety Program is South Australia's representative on the Seafood SDC. Geoff can be contacted on 8207 7871 or email: raven.geoff@saugov.sa.gov.au

A list of the members of the Seafood SDC is available from Barrie Paynter on 8226 0392

Listeria results in 10 deaths

The recall of 27.4 million pounds of cooked turkey and chicken products, the largest ever recall in the USDA's history, followed an outbreak of Listeria in 7 US states. The contamination has resulted in 7 deaths and 3 neonate deaths and caused illness in dozens of others. The turkey and chicken were distributed as a 'cooked and ready to eat' product. All of the death occurred in vulnerable populations. The recall has reignited the debate on mandatory standards requiring testing for Listeria in meat products. Source:

<http://www.cdc.gov/mmwr/preview/mmwrhtml/mm5142a3.htm>

Contact us if you would like more information on an article, have feedback or a suggestion, or would like to submit a report/information for a future issue. Please call or e-mail:

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