

Australian Government

Australian Quarantine and Inspection Service

Imported Food Inspection Data

Report for the period January to June 2009

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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 <i>Therapeutic Goods Act 1989</i> .
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 <i>Imported Food Control Act</i> 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) The Imported Food Inspection Scheme is administered by AOIS
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 <i>Imported Food Control Act 1992</i> .

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	The Trans Tasman Mutual Recognition Arrangement is an arrangement between the Commonwealth, State and Territory Governments of Australia and the Government of New Zealand.
Arrangement	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 JANUARY 2009 TO JUNE 2009

The data contained in this report was obtained from imported food inspection data for the period 1 January 2009 to 30 June 2009 and has been extracted from the AQIS Import Management System (AIMS) database. The following is a summary of this information.

During this period:

- 6210 entries of imported food were referred to AQIS for inspection under the Imported Food Inspection Scheme
- 10 475 lines of imported foods were inspected
- 37 977 tests were applied, including label and visual checks and broken down as follows
 - 13 569 label assessments were applied
 - 10 766 analytical tests were applied
 - 13 642 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 – JANUARY 2009 TO JUNE 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 15.2% 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 14.3% of all tests applied to imported food under the Imported Food Inspection Scheme. This includes fresh and processed fruit and vegetables.

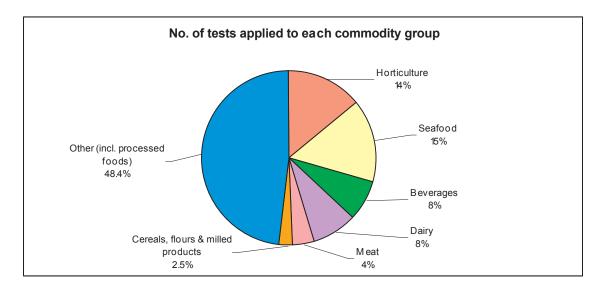


CHART 1: Percentage of tests applied - by commodity group

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
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Commodity	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Horticulture	5426	5346 / 80	98.5
Seafood	5756	5672 / 84	98.5
Beverages	2877	2785 / 92	96.8
Dairy	3101	3057 / 44	98.6
Meat	1466	1460 / 6	99.6
Cereals, flours & milled products	966	957 / 9	99.1
Other (incl. processed foods)	18 385	17 769 / 616	96.7
Totals	37 977	37 046 / 931	97.5

COUNTRY OF ORIGIN - JANUARY 2009 TO JUNE 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 January 2009 to June 2009 were China, Thailand and United States.
- 59.9% of food inspections were on food from ten countries; the remaining 40.1% of food inspections were on food from 95 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.

Country	No. of lines inspected	% of total lines inspected
China	977	9.3
Thailand	941	9.0
United States	758	7.2
Japan	742	7.1
India	689	6.6
Italy	608	5.8
Korea, Republic of	417	4.0
Malaysia	415	4.0
France	400	3.8
Taiwan	326	3.1
Other	4202	40.1
Total 105 countries	10 475	100

TABLE 2: Number of inspections by country of origin

For a detailed breakdown of all countries included under 'Other', please refer to attachment 3.

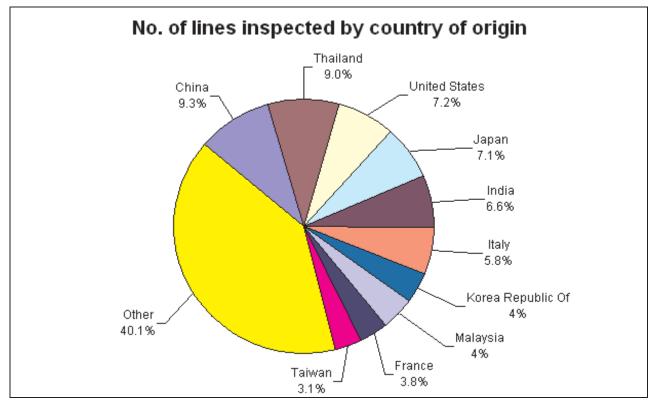


CHART 2: Percentage of inspections by country of origin

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

TESTING DATA - JANUARY 2009 TO JUNE 2009

Broad breakdown of inspection data for the period January 2009 – June 2009

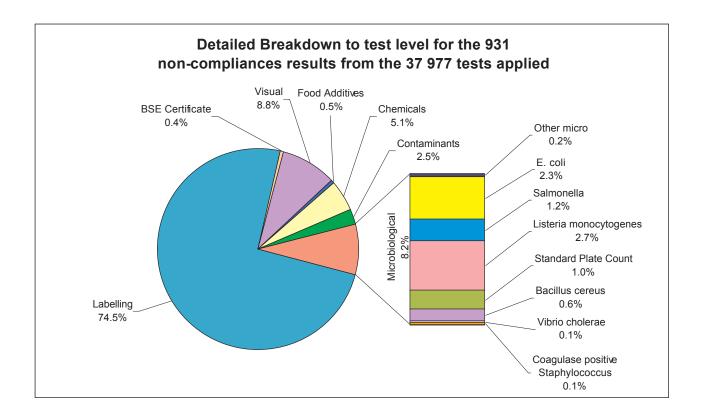
- 97.5% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounts for the majority of non-compliances (ie. 74.5% of failures are for labelling).
- When labeling non-compliances are removed from testing data, there is a 99.0% compliance rate for the analytical and other tests applied to imported food.

Test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Analytical	10 766	10 615 / 151	98.6
Labelling	13 569	12 875 / 694	94.9
Other	13 642	13 556 / 86	99.4
Total	37 977	37 046 / 931	97.5

TABLE 3: Level of compliance for imported food

The next pie chart provides a more detailed breakdown of the 931 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the 931 non-compliant results.

CHART 3: Breakdown of the 931 non-compliant test results



ANALYTICAL TESTING DATA - JANUARY 2009 TO JUNE 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 January 2009 – June 2009

- Analytical tests results show there is a 98.6% compliance rate with the tests applied by AQIS under the Imported Food Inspection Scheme.
- 151 of the 10 766 tests applied, failed against the Code (ie. 1.4% of tests applied failed). This next section discusses these 151 failed results.

TABLE 4: Summar	y of compliance	for analytical testing
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Analytical test type	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Microbiological	4442	4366 / 76	98.3
Chemicals	3773	3726 / 47	98.8
Contaminants	2270	2247 / 23	99.0
Food Additives	281	276 / 5	98.2
Total	10 766	10 615 / 151	98.6

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
E. coli	963	942 / 21	97.8	Processed meats, water based beverages and cheese
Salmonella	1743	1732 / 11	99.4	Processed meats, cooked prawns and dried coconut
Listeria monocytogenes	759	734 / 25	96.7	Smoked salmon, cheese and ham
Standard Plate Count	250	241 / 9	96.4	Processed meats
Bacillus cereus	427	421 / 6	98.6	Pasta and tofu
Vibrio cholerae	105	104 / 1	99.0	Cooked prawns
<i>Coagulase positive Staphylococcus</i>	190	189 / 1	99.5	Processed meats and cooked prawns
рН	5	3 / 2	60.0	Fermented milk products
Total	4442	4366 / 76	98.3	

TABLE 5: Summary of compliance for microbiological tests applied

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Pesticides	2904	2873 / 31	98.9	Fruit, vegetables and meat
Nitrofurans	62	61 / 1	98.4	Farmed prawns
Ethylene Chlorohydrin	456	450 / 6	98.7	Herbs and spices
Malachite Green	238	231 / 7	97.1	Farmed fish
Fluoroquinolones	109	107 / 2	98.2	Farmed fish & prawns
Chloramphenicol	1	1 / 0	100	Honey
Streptomycin	1	1 / 0	100	Honey
Sulphonamides	1	1 / 0	100	Honey
Tetracycline	1	1 / 0	100	Honey
Total	3773	3726 / 47	98.8	

TABLE 6: Summary of compliance for chemical tests applied

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Cadmium	464	464 / 0	100	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	387	376 / 11	97.2	Nuts
Histamine	954	942 / 12	98.7	Fish
Lead	7	7 / 0	100	Dried dates and sultanas
Chloropropanols	121	121 / 0 (DCP)	100	Soy and oyster
	121	121 / 0 (3MCPD)	100	sauce
Erucic Acid	0	0	N/A	Vegetable oils
Domoic Acid	103	103 / 0	100	Oysters
PSP Toxin	103	103 / 0	100	Oysters
Melamine	10	10 / 0	100	
Total	2270	2247 / 23	99.0	

TABLE 7: Summary of compliance for contaminant tests applied

* Testing for melamine in foods for infants, young children and other specified foods was added to the risk testing

TABLE 8: Summary of	f compliance	for food ac	ditive tests	applied

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	Types of food
Sulphur Dioxide	139	136 / 3	97.8	Raw prawns, wine and preserved vegetables
Colours	142	140 / 2	98.6	Confectionery
Total	281	276 / 5	98.2	

OTHER TESTING DATA - JANUARY 2009 TO JUNE 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.

Other	No. of tests applied	No. of compliances / non- compliances	Compliance rate (%)
Visual	13 616	13 534 / 82	99.4
BSE Certificate	26	22 / 4	84.6
Total	13 642	13 556 / 86	99.4

TABLE 9: Summary of compliance for other testing of food

ANALYTICAL TESTING DATA FOR CHINA – JANUARY 2009 TO JUNE 2009

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 9.3% 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 1002 analytical tests applied to imported food from China, there were 17 non-compliances, giving a 98.3% 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	317	311 / 6	98.1
Chemicals	415	408 / 7	98.3
Contaminants	224	221 / 3	98.7
Food Additives	46	45 / 1	97.8
Total	1002	985 / 17	98.3

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	20	20 / 0	100
Salmonella	140	137 / 3	97.9
Listeria monocytogenes	2	2 / 0	100
Standard Plate Count	35	34 / 1	97.1
Bacillus cereus	59	58 / 1	98.3
Vibrio cholerae	30	30 / 0	100
Coagulase positive Staphylococcus	31	30 / 1	96.8
рН	0	0	N/A
Total	317	311 / 6	98.1

TABLE 12	: Summary	of compliance	for chemical	testing: China
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Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	319	316 / 3	99.1
Nitrofurans	19	19 / 0	100
Ethylene Chlorohydrin	50	50 / 0	100
Malachite Green	13	9 / 4	69.2
Fluoroquinolones	10	10 / 0	100
Chloramphenicol	1	1 / 0	100
Streptomycin	1	1 / 0	100
Sulphonamides	1	1 / 0	100
Tetracycline	1	1 / 0	100
Total	415	408 / 7	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	72	72 / 0	100
Aflatoxins	78	75 / 3	96.2
Histamine	33	33 / 0	100
Lead	0	0	N/A
Chloropropanols	12	12 / 0 (DCP)	100
	12	12 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	4	4 / 0	100
PSP Toxin	4	4 / 0	100
Melamine	9	9 / 0	100
Total	224	221 / 3	98.7

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	20	20 / 0	100
Colours	26	25 / 1	96.2
Total	46	45 / 1	97.8

ANALYTICAL TESTING DATA FOR THAILAND – JANUARY 2009 TO JUNE 2009

In the period January 2009 to June 2009, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 9.1% 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 1009 analytical tests applied to imported food from Thailand, there was 1 non-compliance, giving a 99.9% compliance rate for tests applied.
- Tests for chemicals were the most frequently applied tests followed by tests for contaminants, microbiological and food additives.

TABLE 15: 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	235	234 / 1	99.6
Chemicals	411	411 / 0	100
Contaminants	355	355 / 0	100
Food Additives	8	8 / 0	100
Total	1009	1008 / 1	99.9

TABLE 16: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
E. coli	13	13 / 0	100
Salmonella	67	67 / 0	100
Listeria monocytogenes	7	7 / 0	100
Standard Plate Count	33	32 / 1	97.0
Bacillus cereus	50	50 / 0	100
Vibrio cholerae	37	37 / 0	100
Coagulase positive Staphylococcus	28	28 / 0	100
рН	0	0	N/A
Total	235	234 / 1	99.6

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	349	349 / 0	100
Nitrofurans	14	14 / 0	100
Ethylene Chlorohydrin	39	39 / 0	100
Malachite Green	4	4 / 0	100
Fluoroquinolones	5	5 / 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	411	411 / 0	100

TABLE 17: Summary of compliance for chemical testing: Thailand

TABLE 18: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	
Cadmium	77	77 / 0	100	
Aflatoxins	14	14 / 0	100	
Histamine	246	246 / 0	100	
Lead	0	0 / 0	N/A	
Chloropropanols	3	3 / 0 (DCP)	100	
	3	3 / 0 (3MCPD)	100	
Erucic Acid	0	0	N/A	
Domoic Acid	6	6 / 0	100	
PSP Toxin	6	6 / 0	100	
Total	355	355 / 0	100	

TABLE 19: Summary of compliance for food additive testing: Thailand

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	5	5 / 0	100
Colours	3	3 / 0	100
Total	8	8 / 0	100

ANALYTICAL TESTING DATA FOR UNITED STATES - JANUARY 2009 TO JUNE 2009

In the period January 2009 to June 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 7.2% 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 550 analytical tests applied to imported food from United States, there were 6 noncompliances, giving a 98.9% compliance rate for tests applied.
- Tests for chemicals were the most frequently applied followed by tests for contaminants, microbiological and food additives.

TABLE 20: 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	75	75 / 0	100
Chemicals	332	326 / 6	98.2
Contaminants	126	126 / 0	100
Food Additives	17	17 / 0	100
Total	550	544 / 6	98.9

Table 21: Summary of compliance for Microbiological testing: United States

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)	
E. coli	14	14 / 0	100	
Salmonella	29	29 / 0	100	
Listeria monocytogenes	1	1/0	100	
Standard Plate Count	11	11 / 0	100	
Bacillus cereus	6	6 / 0	100	
Vibrio cholerae	0	0	N/A	
Coagulase positive Staphylococcus	11	11 / 0	100	
рН	3	3 / 0	100	
Total	75	75/0	100	

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	327	321 / 6	98.2
Nitrofurans	0	0	N/A
Ethylene Chlorohydrin	5	5 / 0	100
Malachite Green	0	0	N/A
Fluoroquinolones	0	0	N/A
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	332	326 / 6	98.2

Table 22: Summary of compliance for chemical testing: United States

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

Contaminants	No. of tests applied	No. of compliant / non-compliant results Complian rate (%)	
Cadmium	20	20 / 0	100
Aflatoxins	85	85 / 0	100
Histamine	14	14 / 0	100
Lead	5	5 / 0	100
Chloropropanols	1	1 / 0 (DCP)	100
	1	1 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	0	0 / 0	100
PSP Toxin	0	0 / 0	100
Total	126	126 / 0	100

Table 24: 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	6	6 / 0	100
Colours	11	11 / 0	100
Total	17	17 / 0	100

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 infromation 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	Cereals	1001 – 1008
	0504		1101 - 1109
	1601 - 1602		
Seafood	0302 – 0307	Horticulture	0701 – 0714
	1603 – 1605		0801 – 0814
			0904 – 0910
			1201 – 1208
			1210 – 1212
			1801 - 1802
Dairy	0401 – 0406	Other	0410
			0901 - 0903
Eggs	0407 - 0408		1301 – 1302
Honey	0409		1501 – 1504
Beverages	2009		1506 - 1517
	2201 - 2208		1520 – 1521 1701 – 1704
	2201 2200		1803 - 1806
			1901 – 1905
			2001 – 2008
			2101 - 2106
			2209
			2501
			3501 – 3503
			3505
			3507

ATTACHMENT 3: BREAKDOWN OF INSPECTIONS FOR ALL 'OTHER' COUNTRIES

Country	No. of unique lines inspected	Country	No. of unique lines inspected	Country	No. of unique lines inspected
China	977	Israel	31	Ecuador	2
Thailand	941	Slovenia	28	Ethiopia	2
United States	758	Brazil	27	Hungary	2
Japan	742	Bulgaria	27	Jamaica	2
India	698	Bangladesh	26	Kenya	2
Italy	608	Croatia (Hrvatska)	23	Trinidad and Tobago	2
Korea, Republic of	417	Iran	22	Uruguay	2
Malaysia	415	Macedonia	20	Afghanistan	1
France	400	Papua New Guinea	20	Albania	1
Taiwan	326	Egypt	18	Belarus	1
Indonesia	287	Serbia & Montenegro	18	Cuba	1
Denmark	282	United Arab Emirates	18	Guinea	1
United Kingdom	254	Portugal	14	Kyrgyzstan	1
Vietnam	246	Myanmar	11	Latvia	1
Germany	240	Colombia	10	Macau	1
Philippines	228	Czech Republic	10	Madagascar	1
South Africa	186	Russian Federation	10	Maldives	1
Netherlands	172	Saudi Arabia	10	Malta	1
Sri Lanka	163	Bosnia & Herzegovina	9	Niger	1
Singapore	157	Syrian Arab Republic	8	Puerto Rico	1
Spain	148	Morocco	7	Sierra Leone	1
Turkey	117	Costa Rica	6	Solomon Islands	1
New Zealand	112	El Salvador	6	Sudan	1
Canada	111	Returning Australian	5	Suriname	1
Belgium	108	Finland	5	Uganda	1
Hong Kong	105	Namibia	5		
Greece	95	Nepal	5		
Switzerland	86	Ukraine	5		
Fiji	74	Lithuania	4		
Pakistan	73	Nicaragua	4		
Poland	73	Slovakia Slovak Republic	4		
Chile	68	Swaziland	4		
Lebanon	63	Tonga	4		
Ireland	50	Cyprus	3		
Mexico	49	Ghana	3		
Norway	39	Honduras	3		
Peru	39	Mauritius	3		
Austria	35	Nigeria	3		
Argentina	34	Bolivia	2		
Sweden	34	Cote d'Ivoire	2		