



Australian Government
Department of Agriculture

Imported Food Inspection Data

Report for January – June 2014

Imported Food

Biosecurity



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Cataloguing data

Imported Food 2014, *Imported Food Inspection Data Report for January-June 2014*, Department of Agriculture, Canberra, November 2014.

Internet

Imported Food Inspection Data Report is available at agriculture.gov.au/biosecurity/import/food/inspection-data

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Summary

The Department of Agriculture is responsible for managing Australia's biosecurity system. Every year the department helps millions of people, goods, vessels and aircraft move into and out of Australia without harming the environment, animal, plant and human health.

The Department of Agriculture is one of many Australian Government agencies responsible for regulating imported food. Its role includes ensuring imported food meets Australia's biosecurity requirements and the requirements of the *Imported Food Control Act 1992*.

This report provides summary data from imported food inspections for the period 1 January to 30 June 2014. The department has published these reports every six months since July 2006; previous reports are available from the department's website.

During the period covered by this report, the three countries whose food was subject to the most food inspections under the Imported Food Inspection Scheme were China, Thailand and Italy. The 10 most frequently inspected countries accounted for 61.2 per cent of food inspections with the remaining 38.8 per cent of food inspections being on food from a further 115 countries.

The overall compliance rate was 98.5 per cent based on the tests applied under the inspection scheme being similar to 2013. Non-compliant food labelling accounted for most failures, which if removed from the test data, would increase the overall compliance rate to 99.5 per cent. Follow-up action is taken when a food fails inspection.

The department periodically reviews the monitoring of imported food. Through this review, tests may be added or removed to monitor imported food for compliance with Australian food standards as published in the Australia New Zealand Food Standards Code.

More information on the tests applied to surveillance food is available from the Department of Agriculture website www.agriculture.gov.au/biosecurity/import/food.

Imported Food Inspection Scheme

The Department of Agriculture administers two sets of requirements with which imported food must comply. Food imported into Australia is subject to requirements under the *Quarantine Act 1908* (Cwlth) to address quarantine concerns and the *Imported Food Control Act 1992* (Cwlth) to monitor compliance with sourcing food that meets Australia's food standards. Quarantine requirements must be met before food standards are considered.

To monitor importers' compliance with sourcing food that meets Australia's food standards, the Department of Agriculture operates a risk-based border inspection scheme—the Imported Food Inspection Scheme.

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

FSANZ provides advice to the Department of Agriculture on food that pose a medium to high risk to public health. The department classifies these as risk under the inspection scheme, and classifies all other food as surveillance.

To identify which food is of interest, and the rate at which they should be referred (that is, whether at 100 per cent or 5 per cent of consignments), the department applies electronic profiles in the Australian Customs and Border Protection Service's Integrated Cargo System (ICS).

Once food is referred, the department's systems apply relevant tests and inspection rates based on the risk the food may pose and for some food the compliance history of the producer and supplier.

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

Food Import Compliance Agreement notifications

Food Import Compliance Agreements offer food importers an alternative regulatory arrangement to inspection and testing of their products under the Imported Food Inspection Scheme. Compliance agreements are an assurance-based arrangement undertaken through formal recognition and audit of an importer's documented food safety management system by the Department of Agriculture.

Importers under a compliance agreement must report non-compliant analytical test results to the department, which will then consider what further action is needed.

During the reporting period (January to June 2014), six non-compliant food notifications were reported for analytical results. The food was subject to disposal by destruction and the importer implemented corrective action including an increased level of analytical testing for this product. The fail was also reported to the relevant state government authority.

Summary for January to June 2014

The data contained in this report was obtained from imported food inspection data for the period 1 January to 30 June 2014. During this period:

- 8 687 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 13 844 lines of imported food were inspected
- Of these lines, 28.4 per cent were risk food, 66.6 per cent were surveillance food and 5 per cent were surveillance food subject to a Holding Order
- 44 648 tests were applied, including label and visual checks
 - 17 484 label and composition assessments
 - 10 009 analytical tests
 - 17 155 other tests

More detailed analysis of data is provided based on

- commodity groups
- country of origin
- inspection data tests applied and compliance rates.

See Glossary for explanation of terms used in this document.

Application of tests to imported food

The number of lines of food referred for inspection under the 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 number of:

- batches and lots within each batch of food on the line referred for inspection
- tests to be applied to each sample of that food taken during inspection.

For example, one line of a cooked and processed meat product may be referred for inspection under the Scheme. The line contains two batches of the product, each with one lot. An officer will take one sample from each batch and apply the microbiological tests relevant to this food. The test for cooked and processed meat products are *E. coli*, standard plate count, coagulase positive *Staphylococci*, *Listeria monocytogenes* and *Salmonella*. As a result, two samples have been taken from this one line of imported food and five microbiological tests have been applied to each sample.

This will be reported as:

- number of lines – 1
- number of tests applied – 10.

Commodity groups

While risk food is specifically targeted for inspection, surveillance food is subject to random inspection at the rate of 5 per cent of consignments. The numbers of tests applied reflects this approach. Commodity groups that contain more risk food and/or are imported more frequently have a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate

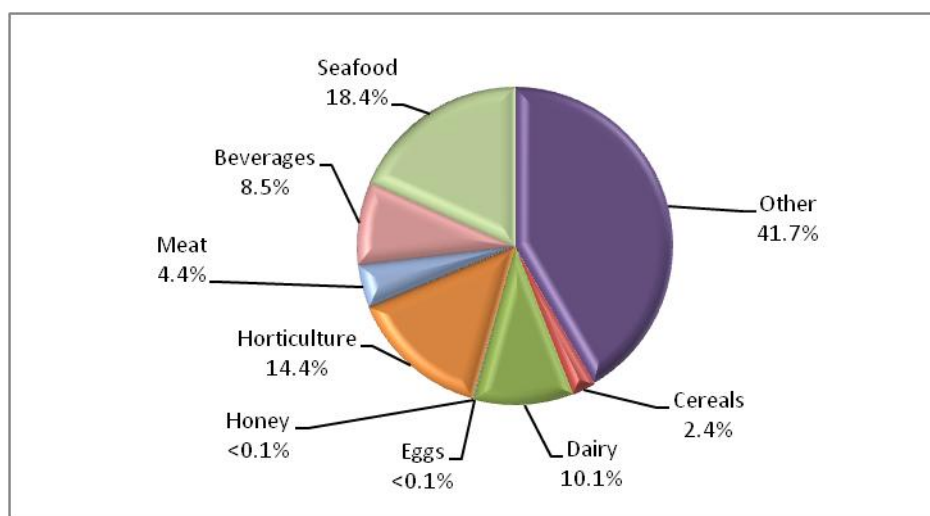
has increased to 100 per cent until compliance has again been demonstrated. This data cannot be used to indicate volumes of trade.

Test data by commodity groups

During the reporting period the single commodity subject to most testing was seafood which accounted for 18.4 per cent of tests applied (Figure 1) under the Imported Food Inspection Scheme. Captured under this category are fresh, chilled, frozen and processed seafood products.

Horticulture (including fresh and processed fruit and vegetables) was the next highest single commodity inspected and was subject to 14.4 per cent of all tests applied to imported food under the Imported Food Inspection Scheme.

Figure 1 Percentage of tests applied to each commodity group



Data source: AIMS database

Appendix 1 provides an overview of the analytical tests applied to the commodity groups and Appendix 2 provides a list of the tariff codes associated with each commodity grouping used for this report.

Table 1 Inspection and test data, by commodity group

Commodity group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Beverages	3 777	3 660 / 117	96.9
Cereals, flours and milled products	1 082	1 072 / 10	99.1
Dairy	4 525	4 492 / 33	99.3
Eggs	24	24 / 0	100
Honey	42	42 / 0	100
Horticulture	6 411	6 345 / 66	99.0
Meat	1 983	1 978 / 5	99.7
Seafood	8 206	8 111 / 95	98.8
Other (incl. processed food)	18 598	18 242 / 356	98.1
Total	44 648	43 966 / 682	98.5

Source: AIMS database

Country of origin

Under the Imported Food Inspection Scheme, food is inspected based on its risk and/or frequency of importation. Country of origin is not generally targeted under routine inspections, but exceptions include where a food has previously failed inspection.

The numbers of inspections reflect those countries from which importers source food and/or import more regularly to Australia. The countries from which importers more frequently source food will have a higher representation in inspection activity for food safety. This data cannot be used to indicate volumes of food imported to Australia.

For the period 1 January to 30 June 2014:

- China, Thailand and Italy were the countries whose food was subject to most inspections
- 61.2 per cent of food inspections were on food from 10 countries; the remaining 38.8 per cent were on food from 115 countries.

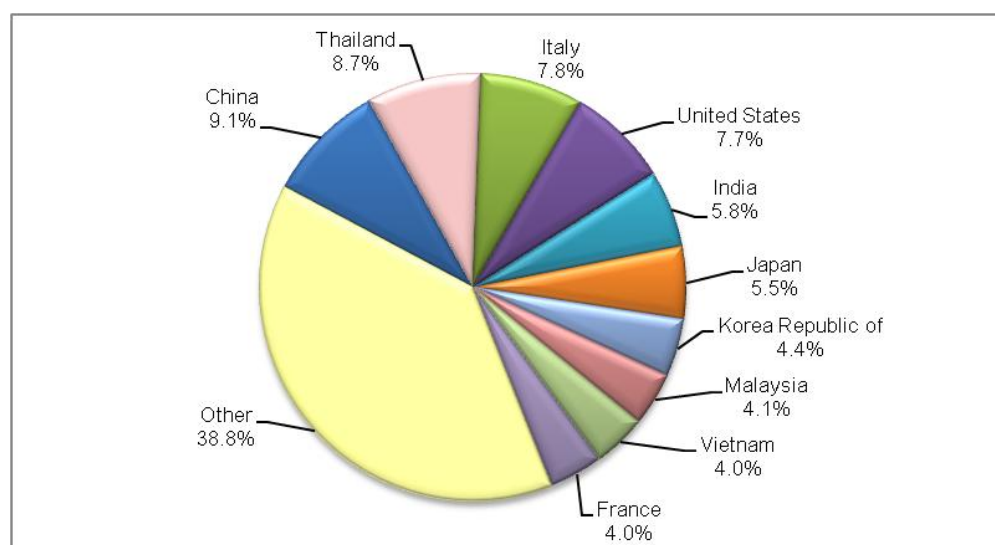
The Australian Food Statistics (published annually by the Department of Agriculture) indicates that a significant proportion of food imports are from New Zealand. However, under the Trans-Tasman Mutual Recognition Arrangement, most food from New Zealand is not subject to the *Imported Food Control Act 1992* and is not inspected under the Imported Food Inspection Scheme.

Table 2 Number of inspections, by country of origin

Country of origin	No. of lines inspected	% of total lines inspected
China	1 264	9.1
France	560	4.0
India	807	5.8
Italy	1 080	7.8
Japan	757	5.5
Korea, Republic of	610	4.4
Malaysia	564	4.1
Thailand	1 205	8.7
United States	1 063	7.7
Vietnam	560	4.0
Other	5 374	38.8
Total	13 844	100.0

Note: For details of all countries of origin see Appendix 3.
Source: AIMS database

Figure 2 Percentage of inspections, by country of origin



More detailed information about China, Thailand and Italy is provided in the analytical testing data section.

Testing data

Summary for January to June 2014

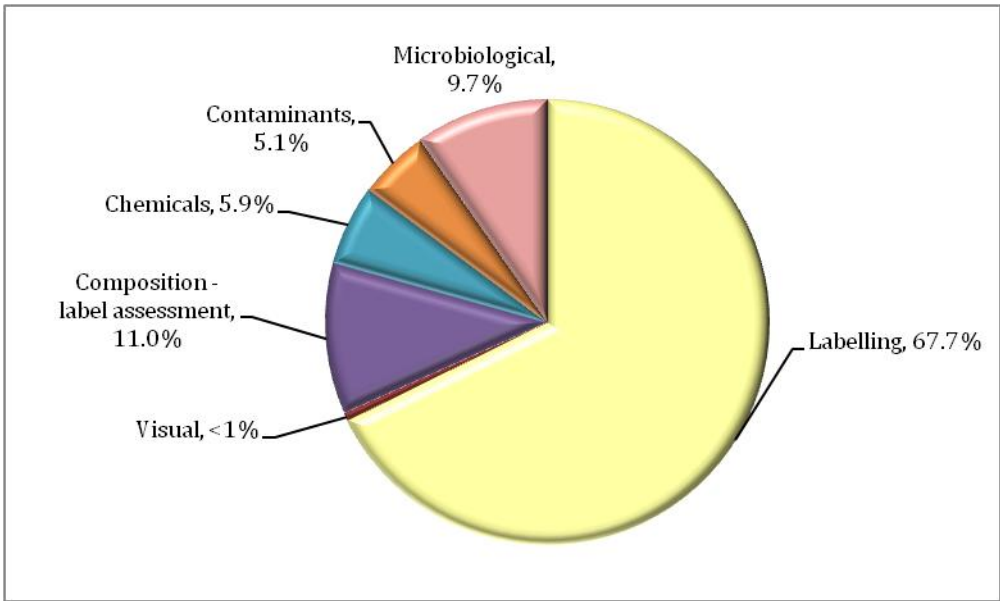
- 98.5 per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (78.7 per cent of failures).
- When labelling non-compliances are removed from testing data, the compliance rate for analytical and other tests applied to imported food rises to 99.5 per cent.

Table 3 Compliance for all tests

Test group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Analytical	10 009	9 868 / 141	98.6
Labelling	17 484	16 947 / 537	96.9
Other	17 155	17 151 / 4	99.9
Total	44 648	43 966 / 682	98.5

Figure 3 provides a summary of the 682 non-compliant tests from the 44 648 tests applied, with details of each specific test and the proportion each test contributed to the total.

Figure 3 Non-compliant test results

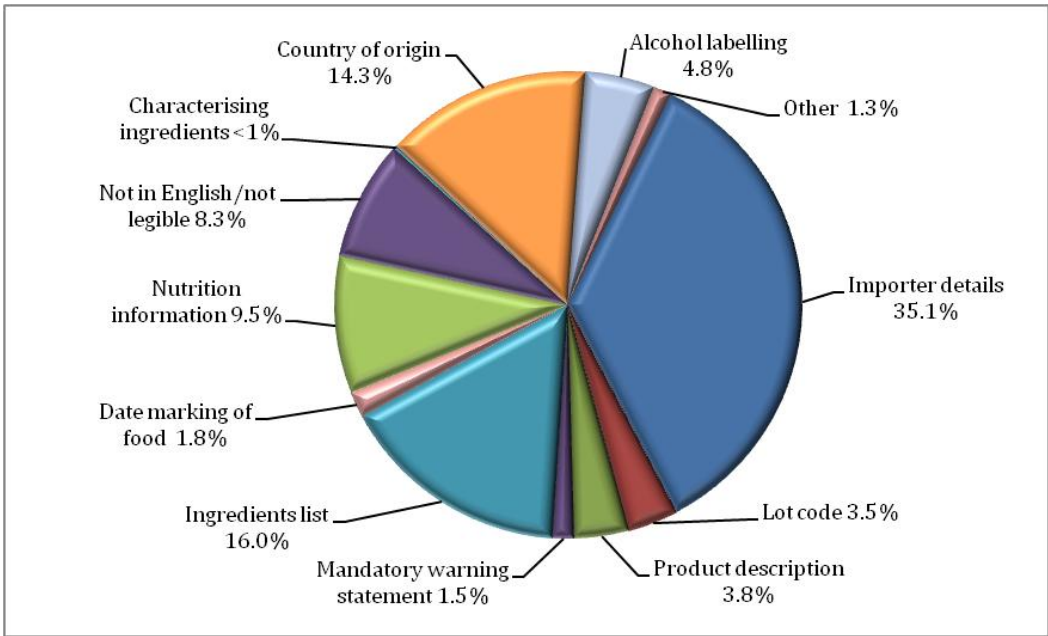


Note: Of 44 648 applied, 682 were non-compliant.

Labelling data

Figure 4 provides a detailed summary of labelling non-compliances against Australian food standards. Absence or incomplete importer details on labelling is the largest contributor to non-compliant labelling, accounting for 35.1 per cent of non-compliances. Ingredients list, country of origin and incorrect alcohol labelling account for a further 35.1 per cent of label non-compliances.

Figure 4 Non-compliant labelling



Other test data

Composition assessments

Biosecurity

Additives or ingredients that are not permitted, or are in excess of permitted levels may be identified during a label assessment. Of the 17 484 label assessments conducted, 75 were found to be non-compliant with these requirements.

Note: Where a food fails, composition is given a separate test code in the database and is applied for the purpose of holding order inspections. This adds 171 tests to the overall test data in this report but does not represent the actual test and compliance rate.

Food may also be sampled and tested for the presence and level of additives under the surveillance program. These tests are reported under the analytical data.

Bovine Spongiform Encephalopathy certificate checks

Food containing beef is referred as risk and government certification is assessed to determine compliance to Australia's Bovine Spongiform Encephalopathy (BSE) policy. A fail is recorded when no compliant certificate is presented.

Table 4 Compliance for BSE certificate checks

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
BSE Certificate	274	274 / 0	100

Visual assessments

At every inspection the food is assessed for signs of unsafe or unsuitable condition such as foreign objects or deterioration.

Table 5 Compliance for visual assessments

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Visual	16 881	16 877 / 4	99.9

Assessment of oysters ex. Korea/Japan

Oysters sourced from the Republic of Korea and specific marine areas of Hiroshima Prefecture, Japan are not permitted to be imported into Australia. The source of the oysters must be verified in writing by the national competent authority in Korea or Japan. A fail is recorded when the origin of the oysters is not able to be verified.

Table 6 Compliance for oysters ex Korea/Japan

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Oysters ex Korea/Japan	0	n/a	n/a

Note: n/a = not available – no tests applied

Analytical testing data

Within the analytical test category, tests are grouped according to three main types: chemical, contaminant and microbiological (Table 7). Each category consists of several tests which are reported in detail in Tables 8, 9 and 10.

Analytical test results show a 98.6 per cent compliance rate with the tests applied under the Imported Food Inspection Scheme.

Of the 10 009 analytical tests applied, 141 (1.4 per cent) of the products being tested failed against the standards.

Table 7 Compliance for analytical testing

Type of test	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Chemicals	2 344	2 304 / 40	98.3
Contaminants	2 312	2 277 / 35	98.5
Microbiological	5 353	5 287 / 66	98.8
Total	10 009	9 868 / 141	98.6

Table 8 Compliance for chemical tests

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Carbendazim	18	18 / 0	100	Orange juice
Chloramphenicol	6	6 / 0	100	Honey
Fluoroquinolones	388	368 / 20	94.8	Farmed fish and prawns
Malachite Green	166	163 / 3	98.2	Farmed fish
Nitrofurans	63	62 / 1	98.4	Farmed prawns, honey
Pesticides	1 685	1 669 / 16	99.1	Fruit, vegetables, meat
Streptomycin	6	6 / 0	100	Honey
Sulphonamides	6	6 / 0	100	Honey
Tetracycline	6	6 / 0	100	Honey
Total	2 344	2 304 / 40	98.3	-

Table 9 Compliance for contaminant tests

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Aflatoxins	484	476 / 8	98.3	Nuts
Domoic acid	185	185 / 0	100	Bivalve molluscs
Histamine	1 324	1 308 / 16	98.8	Fish
Hydrocyanic acid	8	7 / 1	87.5	Cassava chips
Inorganic arsenic	9	9 / 0	100	Seaweed
Iodine	117	107 / 10	91.5	Seaweed (brown algae)
PSP Toxin	185	185 / 0	100	Bivalve molluscs
Total	2 312	2 277 / 35	98.5	-

Table 10 Compliance for microbiological tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
<i>E. coli</i>	1 112	1 092 / 20	98.2	Processed meats, water, seafood, and cheese
<i>Salmonella</i>	2 218	2 205 / 13	99.4	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
<i>Listeria monocytogenes</i>	1 296	1 272 / 24	98.1	Cheese, ready-to-eat seafood, processed meats
Standard plate count	228	224 / 4	98.2	Cooked prawns
<i>Bacillus cereus</i>	8	5 / 3	62.5	Bean curd, tofu
<i>Vibrio cholerae</i>	149	147 / 2	98.7	Cooked prawns
<i>Coagulase positive Staphylococcus</i>	342	342 / 0	100	Processed meats and cooked prawns
Total	5 353	5 287 / 66	98.8	-

Analytical testing data, China

In the period January to June 2014, food from China was subject to the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.1 per cent of all food lines inspected.

Of the 862 analytical tests applied to imported food from China, 17 were found to be non-compliant, giving a 98 per cent compliance rate for tests applied.

Contaminant tests were the most frequently applied followed by tests for microbiological and chemical content.

Table 11 Compliance for chemical tests, China

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	2	2 / 0	100
Fluoroquinolones	30	26 / 4	86.7
Malachite Green	9	9 / 0	100
Nitrofurans	24	23 / 1	95.8
Pesticides	162	155 / 7	95.7
Streptomycin	2	2 / 0	100
Sulphonamides	2	2 / 0	100

Tetracycline	2	2 / 0	100
Total	233	221 / 12	94.8

Table 12 Compliance for contaminant tests, China

Contaminant	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Aflatoxins	94	94 / 0	100
Domoic acid	51	51 / 0	100
Histamine	51	51 / 0	100
Hydrocyanic acid	0	n/a	n/a
Inorganic arsenic	7	7 / 0	100
Iodine	27	22 / 5	81.5
PSP toxin	51	51 / 0	100
Total	281	276 / 5	98.2

Note: n/a = not available – no tests applied

Table 13 Compliance for microbiological testing, China

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
<i>Bacillus cereus</i>	2	2 / 0	100
Coagulase positive Staphylococcus	45	45 / 0	100
<i>E. coli</i>	32	32 / 0	100
<i>Listeria monocytogenes</i>	16	16 / 0	100
<i>Salmonella</i>	175	175 / 0	100
Standard plate count	44	44 / 0	100
<i>Vibrio cholerae</i>	34	34 / 0	100
Total	348	348 / 0	100

Analytical testing data, Thailand

In the period January to June 2014, food from Thailand was subject to the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 8.7 per cent of all food lines inspected.

Of the 858 analytical tests applied to imported food from Thailand, five were found to be non-compliant, giving a 99.4 per cent compliance rate for tests applied.

Contaminant tests were the most frequently applied followed by tests for microbiological and chemical content.

Table 14 Compliance for chemical tests, Thailand

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Fluoroquinolones	11	9 / 2	81.8
Malachite Green	6	6 / 0	100
Nitrofurans	5	5 / 0	100
Pesticides	140	140 / 0	100
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a

Total	162	160 / 2	98.8
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Note: n/a = not available – no tests applied

Table 15 Compliance for contaminant tests, Thailand

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	12	12 / 0	100
Domoic acid	13	13 / 0	100
Histamine	429	427 / 2	99.5
Hydrocyanic acid	0	n/a	n/a
Iodine	2	2 / 0	100
PSP Toxin	13	13 / 0	100
Total	469	467 / 2	99.6

Note: n/a = not available – no tests applied

Table 16 Compliance for microbiological tests, Thailand

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	0	n/a	n/a
Coagulase positive Staphylococcus	42	42 / 0	100
<i>E. coli</i>	9	9 / 0	100
<i>Listeria monocytogenes</i>	13	13 / 0	100
<i>Salmonella</i>	99	99 / 0	100
Standard plate count	36	36 / 0	100
Vibrio cholerae	28	27 / 1	96.4
Total	227	226 / 1	99.6

Note: n/a = not available – no tests applied

Analytical testing data, Italy

In the period January to June 2014, food from Italy was subject to the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 7.8 per cent of all food lines inspected.

Of the 1 051 analytical tests applied to imported food from Italy, 13 were found to be non-compliant, giving a 98.8 per cent compliance rate for tests applied.

Microbiological tests were the most frequently applied followed by tests for chemical and contaminants content.

Table 17 Compliance for chemical tests, Italy

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Carbendazim	1	1 / 0	100
Fluoroquinolones	1	1 / 0	100
Malachite Green	1	1 / 0	100
Nitrofurans	0	n/a	n/a
Pesticides	58	58 / 0	100
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a

Biosecurity

Tetracycline	0	n/a	n/a
Total	61	61 / 0	100

Note: n/a = not available – no tests applied

Table 18 Compliance for contaminant tests, Italy

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	23	23 / 0	100
Domoic acid	1	1 / 0	100
Histamine	25	22 / 3	88.0
Hydrocyanic acid	0	n/a	n/a
Iodine	0	n/a	n/a
PSP Toxin	1	1 / 0	100
Total	50	47 / 3	94.0

Note: n/a = not available – no tests applied

Table 19 Compliance for microbiological tests, Italy

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	0	n/a	n/a
Coagulase positive Staphylococcus	42	42 / 0	100
<i>E. coli</i>	302	295 / 7	97.7
<i>Listeria monocytogenes</i>	284	281 / 3	98.9
<i>Salmonella</i>	312	312 / 0	100
Standard plate count	0	n/a	n/a
Vibrio cholerae	0	n/a	n/a
Total	940	930 / 10	98.9

Note: n/a = not available – no tests applied

Appendixes

Appendix 1: Analytical tests applied to food

Food group	Risk / Surveillance test	Analytical test
Dairy products	Risk	<i>Listeria monocytogenes</i> <i>Salmonella</i> <i>E. coli</i>
	Surveillance	<i>Salmonella</i> <i>E. coli</i>
Fruit	Surveillance	Pesticide screen
Fruit juices	Surveillance	Pesticide screen
		Carbendazim (orange juice only)
Herbs and spices	Risk	<i>Salmonella</i>
Honey	Surveillance	Chloramphenicol
		Nitrofurans
		Streptomycin
		Tetracycline
		Sulphonamides
Meat	Risk	BSE government certification
		Coagulase positive Staph
		<i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i>
Nuts and nut products	Surveillance	Pesticide screen
	Risk	<i>Salmonella</i>
		Aflatoxin
Seafood	Risk	Histamine
		<i>Listeria monocytogenes</i>
		Coagulase positive Staph
		<i>E. coli</i>
		<i>Salmonella</i>
		Standard plate count
		Paralytic shellfish poison (PSP)
		Domoic acid
	Surveillance	Histamine
		Malachite green
		Nitrofurans
Vegetables	Risk	Fluoroquinolones
		<i>Salmonella</i> (Sesame seeds)
		Inorganic arsenic (Hijiki seaweed)
		Iodine (Seaweed (brown algae))
	Surveillance	Pesticide screen
		<i>Bacillus cereus</i> (tofu, soy bean / milk curd)

Appendix 2: Tariff codes included in each food commodity group

Commodity group	Tariff code
Beverages	2009 2201 – 2208
Cereals	1001 – 1008 1101 – 1109
Dairy	0401 – 0406
Eggs	0407 – 0408
Honey	0409
Horticulture	0701 – 0714 0801 – 0814 0904 – 0910 1201 – 1208 1210 – 1212 1801 – 1802
Meat	0201 – 0212 0504 1601 – 1602
Seafood	0302 – 0307 1603 – 1605
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

Appendix 3: No. of inspections per country

Country	No. of inspections	Country	No. of inspections
Argentina	30	Iceland	1
Australia	7	India	807
Austria	29	Indonesia	338
Bahrain	1	Iran	35
Bangladesh	45	Ireland	49
Barbados	1	Israel	55
Belarus	1	Italy	1080
Belgium	143	Jamaica	2
Belize	2	Japan	757
Bolivia	6	Jordan	20
Bosnia and Herzegovina	9	Kenya	7
Brazil	50	Korea, Republic of	610
Bulgaria	17	Latvia	8
Canada	86	Lebanon	85
Chad	1	Lithuania	1
Chile	33	Luxembourg	1
China	1264	Macedonia	17
Colombia	19	Madagascar	3
Costa Rica	8	Malaysia	564
Cote d'Ivoire	1	Maldives	1
Croatia	46	Malta	1
Cuba	4	Mauritius	2
Cyprus	7	Mexico	125
Czech Republic	6	Moldova	1
Denmark	146	Morocco	6
Ecuador	3	Myanmar	24
Egypt	20	Namibia	3
El Salvador	2	Nepal	12
Estonia	2	Netherlands	232
Ethiopia	13	Netherlands Antilles	2
Fiji	81	New Caledonia	1
Finland	5	New Zealand	144
France	560	Nicaragua	5
French Polynesia	2	Nigeria	1
Georgia	2	Norway	70
Germany	320	Pakistan	87
Ghana	6	Panama	1
Greece	120	Papua New Guinea	6
Guam	1	Paraguay	4
Guatemala	12	Peru	51
Guinea	3	Philippines	224
Honduras	4	Poland	80
Hong Kong	138	Portugal	25
Hungary	25	Puerto Rico	3

Biosecurity

Country	No. of inspections
Romania	1
Russian Federation	11
Rwanda	1
Samoa	2
Saudi Arabia	8
Serbia	30
Singapore	197
Slovakia	1
Slovenia	1
Solomon Islands	6
South Africa	214
Spain	258
Sri Lanka	224
St Helena	2
Sudan	2
Sweden	49
Switzerland	84
Taiwan	498
Tanzania	3
Thailand	1205
Tonga	10
Trinidad and Tobago	3
Tunisia	4
Turkey	171
Uganda	1
Ukraine	4
United Arab Emirates	49
United Kingdom	337
United States	1063
Uruguay	1
Vanuatu	2
Venezuela	3
Vietnam	560
Virgin Islands British	1
Yemen	2
Yugoslavia	2
Zimbabwe	2
Total	13 844

Glossary

AIMS

AIMS is the computer system that receives data on imported goods from the Integrated Cargo System (ICS) and processes entries for both imported food and quarantine purposes.

Australia New Zealand Food Standards Code

The Code details food standards applicable to food for human consumption in Australia and is available from the 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/food.

Food

Section 3 of the *Imported Food Control Act 1992* describes food as:

(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 is a bi-national government agency responsible for developing food standards and administering the Australia New Zealand Food Standards Code. FSANZ conducts the food risk assessment and advises the Department of Agriculture about food that poses 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. Targets the specific food from the specific manufacturer in a specific country at a rate of 100 per cent of consignments.

Imported Food Inspection Scheme

The inspection scheme, established under the Imported Food Control Regulations 1993, provides for inspection of food at the border to assess importer compliance with sourcing food that meets Australian food standards.

Inspection

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

A unique code that identifies a lot and can be used for recall purposes if necessary.

Risk food

Food that FSANZ has assessed as representing a medium to high potential risk to consumer health are referred to AIMS by the ICS for inspection at the rate of 100 per cent of imports, reducing with a history of compliance.

Surveillance food

All other food not classified as risk. Referred to AIMS by the ICS for inspection at the rate of 5 per cent of consignments.

Trans-Tasman Mutual Recognition Arrangement

This is an arrangement between the Australian, state and territory governments and the government of New Zealand. It allows goods (including food) to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.