Australian Government
Department of Agriculture, Fisheries and Forestry

Imported Food Inspection Data

Report for the period January 2012 to June 2012

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Glossary of terms

AIMS
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
Contains food standards applicable to food for human consumption in Australia and available from the Food Standards Australia New Zealand (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
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. 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 surveillance food that has failed an imported food inspection. It targets the specific food from the specific manufacturer in a specific country at a rate of 100% of consignments.

Imported Food Inspection Scheme
The inspection scheme established under the *Imported Food Control Regulations 1993*. It provides for inspection of food at the border to assess importer compliance with sourcing food that meets Australian food 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
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
Unique code which identifies a lot and can be used for recall purposes if necessary.

NATA
National Association of Testing Authorities

Risk Category Foods
Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health. These are referred to AIMS by the ICS for inspection at the rate of 100% of imports, reducing with a history of good compliance.

Surveillance Category Foods
All other foods not classified as risk category foods. These are referred to AIMS by the ICS for inspection at the rate of five per cent of consignments.

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 foods, to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.

Imported Food Inspection Scheme

Foods imported into Australia are subject to requirements under the *Quarantine Act 1908* to address quarantine concerns and the *Imported Food Control Act 1992* to monitor importer compliance with sourcing food that meets Australia's food standards. Both Acts are administered by the Department of Agriculture, Fisheries and Forestry (DAFF). Quarantine requirements must first be met before food standards are considered.

To monitor importer compliance with sourcing food that meets Australia's food standards, DAFF operates a risk based border inspection scheme – the Imported Food Inspection Scheme.

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

FSANZ provides advice to DAFF on the foods that pose a medium to high risk to public health. DAFF classifies these foods as risk category foods under the inspection scheme, and classifies all other foods as surveillance category foods.

To identify which foods are of interest, and the rate at which they should be referred (i.e. whether at 100% or 5% of consignments), DAFF applies electronic profiles in the Australian Customs and Border Protection Service Integrated Cargo System. Once food is referred, the DAFF information management system applies relevant tests and inspection rates on the basis of the risk of the food and for some foods, the compliance history of the producer and supplier.

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

Further information on the Imported Food Inspection Scheme is available from the DAFF website.

Summary for January 2012 to June 2012

The data contained in this report was obtained from imported food inspection data for the period 1 January 2012 to 30 June 2012 and has been extracted from the AIMS database. The following is a summary of this information.

During this period:

- 8539 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 13 959 lines of imported foods were inspected
- 51 995 tests were applied, including label and visual checks and broken down as follows

    - 17 822 label assessments were applied
    - 16 049 analytical tests were applied
    - 18 124 other tests were applied (refer to page 13 for a breakdown of 'other' tests)

- 13 959 lines of imported food from 1755 different importers were referred to the Imported Food Inspection Scheme. Of those 1755 importers, 306 importers, or 17%, were found to have imported food that did not comply with Australian food standards.
- Based on this evidence, the majority of food importers are complying with their legislated responsibility to import food that is compliant with Australian food standards.

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 (i.e. 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

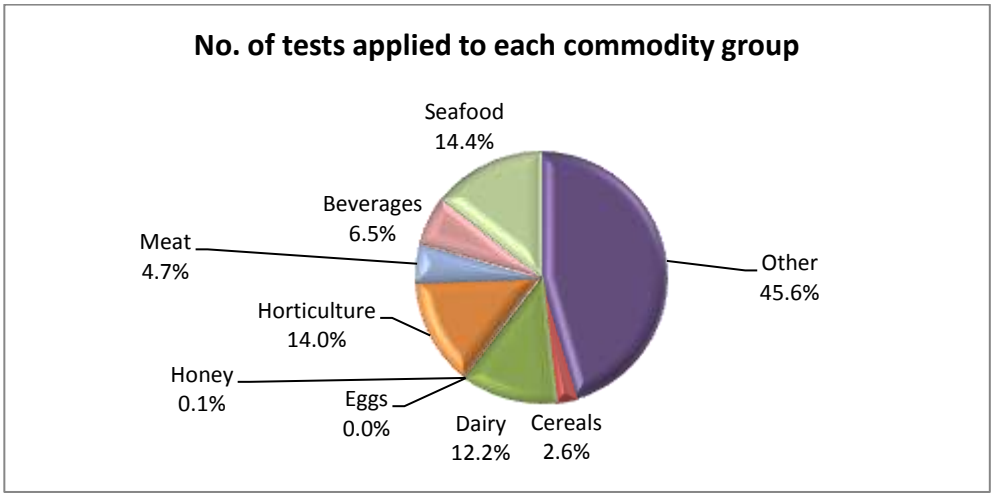
Commodity groups – January 2012 to June 2012

While risk category foods are specifically targeted for inspection, surveillance category foods are subject to random inspection at the rate of 5% of consignments. The number of tests applied reflects this approach with those commodity groups that contain more risk foods and/or that are imported more 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 14.4% 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	7463	7401 / 62	99.2
Horticulture	7275	7166 / 109	98.5
Dairy	6334	6289 / 45	99.3
Beverages	3358	3270 / 88	97.4
Meat	2453	2434 / 19	99.2
Cereals, flours & milled products	1346	1330 / 16	98.8
Honey	42	40 / 2	95.2
Eggs	3	3 / 0	100
Other (incl. processed foods)	23 721	23250 / 471	98.0
Totals	**51 995**	**51 183 / 812**	**98.4**

Country of origin – January 2012 to June 2012

Under the Imported Food Inspection Scheme, food is targeted for inspection based on its risk and/or frequency of importation. Generally the country of origin for food is not targeted under the routine inspection activity, but there are exceptions to this such as where a food has failed inspection.

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

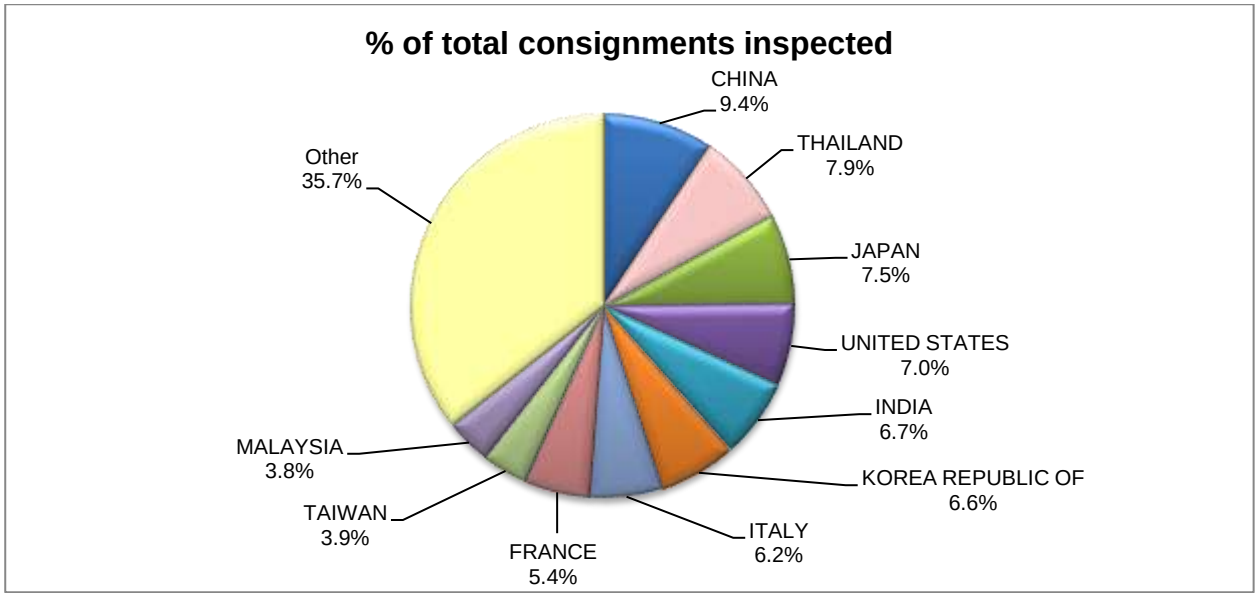
- The top three countries whose food was subject to the most inspections for the period January 2012 to June 2012 were China, Thailand and Japan.
- 64.3% of food inspections were on food from ten countries; the remaining 35.7% of food inspections were on food from 104 countries.
- The 'Australian Food 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), most foods from New Zealand are not subject to the *Imported Food Control Act 1992* and not inspected under the Imported Food Inspection Scheme.

Table 2: Number of inspections by country of origin

Country	No. of lines inspected	% of total lines inspected
China	1315	9.4
Thailand	1096	7.9
Japan	1052	7.5
United States	973	7.0
India	930	6.7
Korea, Republic of	916	6.6
Italy	864	6.2
France	759	5.4
Taiwan	543	3.9
Malaysia	533	3.8
Other	4978	35.7
Total 121 countries	**13 959**	**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 – January 2012 to June 2012

Broad breakdown of inspection data for the period January 2012 to June 2012

- 98.4% 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 (i.e. 71.6% of failures are for labelling).
- When labelling non-compliances are removed from testing data, there is a 99.3% compliance rate for the analytical and other tests applied to imported food.

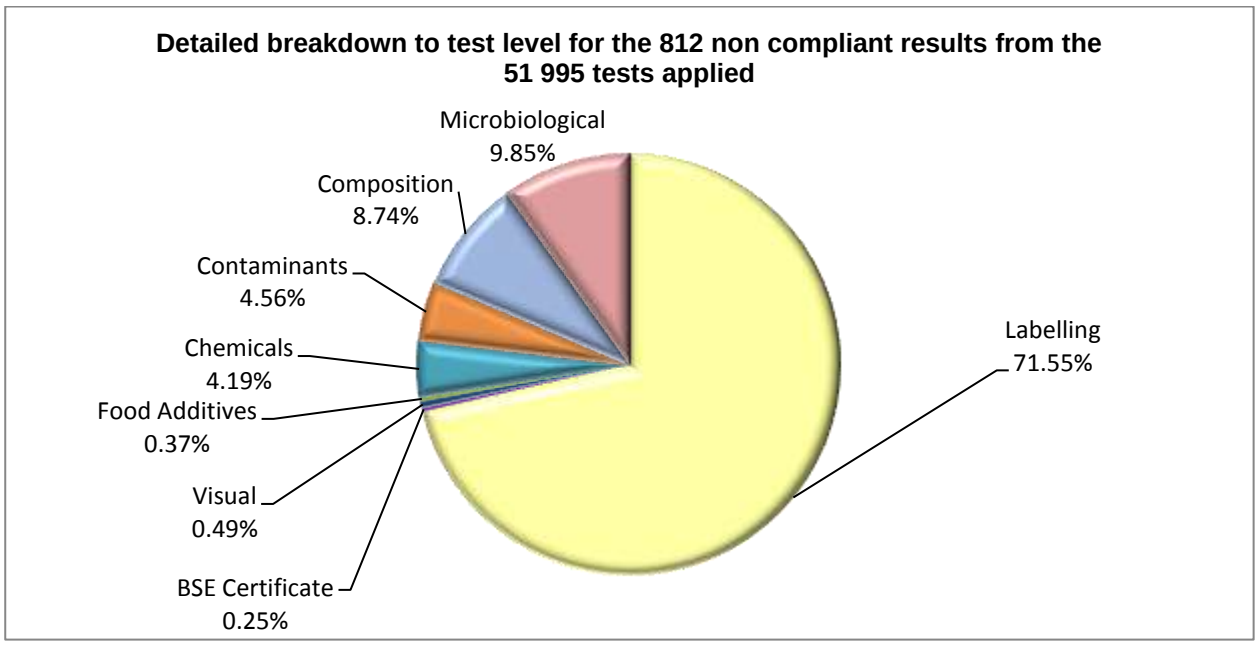
Table 3: Level of compliance for imported food

Test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Analytical	16 049	15 895 / 154	99.0
Labelling	17 822	17 241 / 581	96.7
Other	18 124	18 047 / 77	99.6
Total	**51 995**	**51 183 / 812**	**98.4**

The test group 'Other' comprises of BSE certificate assessments, visual assessments and oysters from restricted regions.

The next pie chart provides a more detailed breakdown of the 812 non-compliant tests, with the 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 812 non-compliant test results



Analytical testing data – January 2012 to June 2012

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 January 2012 to June 2012

- Analytical tests results show there is a 99.0% compliance rate with the tests applied under the Imported Food Inspection Scheme.
- 154 of the 16 049 tests applied failed against the standards (i.e. less than 1% 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	7591	7511 / 80	98.9
Chemicals	4141	4107 / 34	99.2
Contaminants	3986	3949 / 37	99.1
Food Additives	331	328 / 3	99.1
Total	**16 049**	**15 895 / 154**	**99.0**

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	1597	1565 / 32	98.0	Processed meats, water, seafood, and cheese
Salmonella	3210	3189 / 21	99.3	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
Listeria monocytogenes	1566	1549 / 17	98.9	Cheese, ready-to-eat seafood, processed meats
Standard Plate Count	188	187 / 1	99.5	Cooked prawns
Bacillus cereus	579	574 / 5	99.1	Bean curd, tofu and pasta
Vibrio cholerae	146	146 / 0	100	Cooked prawns
Coagulase positive *Staphylococcus*	297	293 / 4	98.7	Processed meats and cooked prawns
pH	8	8 / 0	100	Fermented milk products
Total	**7591**	**7511 / 80**	**98.9**	

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	3383	3367 / 16	99.5	Fruits, vegetables, honey, meats
Nitrofurans	37	37 / 0	100	Farmed prawns, honey
Ethylene chlorohydrin	396	389 / 7	98.2	Herbs and spices
Malachite Green	115	114 / 1	99.1	Farmed fish
Fluoroquinolones	190	181 / 9	95.3	Farmed fish & prawns
Chloramphenicol	5	5 / 0	100	Honey
Streptomycin	5	5 / 0	100	Honey
Sulphonamides	5	5 / 0	100	Honey
Tetracycline	5	4 / 1	80.0	Honey
Total	**4141**	**4107 / 34**	**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	629	627 / 2	99.7	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	448	435 / 13	97.1	Nuts
Histamine	1125	1118 / 7	99.4	Fish
Lead	9	9 / 0	100	Dried dates and sultanas
Chloropropanols	133 133	133 / 0 (DCP) 133 / 0 (3MCPD)	100 100	Soy and oyster sauce
Inorganic Arsenic	1	0 / 1	0	Vegetables (seaweed)
Domoic Acid	232	232 / 0	100	Bivalve molluscs
Hydrocyanic Acid	15	8 / 7	53.3	Cassava chips
Iodine	157	150 / 7	95.5	Seaweed (brown algae)
PSP Toxin	227	227 / 0	100	Bivalve molluscs
Caesium 134	435	435 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Caesium 137	435	435 / 0	100	Seaweed, seafood, fruit, vegetables and milk
Melamine	7	7 / 0	100	Foods for young children with minor dairy from China
Total	**3986**	**3949 / 37**	**99.1**	

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	179	179 / 0	100	Raw prawns, wine and preserved vegetables
Colours	152	149 / 3	98.0	Confectionery
Total	**331**	**328 / 3**	**99.1**	

Other testing data – January 2012 to June 2012

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, composition assessments and assessment of oysters from restricted regions.

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*	-	-	-
Composition	244	173 / 71	70.0
Visual**	17 316	17 312 / 4	99.9
BSE Certificate	564	562 / 2	99.6
Total	**18 124**	**18 047 / 77**	**99.6**

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

***Visual assessment involves an officer visually inspecting the goods to ensure they do not pose a risk to human health. Under the Act, food poses a risk to public health if "it contains any other contaminant or constituent that may be dangerous to human health" or "it has been manufactured or transported under conditions which render it dangerous or unfit for human consumption".*

Analytical testing data for China – January 2012 to June 2012

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 9.4% 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 1429 analytical tests applied to imported food from China, there were 17 non-compliances, giving a 98.8% compliance rate for tests applied.
- Chemical tests were the most frequently applied tests followed by tests for microbiological, contaminant and food additive content.

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	461	456 / 5	98.9
Chemicals	490	484 / 6	98.8
Contaminants	409	403 / 6	98.5
Food Additives	69	69 / 0	100
Total	**1429**	**1412 / 17**	**98.8**

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	27	26 / 1	96.3
Salmonella	196	195 / 1	99.5
Listeria monocytogenes	18	17 / 1	94.4
Standard Plate Count	42	41 / 1	97.6
Bacillus cereus	86	85 / 1	98.8
Vibrio cholerae	52	52 / 0	100
Coagulase positive *Staphylococcus*	40	40 / 0	100
Total	**461**	**456 / 5**	**98.9**

Table 12: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	419	413 / 6	98.6
Nitrofurans	8	8 / 0	100
Ethylene Chlorohydrin	51	51 / 0	100
Malachite Green	2	2 / 0	100
Fluoroquinolones	10	10 / 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	**490**	**484 / 6**	**98.8**

The main pesticide that was found to have exceeded the Australian maximum residue limits was Chlorpyrifos in horticulture products.

Table 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	69	68 / 1	98.6
Aflatoxins	113	113 / 0	100
Histamine	26	26 / 0	100
Lead	4	4 / 0	100
Chloropropanols	16 16	16 / 0 (DCP) 16 / 0 (3MCPD)	100 100
Iodine	27	23 / 4	85.2
Inorganic Arsenic	1	0 / 1	0
Caesium 134	1	1 / 0	100
Caesium 137	1	1 / 0	100
Domoic Acid	64	64 / 0	100
PSP Toxin	64	64 / 0	100
Melamine	7	7 / 0	100
Total	**409**	**403 / 6**	**98.5**

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	38	38 / 0	100
Total	**69**	**69 / 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	1551	1550 / 1	99.9
Composition	8	5 / 3	62.5
BSE Certificate	7	7 / 0	100
Total	**1566**	**1562 / 4**	**99.7**

Analytical testing data for Thailand – January 2012 to June 2012

In the period January 2012 to June 2012, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.9% 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 1565 analytical tests applied to imported food from Thailand, there were 4 non-compliances, giving a 99.7% compliance rate for tests applied.
- Contaminant tests were the most frequently applied tests followed by tests for chemical, microbiological and food additive content.

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	306	305 / 1	99.7
Chemicals	371	369 / 2	99.5
Contaminants	476	475 / 1	99.8
Food Additives	12	12 / 0	100
Total	**1165**	**1161 / 4**	**99.7**

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	10	10 / 0	100
Salmonella	92	92 / 0	100
Listeria monocytogenes	9	9 / 0	100
Standard Plate Count	44	44 / 0	100
Bacillus cereus	58	57 / 1	98.3
Vibrio cholerae	45	45 / 0	100
Coagulase positive *Staphylococcus*	48	48 / 0	100
pH	0	0	N/A
Total	**306**	**305 / 1**	**99.7**

Table 18: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	339	337 / 2	99.4
Nitrofurans	3	3 / 0	100
Ethylene Chlorohydrin	24	24 / 0	100
Malachite Green	1	1 / 0	100
Fluoroquinolones	4	4 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	**371**	**369 / 2**	**99.5**

The pesticide found that exceeded the Australian maximum residue limits was Chlorpyrifos in horticulture products.

Table 19: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	68	68 / 0	100
Aflatoxins	18	18 / 0	100
Histamine	303	302 / 1	99.7
Lead	0	0	N/A
Chloropropanols	12 12	12 / 0 (DCP) 12 / 0 (3MCPD)	100 100
Iodine	0	0	N/A
Erucic Acid	0	0	N/A
Hydrocyanic Acid	0	0	N/A
Domoic Acid	32	32 / 0	100
PSP Toxin	31	31 / 0	100
Total	**476**	**475 / 1**	**99.8**

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	6 / 0	100
Colours	6	6 / 0	100
Total	**12**	**12 / 0**	**100**

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

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1365	1365 / 0	100
Composition	4	2 / 2	50.0
BSE Certificate	15	15 / 0	100
Total	**1384**	**1382 / 2**	**99.9**

Analytical testing data for Japan – January 2012 to June 2012

In the period January 2012 to June 2012, food from Japan had the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 7.5% 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 1543 analytical tests applied to imported food from Japan, there were 3 non-compliances, giving a 99.8% compliance rate for tests applied.
- Contaminant tests were the most frequently applied test followed by tests for microbiological, chemical and food additive content.

Table 22: Summary of compliance for all types of analytical tests applied: Japan

Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	318	315 / 3	99.1
Chemicals	116	116 / 0	100
Contaminants	1107	1107 / 0	100
Food Additives	2	2 / 0	100
Total	**1543**	**1540 / 3**	**99.8**

Table 23: Summary of compliance for Microbiological testing: Japan

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	18	18 / 0	100
Salmonella	166	166 / 0	100
Listeria monocytogenes	59	56 / 3	94.9
Standard Plate Count	4	4 / 0	100
Bacillus cereus	67	67 / 0	100
Vibrio cholerae	0	0	N/A
Coagulase positive *Staphylococcus*	4	4 / 0	100
pH	0	0	N/A
Total	**318**	**315 / 3**	**99.1**

The detection of *Listeria monocytogenes* that exceeded the Australian standard was found in seafood.

Table 24: Summary of compliance for chemical testing: Japan

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	84	84 / 0	100
Nitrofurans	2	2 / 0	100
Ethylene Chlorohydrin	7	7 / 0	100
Malachite Green	10	10 / 0	100
Fluoroquinolones	13	13 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	**116**	**116 / 0**	**100**

Table 25: Summary of compliance for contaminant testing: Japan

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	11	11 / 0	100
Aflatoxins	0	0	N/A
Histamine	71	71 / 0	100
Lead	0	0	N/A
Chloropropanols	13 13	13 / 0 (DCP) 13 / 0 (3MCPD)	100 100
Erucic Acid	0	0	N/A
Domoic Acid	50	50 / 0	100
PSP Toxin	47	47 / 0	100
Hydrocyanic Acid	0	0	N/A
Iodine	34	34 / 0	100
Caesium 134	434	434 / 0	100
Caesium 137	434	434 / 0	100
Total	**1107**	**1107 / 0**	**100**

Following damage to Japan's Fukushima nuclear facility in early March 2011, DAFF implemented a precautionary monitoring program at the border. The monitoring and testing for Caesium (134 and 137) and Iodine (131) is based on assessment policy from Food Standards Australia New Zealand (FSANZ) and the Australian Radiation Protection and Nuclear Safety Agency (ARPANSA) which aims to provide ongoing assurance that foods imported from Japan are safe.

Further information on the assessment policy is contained within the Technical report "Assessment of the impact on Australia from the Fukushima Dai-ichi nuclear power plant accident – October 2012", available from the ARPANSA website.

Table 26: Summary of compliance for food additive testing: Japan

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	0	0	N/A
Colours	2	2 / 0	100
Total	**2**	**2 / 0**	**100**

Table 27: Summary of compliance for other testing of food: Japan

Other	No. of tests applied	No. of compliances / non-compliances	Compliance rate (%)
Visual	1283	1283 / 0	100
Composition	30	17 / 13	56.7
BSE Certificate	1	1 / 0	100
Total	1314	1301 / 13	99.0

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 *Coagulase positive Staph* *E. coli* *Listeria monocytogenes* *Salmonella*
	Surveillance	Pesticide screen
Seafood	Risk	Histamine *Listeria monocytogenes* *Coagulase positive Staph* *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones Sulphur dioxide
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))
	Surveillance	Pesticide screen Cadmium Sulphur dioxide *Salmonella* Erucic acid (Canola oils) *B. cereus*
Fruit	Surveillance	Pesticide screen Lead Sulphur dioxide
Nuts and nut products	Risk	*Salmonella* Aflatoxin
	Surveillance	Aflatoxin
Herbs and spices	Risk	*Salmonella*
	Surveillance	*Salmonella* Ethylene chlorohydrins
Dairy foods	Risk	*Listeria monocytogenes* *Salmonella* *E. coli* Melamine
	Surveillance	Pesticide screen *Salmonella* *E. coli* pH test
Egg and egg products	Surveillance	*Salmonella*
Honey	Surveillance	Pesticide screen

Food group	Risk / Surveillance category test	Analytical test
		Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Surveillance	Pesticide screen
Water	Surveillance	*E. coli*
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.

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

Attachment 3: Breakdown of inspections for all countries

Country	No of lines inspected
China	1315
Thailand	1096
Japan	1052
United States	973
India	930
Korea Republic of	916
Italy	864
France	759
Taiwan	543
Malaysia	533
Vietnam	345
Germany	284
Indonesia	279
United Kingdom	275
Netherlands	247
Singapore	229
South Africa	225
Sri Lanka	211
Spain	209
New Zealand	199
Philippines	190
Canada	142
Denmark	130
Greece	127
Hong Kong	115
Norway	110
Switzerland	108
Turkey	108
Lebanon	108
Belgium	102
Mexico	99
Sweden	87
Poland	74
Fiji	73
Pakistan	68
Israel	63

Country	No of lines inspected
Croatia local name Hrvatska	58
Peru	52
Chile	49
Brazil	45
Ireland	41
Iran Islamic Republic of	38
Maldives	35
Bulgaria	34
Myanmar	29
Bangladesh	26
Austria	26
Portugal	23
Macedonia	20
Egypt	20
Saudi Arabia	18
Argentina	17
United Arab Emirates	16
Serbia	15
Latvia	12
Papua New Guinea	11
Colombia	9
Czech Republic	9
Tonga	8
Hungary	8
Syrian Arab Republic	7
Ethiopia	7
Costa Rica	6
Namibia	6
Cyprus	6
Bosnia and Herzegovina	6
Russian Federation	5
Nicaragua	5
Slovenia	5
Australia	4
Ghana	4
Nigeria	4
Mauritius	4
Cote D'Ivoire	4

Country	No of lines inspected
Lithuania	3
Kenya	3
Ukraine	3
Estonia	3
El Salvador	3
Finland	3
Jordan	3
Puerto Rico	3
Nepal	3
Morocco	3
Guatemala	3
Samoa	3
Ecuador	2
Uruguay	2
Uganda	2
Serbia and Montenegro	2
Lao Peoples Democratic Republic	2
Slovakia Slovak Republic	2
Trinidad and Tobago	2
Iceland	2
Cuba	2
Paraguay	2
Bolivia	2
Luxembourg	2
Malta	1
Sierra Leone	1
Honduras	1
Djibouti	1
Virgin Islands British	1
Zimbabwe	1
Montenegro	1
Georgia	1
Niger	1
Tunisia	1
Panama	1
Guinea	1
Yemen	1
Guadeloupe	1

Country	No of lines inspected
Rwanda	1
Moldova Republic of	1