Australian Government
Australian Quarantine and Inspection Service

Imported Food Inspection Data

Report for the period July 2006 to June 2007

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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 entry with the Australian Customs Service Integrated Cargo System, 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 2006 TO JUNE 2007

The data contained in this report was obtained from imported food inspection data for the period 1 July 2006 to 30 June 2007 and has been extracted from the AQIS Import Management System (AIMS) database. The following is a summary of this information.

During this period:

- 14 067 entries of imported food were referred to AQIS for inspection under the Imported Food Inspection Scheme
- 22 351 lines of imported foods were inspected
- 65 660 tests were applied, including label and visual checks and broken down as follows
  - 21 880 label assessments were applied
  - 21 316 analytical tests were applied
  - 22 464 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

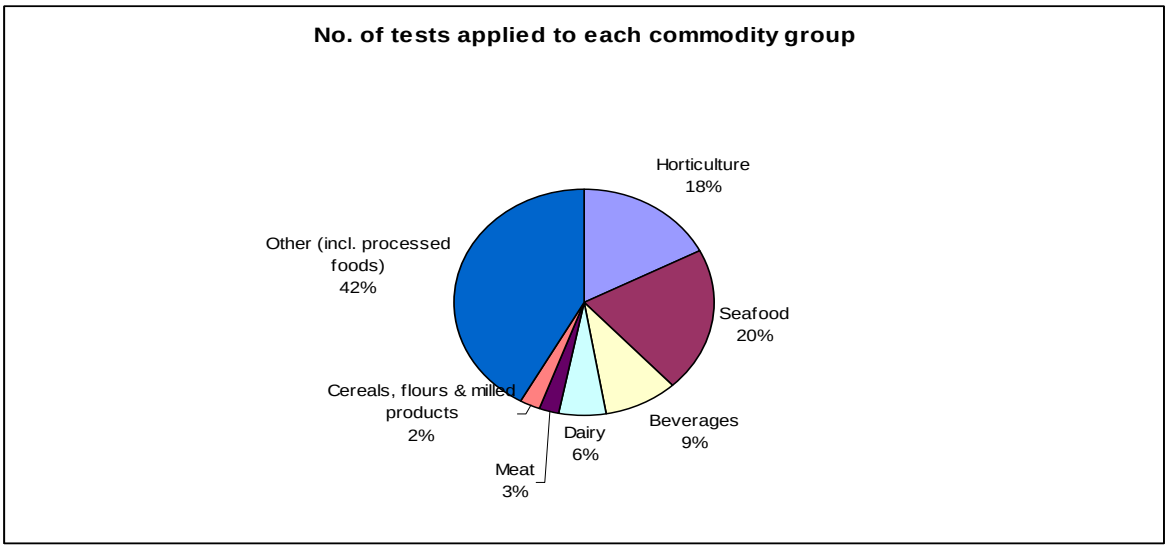
COMMODITY GROUPS - JULY 2006 TO JUNE 2007

The number 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 accounts for 20% 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 18% 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: Test data by broad commodity group

Commodity	No. of tests applied
Seafood	13429
Horticulture	11565
Beverages	6090
Dairy	3669
Meat	1739
Cereals, flours & milled products	1632
Other (incl. processed foods)	27536
Totals	**65660**

COUNTRY OF ORIGIN - JULY 2006 TO JUNE 2007

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 frequently to Australia. Countries exporting to Australia more frequently will have a higher representation in AQIS inspection activity for food compliance and safety. **Note**: this data cannot be used to indicate volumes of food imported into Australia.

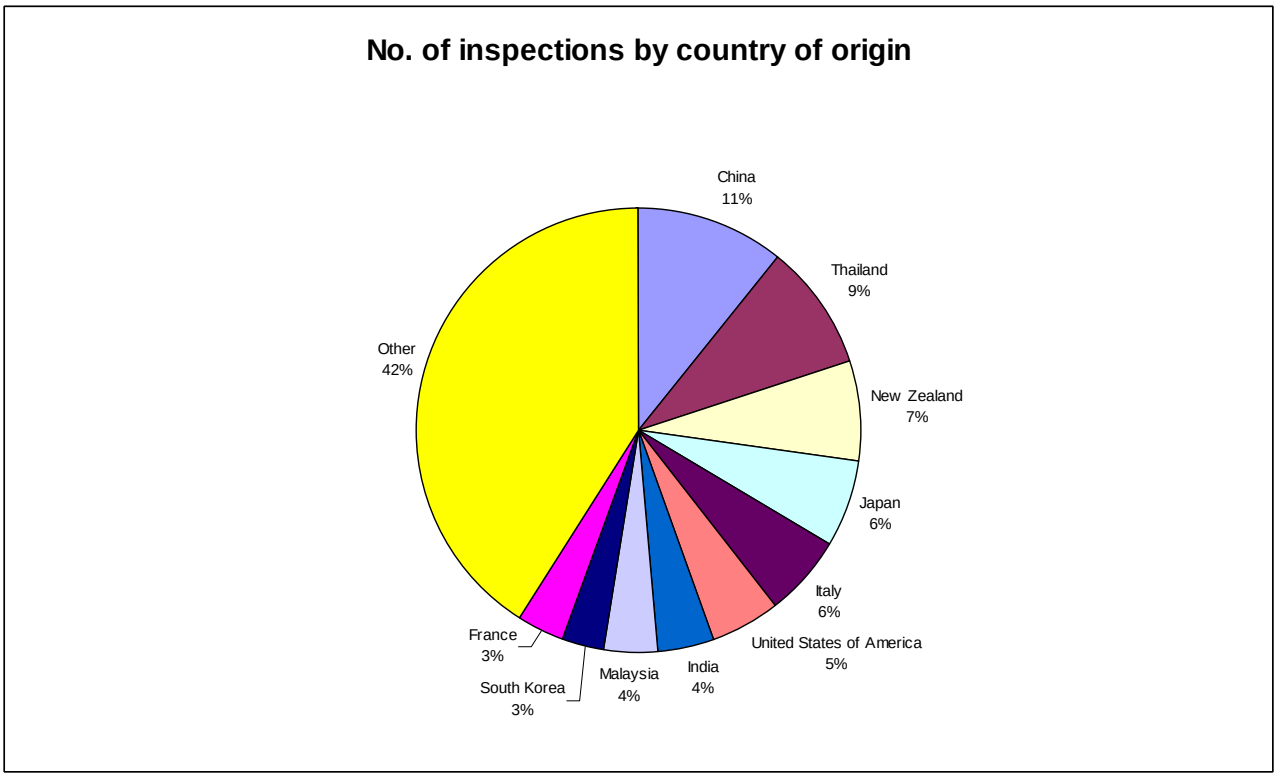
Countries in descending order, based on the number of lines inspected

- The top three countries whose food was subject to the most inspections for the period July 2006 to June 2007 were China, Thailand and New Zealand.
- 42% of food inspections were on food from ten countries; the remaining 58% of food inspections were on food from109 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.
- As the majority of food imported from New Zealand is not inspected, no further analysis will be carried out on foods of New Zealand origin as the inspection data is not indicative of all food imported.

TABLE 2: Number of inspections by country of origin

Country	No. of lines inspected	% of total lines inspected
China	2396	11
Thailand	2103	9
New Zealand	1582	7
Japan	1404	6
Italy	1355	6
United States of America	1086	5
India	947	4
Malaysia	857	4
South Korea	713	3
France	703	3
Other	9205	42
Total 119 countries	**22351**	**100**

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 2006 to June 2007

Broad breakdown of testing data for the period July 2006 – June 2007

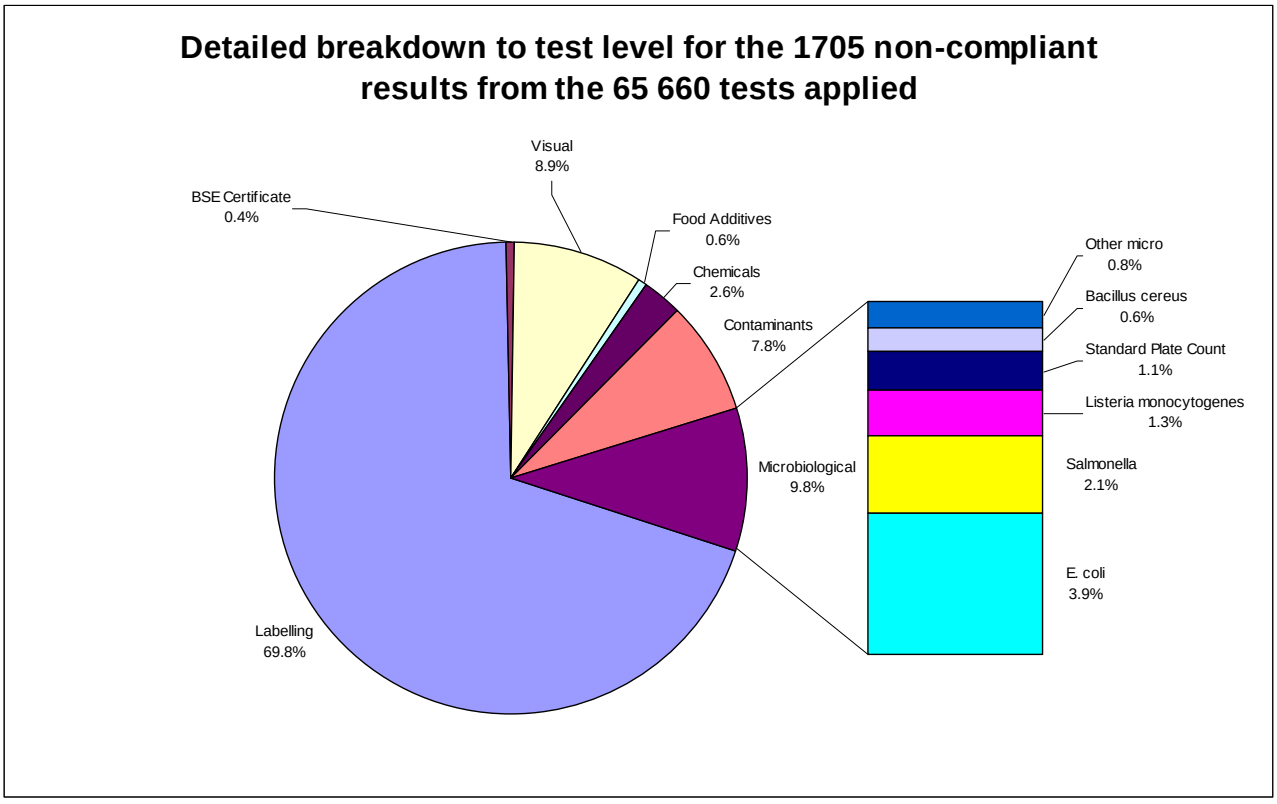
- 97.4% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labeling accounts for the majority of non-compliances (ie. 70% of failures are for labelling).
- When labeling non-compliances are removed from inspection data, there is a 98.3% 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	21 316	20 962 / 354	98.3
Labeling	21 880	20 690 / 1190	94.6
Other	22 464	22 303 / 161	99.3
Total	**65 660**	**63 955 / 1 705**	**97.4**

The next pie chart provides a more detailed breakdown of the 1 705 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the 1 705 non-compliant results.

CHART 3: Breakdown of the 1705 non-compliant test results



ANALYTICAL TESTING DATA - JULY 2006 TO JUNE 2007

Within the analytical test category, tests are grouped into four 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 2006 – June 2007

- There is a 98.3% compliance rate with the analytical tests applied by AQIS under the Imported Food Inspection Scheme.
- 354 of the 21 316 tests applied, were deemed to fail or were non-compliant with the Code (ie. 1.7% of tests applied were non-compliant). This next section discusses these 354 non-compliant 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	10165	9 998 / 167	98.4
Chemicals	5843	5 799 / 44	99.2
Contaminants	4851	4 718 / 133	97.3
Food Additives	457	447 / 10	97.8
Total	**21 316**	**20 962 / 354**	**98.3**

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	1684	1 617 / 67	96	Processed meats, water based beverages and cheese
Salmonella	3784	3 748 / 36	99	Processed meats, cooked prawns and dried coconut
Listeria monocytogenes	1571	1 549 / 22	98.6	Smoked salmon, cheese and ham
Standard Plate Count	511	493 / 18	96.5	Processed meats
Bacillus cereus	306	295 / 11	96.4	Pasta and tofu
Commercial sterility	237	229 / 8	96.6	Canned vegetables
Vibrio cholerae	320	318 / 2	99.4	Cooked prawns
Coagulase positive Staphylococcus	468	466 / 2	99.5	Ham and cooked prawns
Staphylococcus enterotoxin	840	839 / 1	99.9	Stuffed pasta
pH	442	0	100	Fermented milk products
Coliforms	2	0	100	Whey and natural milk
Total	**10 165**	**9 998 / 167**	**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	4546	4525 / 21	99.5	Fruit, vegetables and meat
Nitrofurans	314	294 / 20	93.6	Farmed prawns
Ethylene Chlorohydrin	618	615 / 3	99.5	Herbs and spices
Malachite Green	69	69 / 0	100	Farmed fish
Chloramphenicol	239	239 / 0	100	Farmed prawns
Carbadox	39	39 / 0	100	Pig meat
Streptomycin	5	5 / 0	100	Honey
Sulphonamides	5	5 / 0	100	Honey
Tetracycline	8	8 / 0	100	Honey
Total	**5843**	**5799 / 44**	**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	763	726 / 37	95.2	Peanuts
Aflatoxins	810	780 / 30	96.3	Nuts
Histamine	1761	1726 / 35	98	Fish
Mercury	844	821 / 23	97.3	Fish
Lead	122	117 / 5	95.9	Dried dates and sultanas
Arsenic	2	2	0	Hijiki seaweed
Chloropropanols	151 152	151 / 0 (DCP) 151 / 1 (3MCPD)	100 99.6	Soy and oyster sauce
Patulin	8	8 / 0	100	Apple and pear juice
Domoic Acid	119	119 / 0	100	Oysters
PSP Toxin	119	119 / 0	100	Oysters
Total	**4851**	**4718 / 133**	**97.3**	

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	246	241 / 5	98	Raw prawns, wine and preserved vegetables
Colours	192	188 / 4	97.9	Confectionery
Sweeteners	19	18 / 1	94.7	Dried fruit
Total	**457**	**447 / 10**	**97.8**	

OTHER TESTING DATA - JULY 2006 TO JUNE 2007

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 (%)
Visual	21 161	21 007 / 154	99.3
BSE Certificate	1303	1296 / 7	99.5
Total	**22 464**	**22 303 / 161**	**99.3**

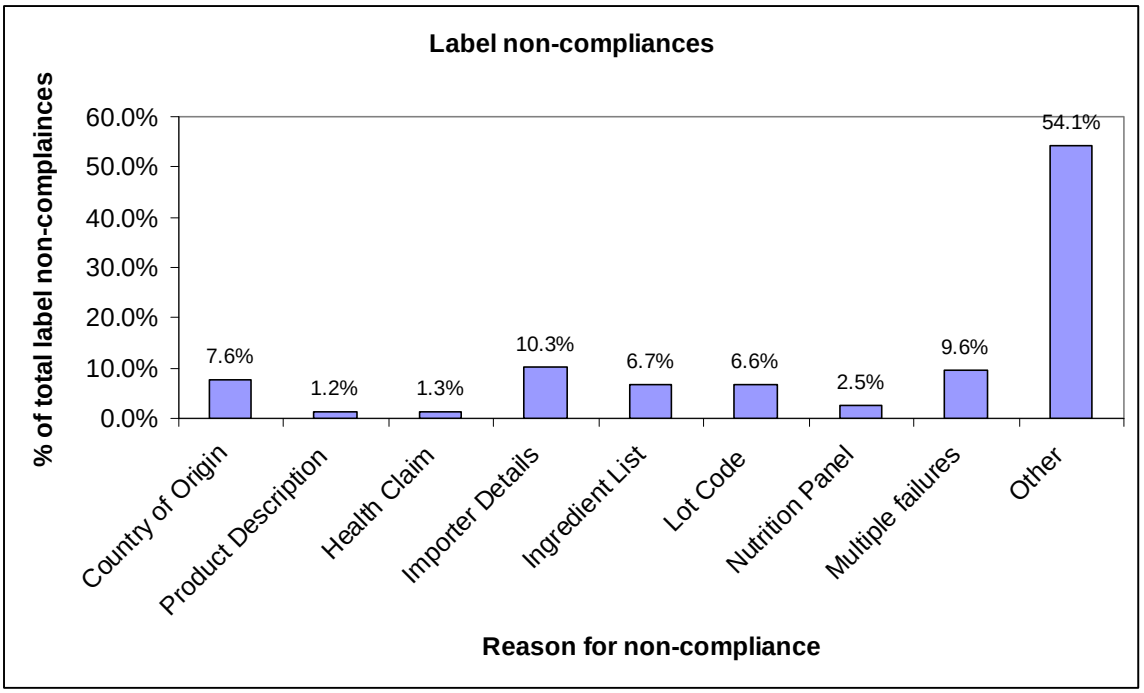
LABELLING DATA - JULY 2006 TO JUNE 2007

All food referred for inspection under the Imported Food Inspection Scheme will be subjected to a visual inspection and labelling assessment, but not all food will have an analytical test applied. AQIS will assess the labelling for compliance with relevant labelling requirements in the Code. Importers are given the opportunity to amend labelling prior to the AQIS inspection where such amendments are required.

Broad breakdown of labeling compliance for food inspected between July 2006 – June 2007

- Of the 21 880 label inspections applied to imported food, there were 1190 non-compliances, giving a 94.6% compliance rate for labelling on imported food inspected by AQIS.

CHART 4: Breakdown of the 1190 label non-compliances by specific label component



ANALYTICAL TESTING DATA FOR CHINA – JULY 2006 TO JUNE 2007

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 11% 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 3131 analytical tests applied to imported food from China, there were 78 non-compliances, giving a 97.5% 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	1577	1559 / 18	98.9
Chemicals	896	875 / 21	97.7
Contaminants	584	546 / 38	93.5
Food Additives	74	73 / 1	98.6
Total	**3131**	**3053 / 78**	**97.5**

TABLE 11: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Standard Plate Count	241	235 / 6	97.5
Bacillus cereus	65	60 / 5	92.3
Salmonella	567	565 / 2	99.6
Vibrio cholerae	225	223 / 2	99.1
Commercial sterility	24	23 / 1	95.8
E. coli	36	35 / 1	97.2
Coagulase positive staphylococcus	224	223 / 1	99.6
Staphylococcus enterotoxin	141	141 / 0	100
Listeria monocytogenes	21	21 / 0	100
pH	33	33 / 0	100
Coliforms	0	0	N/A
Total	**1577**	**1559 / 18**	**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	573	566 / 7	98.8
Nitrofurans	151	137 / 14	91.7
Ethylene Chlorohydrin	76	76 / 0	100
Malachite Green	3	3 / 0	100
Chloramphenicol	90	90 / 0	100
Streptomycin	1	1 / 0	100
Sulphonamides	1	1 / 0	100
Tetracycline	1	1 / 0	100
Carbadox	0	0	N/A
Total	**896**	**875 / 21**	**97.7**

TABLE 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	173	142 / 31	82.1
Lead	26	21 / 5	80.8
Aflatoxins	193	192 / 1	99.5
Mercury	55	54 / 1	98.2
Arsenic	0	0	N/A
Patulin	6	6 / 0	100
Chloropropanols	20 20	20 / 0 (DCP) 20 / 0 (3MCPD)	100 100
Histamine	57	57 / 0	100
Domoic acid	17	17 / 0	100
PSP toxin	17	17 / 0	100
Total	**584**	**546 / 38**	**93.5**

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	34	34 / 0	100
Colours	37	37 / 0	100
Sweeteners	3	2 / 1	66.6
Total	**74**	**73 / 1**	**98.6**

ANALYTICAL TESTING DATA FOR THAILAND – JULY 2006 TO JUNE 2007

In the period July 2006 to June 2007, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 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 2495 analytical tests applied to imported food from Thailand, there were 18 non-compliances, giving a 99.3% compliance rate for tests applied.
- Tests for contaminants (eg. heavy metals) were the most frequently applied tests followed by tests for chemical, 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	745	741 / 4	99.5
Chemicals	765	760 / 5	99.3
Contaminants	942	935 / 7	99.3
Food Additives	43	41 / 2	95.3
Total	**2495**	**2477 / 18**	**99.3**

TABLE 16: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Standard Plate Count	72	71 / 1	98.6
Bacillus cereus	28	28 / 0	100
Salmonella	167	166 / 1	99.4
Vibrio cholerae	51	51 / 0	100
Commercial sterility	74	72 / 2	97.3
E. coli	38	38 / 0	100
Coagulase positive Staphylococcus	69	69 / 0	100
Staphylococcus enterotoxin	106	106 / 0	100
Listeria monocytogenes	29	29 / 0	100
pH	111	111 / 0	100
Coliforms	0	0	N/A
Total	**745**	**741 / 4**	**99.5**

TABLE 17: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	612	607 / 5	99.2
Nitrofurans	58	58 / 0	100
Ethylene Chlorohydrin	35	35 / 0	100
Malachite Green	5	5 / 0	100
Chloramphenicol	55	55 / 0	100
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Carbadox	0	0	N/A
Total	**765**	**760 / 5**	**99.3**

TABLE 18: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	116	115 / 1	99.1
Lead	0	0	N/A
Aflatoxins	65	62 / 3	95.4
Mercury	232	232 / 0	100
Arsenic	0	0	N/A
Patulin	0	0	N/A
Chloropropanols	22	22 / 0	100
	22	22 / 0	100
Histamine	445	442 / 3	99.3
Domoic acid	20	20 / 0	100
PSP toxin	20	20 / 0	100
Total	**942**	**935 / 7**	**99.3**

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	34	32 / 2	94.1
Colours	5	5 / 0	100
Sweeteners	4	4 / 0	100
Total	**43**	**41 / 2**	**95.3**

ANALYTICAL TESTING DATA FOR JAPAN – JULY 2006 TO JUNE 2007

In the period July 2006 to June 2007, food from Japan had the fourth highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 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 908 analytical tests applied to imported food from Japan, there were 11 non-compliances, giving a 98.8% compliance rate for tests applied.
- Microbiological tests were the most frequently applied followed by contaminant, chemical and food additive tests.

TABLE 20: 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	395	391 / 4	99.0
Chemicals	174	174 / 0	100
Contaminants	331	324 / 7	97.9
Food Additives	8	8 / 0	100
Total	**908**	**897 / 11**	**98.8**

Table 21: Summary of compliance for Microbiological testing: Japan

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Standard Plate Count	10	10 / 0	100
Bacillus cereus	22	21 / 1	95.4
Salmonella	162	162 / 0	100
Vibrio cholerae	5	5 / 0	100
Commercial sterility	1	1 / 0	100
E. coli	17	17 / 0	100
Coagulase positive staphylococcus	8	8 / 0	100
Staphylococcus enterotoxin	50	50 / 0	100
Listeria monocytogenes	118	115 / 3	97.4
pH	2	2 / 0	100
Coliforms	0	0	N/A
Total	**395**	**391 / 4**	**99.0**

Table 22: Summary of compliance for chemical testing: Japan

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	151	151 / 0	100
Nitrofurans	2	2 / 0	100
Ethylene Chlorohydrin	20	20 / 0	100
Malachite Green	0	0	N/A
Chloramphenicol	1	1 / 0	100
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Carbadox	0	0	N/A
Total	**174**	**174 / 0**	**100**

Table 23: Summary of compliance for contaminant testing: Japan

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	10	10 / 0	100
Lead	0	0	N/A
Aflatoxins	1	1 / 0	100
Mercury	20	20 / 0	100
Arsenic	2	0 / 2	0
Patulin	0	0	N/A
Chloropropanols	24 24	24 / 0 24 / 0	100 100
Histamine	240	235 / 5	97.9
Domoic acid	5	5 / 0	100
PSP toxin	5	5 / 0	100
Total	**331**	**324 / 7**	**97.9**

Table 24: Summary of compliance for food additive testing: Japan

Food Additives	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Sulphur Dioxide	1	1 / 0	100
Colours	7	7 / 0	100
Sweeteners	0	0	N/A
Total	**8**	**8 / 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	Mercury and Histamine *Listeria monocytogenes* *Coagulase positive Staph* *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison Domoic acid
	Random	Histamine Malachite green Nitrofurans Chloramphenicol Sulphur dioxide

Food group	Risk / Random category test	Analytical test
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic
	Random	Pesticide screen Cadmium Sulphur dioxide *Salmonella* Erucic acid (oils) *B cereus* Staph enterotoxin (eg. Pasta and tofu)
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

Food group	Risk / Random category test	Analytical test
Dairy foods	Risk	*Listeria monocytogenes* *Salmonella* *E. coli*
	Random	Pesticide screen *Salmonella* *E coli* 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 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		