

## **Public information identifying food safety risks highlighted by the Sumner Report**

Publicly available information on risks is presented in the following order: SA; interstate agencies; national and international. Where information could not be located the search defaults to the next level.

### **Recommendation 1,2 & 5 – Smallgoods Recommendation 3 & 4 - Poultry Processing**

This information was publicly released by PIRSA in November 2002 (Brochure - The Status of Meat Hygiene in SA). The brochure is available on the PIRSA Food Safety SA web site at <http://www.foodsafetysa.com.au/>

National Risk Validation Study – 3.2.2 Listeria in fresh and processed foods  
The Australian Government Department of Health and Ageing  
<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

Review of processing requirements for uncooked comminuted fermented meat (UCFM) products – Final Assessment Report  
Food Standards Australia New Zealand  
[http://www.foodstandards.gov.au/\\_srcfiles/P251%20UCFM%20FAR.pdf](http://www.foodstandards.gov.au/_srcfiles/P251%20UCFM%20FAR.pdf)

Hazard identification, hazard characterisation and exposure assessment of *Campylobacter spp.* in broiler chickens.  
Joint FAO/WHO activities on risk assessment of microbiological hazards in foods  
<ftp://ftp.fao.org/es/esn/food/campy.pdf>

### **Recommendation 6 – Livestock** no risk issues identified by Sumner

**Recommendation 7 – Eggs**  
Second Issues Paper – the development of a food safety scheme (Eggs) - February 2003  
SafeFood Queensland hardcopy only (07 3253 9827)

Risk Assessment of Salmonella in eggs and broiler chicken  
World Health Organisation  
[http://www.who.int/foodsafety/publications/micro/en/salm\\_summary.pdf](http://www.who.int/foodsafety/publications/micro/en/salm_summary.pdf)

**Recommendation 8 – Unpasteurised Milk**  
Milk for Toddlers  
DHS Parenting/Child Health  
[http://www.cyh.com/cyh/parentopics/usr\\_index0.stm?topic\\_id=179](http://www.cyh.com/cyh/parentopics/usr_index0.stm?topic_id=179)

Guidelines for the control of infectious diseases – The Blue Book  
Victorian Dept of Human Services  
[http://www.dhs.vic.gov.au/phb/hprot/inf\\_dis/bluebook/index.htm](http://www.dhs.vic.gov.au/phb/hprot/inf_dis/bluebook/index.htm)

Outbreak of *Cryptosporidium* linked to drinking unpasteurised milk  
*Communicable Diseases Intelligence* - Vol 26 No 3, September 2002

National Risk Validation Study – 3.2.2 Listeria in fresh and processed foods

The Australian Government Department of Health and Ageing  
<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

**Recommendation 9,10 & 11 – Unpasteurised fruit juices**

Food Safety and Hygiene

Food Science Aust publication March 1997, May 1998 and August 2002

<http://www.dfst.csiro.au/fshlist.htm>

National Risk Validation Study – 3.2.4 Salmonella, pathogenic E coli and fresh produce and related products

The Australian Government Department of Health and Ageing

<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

The pasteurisation of orange juice and labelling of unpasteurised juices – Full assessment report  
Food Standards Australia New Zealand

[http://www.foodstandards.gov.au/\\_srcfiles/A411%20FAR.pdf](http://www.foodstandards.gov.au/_srcfiles/A411%20FAR.pdf)

Managing risks associated with unpasteurised fruit juices

Canadian Food Inspection Agency

[http://www.hc-sc.gc.ca/food-aliment/mh-dm/mhe-dme/ufj-jfnp/e\\_rev\\_unpast\\_juice\\_policy\\_14-09-2000\\_eng.html#3](http://www.hc-sc.gc.ca/food-aliment/mh-dm/mhe-dme/ufj-jfnp/e_rev_unpast_juice_policy_14-09-2000_eng.html#3)

**Recommendation 12 & 13 - Reclaimed water & salad products**

Food Safety and Hygiene - Bacterium on Minimally processed lettuce – August 2000 Food Science Aust publication

<http://www.dfst.csiro.au/fshlist.htm>

National Risk Validation Study – 3.2.4 Salmonella, pathogenic E coli and fresh produce and related products

The Australian Government Department of Health and Ageing

<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

**Recommendation 14 & 15 - Sprouting seeds**

Microbiological Quality of Seeds Sprouts - Apr 2001

ACT Health Services

<http://www.health.act.gov.au/c/health?a=da&did=5000000>

National Risk Validation Study – 3.2.4 Salmonella, pathogenic E coli and fresh produce and related products

The Australian Government Department of Health and Ageing

<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

Food Safety and Hygiene - Nov 1999 & Nov 2000

Food Science Aust publication

<http://www.dfst.csiro.au/fshlist.htm>

Consumers advised about the risks associated with raw sprouts

U.S. Food and Drug Administration

<http://www.fda.gov/bbs/topics/NEWS/NEW00684.html>

Microbiological Safety Evaluations and Recommendations on Sprouted Seeds  
U.S. Food and Drug Administration  
<http://www.cfsan.fda.gov/~mow/sprouts2.html>

Risks associated with the consumption of Fresh Sprouts – July 2000  
University of Guelph Canada  
<http://www.foodsafetynetwork.ca/food/sprouts-risk-sylvanus-jul00.htm>

### **Recommendation 16 & 17 – Honey and Apiary**

All about Food  
DHS Parenting /Child Health web site  
[http://www.cyh.com/cyh/parenttopics/usr\\_index0.stm?topic\\_id=389&precis=null](http://www.cyh.com/cyh/parenttopics/usr_index0.stm?topic_id=389&precis=null)

Clostridium and SIDS a ten-year study  
Journal of Paediatric and Child Health  
1992, 28: 156-157

Honey and Microbiological Hazards  
European Commission  
[http://europa.eu.int/comm/food/fs/sc/scv/out53\\_en.pdf](http://europa.eu.int/comm/food/fs/sc/scv/out53_en.pdf)

### **Recommendation 18 – Smoked Seafood**

SafeFood NSW – Assessment of Food Safety Risks in NSW Seafood Industries – May 2000 -  
<http://www.safefood.nsw.gov.au/pages/3.5.2.Seafood-RA-Summary1.htm>

National Risk Validation Study – 3.2.2 Listeria in fresh and processed foods  
The Australian Government Department of Health and Ageing  
<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

Processing Parameters Needed to Control Pathogens in Cold Smoked Fish  
U.S. Food and Drug Administration  
<http://www.cfsan.fda.gov/~comm/ift2-toc.html>

### **Recommendation 19 – Wild shellfish**

SafeFood NSW – Assessment of Food Safety Risks in NSW Seafood Industries – May 2000 -  
<http://www.safefood.nsw.gov.au/pages/3.5.2.Seafood-RA-Summary1.htm>

National Risk Validation Study – 3.2.3 Vibrio and raw ready to eat seafood  
The Australian Government Department of Health and Ageing  
<http://www.health.gov.au/pubhlth/strateg/foodpolicy/pdf/validation.htm>

Hazard identification, exposure assessment and hazard characterisation of *Vibrio spp.* in seafood.  
Joint FAO/WHO activities on risk assessment of microbiological hazards in foods  
<ftp://ftp.fao.org/es/esn/food/vibrio.pdf>

### **Recommendation 20 – Grains**

no risk issues identified by Sumner