



Imported Food Inspection Scheme—importer declaration for ready-to-eat, heat-treated bivalve molluscs that do not support the growth of *Listeria monocytogenes*

Section A: General information

Purpose of this form	<p>For importers to demonstrate that the bivalve molluscs they import do not support the growth of <i>Listeria monocytogenes</i>.</p> <p>Do not submit this form if you are unable to answer question 7 and provide, on request, evidence to support your answers.</p> <p>This declaration is valid for 12 months from the date it is signed.</p> <p>Complete a separate form for each ready-to-eat, heat-treated bivalve mollusc 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	<p>See Bivalve molluscs such as clams, cockles, mussels, oysters, pipis and scallops.</p>
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	<p>Lodge this form with related import documents in the Cargo Online Lodgement System (COLS).</p>
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 bivalve mollusc product as it is described on the commercial invoice (not including pack size).

4 Description of the bivalve mollusc product as it is described on the commercial invoice

5 ICS producer code

6 Name of establishment where bivalve molluscs were produced

7 Indicate that you can provide, on request, information confirming that:

Select one answer

The bivalve molluscs have a pH less than 4.4 regardless of water activity.

The bivalve molluscs have a water activity less than 0.92 regardless of pH.

The bivalve molluscs have a pH less than 5.0 in combination with a water activity of less than 0.94.

The bivalve molluscs have a refrigerated shelf life no greater than 5 days (includes frozen bivalve molluscs that have a refrigerated shelf life of no greater than 5 days once thawed).

The bivalve molluscs are frozen (stored and sold frozen to be thawed by the consumer immediately before consumption).

You can validate that the level of *Listeria monocytogenes* will not increase by greater than 0.5 log cfu/g over the stated shelf life of the bivalve molluscs.

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.