



Imported Food Inspection Scheme—importer declaration for cheese made from unpasteurised milk

Section A: General information

Purpose of this form	<p>For importers to demonstrate that the cheese they import does not require government certification because it has received one of the heat treatments listed in question 7.</p> <p>If you are unable to answer question 7, you cannot import the cheese unless it is roquefort from France and it meets the certification requirements (a declaration is not required for this cheese).</p> <p>This declaration is valid for 12 months from the date it is signed.</p> <p>Complete a separate form for each cheese product. Each form must contain only one product from one producer, and the product description must match the commercial invoice (not including pack size).</p>
Before submitting this form	See raw milk cheese .
To complete this form	<p>Electronically</p> <p>Save the PDF file to your computer. You need the latest version of Adobe Acrobat Reader to save changes and lodge through the Cargo Online Lodgement System (COLS).</p> <p>Manually</p> <p>Use black or blue pen</p> <p>Print in BLOCK LETTERS</p> <p>Mark boxes with a tick or a cross</p>
To submit this form	Lodge this form with related import documents in the Cargo Online Lodgement System (COLS).
More information	<p>Department of Agriculture, Water and the Environment</p> <p>Phone 1800 900 090 (within Australia)</p> <p>+61 3 8318 6700 (outside Australia)</p>

Section B: Importer

1 Business name (legal entity name)

2 ICS importer code

3 Person authorised to sign this form

Given name(s)

Family name

Work phone (include area code)

Email

Section C: Product details

Complete a separate form for each producer of each cheese as described on the commercial invoice (not including pack size).

4 Description of the cheese as it is described on the commercial invoice

5 ICS producer code

6 Name of establishment where cheese was produced

7 Select one answer to indicate that you can provide, on request, information confirming that:

Milk used to make the cheese was processed by being held at a temperature of no less than 64.5 °C for no less than 16 seconds, and the cheese was stored at a temperature of no less than 7 °C for no less than 90 days from the date of processing.

Milk or dairy products used to make the cheese were processed so that:

- the curd was heated to a temperature of no less than 48 °C and
- the cheese or cheese product has a moisture content of less than 39 per cent after being stored at a temperature of no less than 10 °C for no less than 120 days from the date of processing.

Section D: Applicant declaration

To be completed by the person listed in section B of this application.

I declare that the information I have provided is true and correct. I understand that it is a criminal offence under the *Criminal Code Act 1995* to knowingly give false or misleading information to a Commonwealth officer exercising powers under Commonwealth law. This offence carries a maximum penalty of 12 months' imprisonment.

I have read and understood the [privacy notice](#) and Privacy Policy.

Signature (enter signature or type your name)

Date (dd/mm/yyyy)

Full name

Section E: Privacy notice

'Personal information' means information or an opinion about an identified, or reasonably identifiable, individual. By completing and submitting this form you consent to the collection of all personal information contained in this form.

The Department of Agriculture, Water and the Environment collects your personal information (as defined in the *Privacy Act 1988*) in relation to this form for the purposes of assessing import documentation and applying analytical tests required under the Imported Food Inspection Scheme.

Your personal information will be used and stored in accordance with the Australian Privacy Principles.

See our [Privacy Policy](#) web page to learn more about accessing or correcting personal information or making a complaint. Alternatively, telephone the department on +61 6272 3933.