



Australian Government

Department of Agriculture, Fisheries and Forestry
Biosecurity

Imported Food Inspection Data

Report for the period July to December 2011

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GLOSSARY OF TERMS

AIMS	AQIS Import Management System, the computer system that processes entries for both Imported Foods and Quarantine purposes.
Australia New Zealand Food Standards Code	Contains food standards applicable to food for human consumption in Australia and available from the FSANZ website.
Entry	A Customs/Quarantine electronic document generated using the Australian Customs Service Integrated Cargo System. An entry may contain one or more lines / foods.
Food	Food includes: <ul style="list-style-type: none">(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, the agency responsible for developing food standards and administering the Australian New Zealand Food Standards Code. FSANZ conducts the food risk assessment and advises DAFF of those 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 failing food. Targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments. Usually in force until 5 consecutive shipments pass inspection
Imported Food Inspection Scheme	The inspection scheme established under the Imported Food Control Regulations 1993. Provides for inspection of food at the border for compliance to Australian standards.
Inspection	This term includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.
Line	When a broker lodges an import entry with the Australian Customs Service, they will list the items being imported on lines within the import entry. An import entry may consist of one line or many lines of products. As such it is not an indication of the number of import entries as an import entry may have multiple lines.
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	Unique code which identifies a lot and can be used for recall purposes if necessary.
NATA	National Association of Testing Authorities
Risk Category Food	Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health. Referred to AIMS by Customs for inspection at the rate of 100 % of imports.
Surveillance Category Foods	A general term for foods that are not identified by FSANZ as high to medium risk. Referred to AIMS by Customs for inspection at the rate of 5%.
Trans Tasman Mutual Recognition Arrangement	<p>The Trans Tasman Mutual Recognition Arrangement is an arrangement between the Commonwealth, State and Territory Governments of Australia and the Government of New Zealand.</p> <p>It allows goods, including low risk foods, to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.</p>

SUMMARY FOR JULY 2011 TO DECEMBER 2011

The data contained in this report was obtained from imported food inspection data for the period 1 July 2011 to 31 December 2011 and has been extracted from the AIMS database. The following is a summary of this information.

During this period:

- 9147 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 15 361 lines of imported foods were inspected
- 57 405 tests were applied, including label and visual checks and broken down as follows
 - 19 986 label assessments were applied
 - 17 549 analytical tests were applied
 - 19 870 other tests were applied

More detailed analysis of data is provided based on the following:

- Commodity groups
- Country of origin
- Breakdown of inspection data into the tests applied and compliance rates

For more information about the terms used in this document, refer to the glossary of terms.

Brief explanation of the application of tests to imported food

The number of lines of food referred for inspection under the Imported Food Inspection 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 following factors:

1. The number of batches and number of lots within each batch of food on the line referred for inspection; and
2. The number of tests to be applied to each sample of that food taken during the inspection process.

For example, one line of a cooked and processed meat product may be referred for inspection under the Imported Food Inspection Scheme. This line contains two batches of the product each with one lot. An officer will take one sample from each batch (ie. Two samples from this one line of product) and apply the microbiological tests relevant to this food, these being *E coli*, standard plate count, coagulase positive *Staphylococci*, *Listeria monocytogenes* and *Salmonella*. As a result, this one line of imported food has had two samples taken and five microbiological tests applied to each sample.

This will be reported as – number of lines: 1
- number of tests applied: 10

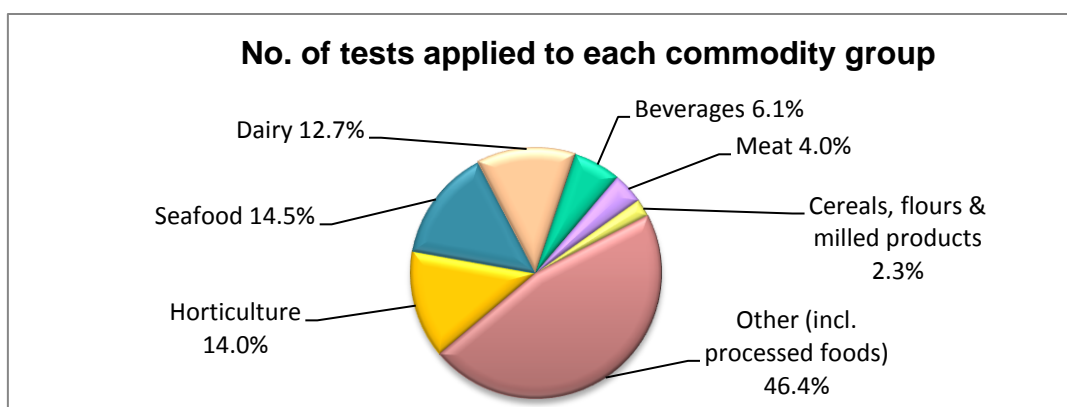
COMMODITY GROUPS – JULY 2011 TO DECEMBER 2011

The numbers of tests applied reflects those commodity groups with more risk foods and/or that are imported frequently as products imported frequently will have a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate has increased to 100% until compliance has been demonstrated. **Note:** this data cannot be used to indicate volumes of trade.

Test data by broad commodity groups

- The single commodity that was subject to the most number of tests was seafood which accounted for 14.5 % of tests applied (Chart 1) under the Imported Food Inspection Scheme. Captured under this category are products tariffed as fresh, chilled, frozen and processed seafood.
- Horticulture was the next highest single commodity inspected and was subject to 14.0% of all tests applied to imported food under the Imported Food Inspection Scheme. This includes fresh and processed fruit and vegetables.

CHART 1: Percentage of tests applied - by commodity group



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

TABLE 1: Inspection and test data by broad commodity group

Commodity	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Seafood	8341	8252 / 89	98.9
Horticulture	8009	7844 / 165	97.9
Dairy	7308	7197 / 111	98.5
Beverages	3476	3381 / 95	97.3
Meat	2300	2296 / 4	99.8
Cereals, flours & milled products	1315	1298 / 17	98.7
Other (incl. processed foods)	26 656	26 048 / 608	97.7
Totals	57 405	56 316 / 1089	98.1

COUNTRY OF ORIGIN – JULY 2011 TO DECEMBER 2011

Under the Imported Food Inspection Scheme, no country was uniquely targeted for routine inspection of its food. Food is targeted for inspection based on its risk and/or frequency of importation.

The numbers of inspections reflect those countries that export more risk foods and/or export more regularly to Australia. Countries exporting to Australia more frequently will have a higher representation in inspection activity for food safety. **Note:** this data cannot be used to indicate volumes of food imported into Australia.

Countries in descending order, based on the number of lines inspected

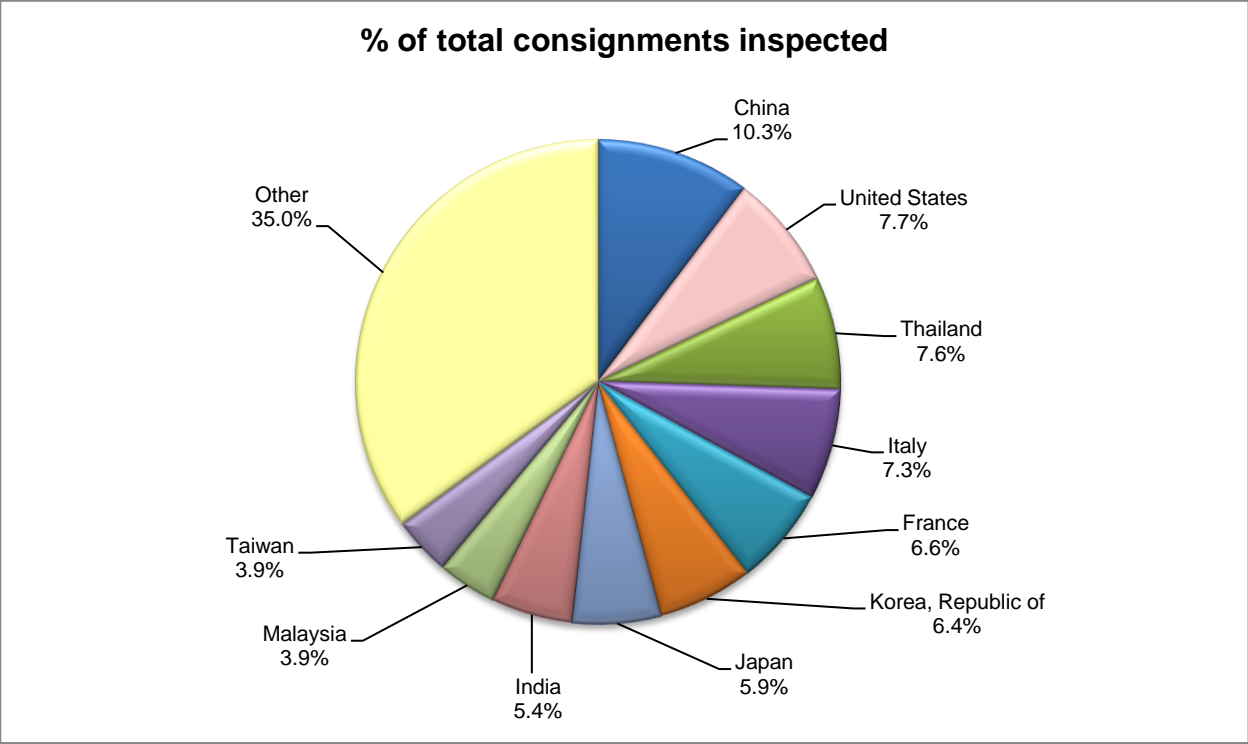
- The top three countries whose food was subject to the most inspections for the period July 2011 to December 2011 were China, United States and Thailand.
- 65.0% of food inspections were on food from ten countries; the remaining 35.0% of food inspections were on food from 111 countries.
- The 'Australian Food Statistics' annual publication by the Department of Agriculture, Fisheries and Forestry indicates that a significant proportion of food imports are from New Zealand. However, under the Trans Tasman Mutual Recognition Arrangement (TTMRA), surveillance food from New Zealand is not subject to the *Imported Food Control Act 1992* and only risk food is inspected and represented in this report.

TABLE 2: Number of inspections by country of origin

Country	No. of lines inspected	% of total lines inspected
China	1580	10.3
United States	1180	7.7
Thailand	1160	7.6
Italy	1129	7.3
France	1013	6.6
Korea, Republic of	976	6.4
Japan	910	5.9
India	836	5.4
Malaysia	606	3.9
Taiwan	596	3.9
Other	5375	35.0
Total 121 countries	15 361	100

For a detailed breakdown of all countries, please refer to attachment 3.

CHART 2: Percentage of inspections by country of origin



Further information about the top three countries is provided in the section outlining analytical test data.

TESTING DATA – JULY 2011 TO DECEMBER 2011

Broad breakdown of inspection data for the period July 2011 to December 2011

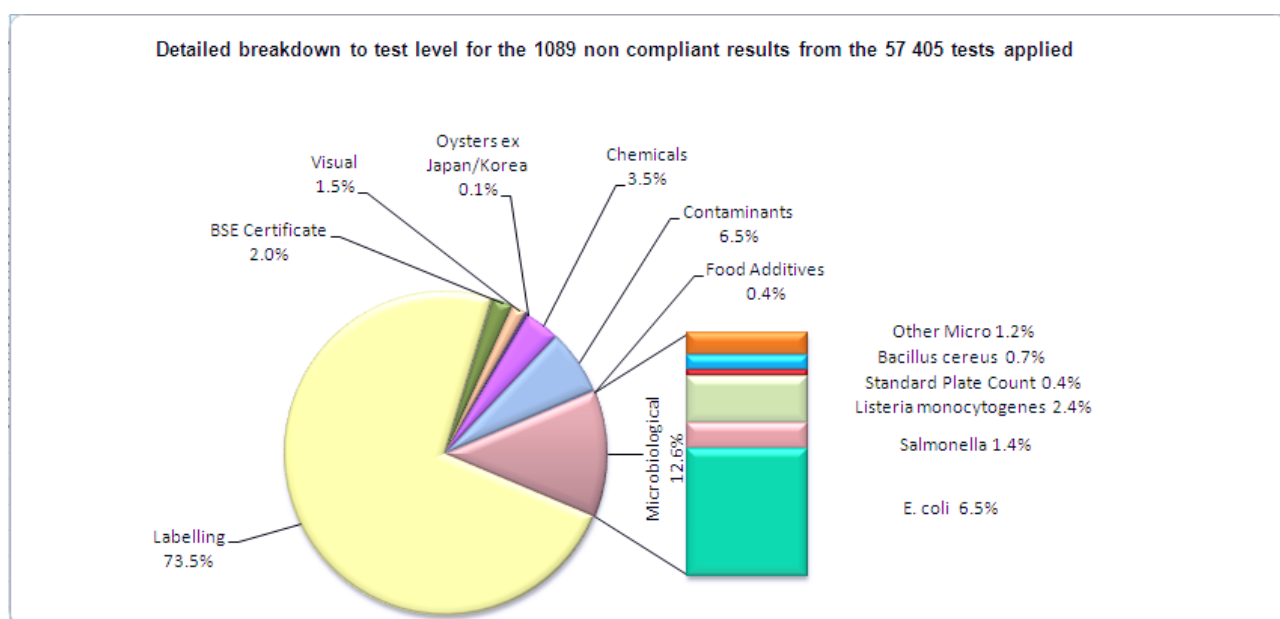
- 98.1% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounts for the majority of non-compliances (ie. 73.5% of failures are for labelling).
- When labelling non-compliances are removed from testing data, there is a 99.2% compliance rate for the analytical and other tests applied to imported food.

TABLE 3: Level of compliance for imported food

Test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Analytical	17 549	17 299 / 250	98.6
Labelling	19 986	19 186 / 800	96.0
Other	19 870	19 831 / 39	99.8
Total	57 405	56 316 / 1089	98.1

The next pie chart provides a more detailed breakdown of the 1089 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the total of the non-compliant results.

CHART 3: Breakdown of the 1089 non-compliant test results



ANALYTICAL TESTING DATA – JULY 2011 TO DECEMBER 2011

Within the analytical test category, tests are grouped according to four main types: microbiological, chemical, contaminant and food additives. Each category is made up of several tests which are reported in detail in Tables 5, 6, 7 and 8.

Broad breakdown of analytical test data for the period July 2011 to December 2011

- Analytical tests results show there is a 98.6% compliance rate with the tests applied under the Imported Food Inspection Scheme.
- 250 of the 17 549 tests applied, failed against the standards (ie. 1.4% of tests applied failed). This next section discusses these failed results.

TABLE 4: Summary of compliance for analytical testing

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	8421	8284 / 137	98.4
Chemicals	4756	4718 / 38	99.2
Contaminants	3934	3863 / 71	98.2
Food Additives	438	434 / 4	99.1
Total	17 549	17 299 / 250	98.6

TABLE 5: Summary of compliance for microbiological tests applied

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
<i>E. coli</i>	1878	1807 / 71	96.2	Processed meats, water, seafood, and cheese
<i>Salmonella</i>	3460	3445 / 15	99.6	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
<i>Listeria monocytogenes</i>	1791	1765 / 26	98.6	Cheese, ready-to-eat seafood, processed meats
Standard Plate Count	236	232 / 4	98.3	Cooked prawns
<i>Bacillus cereus</i>	535	527 / 8	98.5	Bean curd, tofu and pasta
<i>Vibrio cholerae</i>	176	168 / 8	95.5	Cooked prawns
Coagulase positive <i>Staphylococcus</i>	342	337 / 5	98.5	Processed meats and cooked prawns
pH	3	3 / 0	100	Fermented milk products
Total	8421	8284 / 137	98.4	

TABLE 6: Summary of compliance for chemical tests applied

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Pesticides	3818	3793 / 25	99.4	Fruits, vegetables, honey, meats
Nitrofurans	45	45 / 0	100	Farmed prawns, honey
Ethylene chlorohydrin	392	389 / 3	99.2	Herbs and spices
Malachite Green	276	274 / 2	99.3	Farmed fish
Fluoroquinolones	217	209 / 8	96.3	Farmed fish & prawns
Chloramphenicol	2	2 / 0	100	Honey
Streptomycin	2	2 / 0	100	Honey
Sulphonamides	2	2 / 0	100	Honey
Tetracycline	2	2 / 0	100	Honey
Total	4756	4718 / 38	99.2	

TABLE 7: Summary of compliance for contaminant tests applied

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Cadmium	788	783 / 5	99.4	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	680	671 / 9	98.7	Nuts
Histamine	1166	1161 / 5	99.6	Fish
Lead	4	3 / 1	75.0	Dried dates and sultanas
Chloropropanols	105	105 / 0 (DCP)	100	Soy and oyster sauce
	105	103 / 2 (3MCPD)	98.1	
Erucic Acid	2	1 / 1	50.0	Vegetable oils
Domoic Acid	292	292 / 0	100	Bivalve molluscs
Hydrocyanic Acid	19	9 / 10	47.4	Cassava chips
Iodine	200	165 / 35	82.5	Seaweed (brown algae)
PSP Toxin	280	277 / 3	98.9	Bivalve molluscs
Iodine 131*	123	123 / 0	100	Vegetables
Caesium 134	83	83 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Caesium 137	83	83 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Melamine	4	4 / 0	100	Foods for young children with minor dairy from China
Total	3934	3863 / 71	98.2	

*Iodine 131 testing of vegetables and Caesium 134 & 137 testing of seaweed, seafood, fruit, vegetables and milk from Japan was implemented in March 2011.

TABLE 8: Summary of compliance for food additive tests applied

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Sulphur Dioxide	199	199 / 0	100	Raw prawns, wine and preserved vegetables
Colours	239	235 / 4	98.3	Confectionery
Total	438	434 / 4	99.1	

OTHER TESTING DATA – JULY 2011 TO DECEMBER 2011

The types of tests that are included in the “other” category are visual inspections of the food and a check of the government to government certification for Bovine Spongiform Encephalopathy (BSE) free status for imports of beef and beef products.

TABLE 9: Summary of compliance for other testing of food

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Oysters ex Japan / Korea*	1	0 / 1	0.0
Visual	19 301	19 285 / 16	99.9
BSE Certificate	568	546 / 22	96.1
Total	19 870	19 831 / 39	99.8

* Restrictions apply to the importation of oysters from Japan and Korea. More information is published in Imported Food Notice 52/04.

ANALYTICAL TESTING DATA FOR CHINA – JULY 2011 TO DECEMBER 2011

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 10.3% of all food lines inspected. Further breakdown of these inspections by the types of tests applied are given in the following tables.

Summary of non-compliances for analytical testing

- Of the 1769 analytical tests applied to imported food from China, there were 38 non-compliances, giving a 97.9% compliance rate for tests applied.
- Chemical tests were the most frequently applied tests followed by tests for microbiological, contaminants, and food additives.

TABLE 10: Summary of compliance for all types of analytical tests applied: China

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	517	507 / 10	98.1
Chemicals	630	619 / 11	98.3
Contaminants	492	475 / 17	96.6
Food Additives	130	130 / 0	100
Total	1769	1731 / 38	97.9

TABLE 11: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	24	23 / 1	95.8
<i>Salmonella</i>	248	246 / 2	99.2
<i>Listeria monocytogenes</i>	21	21 / 0	100
Standard Plate Count	54	52 / 2	96.3
<i>Bacillus cereus</i>	70	70 / 0	100
<i>Vibrio cholerae</i>	49	46 / 3	93.9
Coagulase positive <i>Staphylococcus</i>	51	49 / 2	96.1
Total	517	507 / 10	98.1

TABLE 12: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	504	493 / 11	97.8
Nitrofurans	23	23 / 0	100
Ethylene Chlorohydrin	55	55 / 0	100
Malachite Green	16	16 / 0	100
Fluoroquinolones	32	32 / 0	100
Chloramphenicol	0	0 / 0	N/A
Streptomycin	0	0 / 0	N/A
Sulphonamides	0	0 / 0	N/A
Tetracycline	0	0 / 0	N/A
Total	630	619 / 11	98.3

TABLE 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	86	85 / 1	98.8
Aflatoxins	157	157 / 0	100
Histamine	50	50 / 0	100
Lead	2	1 / 1	50.0
Chloropropanols	12	12 / 0 (DCP)	100
	12	12 / 0 (3MCPD)	100
Iodine	38	23 / 15	60.5
Inorganic Arsenic	0	0 / 0	N/A
Domoic Acid	65	65 / 0	100
PSP Toxin	66	66 / 0	100
Melamine	4	4 / 0	100
Total	492	475 / 17	96.6

TABLE 14: Summary of compliance for food additive testing: China

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	32	32 / 0	100
Colours	98	98 / 0	100
Total	130	130 / 0	100

TABLE 15: Summary of compliance for other testing of food: China

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1978	1972 / 6	99.7
BSE Certificate	2	0 / 2	0
Total	1980	1972 / 8	99.6

ANALYTICAL TESTING DATA FOR UNITED STATES – JULY 2011 TO DECEMBER 2011

In the period July 2011 to December 2011, food from United States had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.7% of all food lines inspected. Further breakdown of the types of tests applied are given in the following tables.

Summary of non-compliances for analytical testing

- Of the 1088 analytical tests applied to imported food from United States, there were 7 non-compliances, giving a 99.4% compliance rate for tests applied.
- Chemical tests were the most frequently applied tests followed by tests for microbiological, contaminant and food additives.

TABLE 16: Summary of compliance for all types of analytical tests applied: United States

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	304	304 / 0	100
Chemicals	575	574 / 1	99.8
Contaminants	188	185 / 3	98.4
Food Additives	21	18 / 3	85.7
Total	1088	1081 / 7	99.4

TABLE 17: Summary of compliance for microbiological testing: United States

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	76	76 / 0	100
<i>Salmonella</i>	119	119 / 0	100
<i>Listeria monocytogenes</i>	67	67 / 0	100
Standard Plate Count	11	11 / 0	100
<i>Bacillus cereus</i>	7	7 / 0	100
<i>Vibrio cholerae</i>	0	0 / 0	N/A
Coagulase positive <i>Staphylococcus</i>	22	22 / 0	100
pH	2	2 / 0	100
Total	304	304 / 0	100

TABLE 18: Summary of compliance for chemical testing: United States

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	570	570 / 0	100
Nitrofurans	0	0	N/A
Ethylene Chlorohydrin	2	1 / 1	50
Malachite Green	2	2 / 0	100
Fluoroquinolones	1	1 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	575	574 / 1	99.8

TABLE 19: Summary of compliance for contaminant testing: United States

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	44	44 / 0	100
Aflatoxins	113	111 / 2	98.2
Histamine	16	16 / 0	100
Lead	0	0	N/A
Chloropropanols	0	0 (DCP)	N/A
	0	0 (3MCPD)	N/A
Iodine	3	2 / 1	66.7
Erucic Acid	0	0 / 0	N/A
Hydrocyanic Acid	0	0 / 0	N/A
Domoic Acid	7	7 / 0	100
PSP Toxin	5	5 / 0	100
Total	188	185 / 3	98.4

TABLE 20: Summary of compliance for food additive testing: United States

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	7	7 / 0	100
Colours	14	11 / 3	78.6
Total	21	18 / 3	85.7

TABLE 21: Summary of compliance for other testing of food: United States

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1616	1615 / 1	99.9
BSE Certificate	28	26 / 2	92.9
Total	1644	1641 / 3	99.8

ANALYTICAL TESTING DATA FOR THAILAND – JULY 2011 TO DECEMBER 2011

In the period July 2011 to December 2011, food from Thailand had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.6% of all food lines inspected. Further breakdown of the types of tests applied are given in the following tables.

Summary of non-compliances for analytical testing

- Of the 1338 analytical tests applied to imported food from Thailand, there were 6 non-compliances, giving a 99.6% compliance rate for tests applied.
- Contaminant tests were the most frequently applied test followed by tests for chemical, microbiological and food additives.

TABLE 22: Summary of compliance for all types of analytical tests applied: Thailand

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	390	385 / 5	98.7
Chemicals	418	417 / 1	99.8
Contaminants	514	514 / 0	100
Food Additives	16	16 / 0	100
Total	1338	1332 / 6	99.6

TABLE 23: Summary of compliance for Microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	5	5 / 0	100
<i>Salmonella</i>	122	122 / 0	100
<i>Listeria monocytogenes</i>	12	12 / 0	100
Standard Plate Count	69	69 / 0	100
<i>Bacillus cereus</i>	46	46 / 0	100
<i>Vibrio cholerae</i>	66	62 / 4	93.9
Coagulase positive <i>Staphylococcus</i>	70	69 / 1	98.6
pH	0	0	N/A
Total	390	385 / 5	98.7

TABLE 24: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	353	352 / 1	99.7
Nitrofurans	8	8 / 0	100
Ethylene Chlorohydrin	13	13 / 0	100
Malachite Green	23	23 / 0	100
Fluoroquinolones	21	21 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	418	417 / 1	99.8

TABLE 25: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	94	94 / 0	100
Aflatoxins	36	36 / 0	100
Histamine	310	310 / 0	100
Lead	0	0	N/A
Chloropropanols	14	14 / 0 (DCP)	100
	14	14 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	22	22 / 0	100
PSP Toxin	21	21 / 0	100
Hydrocyanic Acid	3	3 / 0	100
Iodine	0	0	N/A
Iodine 131	0	0	N/A
Caesium 134	0	0	N/A
Caesium 137	0	0	N/A
Total	514	514 / 0	100

TABLE 26: Summary of compliance for food additive testing: Thailand

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	9	9 / 0	100
Colours	7	7 / 0	100
Total	16	16 / 0	100

TABLE 27: Summary of compliance for other testing of food: Thailand

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1433	1433 / 0	100
BSE Certificate	11	11 / 0	100
Total	1444	1444 / 0	100

ATTACHMENT 1: GUIDE TO THE TYPES OF ANALYTICAL TESTS APPLIED TO FOOD GROUPS

Food group	Risk / Surveillance category test	Analytical test
Meat	Risk	BSE government certification <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i>
	Surveillance	Pesticide screen
Seafood	Risk	Histamine <i>Listeria monocytogenes</i> <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones Sulphur dioxide
Vegetables	Risk	<i>Salmonella</i> (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))
	Surveillance	Pesticide screen Cadmium Sulphur dioxide <i>Salmonella</i> Erucic acid (Canola oils) <i>B. cereus</i>

Food group	Risk / Surveillance category test	Analytical test
Fruit	Surveillance	Pesticide screen Lead Sulphur dioxide
Nuts and nut products	Risk	<i>Salmonella</i> Aflatoxin
	Surveillance	Aflatoxin
Herbs and spices	Risk	<i>Salmonella</i>
	Surveillance	<i>Salmonella</i> Ethylene chlorohydrins
Dairy foods	Risk	<i>Listeria monocytogenes</i> <i>Salmonella</i> <i>E. coli</i> Melamine
	Surveillance	Pesticide screen <i>Salmonella</i> <i>E. coli</i> pH test
Egg and egg products	Surveillance	<i>Salmonella</i>
Honey	Surveillance	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Surveillance	Pesticide screen
Water	Surveillance	<i>E. coli</i>
Other beverages	Surveillance	Sulphur dioxide
Confectionery	Surveillance	Colour screen
Sauces	Surveillance	Chloropropanols (Soy sauces)

ATTACHMENT 2: GUIDE TO THE TARIFF CODES INCLUDED IN EACH FOOD GROUP

The following table indicates those tariff codes which fall within each commodity grouping used for this report. For more information on tariff codes, please refer to the Australia Customs and Border Protection Service website at <http://www.customs.gov.au/tariff/tariff2012.asp>

Commodity group	Tariff code	Commodity group	Tariff code
Meat	0201 – 02120 0504 1601 - 1602	Cereals	1001 – 1008 1101 - 1109
Seafood	0302 – 0307 1603 – 1605	Horticulture	0701 – 0714 0801 – 0814 0904 – 0910 1201 – 1208 1210 – 1212 1801 - 1802
Dairy	0401 – 0406	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
Eggs	0407 - 0408		
Honey	0409		
Beverages	2009 2201 - 2208		

ATTACHMENT 3: BREAKDOWN OF INSPECTIONS FOR ALL COUNTRIES

Country	No. of unique lines inspected	Country	No. of unique lines inspected	Country	No. of unique lines inspected
China	1580	Peru	46	Jordan	3
United States	1180	Norway	46	Montenegro	3
Thailand	1160	Argentina	40	Finland	3
Italy	1129	Bangladesh	31	Namibia	3
France	1013	Bulgaria	30	Zimbabwe	2
Korea, Republic of	976	United Arab Emirates	28	Lithuania	2
Japan	910	Portugal	26	Uganda	2
India	836	Egypt	25	Mongolia	2
Malaysia	606	Austria	25	Antigua and Barbuda	2
Taiwan	596	Myanmar	24	Honduras	2
United Kingdom	451	Cyprus	21	Puerto Rico	2
Vietnam	410	Serbia	21	Cambodia	2
Germany	320	Maldives	19	Cote d'Ivoire	2
Indonesia	296	Papua New Guinea	14	Nicaragua	2
South Africa	288	Ecuador	13	French Polynesia	2
New Zealand	225	Russian Federation	13	Kenya	1
Netherlands	219	Colombia	12	Suriname	1
Singapore	212	Syrian Arab Republic	12	Venezuela	1
Philippines	211	Saudi Arabia	10	Swaziland	1
Spain	198	Nepal	10	Sierra Leone	1
Sri Lanka	192	Ethiopia	8	Jamaica	1
Hong Kong	160	Slovenia	8	Madagascar	1
Denmark	146	Bolivia	7	Kyrgyzstan	1
Canada	131	Costa Rica	7	Virgin Islands British	1
Greece	115	Czech Republic	7	Romania	1
Fiji	109	Hungary	7	Iceland	1
Belgium	106	Uruguay	7	Mauritius	1
Lebanon	98	Slovakia, Slovak Republic	6	Georgia	1
Switzerland	97	El Salvador	6	Samoa	1
Poland	93	Ghana	6	Afghanistan	1
Turkey	86	Guatemala	5	Estonia	1
Mexico	70	Returned Aust. goods	4	Bahrain	1
Croatia (Hrvatska)	66	Ukraine	4	Timor-Leste	1
Macedonia	66	Serbia and Montenegro	4	Cuba	1
Pakistan	62	Tanzania, United Republic of	4	Lao, Peoples Democratic Republic	1
Brazil	59	Latvia	4	Zambia	1
Ireland	57	Barbados	3	Cameroon	1
Sweden	51	Tonga	3	Tunisia	1
Iran, Islamic Republic of	50	Morocco	3	Panama	1
Israel	50	Bosnia and Herzegovina	3		
Chile	48	Trinidad and Tobago	3		