Australian Government
Australian Quarantine and Inspection Service

Imported Food Inspection Data

Report for the period July to December 2009

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DEPARTMENT OF AGRICULTURE, FISHERIES AND FORESTRY

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GLOSSARY OF TERMS

AIMS	*AQIS Import Management System,* the AQIS computer system that processes entries for both Imported Foods and Quarantine purposes.
Analytical tests	These are analytical tests that are carried out by a laboratory on a sample of food taken during an inspection of imported food. They include microbiological, chemical, contaminant and food additive tests.
AQIS	Australian Quarantine and Inspection Service, an operating group within the Department of Agriculture, Fisheries and Forestry – Australia (DAFF). AQIS is responsible for a range of regulatory functions in areas such as quarantine, food imports and exports.
The Code	The Australia New Zealand Food Standards Code which 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: (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.
Holding Order	A legal document provided for in the *Imported Food Control Act 1992* (the Act). Use of a Holding Order increases the rate of inspection of a failing food until subsequent imports demonstrate compliance with the requirements of the Act. (Usually in force until 5 consecutive shipments pass inspection)
Imported Food Inspection Scheme	The Imported Food Inspection Scheme is administered by AQIS and inspects foods at various rates based upon the risk to human health and safety associated with that food. FSANZ conducts the food risk assessment and advises AQIS of those foods that pose a medium to high risk to human health and safety. The legal basis for the inspection of imported food on arrival to Australia is the *Imported Food Control Act 1992*.

Inspection	This term includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.
Label assessment	AQIS will assess the labelling applied to imported food at each inspection. Labels are assessed against specific requirements in the Australia New Zealand Food Standards Code.
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
Other tests	These are tests of food that do not involve laboratory analysis. This term covers the visual assessment (but not label) of the food and an assessment of the government to government certification regarding the bovine spongiform encephalopathy status for the beef and beef product in the food.
Risk Category Food	Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health. Referred to AQIS by Customs for inspection at the rate of 100 % of imports.
Surveillance Category Foods	A general term for foods that are either Active Surveillance Category or Random Surveillance Category foods under the Imported Food Inspection Scheme.
Trans Tasman Mutual Recognition Arrangement	The Trans Tasman Mutual Recognition Arrangement is an arrangement between the Commonwealth, State and Territory Governments of Australia and the Government of New Zealand. 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.

SUMMARY FOR JULY 2009 TO DECEMBER 2009

The data contained in this report was obtained from imported food inspection data for the period 1 July 2009 to 31 December 2009 and has been extracted from the AQIS Import Management System (AIMS) database. The following is a summary of this information.

During this period:

- 7888 entries of imported food were referred to AQIS for inspection under the Imported Food Inspection Scheme
- 14 330 lines of imported foods were inspected
- 50 887 tests were applied, including label and visual checks and broken down as follows
  - 17 846 label assessments were applied
  - 15 319 analytical tests were applied
  - 17 722 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. AQIS 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

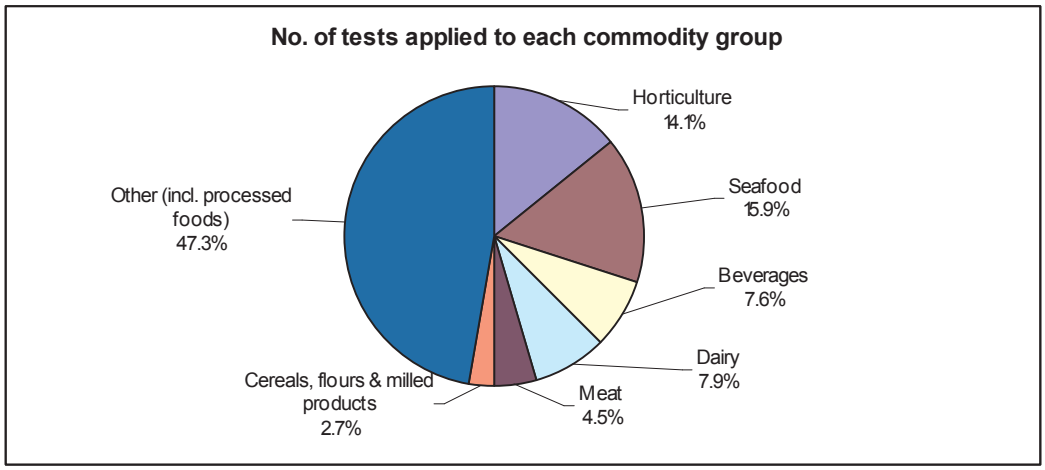
COMMODITY GROUPS – JULY 2009 TO DECEMBER 2009

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 15.9% 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 products.
- Horticulture was the next highest single commodity inspected and was subject to 14.1% 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 (%)
Horticulture	7189	7054 / 135	98.1
Seafood	8079	7938 / 141	98.3
Beverages	3888	3747 / 141	96.4
Dairy	4002	3951 / 51	98.7
Meat	2268	2256 / 12	99.5
Cereals, flours & milled products	1378	1348 / 30	97.8
Other (incl. processed foods)	24 083	23 286 / 797	96.7
Totals	50 887	49 580 / 1307	97.4

COUNTRY OF ORIGIN - JULY 2009 TO DECEMBER 2009

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 exception to this rule is where food has failed inspection and a holding order is raised which targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments.

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 AQIS 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

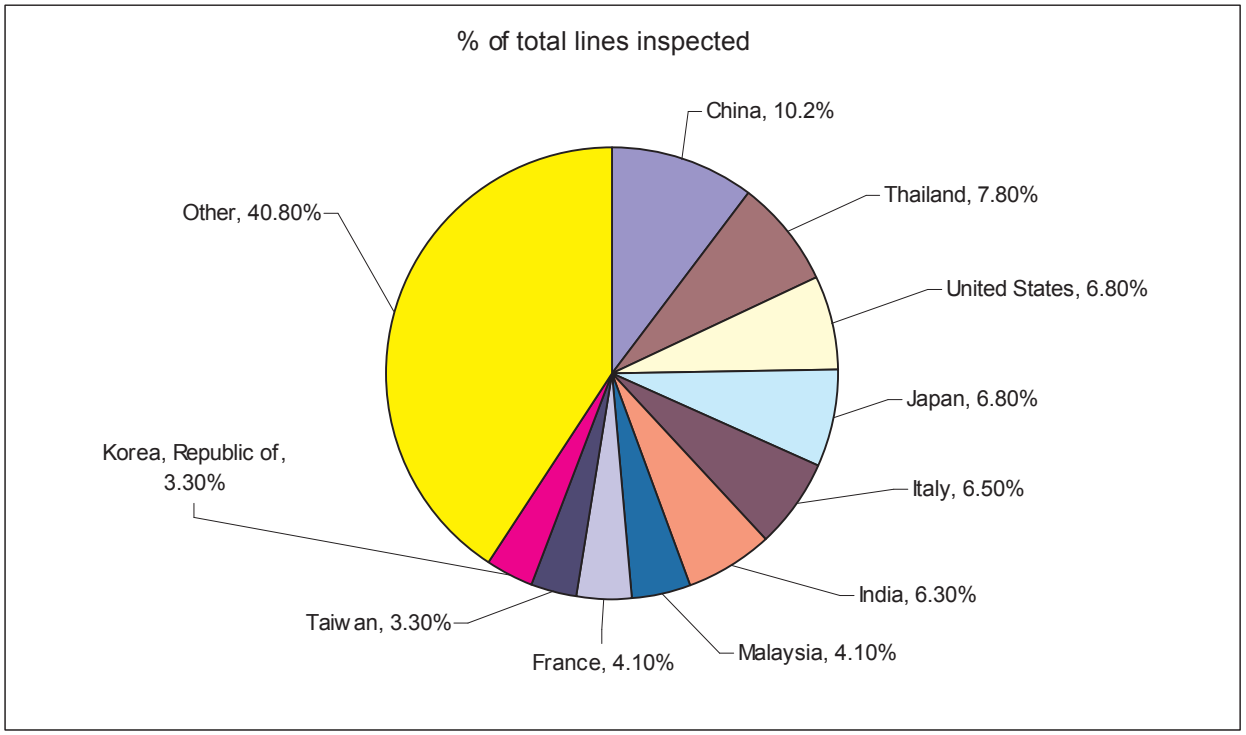
- The top three countries whose food was subject to the most inspections for the period July 2009 to December 2009 were China, Thailand and United States.
- 59.2% of food inspections were on food from ten countries; the remaining 40.8% of food inspections were on food from 105 countries.
- The 'Australian 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), random and active 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	1457	10.2
Thailand	1123	7.8
United States	977	6.8
Japan	971	6.8
Italy	932	6.5
India	908	6.3
Malaysia	588	4.1
France	583	4.1
Taiwan	478	3.3
Korea, Republic of	476	3.3
Other	5837	40.8
Total 115 countries	**14 330**	**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 2009 TO DECEMBER 2009

Broad breakdown of inspection data for the period July 2009 – December 2009

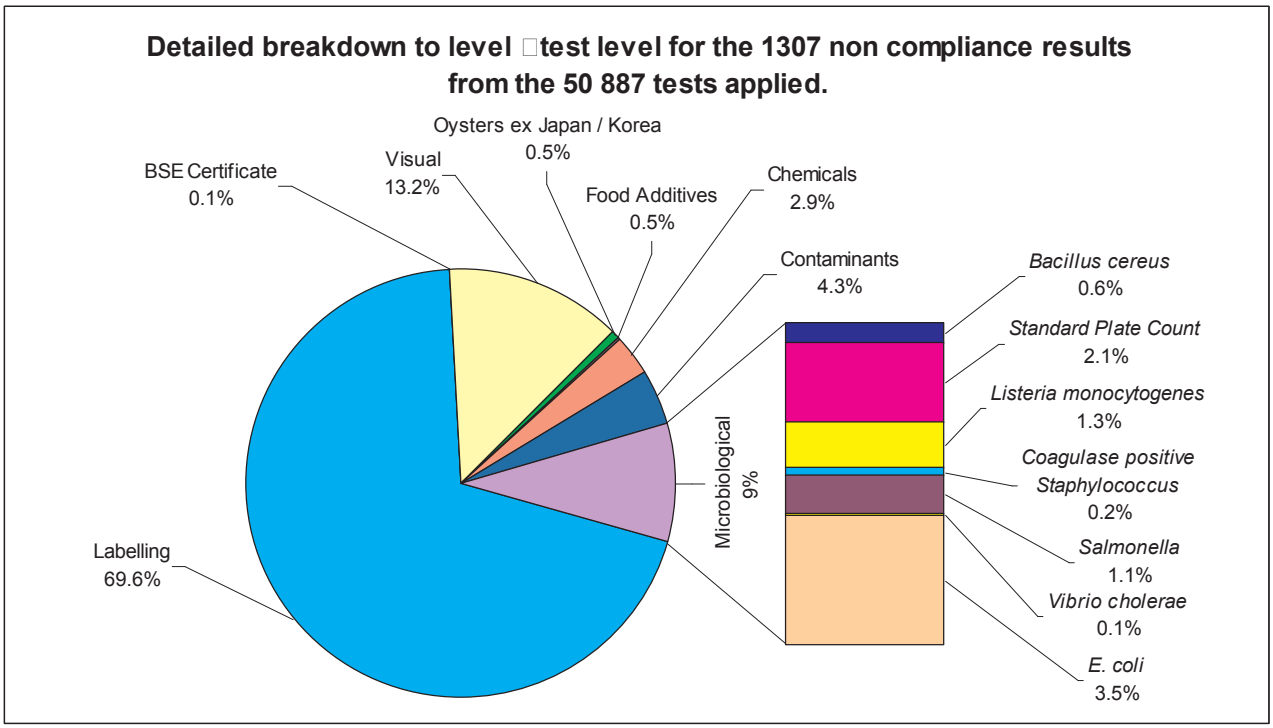
- 97.4% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounts for the majority of non-compliances (ie. 69.6% of failures are for labelling).
- When labeling non-compliances are removed from testing data, there is a 98.8% 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	15 319	15 103 / 216	98.6
Labelling	17 846	16 936 / 910	94.9
Other	17 722	17 541 / 181	99.0
Total	**50 887**	**49 580 / 1307**	**97.4**

The next pie chart provides a more detailed breakdown of the 1307 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the 1307 non-compliant results.

CHART 3: Breakdown of the 1307 non-compliant test results



ANALYTICAL TESTING DATA - JULY 2009 TO DECEMBER 2009

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 2009 – December 2009

- Analytical tests results show there is a 98.6% compliance rate with the tests applied by AQIS under the Imported Food Inspection Scheme.
- 216 of the 15 319 tests applied, failed against the Code (ie. 1.4% of tests applied failed). This next section discusses these 216 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	6519	6403 / 116	98.2
Chemicals	5261	5223 / 38	99.3
Contaminants	3145	3089 / 56	98.2
Food Additives	394	388 / 6	98.5
Total	**15 319**	**15 103 / 216**	**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
E. coli	1359	1313 / 46	96.6	Processed meats, water based beverages and cheese
Salmonella	2525	2511 / 14	99.5	Processed meats, cooked prawns and dried coconut
Listeria monocytogenes	1164	1147 / 17	98.5	Smoked salmon, cheese and ham
Standard Plate Count	475	447 / 28	94.1	Processed meats
Bacillus cereus	397	389 / 8	98.0	Pasta and tofu
Vibrio cholerae	178	177 / 1	99.4	Cooked prawns
Coagulase positive *Staphylococcus*	420	418 / 2	99.5	Processed meats and cooked prawns
pH	1	1 / 0	100.0	Fermented milk products
Total	**6519**	**6403 / 116**	**98.2**	

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	4109	4090 / 19	99.5	Fruit, vegetables and meat
Nitrofurans	130	128 / 2	98.5	Farmed prawns
Ethylene Chlorohydrin	560	547 / 13	97.7	Herbs and spices
Malachite Green	210	210 / 0	100	Farmed fish
Fluoroquinolones	165	161 / 4	97.6	Farmed fish & prawns
Chloramphenicol	14	14 / 0	100	Honey
Streptomycin	18	18 / 0	100	Honey
Sulphonamides	44	44 / 0	100	Honey
Tetracycline	11	11 / 0	100	Honey
Total	**5261**	**5223 / 38**	**99.3**	

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	678	676 / 2	99.7	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	630	592 / 38	94.0	Nuts
Histamine	1170	1157 / 13	98.9	Fish
Lead	7	7 / 0	100	Dried dates and sultanas
Chloropropanols	142 129	141 / 1 (DCP) 128 / 1 (3MCPD)	99.3 99.2	Soy and oyster sauce
Erucic Acid	5	4 / 1	80.0	Vegetable oils
Domoic Acid	192	192 / 0	100	Oysters
Hydrocyanic Acid*	22	22 / 0	100	Cassava chips
PSP Toxin	164	164 / 0	100	Oysters
Melamine	6	6 / 0	100	Dairy products from China
Total	**3145**	**3089 / 56**	**98.2**	

**Testing for hydrocyanic acid in ready to eat cassava chips was added to the risk testing*

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	180	175 / 5	97.2	Raw prawns, wine and preserved vegetables
Colours	214	213 / 1	99.5	Confectionery
Total	**394**	**388 / 6**	**98.5**	

OTHER TESTING DATA - JULY 2009 TO DECEMBER 2009

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	7	0 / 7	0
Visual	17689	17516 / 173	99.0
BSE Certificate	26	25 / 1	96.2
Total	**17 722**	**17 541 / 181**	**99.0**

ANALYTICAL TESTING DATA FOR CHINA – JULY 2009 TO DECEMBER 2009

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 10.2% 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 1795 analytical tests applied to imported food from China, there were 28 non-compliances, giving a 98.4% compliance rate for tests applied.
- Microbiological tests were the most frequently applied tests followed by tests for chemicals, 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	673	659 / 14	97.9
Chemicals	615	611 / 4	98.4
Contaminants	419	409 / 10	97.6
Food Additives	88	88 / 0	100
Total	**1795**	**1767 / 28**	**98.4**

TABLE 11: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	43	41 / 2	95.4
Salmonella	267	267 / 0	100
Listeria monocytogenes	18	17 / 1	94.4
Standard Plate Count	117	113 / 4	96.6
Bacillus cereus	65	59 / 6	90.8
Vibrio cholerae	78	77 / 1	98.7
Coagulase positive *Staphylococcus*	85	85 / 0	100
pH	0	0	N/A
Total	**673**	**659 / 14**	**97.9**

TABLE 12: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	468	468 / 0	100
Nitrofurans	44	44 / 0	100
Ethylene Chlorohydrin	71	67 / 4	94.4
Malachite Green	17	17 / 0	100
Fluoroquinolones	15	15 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	**615**	**611 / 4**	**99.4**

TABLE 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	131	131 / 0	100
Aflatoxins	148	138 / 10	93.2
Histamine	42	42 / 0	100
Lead	2	2 / 0	100
Chloropropanols	17 17	17 / 0 (DCP) 17 / 0 (3MCPD)	100 100
Erucic Acid	0	0	N/A
Domoic Acid	28	28 / 0	100
PSP Toxin	28	28 / 0	100
Melamine	6	6 / 0	100
Total	**419**	**409 / 10**	**97.6**

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	31	31 / 0	100
Colours	57	57 / 0	100
Total	**88**	**88 / 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	1771	1758 / 13	99.3
BSE Certificate	0	0	N/A
Total	**1771**	**1758 / 13**	**99.3**

ANALYTICAL TESTING DATA FOR THAILAND – JULY 2009 TO DECEMBER 2009

In the period July 2009 to December 2009, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.8% 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 1308 analytical tests applied to imported food from Thailand, there was 11 non-compliances, giving a 99.2% compliance rate for tests applied.
- Tests for chemicals were the most frequently applied tests followed by tests for contaminants, microbiological and food additives.

TABLE 16: 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	349	343 / 6	98.3
Chemicals	512	511 / 1	99.8
Contaminants	435	432 / 3	99.3
Food Additives	12	11 / 1	91.7
Total	**1308**	**1297 / 11**	**99.2**

TABLE 17: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	16	14 / 2	87.5
Salmonella	114	112 / 2	98.3
Listeria monocytogenes	20	20 / 0	100
Standard Plate Count	65	63 / 2	96.9
Bacillus cereus	32	32 / 0	100
Vibrio cholerae	48	48 / 0	100
Coagulase positive *Staphylococcus*	54	54 / 0	100
pH	0	0	N/A
Total	**349**	**343 / 6**	**98.3**

TABLE 18: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	442	441 / 1	99.8
Nitrofurans	18	18 / 0	100
Ethylene Chlorohydrin	38	38 / 0	100
Malachite Green	8	8 / 0	100
Fluoroquinolones	6	6 / 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	**512**	**511 / 1**	**99.8**

TABLE 19: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	93	93 / 0	100
Aflatoxins	20	17 / 3	85.0
Histamine	282	282 / 0	100
Lead	0	0	N/A
Chloropropanols	10 10	10 / 0 (DCP) 10 / 0 (3MCPD)	100 100
Erucic Acid	0	0	N/A
Domoic Acid	10	10 / 0	100
PSP Toxin	10	10 / 0	100
Total	**435**	**432 / 3**	**99.3**

TABLE 20: Summary of compliance for food additive testing: Thailand

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	6	5 / 1	83.3
Colours	6	6 / 0	100
Total	**12**	**11 / 1**	**91.7**

TABLE 21: Summary of compliance for other testing of food: Thailand

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1344	1342 / 2	99.9
BSE Certificate	0	0	N/A
Total	1344	1342 / 2	99.9

ANALYTICAL TESTING DATA FOR UNITED STATES – JULY 2009 TO DECEMBER 2009

In the period July 2009 to December 2009, food from United States had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 6.8% 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 838 analytical tests applied to imported food from United States, there were 6 non-compliances, giving a 99.3% compliance rate for tests applied.
- Tests for chemicals were the most frequently applied followed by tests for contaminants, microbiological and food additives.

TABLE 22: 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	141	141 / 0	100
Chemicals	475	469 / 6	98.7
Contaminants	210	210 / 0	100
Food Additives	12	12 / 0	100
Total	**838**	**832 / 6**	**99.3**

Table 23: Summary of compliance for Microbiological testing: United States

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	24	24 / 0	100
Salmonella	60	60 / 0	100
Listeria monocytogenes	5	5 / 0	100
Standard Plate Count	24	24 / 0	100
Bacillus cereus	4	4 / 0	100
Vibrio cholerae	0	0	N/A
Coagulase positive *Staphylococcus*	24	24 / 0	100
pH	0	0	N/A
Total	**141**	**141 / 0**	**100**

Table 24: Summary of compliance for chemical testing: United States

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	456	452 / 4	99.1
Nitrofurans	1	1 / 0	100
Ethylene Chlorohydrin	8	6 / 2	75.0
Malachite Green	3	3 / 0	100
Fluoroquinolones	3	3 / 0	100
Chloramphenicol	1	1 / 0	100
Streptomycin	1	1 / 0	100
Sulphonamides	1	1 / 0	100
Tetracycline	1	1 / 0	100
Total	**475**	**469 / 6**	**98.7**

Table 25: Summary of compliance for contaminant testing: United States

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	50	50 / 0	100
Aflatoxins	123	123 / 0	100
Histamine	36	36 / 0	100
Lead	1	1 / 0	100
Chloropropanols	0 0	0 (DCP) 0 (3MCPD)	N/A N/A
Erucic Acid	0	0	N/A
Domoic Acid	0	0	N/A
PSP Toxin	0	0	N/A
Total	**210**	**210 / 0**	**100**

Table 26: 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	2	2 / 0	100
Colours	10	10 / 0	100
Total	**12**	**12 / 0**	**100**

TABLE 27: Summary of compliance for other testing of food: United States

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1389	1380 / 9	99.4
BSE Certificate	9	9 / 0	100
Total	1398	1389 / 9	99.4

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

Food group	Risk / Random category test	Analytical test
Meat	Risk	BSE government certification *Coagulase positive Staph* *E. coli* *Listeria monocytogenes* *Salmonella* Standard plate count
	Random	Pesticide screen
Seafood	Risk	Histamine *Listeria monocytogenes* *Coagulase positive Staph* *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison Domoic acid
	Random	Histamine Malachite green Nitrofurans, Fluoroquinolones Sulphur dioxide

Food group	Risk / Random category test	Analytical test
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic (Hijiki seaweed)
	Random	Pesticide screen Cadmium Sulphur dioxide *Salmonella* Erucic acid (oils) *B. cereus*
Fruit	Random	Pesticide screen Lead Sulphur dioxide
Nuts and nut products	Risk	*Salmonella* Aflatoxin
	Random	Aflatoxin
Herbs and spices	Risk	*Salmonella*
	Random	*Salmonella* Ethylene chlorohydrin
Dairy foods	Risk	*Listeria monocytogenes* *Salmonella* *E. coli*
	Random	Pesticide screen *Salmonella* *E. coli*

Food group	Risk / Random category test	Analytical test
		pH test
Egg and egg products	Random	*Salmonella*
Honey	Random	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Random	Pesticide screen
Water	Random	*E. coli*
Other beverages	Random	Sulphur dioxide
Confectionery	Random	Colour screen
Sauces	Random	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 Service website at http://www.customs.gov.au/site/page.cfm?u=4273.

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	**ther**	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	1457	Russian Federation	37	Barbados	4
Thailand	1123	Myanmar	34	Honduras	4
United States	977	Norway	32	Serbia & Montenegro	4
Japan	971	United Arab Emirates	32	Sudan	4
Italy	932	Croatia (Hrvatska)	29	Swaziland	4
India	908	Papua New Guinea	29	Tanzania United Republic Of	4
Malaysia	588	Portugal	28	Virgin Islands US	4
France	583	Serbia	26	Belarus	3
Taiwan	478	Bangladesh	24	Costa Rica	3
Korea, Republic Of	476	Bulgaria	24	Nicaragua	3
Vietnam	396	Egypt	21	Oman	3
Indonesia	385	Cyprus	20	Suriname	3
Philippines	384	Sweden	20	Cameroon	2
United Kingdom	377	Australia	18	Cuba	2
Netherlands	306	Macedonia	18	Kenya	2
South Africa	306	Peru	18	Maldives	2
Spain	290	Saudi Arabia	18	Namibia	2
Germany	275	Colombia	17	Sierra Leone	2
Denmark	269	Syrian Arab Republic	17	Slovakia Slovak Republic	2
Singapore	247	Hungary	14	Tokelau	2
Sri Lanka	216	Ukraine	14	Trinidad And Tobago	2
Canada	172	Jordan	11	Uganda	2
Hong Kong	153	Bosnia & Herzegovina	10	Vanuatu	2
Belgium	137	Morocco	10	Czech Republic	1
Turkey	119	Guatemala	9	Gabon	1
Poland	109	Moldova Republic Of	9	Guyana	1
Fiji	104	Bolivia	8	Lao Peoples Democratic Republic	1
Greece	104	Ethiopia	8	Latvia	1
Lebanon	101	Ghana	8	Lithuania	1
New Zealand	95	Nigeria	8	Macau	1
Pakistan	86	Slovenia	8	New Caledonia	1
Switzerland	82	Nepal	7	Rwanda	1
Brazil	60	Cote d'Ivoire	6	Solomon Islands	1
Austria	59	Ecuador	6	Tonga	1
Chile	57	El Salvador	6	Zambia	1
Ireland	55	Georgia	6		
Mexico	50	Uruguay	6		
Iran	48	Cambodia	5		
Israel	45	Finland	5		
Argentina	42	Mauritius	5		