



Australian Government

Australian Quarantine and Inspection Service

Imported Food Inspection Data

Report for the period July to December 2008

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<i>AIMS</i>	<i>AQIS Import Management System</i> , the AQIS computer system that processes entries for both Imported Foods and Quarantine purposes.
<i>Analytical tests</i>	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.
<i>AQIS</i>	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.
<i>The Code</i>	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.
<i>Entry</i>	a Customs/Quarantine electronic document generated using the Australian Customs Service Integrated Cargo System. An entry may contain one or more lines / foods.
<i>Food</i>	<p>Food includes:</p> <ul style="list-style-type: none"> (a) any substance or thing of a kind used or capable of being used as food or drink by human beings; or (b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or (c) any other substance or thing that is prescribed; <p>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>.</p>
<i>FSANZ</i>	Food Standards Australia New Zealand, the agency responsible for developing food standards and administering the Australian New Zealand Food Standards Code.
<i>Holding Order</i>	A legal document provided for in the <i>Imported Food Control Act 1992</i> (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)
<i>Imported Food Inspection Scheme</i>	<p>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.</p> <p>The legal basis for the inspection of imported food on arrival to Australia is the <i>Imported Food Control Act 1992</i>.</p>

<i>Inspection</i>	This term includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.
<i>Label assessment</i>	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.
<i>Line</i>	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.
<i>Lot</i>	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).
<i>Lot Code</i>	Unique code which identifies a lot and can be used for recall purposes if necessary.
<i>NATA</i>	National Association of Testing Authorities
<i>Other tests</i>	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.
<i>Risk Category Food</i>	<p>Foods that have been assessed by FSANZ as representing a medium to high potential risk to consumer health.</p> <p>Referred to AQIS by Customs for inspection at the rate of 100 % of imports.</p>
<i>Surveillance Category Foods</i>	A general term for foods that are either Active Surveillance Category or Random Surveillance Category foods under the Imported Food Inspection Scheme.
<i>Trans Tasman Mutual Recognition Arrangement</i>	<p>The Trans Tasman Mutual Recognition Arrangement is an arrangement between the Commonwealth, State and Territory Governments of Australia and the Government of New Zealand.</p> <p>It allows goods, including low risk foods, to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.</p>

SUMMARY FOR JULY 2008 TO DECEMBER 2008

The data contained in this report was obtained from imported food inspection data for the period 1 July 2008 to 31 December 2008 and has been extracted from the AQIS Import Management System (AIMS) database. The following is a summary of this information.

During this period:

- 7126 entries of imported food were referred to AQIS for inspection under the Imported Food Inspection Scheme
- 12 850 lines of imported foods were inspected
- 46 217 tests were applied, including label and visual checks and broken down as follows
 - 15 493 label assessments were applied
 - 15 106 analytical tests were applied
 - 15 618 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 2008 TO DECEMBER 2008

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

Test data by broad commodity groups

- The single commodity that was subject to the most number of tests was seafood which accounted for 14.9% 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 13.7% 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.

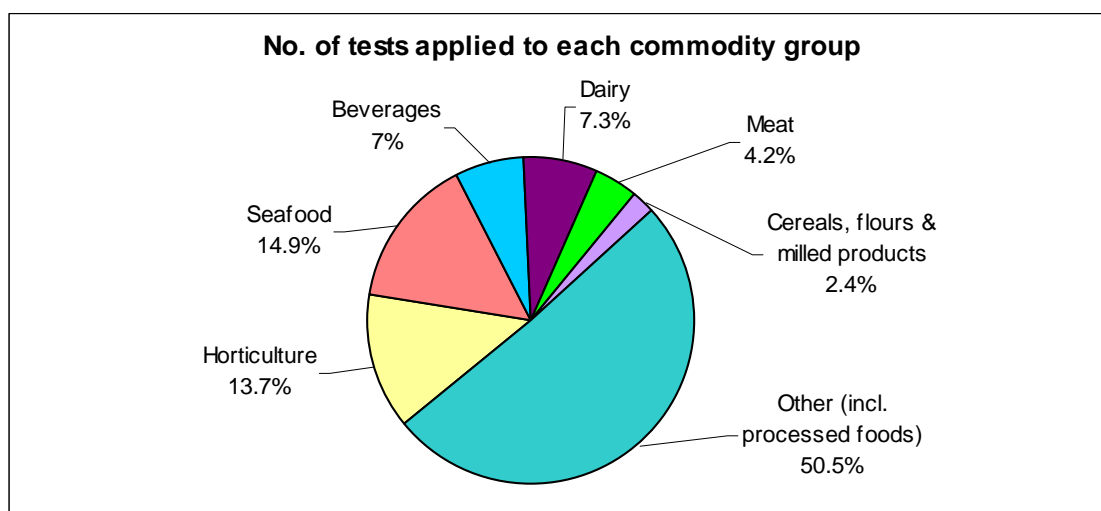


TABLE 1: Inspection and test data by broad commodity group

Commodity	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Horticulture	6324	6179 / 145	97.7
Seafood	6868	6757 / 111	98.4
Beverages	3257	3154 / 103	96.8
Dairy	3370	3297 / 73	97.8
Meat	1952	1941 / 11	99.4
Cereals, flours & milled products	1109	1095 / 14	98.7
Other (incl. processed foods)	23337	22 628 / 709	97.0
Totals	46 217	45 051 / 1166	97.5

COUNTRY OF ORIGIN - JULY 2008 TO DECEMBER 2008

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

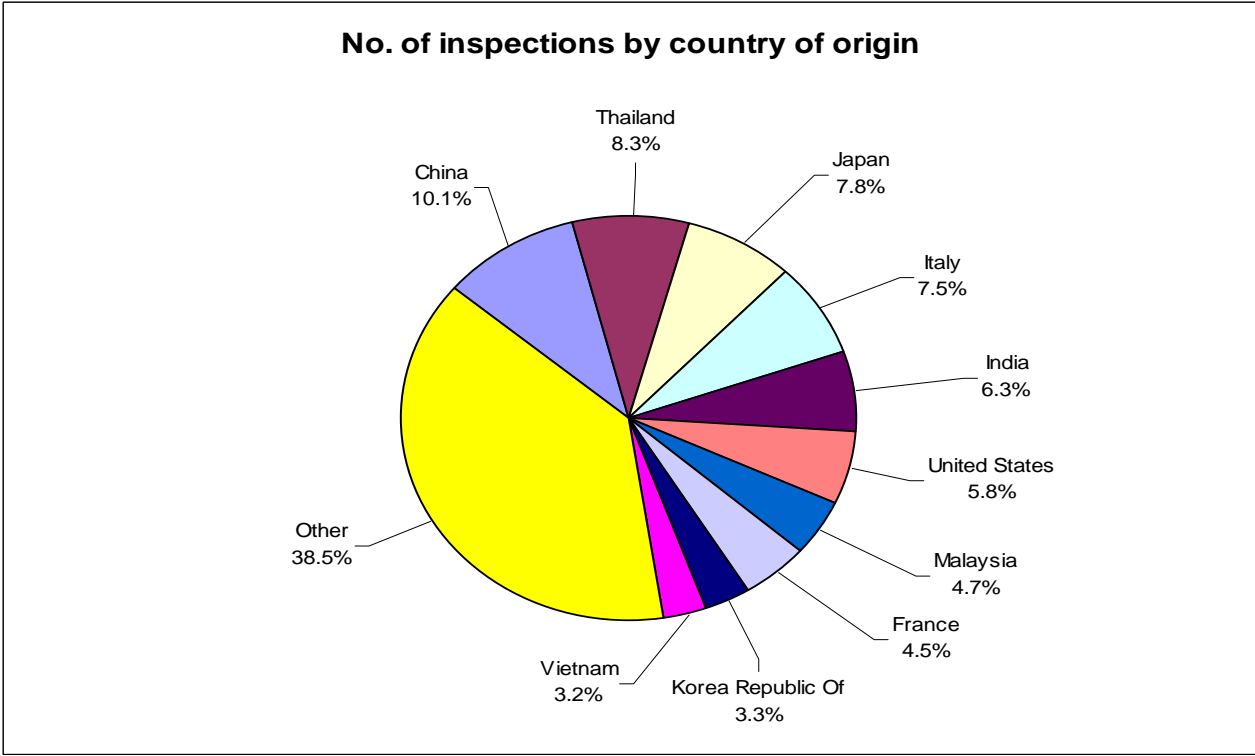
- The top three countries whose food was subject to the most inspections for the period July 2008 to December 2008 were China, Thailand and Japan.
- 61.5% of food inspections were on food from ten countries; the remaining 38.5% of food inspections were on food from 95 countries.
- The 'Australian Food 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 surveillance food and all dairy products from New Zealand are not subject to the *Imported Food Control Act 1992*. Only risk foods (with the exception of dairy products) are 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	1297	10.1
Thailand	1060	8.3
Japan	1003	7.8
Italy	969	7.5
India	807	6.3
United States	744	5.8
Malaysia	597	4.7
France	579	4.5
Korea Republic Of	428	3.3
Vietnam	416	3.2
Other	4950	38.5
Total 105 countries	12 850	100

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 - JULY 2008 TO DECEMBER 2008

Broad breakdown of inspection data for the period July 2008 – December 2008

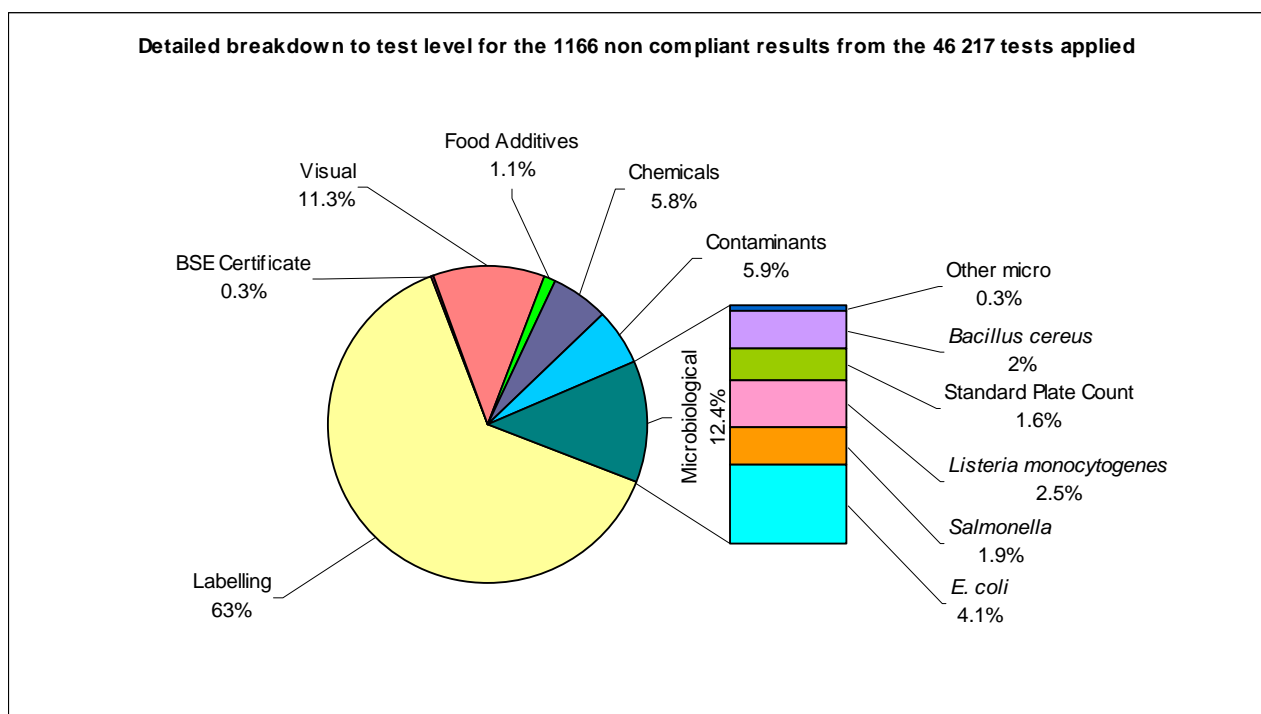
- 97.5% of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounts for the majority of non-compliances (ie. 63.0% of failures are for labelling).
- When labelling non-compliances are removed from testing data, there is a 98.6% 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	15 106	14 811 / 295	98.0
Labelling	15 493	14 758 / 735	95.3
Other	15 618	15 482 / 136	99.1
Total	46 217	45 051 / 1166	97.5

The next pie chart provides a more detailed breakdown of the 1166 non-compliant tests, with breakdown to each specific test and the proportion that each test contributed to the 1166 non-compliant results.

CHART 3: Breakdown of the 1166 non-compliant test results



ANALYTICAL TESTING DATA - JULY 2008 TO DECEMBER 2008

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 2008 – December 2008

- Analytical tests results show there is a 98.0% compliance rate with the tests applied by AQIS under the Imported Food Inspection Scheme.
- 295 of the 15106 tests applied, failed against the Code (ie. 2.0% of tests applied failed). This next section discusses these 295 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	5533	5388 / 145	97.4
Chemicals	5183	5115 / 68	98.7
Contaminants	2670	2601 / 69	97.4
Food Additives	1720	1707 / 13	99.2
Total	15 106	14 811 / 295	98.0

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
<i>E. coli</i>	1125	1077 / 48	95.7	Processed meats, water based beverages and cheese
<i>Salmonella</i>	2128	2106 / 22	99.0	Processed meats, cooked prawns and dried coconut
<i>Listeria monocytogenes</i>	938	909 / 29	96.9	Smoked salmon, cheese and ham
Standard Plate Count	330	311 / 19	94.2	Processed meats
<i>Bacillus cereus</i>	557	534 / 23	95.9	Pasta and tofu
<i>Vibrio cholerae</i>	137	134 / 3	97.8	Cooked prawns
<i>Coagulase positive Staphylococcus</i>	317	316 / 1	99.7	Processed meats and cooked prawns
pH	1	1 / 0	100	Fermented milk products
Total	5533	5388 / 145	97.4	

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	3225	3195 / 30	99.1	Fruit, vegetables and meat
Nitrofurans	347	339 / 8	97.7	Farmed prawns
Ethylene Chlorohydrin	352	347 / 5	98.6	Herbs and spices
Malachite Green	180	179 / 1	99.4	Farmed fish
Fluoroquinolones	1064	1040 / 24	97.7	Farmed fish & prawns
Chloramphenicol	3	3 / 0	100	Honey
Streptomycin	3	3 / 0	100	Honey
Sulphonamides	3	3 / 0	100	Honey
Tetracycline	6	6 / 0	100	Honey
Total	5183	5115 / 68	98.7	

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	657	631 / 26	96.0	Peanuts, leafy and tuber vegetables, wheat and rice
Aflatoxins	568	538 / 30	94.7	Nuts
Histamine	999	987 / 12	98.8	Fish
Lead	5	4 / 1	80.0	Dried dates and sultanas
Chloropropanols	115	115 / 0 (DCP)	100	Soy and oyster sauce
	115	115 / 0 (3MCPD)	100	
Erucic Acid	5	5 / 0	100	Vegetable oils
Domoic Acid	103	103 / 0	100	Oysters
PSP Toxin	103	103 / 0	100	Oysters
Total	2670	2601 / 69	97.4	

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	190	187 / 3	98.4	Raw prawns, wine and preserved vegetables
Colours	1530	1520 / 10	99.3	Confectionery
Total	1720	1707 / 13	99.2	

OTHER TESTING DATA - JULY 2008 TO DECEMBER 2008

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	15 472	15 340 / 132	99.2
BSE Certificate	146	142 / 4	97.3
Total	15 618	15 482 / 136	99.1

ANALYTICAL TESTING DATA FOR CHINA – JULY 2008 TO DECEMBER 2008

Food from China had the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 10.1% 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 1873 analytical tests applied to imported food from China, there were 51 non-compliances, giving a 97.3% compliance rate for tests applied.
- Chemical tests were the most frequently applied tests followed by tests for microbes, 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	445	434 / 11	97.5
Chemicals	715	702 / 13	98.2
Contaminants	351	326 / 25	92.9
Food Additives	362	360 / 2	99.5
Total	1873	1822 / 51	97.3

TABLE 11: Summary of compliance for microbiological testing: China

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	23	23 / 0	100
<i>Salmonella</i>	159	158 / 1	99.4
<i>Listeria monocytogenes</i>	4	4 / 0	100
Standard Plate Count	58	55 / 3	94.8
<i>Bacillus cereus</i>	106	99 / 7	93.4
<i>Vibrio cholerae</i>	46	46 / 0	100
<i>Coagulase positive Staphylococcus</i>	49	49 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
Total	445	434 / 11	97.5

TABLE 12: Summary of compliance for chemical testing: China

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	391	387 / 4	99.0
Nitrofurans	127	119 / 8	93.7
Ethylene Chlorohydrin	30	30 / 0	100
Malachite Green	13	12 / 1	92.3
Fluoroquinolones	150	150 / 0	100
Chloramphenicol	1	1 / 0	100
Streptomycin	1	1 / 0	100
Sulphonamides	1	1 / 0	100
Tetracycline	1	1 / 0	100
Total	715	702 / 13	98.2

TABLE 13: Summary of compliance for contaminant testing: China

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	151	134 / 17	88.7
Aflatoxins	142	135 / 7	95
Histamine	21	21 / 0	100
Lead	1	0 / 1	0
Chloropropanols	9	9 / 0 (DCP)	100
	9	9 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	9	9 / 0	100
PSP Toxin	9	9 / 0	100
Total	351	326 / 25	92.9

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	22	20 / 2	90.9
Colours	340	340 / 0	100
Total	362	360 / 2	99.5

ANALYTICAL TESTING DATA FOR THAILAND – JULY 2008 TO DECEMBER 2008

In the period July 2008 to December 2008, food from Thailand had the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme, at 8.2% 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 1132 analytical tests applied to imported food from Thailand, there were 9 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, microbes 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	230	226 / 4	98.3
Chemicals	472	471 / 1	99.8
Contaminants	382	379 / 3	99.2
Food Additives	48	47 / 1	97.9
Total	1132	1123 / 9	99.2

TABLE 16: Summary of compliance for microbiological testing: Thailand

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	17	17 / 0	100
<i>Salmonella</i>	75	74 / 1	98.7
<i>Listeria monocytogenes</i>	9	9 / 0	100
Standard Plate Count	33	31 / 2	93.9
<i>Bacillus cereus</i>	38	38 / 0	100
<i>Vibrio cholerae</i>	27	26 / 1	96.3
<i>Coagulase positive Staphylococcus</i>	31	31 / 0	100
pH	0	0	N/A
Total	230	226 / 4	98.3

TABLE 17: Summary of compliance for chemical testing: Thailand

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	355	354 / 1	99.7
Nitrofurans	50	50 / 0	100
Ethylene Chlorohydrin	21	21 / 0	100
Malachite Green	1	1 / 0	100
Fluoroquinolones	24	24 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	451	450 / 1	99.8

TABLE 18: Summary of compliance for contaminant testing: Thailand

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	79	77 / 2	97.5
Aflatoxins	22	22 / 0	100
Histamine	251	250 / 1	99.6
Lead	0	0	N/A
Chloropropanols	9	9 / 0 (DCP)	100
	9	9 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	6	6 / 0	100
PSP Toxin	6	6 / 0	100
Total	382	379 / 3	99.2

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	18	17 / 1	94.4
Colours	30	30 / 0	100
Total	48	47 / 1	97.9

ANALYTICAL TESTING DATA FOR JAPAN – JULY 2008 TO DECEMBER 2008

In the period July 2008 to December 2008, food from Japan had the third 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 612 analytical tests applied to imported food from Japan, there were 6 non-compliances, giving a 99.0% compliance rate for tests applied.
- Tests for microbes were the most frequently applied followed by tests for contaminants, chemicals and food additives.

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	188	184 / 4	97.9
Chemicals	166	165 / 1	99.4
Contaminants	178	177 / 1	99.4
Food Additives	80	80 / 0	100
Total	612	606 / 6	99.0

Table 21: Summary of compliance for Microbiological testing: Japan

Microbiological test	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
<i>E. coli</i>	9	9 / 0	100
<i>Salmonella</i>	87	87 / 0	100
<i>Listeria monocytogenes</i>	45	42 / 3	93.3
Standard Plate Count	3	2 / 1	66.7
<i>Bacillus cereus</i>	40	40 / 0	100
<i>Vibrio cholerae</i>	2	2 / 0	100
<i>Coagulase positive Staphylococcus</i>	2	2 / 0	100
Staphylococcus enterotoxin	0	0	N/A
pH	0	0	N/A
Total	188	184 / 4	97.9

Table 22: Summary of compliance for chemical testing: Japan

Chemicals	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Pesticides	136	135 / 1	99.3
Nitrofurans	4	4 / 0	100
Ethylene Chlorohydrin	4	4 / 0	100
Malachite Green	5	5 / 0	100
Fluoroquinolones	17	17 / 0	100
Chloramphenicol	0	0	N/A
Streptomycin	0	0	N/A
Sulphonamides	0	0	N/A
Tetracycline	0	0	N/A
Total	166	165 / 1	99.4

Table 23: Summary of compliance for contaminant testing: Japan

Contaminants	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Cadmium	20	20 / 0	100
Aflatoxins	11	11 / 0	100
Histamine	89	88 / 1	98.9
Lead	0	0	N/A
Chloropropanols	28	28 / 0 (DCP)	100
	28	28 / 0 (3MCPD)	100
Erucic Acid	0	0	N/A
Domoic Acid	1	1 / 0	100
PSP Toxin	1	1 / 0	100
Total	178	177 / 1	99.4

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	0	0	N/A
Colours	80	80 / 0	100
Total	80	80 / 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 <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i> Standard plate count
	Random	Pesticide screen
Seafood	Risk	Histamine <i>Listeria monocytogenes</i> <i>Coagulase positive Staph</i> <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison Domoic acid
	Random	Histamine Malachite green Nitrofurans Fluoroquinolones Sulphur dioxide

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

Food group	Risk / Random category test	Analytical test
		<i>Salmonella</i> <i>E. coli</i>
	Random	Pesticide screen <i>Salmonella</i> <i>E. coli</i> pH test
Egg and egg products	Random	<i>Salmonella</i>
Honey	Random	Pesticide screen Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Fruit juices	Random	Pesticide screen
Water	Random	<i>E coli</i>
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	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
			1501 – 1504
Honey	0409		1506 – 1517
			1520 – 1521
Beverages	2009		1701 – 1704
	2201 - 2208		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	1297	Israel	41	Jamaica	5
Thailand	1060	Brazil	35	Morocco	5
Japan	1003	Austria	31	Bolivia	4
Italy	969	Bangladesh	30	Guatemala	4
India	807	Bulgaria	30	Jordan	4
United States	744	Croatia	28	Mauritius	4
Malaysia	597	Iran, Islamic Republic of	28	Nepal	4
France	579	Peru	27	Finland	3
Korea Republic Of	428	Sweden	25	Oman	3
Vietnam	416	Papua New Guinea	24	Tanzania, United Republic of	3
United Kingdom	354	Portugal	24	Uganda	3
Indonesia	323	Australia	23	Cote d'Ivoire	2
Taiwan	310	Macedonia, the Former Yugoslav Republic of	23	Honduras	2
Philippines	293	Sierra Leone	23	Kenya	2
Germany	280	Syrian Arab Republic	22	Kyrgyzstan	2
South Africa	261	Egypt	21	Romania	2
Netherlands	260	Serbia And Montenegro	19	Sudan	2
Sri Lanka	247	Myanmar	17	Ukraine	2
New Zealand	203	Ethiopia	15	Vanuatu	2
Singapore	203	United Arab Emirates	12	Albania	1
Spain	195	Swaziland	11	Barbados	1
Denmark	153	Colombia	10	Cambodia	1
Belgium	132	Cyprus	10	Ecuador	1
Hong Kong	126	Bosnia And Herzegovina	9	Latvia	1
Canada	111	Cuba	9	Maldives	1
Turkey	99	Nicaragua	8	Malta	1
Poland	86	Slovenia	8	Moldova, Republic of	1
Greece	84	Namibia	7	Nauru	1
Fiji	77	Saudi Arabia	7	Solomon islands	1
Ireland	77	Costa Rica	6	Tonga	1
Switzerland	70	Hungary	6	Virgin Islands, British	1
Mexico	68	Russian Federation	6		
Lebanon	64	Slovakia, Slovak Republic	6		
Pakistan	47	Uruguay	6		
Chile	46	Czech Republic	5		
Norway	45	El Salvador	5		
Argentina	44	Ghana	5		