Australian Government
Department of Agriculture

Imported Food Inspection Data

Report for January – June 2013

Imported Food Program

Biosecurity

Biosecurity

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Summary

The Department of Agriculture is responsible for managing Australia's biosecurity system. Every year the department helps millions of people, goods, vessels and aircraft move into and out of Australia without harming the environment, animal, plant and human health.

The Department of Agriculture is one of many Australian Government agencies responsible for regulating imported food. Its role includes ensuring imported food meets Australia's biosecurity requirements and the requirements of the *Imported Food Control Act 1992*.

This report provides summary data from imported food inspections for the period 1 January to 30 June 2013. The department has published these reports every six months since July 2006; previous reports are available from the department's website.

During the period covered by this report, the top three countries whose food was subject to the most food inspections under the Imported Food Inspection Scheme were Thailand, China and the United States. The top 10 most frequently inspected countries accounted for 61.8 per cent of food inspections with the remaining 38.2 per cent of food inspections being on food from a further 105 countries.

The overall compliance rate was 98.7 per cent based on the tests applied under the inspection scheme being similar to 2012. Non-compliant food labelling accounted for most food failures, which if removed from the test data, would increase the overall compliance rate to 99.2 per cent. Follow-up action is taken when a food fails inspection.

The department periodically reviews the monitoring of imported food. Through this review, tests may be added or removed to monitor imported food for compliance with Australian food standards as published in the Australia New Zealand Food Standards Code.

A review occurred during 2012 and, as a result, the tests applied to imported food at the surveillance rate changed on 29 March 2013. One of the changes was to introduce testing for carbendazim residues in imported orange juice and orange juice concentrate.

More information on the tests applied to surveillance foods is available from the Department of Agriculture website daff.gov.au/biosecurity/import/food.

Imported Food Inspection Scheme

The Department of Agriculture administers two sets of requirements with which imported food must comply. Food imported into Australia is subject to requirements under the *Quarantine Act 1908* (Cwlth) to address quarantine concerns and the *Imported Food Control Act 1992* (Cwlth) to monitor compliance with sourcing food that meets Australia's food standards. Quarantine requirements must be met before food standards are considered.

To monitor importers' compliance with sourcing food that meets Australia's food standards, the Department of Agriculture operates a risk-based border inspection scheme—the Imported Food Inspection Scheme.

Food Standards Australia New Zealand (FSANZ), within the Department of Health portfolio, develops and maintains the Australia New Zealand Food Standards Code (the Code). The Code lists Australia's food standards requirements including contaminants (such as microbiological, chemical), additives, labelling and genetically modified foods as well as production and processing standards.

FSANZ provides advice to the Department of Agriculture on the foods that pose a medium to high risk to public health. The department classifies these foods as risk foods under the inspection scheme, and classifies all other foods as surveillance.

To identify which foods are of interest, and the rate at which they should be referred (that is, whether at 100 per cent or 5 per cent of consignments), the department applies electronic profiles in the Australian Customs and Border Protection Service's Integrated Cargo System (ICS).

Once food is referred, the department's systems apply relevant tests and inspection rates based on the risk the food may pose and for some foods the compliance history of the producer and supplier.

When imported food fails inspection, follow-up action such as treatment of the food to bring it to compliance, destruction or export is undertaken. Additionally, subsequent imports of the same food are subject to inspection at the rate of 100 per cent of consignments until a history of compliance is again demonstrated.

Food Import Compliance Agreement notifications

Food Import Compliance Agreements offer food importers an alternative regulatory arrangement to inspection and testing of their products under the Imported Food Inspection Scheme. Compliance agreements are an assurance-based arrangement undertaken through formal recognition and audit of an importer's documented food safety management system by the Department of Agriculture.

Importers under a compliance agreement must report non-compliant analytical test results to the department, which will then consider what further action is needed. During the reporting period (January to June 2013), three non-compliances were reported. The importer's documented food management systems managed these foods by implementing corrective action in consultation with the department.

Summary for January to June 2013

The data contained in this report was obtained from imported food inspection data for the period 1 January to 30 June 2013. During this period:

- 8240 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 13 195 lines of imported foods were inspected
- 45 204 tests were applied, including label and visual checks
  - 16 726 label and composition assessments
  - 11 721 analytical tests
  - 16 757 other tests

More detailed analysis of data is provided based on

- commodity groups
- country of origin
- inspection data tests applied and compliance rates.

See Glossary for explanation of terms used in this document.

Application of tests to imported food

The number of lines of food referred for inspection under the Scheme and the number of tests applied to those lines of food may differ. This is because food subject to inspection is sampled and tested based on the number of:

- batches and lots within each batch of food on the line referred for inspection
- tests to be applied to each sample of that food taken during inspection.

For example, one line of a cooked and processed meat product may be referred for inspection under the Scheme. The line contains two batches of the product, each with one lot. An officer will take one sample from each batch and apply the microbiological tests relevant to this food. The test for cooked and processed meat products are *E. coli*, standard plate count, coagulase positive *Staphylococci*, *Listeria monocytogenes* and *Salmonella*. As a result, two samples have been taken from this one line of imported food and five microbiological tests have been applied to each sample.

This will be reported as:

- number of lines – 1
- number of tests applied – 10.

Commodity groups

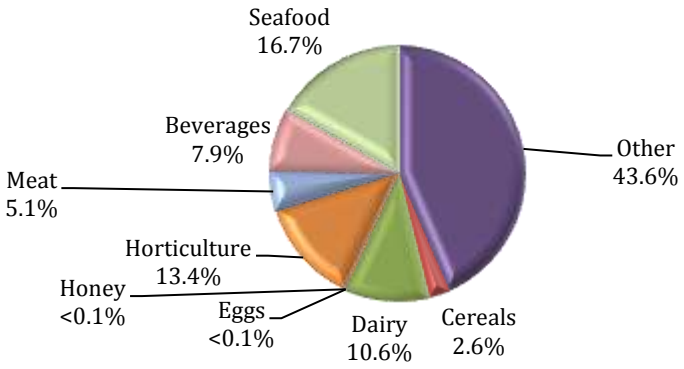
While risk foods are specifically targeted for inspection, surveillance foods are subject to random inspection at the rate of 5 per cent of consignments. The numbers of tests applied reflects this approach with those commodity groups that contain more risk foods and/or that are imported more frequently having a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate has increased to 100 per cent until compliance has again been demonstrated. These data cannot be used to indicate volumes of trade.

Test data by commodity groups

During the reporting period the single commodity subject to most testing was seafood which accounted for 16.7 per cent of tests applied (Figure 1) under the Imported Food Inspection Scheme. Captured under this category are fresh, chilled, frozen and processed seafood products.

Horticulture (including fresh and processed fruit and vegetables) was the next highest single commodity inspected and was subject to 13.4 per cent of all tests applied to imported food under the Imported Food Inspection Scheme.

Figure 1 Percentage of tests applied to each commodity group



Data source: AIMS database

Appendix 1 provides an overview of the analytical tests applied to the commodity groups and Appendix 2 provides a list of the tariff codes associated with each commodity grouping used for this report.

Table 1 Inspection and test data, by commodity group

Commodity group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Beverages	3 584	3 502 / 82	97.7
Cereals, flours and milled products	1 172	1 165 / 7	99.4
Dairy	4 803	4 753 / 50	99.0
Eggs	16	16 / 0	100.0
Honey	4	4 / 0	100.0
Horticulture	6 039	5 974 / 65	98.9
Meat	2 293	2 288 / 5	99.8
Seafood	7 562	7 505 / 57	99.2
Other (incl. processed foods)	19 731	19 388 / 343	98.3
Total	**45 204**	**44 595 / 609**	**98.7**

Source: AIMS database

Country of origin

Under the Imported Food Inspection Scheme, food is inspected based on its risk and/or frequency of importation. Country of origin is not generally targeted under routine inspections, but exceptions include where a food has previously failed inspection.

The numbers of inspections reflect those countries from which importers source food and/or import more regularly from those countries to Australia. The countries from

whom importers more frequently source food will have a higher representation in inspection activity for food safety. These data cannot be used to indicate volumes of food imported to Australia.

For the period 1 January to 30 June 2013:

- Thailand, China and the United States were the countries whose food was subject to most inspections
- 61.8 per cent of food inspections were on food from 10 countries; the remaining 38.2 per cent were on food from 105 countries.

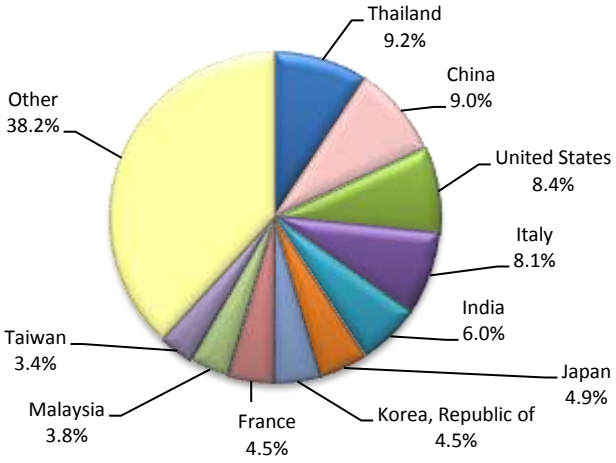
The Australian Food Statistics (published annually by the Department of Agriculture) indicates that a significant proportion of food imports are from New Zealand. However, under the Trans-Tasman Mutual Recognition Arrangement, most foods from New Zealand are not subject to the *Imported Food Control Act 1992* and are not inspected under the Imported Food Inspection Scheme.

Table 2 Number of inspections, by country of origin

Country of origin	No. of lines inspected	% of total lines inspected
China	1 190	9.0
France	588	4.5
India	795	6.0
Italy	1 071	8.1
Japan	642	4.9
Korea, Republic of	594	4.5
Malaysia	505	3.8
Taiwan	454	3.4
Thailand	1 218	9.2
United States	1 103	8.4
Other	5 035	38.2
Total	**13 195**	**100.0**

Note: For details of all countries of origin see Appendix 3.
Source: AIMS database

Figure 2 Percentage of inspections, by country of origin



More detailed information about Thailand, China and the United States is provided in the analytical testing data section.

Testing data

Summary for January to June 2013

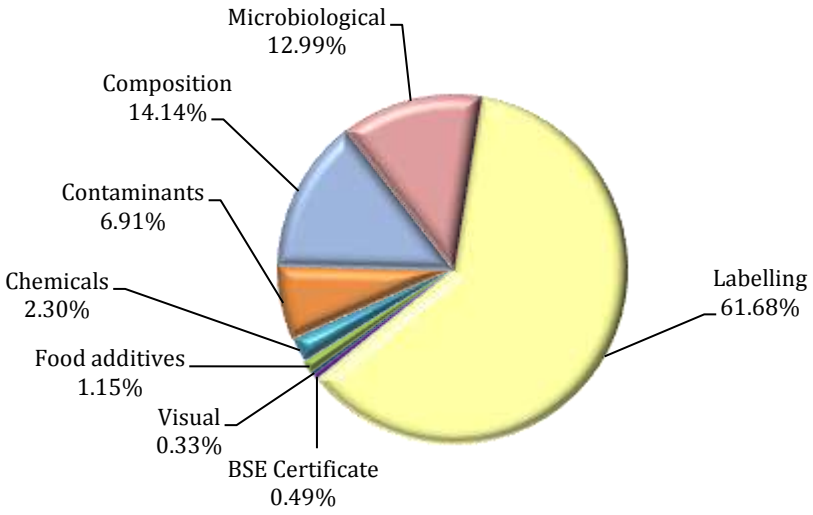
- 98.7 per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (61.6 per cent of failures).
- When labelling non-compliances are removed from testing data, the compliance rate for analytical and other tests applied to imported food rises to 99.2 per cent.

Table 3 Compliance for the three groups of tests

Test group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Analytical	11 721	11 579 / 142	98.8
Labelling	16 726	16 351 / 375	97.8
Other	16 757	16 665 / 92	99.5
Total	**45 204**	**44 595 / 609**	**98.7**

Figure 3 provides a summary of the 609 non-compliant tests from the 45 204 tests applied, with details of each specific test and the proportion each test contributed to the total.

Figure 3 Non-compliant test results

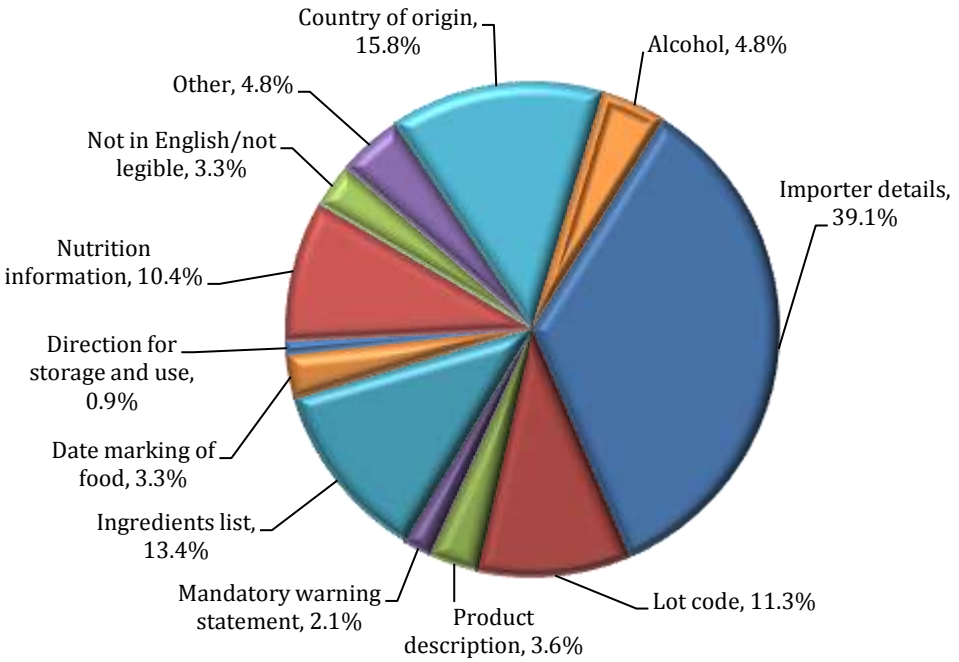


Note: Of 45 204 tests applied, 609 were non-compliant.

Labelling data

Figure 4 provides a detailed summary of labelling non-compliances against Australian food standards. Absence or incomplete importer details on labelling is the largest contributor to non-compliant labelling, accounting for 31 per cent of non-compliances. Country of origin, lot codes and ingredients lists account for a further 32 per cent of label non-compliances.

Figure 4 Non-compliant labelling



Other test data

Composition assessments

Additives or ingredients that are not permitted, or are in excess of permitted levels may be identified during a label assessment. Of the 16 726 label assessments conducted, 86 foods were found to be non-compliant with these requirements.

Note: Where a food fails, composition is given a separate test code in the database and is applied for the purpose of holding order inspections. This adds 155 tests to the overall test data in this report but does not represent the actual test and compliance rate.

Foods may also be sampled and tested for the presence and level of additives under the surveillance program. These tests are reported under the analytical data.

BSE certificate checks

Food containing beef is referred as risk and government certification is assessed to determine compliance to Australia's BSE policy. A fail is assigned when no compliant certificate is presented.

Table 4 Compliance for BSE certificate checks

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
BSE Certificate	288	285 / 3	99.0

Visual assessments

At every inspection the food is assessed for signs of unsafe or unsuitable condition such as foreign objects or deterioration.

Table 5 Compliance for visual assessments

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Visual	16 314	16 311 / 3	99.9

Analytical testing data

Within the analytical test category, tests are grouped according to four main types: chemical, contaminant, food additive and microbiological (Table 4). Each category consists of several tests which are reported in detail in Tables 5, 6, 7 and 8.

Analytical test results show a 98.8 per cent compliance rate with the tests applied under the Imported Food Inspection Scheme.

Of the 11 721 analytical tests applied, 142 (1.2 per cent) of the products being tested failed against the standards.

Table 6 Compliance for analytical testing

Type of test	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Chemicals	2824	2810 / 14	99.5
Contaminants	2833	2791 / 42	98.5
Food additives	223	216 / 7	96.9
Microbiological	5841	5762 / 79	98.6
Total	**11 721**	**11 579 / 142**	**98.8**

Table 7 Compliance for chemical tests

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Carbendazim	4	4 / 0	100.0	Orange juice
Chloramphenicol	0	n/a	n/a	Honey
Ethylene chlorohydrin	127	122 / 5	96.1	Herbs and spices
Fluoroquinolones	173	171 / 2	98.8	Farmed fish and prawns
Malachite Green	124	124 / 0	100.0	Farmed fish
Nitrofurans	44	44 / 0	100.0	Farmed prawns, honey
Pesticides	2 352	2 345 / 7	99.7	Fruits, vegetables, honey, meats
pH	1	1 / 0	100.0	Fermented milk products
Streptomycin	0	n/a	n/a	Honey
Sulphonamides	0	n/a	n/a	Honey
Tetracycline	0	n/a	n/a	Honey
Total	**2824**	**2810 / 14**	**99.5**	**–**

Note: n/a = not applicable

Table 8 Compliance for contaminant tests

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Aflatoxins	484	475 / 9	98.1	Nuts
Cadmium	291	290 / 1	99.7	Peanuts, leafy and tuber vegetables, wheat and rice
Caesium 134 **a**	17	17 / 0	100.0	Seaweed, seafood, fruit, vegetables and milk
Caesium 137 **a**	17	17 / 0	100.0	Seaweed, seafood, fruit, vegetables and milk
Chloropropanols	75 75	75 / 0 (DCP) 75 / 0 (3MCPD)	100.0 100.0	Soy and oyster sauce
Domoic acid	217	217 / 0	100.0	Bivalve molluscs
Histamine	1 331	1 307 / 24	98.2	Fish
Hydrocyanic acid	14	9 / 5	64.3	Cassava chips
Inorganic arsenic	1	0 / 1	0.0	Vegetables (seaweed)
Iodine	85	83 / 2	97.6	Seaweed (brown algae)
Lead	9	9 / 0	100.0	Dried dates and sultanas
PSP Toxin	217	217 / 0	100.0	Bivalve molluscs
Total	**2 833**	**2 791 / 42**	**98.5**	**–**

a Following damage to Japan's Fukushima Dai-ichi nuclear facility in March 2011, the Department of Agriculture implemented a precautionary monitoring program at the border. Monitoring and testing is based on assessment policy from Food Standards Australia New Zealand and the Australian Radiation Protection and Nuclear Safety Agency which aims to provide ongoing assurance that foods imported from Japan are safe.

Table 9 Compliance for food additive tests

Food additive	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Colours	88	82 / 6	93.2	Confectionery
Sulphur dioxide	135	134 / 1	99.3	Raw prawns, wine and preserved vegetables
Total	**223**	**216 / 7**	**96.9**	**–**

Table 10 Compliance for microbiological tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
E. coli	1281	1 239 / 42	96.7	Processed meats, water, seafood, and cheese
Salmonella	2460	2 444 / 16	99.3	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
Listeria monocytogenes	1294	1 281 / 13	99.0	Cheese, ready-to-eat seafood, processed meats
Standard plate count	175	171 / 4	97.7	Cooked prawns
Bacillus cereus	217	214 / 3	98.6	Bean curd, tofu and pasta
Vibrio cholerae	96	95 / 1	99.0	Cooked prawns
Coagulase positive Staphylococcus	317	317 / 0	100.0	Processed meats and cooked prawns
Total	**5841**	**5 762 / 79**	**98.6**	**–**

Analytical testing data, Thailand

In the period January to June 2013, food from Thailand was subject to the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.2 per cent of all food lines inspected.

Of the 1073 analytical tests applied to imported food from Thailand, none were found to be non-compliant, giving a 100 per cent compliance rate for tests applied.

Contaminants tests were the most frequently applied followed by tests for chemical, microbiological and food additive content.

Table 11 Compliance for chemical tests, Thailand

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	0	n/a	n/a
Ethylene chlorohydrin	8	8 / 0	100
Fluoroquinolones	13	13 / 0	100
Malachite Green	6	6 / 0	100
Nitrofurans	7	7 / 0	100
Pesticides	239	239 / 0	100
pH	0	n/a	n/a
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a
Total	**273**	**273 / 0**	**100**

Note: n/a = not available – no tests applied

Table 12 Compliance for contaminant tests, Thailand

Contaminant	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Aflatoxins	20	20 / 0	100
Cadmium	50	50 / 0	100
Chloropropanols	9	9 / 0 (DCP)	100
	9	9 / 0 (3MCPD)	100
Domoic acid	26	26 / 0	100
Histamine	420	420 / 0	100
Hydrocyanic acid	0	n/a	n/a
Inorganic arsenic	0	n/a	n/a
Iodine	0	n/a	n/a
Lead	0	n/a	n/a
PSP toxin	27	27 / 0	100
Total	**561**	**561 / 0**	**100**

Note: n/a = not available – no tests applied

Table 13 Compliance for food additive tests, Thailand

Food additive	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Colours	0	n/a	n/a
Sulphur dioxide	5	5 / 0	100
Total	**5**	**5 / 0**	**100**

Note: n/a = not available – no tests applied

Table 14 Compliance for microbiological testing, Thailand

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	30	30 / 0	100
Coagulase positive Staphylococcus	33	33 / 0	100
E. coli	5	5 / 0	100
Listeria monocytogenes	26	26 / 0	100
Salmonella	76	76 / 0	100
Standard plate count	36	36 / 0	100
Vibrio cholerae	28	28 / 0	100
Total	**234**	**234 / 0**	**100**

Analytical testing data, China

In the period January to June 2013, food from China was subject to the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.0 per cent of all food lines inspected.

Of the 916 analytical tests applied to imported food from China, six were found to be non-compliant, giving a 99.3 per cent compliance rate for tests applied.

Microbiological tests were the most frequently applied followed by tests for contaminants, chemical and food additive content.

Table 15 Compliance for chemical tests, China

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	0	n/a	n/a
Ethylene chlorohydrin	12	12 / 0	100.0
Fluoroquinolones	10	10 / 0	100.0
Malachite Green	4	4 / 0	100.0
Nitrofurans	7	7 / 0	100.0
Pesticides	252	250 / 2	99.2
pH	0	n/a	n/a
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a
Total	**285**	**283 / 2**	**99.3**

Note: n/a = not available – no tests applied

Table 16 Compliance for contaminant tests, China

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	87	87 / 0	100.0
Cadmium	26	25 / 1	96.2
Chloropropanols	3 3	3 / 0 (DCP) 3 / 0 (3MCPD)	100.0 100.0
Domoic acid	51	51 / 0	100.0
Histamine	35	35 / 0	100.0
Hydrocyanic acid	0	n/a	n/a
Inorganic arsenic	0	n/a	n/a
Iodine	31	30 / 1	96.8
Lead	4	4 / 0	100.0
PSP Toxin	51	51 / 0	100.0
Total	**291**	**289 / 2**	**99.3**

Note: n/a = not available – no tests applied

Table 17 Compliance for food additive tests, China

Food additive	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Colours	21	19 / 2	90.5
Sulphur dioxide	11	11 / 0	100.0
Total	**32**	**30 / 2**	**93.8**

Table 18 Compliance for microbiological tests, China

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	22	22 / 0	100
Coagulase positive Staphylococcus	28	28 / 0	100
E. coli	18	18 / 0	100
Listeria monocytogenes	17	17 / 0	100
Salmonella	172	172 / 0	100
Standard plate count	28	28 / 0	100
Vibrio cholerae	23	23 / 0	100
Total	**308**	**308 / 0**	**100**

Analytical testing data, United States

In the period January to June 2013, food from the United States was subject to the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 8.4 per cent of all food lines inspected.

Of the 900 analytical tests applied to imported food from the United States, six were found to be non-compliant, giving a 99.3 per cent compliance rate for tests applied.

Chemical tests were the most frequently applied followed by tests for microbiological, contaminants and food additive content.

Table 19 Compliance for chemical tests, United States

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	0	n/a	n/a
Ethylene chlorohydrin	5	5 / 0	100
Fluoroquinolones	1	1 / 0	100
Malachite Green	1	1 / 0	100
Nitrofurans	0	n/a	n/a
Pesticides	368	368 / 0	100
pH	0	n/a	n/a
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a
Total	**375**	**375 / 0**	**100**

Note: n/a = not available – no tests applied

Table 20 Compliance for contaminant tests, United States

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	109	109 / 0	100
Cadmium	23	23 / 0	100
Chloropropanols	0 0	n/a (DCP) n/a (3MCPD)	n/a n/a
Domoic acid	6	6 / 0	100
Histamine	25	25 / 0	100
Hydrocyanic acid	2	2 / 0	100
Inorganic arsenic	0	n/a	n/a
Iodine	0	n/a	n/a
Lead	0	n/a	n/a
PSP Toxin	6	6 / 0	100
Total	**171**	**171 / 0**	**100**

Note: n/a = not available – no tests applied

Table 21 Compliance for food additive tests, United States

Food additive	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Colours	25	22 / 3	88.0
Sulphur Dioxide	10	10 / 0	100.0
Total	**35**	**32 / 3**	**91.4**

Table 22 Compliance for microbiological tests, United States

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	2	2 / 0	100.0
Coagulase positive Staphylococcus	30	30 / 0	100.0
E. coli	83	81 / 2	97.6
Listeria monocytogenes	71	70 / 1	98.6
Salmonella	129	129 / 0	100.0
Standard plate count	4	4 / 0	100.0
Vibrio cholerae	0	n/a	n/a
Total	**319**	**316 / 3**	**99.1**

Note: n/a = not available – no tests applied

Appendixes

Appendix 1: Analytical tests applied to food

Food group	Risk / Surveillance test	Analytical test
Confectionery	Surveillance	Colour screen
Dairy foods	Risk	*Listeria monocytogenes* *Salmonella* *E. coli* Melamine
	Surveillance	Pesticide screen *Salmonella* *E. coli* pH test
Egg and egg products	Surveillance	*Salmonella*
Fruit	Surveillance	Pesticide screen Lead Sulphur dioxide
Fruit juices	Surveillance	Pesticide screen Carbendazim (orange juice only)
Herbs and spices	Risk	*Salmonella*
	Surveillance	*Salmonella* Ethylene chlorohydrins
Honey	Surveillance	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Meat	Risk	BSE government certification Coagulase positive Staph *E. coli* *Listeria monocytogenes* *Salmonella*
	Surveillance	Pesticide screen
Nuts and nut products	Risk	*Salmonella* Aflatoxin
	Surveillance	Aflatoxin
Other beverages	Surveillance	Sulphur dioxide
Sauces	Surveillance	Chloropropanols (Soy sauces)
Seafood	Risk	Histamine *Listeria monocytogenes* Coagulase positive Staph *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison (PSP) Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones Sulphur dioxide
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))

Food group	Risk / Surveillance test	Analytical test
	Surveillance	Pesticide screen Cadmium Sulphur dioxide *Salmonella* Erucic acid (Canola oils) B.cereus
Water	Surveillance	*E. coli*

Appendix 2: Tariff codes included in each food commodity group

Commodity group	Tariff code
Beverages	2009 2201 – 2208
Cereals	1001 – 1008 1101 – 1109
Dairy	0401 – 0406
Eggs	0407 – 0408
Honey	0409
Horticulture	0701 – 0714 0801 – 0814 0904 – 0910 1201 – 1208 1210 – 1212 1801 – 1802
Meat	0201 – 0212 0504 1601 - 1602
Seafood	0302 – 0307 1603 – 1605
Other	0410 0901 – 0903 1301 – 1302 1501 – 1504 1506 – 1517 1520 – 1521 1701 – 1704 1803 – 1806 1901 – 1905 2001 – 2008 2101 – 2106 2209 2501 3501 – 3503 3505 3507

Appendix 3: No. of inspections per country

Country	No. of inspections
Afghanistan	1
American Samoa	4
Argentina	16
Australia	2
Austria	35
Bahrain	4
Bangladesh	20
Belgium	109
Bermuda	1
Bolivia	5
Bosnia and Herzegowina	6
Brazil	36
Bulgaria	18
Cambodia	2
Canada	119
Chile	56
China	1 190
Colombia	15
Costa Rica	4
Croatia (local name Hrvatska)	37
Cuba	3
Cyprus	11
Czech Republic	17
Denmark	122
Dominican Republic	1
Ecuador	3
Egypt	29
El Salvador	3
Estonia	1
Ethiopia	8
Fiji	67
Finland	5
France	588
French Polynesia	4
Georgia	3
Germany	287
Ghana	10
Greece	102
Guatemala	7
Honduras	3
Hong Kong	113
Hungary	14
Iceland	2
India	795
Indonesia	377
Iran, Islamic Republic of	71
Ireland	37
Israel	49
Italy	1071
Jamaica	5
Japan	642
Jordan	11
Kenya	1
Kiribati	9
Korea, Republic of	594
Latvia	5
Lebanon	85
Lithuania	2
Macedonia, former Yugoslav Republic of	38
Madagascar	1
Malaysia	505
Maldives	28
Mauritius	4
Mexico	101
Morocco	2
Myanmar	29
Namibia	5
Nepal	7
Netherlands	216
New Zealand	144
Nicaragua	4
Nigeria	1
Norway	57
Oman	1
Pakistan	55
Panama	3
Papua New Guinea	6
Peru	43
Philippines	230
Poland	42
Portugal	14
Romania	1
Russian Federation	24
Saudi Arabia	12
Serbia	14
Serbia and Montenegro	1
Seychelles	2

Biosecurity

Country	No. of inspections
Singapore	219
Slovakia Slovak Republic	2
Slovenia	9
Solomon Islands	9
Somalia	1
South Africa	185
Spain	242
Sri Lanka	219
Swaziland	6
Sweden	59
Switzerland	86
Syrian Arab Republic	3
Taiwan	454
Tanzania, United Republic of	5
Thailand	1 218
Tonga	6
Trinidad and Tobago	2
Tunisia	4
Turkey	121
Ukraine	2
United Arab Emirates	34
United Kingdom	390
United States	1 103
Uruguay	4
Vanuatu	8
Venezuela	1
Vietnam	375
Zimbabwe	1
Total	**13 195**

Glossary

AIMS

AIMS is the computer system that receives data on imported goods from the Integrated Cargo System (ICS) and processes entries for both imported foods and quarantine purposes.

Australia New Zealand Food Standards Code

The Code details food standards applicable to food for human consumption in Australia and is available from the FSANZ website.

Batch

Batch means food of a particular kind made or packed in a distinct manner which may include one or more lots.

Entry

A Customs and Border Protection Services electronic document generated using the ICS. An entry may contain one or more lines/foods.

Food

Section 3 of the *Imported Food Control Act 1992* describes food as:

(a) Any substance or thing of a kind used or capable of being used as food or drink by human beings; or

(b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or

(c) any other substance or thing that is prescribed; whether or not it is in a condition fit for human consumption, but does not include a therapeutic good within the meaning of the *Therapeutic Goods Act 1989.*

FSANZ

Food Standards Australia New Zealand is a bi-national government agency responsible for developing food standards and administering the Australia New Zealand Food Standards Code. FSANZ conducts the food risk assessment and advises the Department of Agriculture about foods that pose a medium to high risk to human health and safety.

Holding Order

An order made under the *Imported Food Control Act 1992* increasing the rate of inspection of a surveillance food that has failed an imported food inspection. Targets the specific food from the specific manufacturer in a specific country at a rate of 100 per cent of consignments.

Imported Food Inspection Scheme

The inspection scheme, established under the Imported Food Control Regulations 1993, provides for inspection of food at the border to assess importer compliance with sourcing food that meets Australian food standards.

Inspection

Includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.

Line

Items of food being imported are recorded within the ICS as lines within the import entry. An import entry may consist of one line or many lines of products.

Lot

A quantity of a food prepared or packed under essentially the same conditions (ordinarily from a particular preparation or packing unit and during a particular time ordinarily not exceeding 24 hours).

Lot Code

A unique code that identifies a lot and can be used for recall purposes if necessary.

Risk food

Foods that FSANZ has assessed as representing a medium to high potential risk to consumer health are referred to AIMS by the ICS for inspection at the rate of 100 per cent of imports, reducing with a history of good compliance.

Surveillance foods

All other foods not classified as risk foods. Referred to AIMS by the ICS for inspection at the rate of 5 per cent of consignments.

Trans-Tasman Mutual Recognition Arrangement

This is an arrangement between the Australian, state and territory governments and the government of New Zealand. It allows goods (including foods) to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.