Imported Food Inspection Data

Report for January – June 2015

Imported Food Inspection Scheme

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Summary

The Department of Agriculture and Water Resources 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.

This report provides summary data from imported food inspections under the Imported Food Inspection Scheme for the period 1 January to 30 June 2015. The department has published these reports every six months since July 2006; previous reports are available from the department's website.

1 January to 30 June 2015

The department periodically reviews the monitoring of imported food. Through these reviews, 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. These reviews are generally conducted on a food by food basis, considering a variety of factors specific to the food under review and involves consultation with imported food stakeholders.

During the period covered by this report, the department amended the testing applied to fruit and vegetables (introducing a broader agricultural chemical screen) and preserved fruit (introduced analysis for lead and if in a metal can, tin).

The department was also involved in the foodborne hepatitis A virus incident that was first identified by OzFoodNet during February 2015. Incident management was continued through until May 2015, with many health and food authorities involved at all levels of government (Australian Government, state and territory governments and local government).

One outcome from this incident was the review of border requirements for ready to eat berries. Testing for a process hygiene indicator, *E.coli*, was introduced. Importers were also advised through published Imported Food Notices that to ensure they import safe food, they must ensure the supply chain for ready to eat berries adequately addresses good agricultural practices and good hygienic practices.

More information on the tests applied to imported food is available from the department's website http://www.agriculture.gov.au/import/food.

Review of risk classified foods

Food Standards Australia New Zealand (FSANZ) is progressing with the review of their risk assessment advice that was the basis for the department classifying a food as a risk food (previously reviewed in 2007). FSANZ is generating separate risk statements for each food/hazard combination which determines the level of risk for that specific pairing. The department then determines the appropriate risk management measures for imported food based on the conclusions of the risk advice provided by FSANZ. For some foods, the risk management measures will require government certification attesting to the through-chain controls in the exporting country. Changes to imported food legislation are being prepared to support this requirement.

More information on the imported food risk statements is available from the FSANZ website http://www.foodstandards.gov.au/consumer/importedfoods/Pages/FSANZ-advice-on-imported-food.aspx.

Imported berries linked to hepatitis A virus infections

The Department of Agriculture and Water Resources played a significant role in the response to the hepatitis A outbreak linked to the consumption of imported ready to eat berries. The department was involved in both the incident management response and implementing requirements to manage the risks of food borne viruses such as hepatitis A in future imports of ready to eat berries.

Managing the food safety incident

During February 2015, the department implemented emergency measures under the *Imported Food Control Act 1992* following the voluntary recall of Nanna's mixed berries by Patties Foods Ltd. These measures required all imports of berries from two Chinese manufacturers to be referred for inspection by departmental staff. The department also worked with Patties Foods to ensure that implicated berry products within warehouses and those about to be imported were withheld from distribution.

These actions were coordinated by the department who were supported by Food Standards Australia New Zealand (FSANZ) who provided risk assessment advice.

As this was a post border incident, the department worked with the Victorian Department of Health and Human Services who were the lead government food authority for this incident.

Systems for future agricultural and hygienic practices

Imported food legislation places responsibility on the Australian food business to source and import safe food. The department's expectation is that importers will now undertake due diligence checks to ensure the ready to eat berries they import have been produced under good agricultural practice and subject to good hygienic practices to manage the risk of food borne virus hazards such as hepatitis A virus or norovirus.

The department implemented testing of all imported frozen berries for *E.coli* as an indication that hygiene controls have been applied during the production and processing of the berries. This action is supported by the imported food risk statement for fresh and frozen ready to eat berries and the hazard hepatitis A virus, provided to the department by FSANZ. This risk statement is published on the FSANZ website.

The department also contacted the Chinese Government to advise of the epidemiological link to the berries imported from China as the source of hepatitis A infection. The Chinese government responded quickly, completing an investigation into the concerns that the berries were contaminated either at the packing facility or on farm.

Imported Food Inspection Scheme

The Department of Agriculture and Water Resources is one of many government agencies responsible for regulating food in Australia. The department 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 and Water Resources operates a risk-based border inspection scheme—the Imported Food Inspection Scheme (IFIS).

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 and Water Resources 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.

In addition to the department's imported food testing, the state and territory jurisdictions also have responsibility for ensuring that all food, including imported food, meets the requirements of the Code at the point of sale.

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 and Water Resources.

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 2015), seven non-compliant food notifications were reported, of which six were for analytical results and one for a recall due to links with the hepatitis A virus incident. The foods were subject to disposal by destruction and the importer implemented corrective action including an increased level of analytical testing for these products.

Summary for January to June 2015

The data contained in this report was obtained from imported food inspection data for the period 1 January to 30 June 2015. During this period:

- 8 819 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 13 882 lines of imported food were inspected
- Of these lines, 26.9 per cent were risk food, 70.1 per cent were surveillance food and 3.0 per cent were surveillance food subject to a Holding Order
- Of the risk food inspected, the top three countries were Thailand, China and India with 465 (12.5.%), 404 (10.8.%) and 283 (7.6.%) lines respectively.
- The compliance rate for risk foods was approximately 98.9.%.
- 43 945 tests were applied, including label and visual checks
  - 17 136 label and composition assessments
  - 9 850 analytical tests
  - 16 959 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 – one
- number of tests applied – ten.

Commodity groups

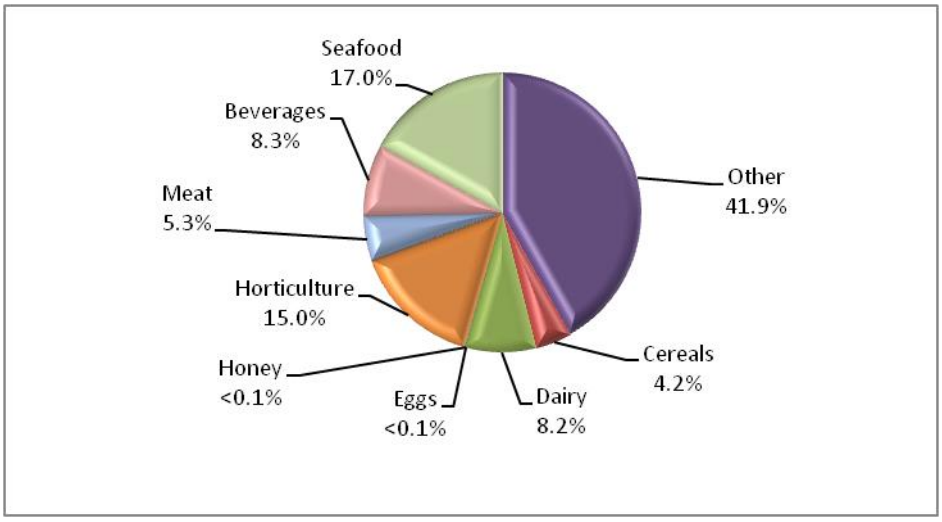
While risk food is specifically targeted for inspection, surveillance food is subject to random inspection at the rate of five per cent of consignments. The numbers of tests applied reflects this approach. Commodity groups that contain more risk food and/or are imported more frequently have a higher 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 17.0 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 15.0 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	3 640	3 526 / 114	96.9
Cereals, flours and milled products	1 850	1 842 / 8	99.6
Dairy	3 593	3 572 / 21	99.4
Eggs	n/a	n/a	n/a
Honey	70	70 / 0	100
Horticulture	6 589	6 506 / 83	98.7
Meat	2 308	2 307 / 1	99.9
Seafood	7 484	7 417 / 67	99.1

Commodity group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Other (incl. processed food)	18 411	18 124 / 287	98.4
Total	43 945	43 364 / 581	98.7

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

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 2015:

- Thailand, China and the United States were the countries whose food was subject to most inspections
- 63.7 per cent of food inspections were on food from 10 countries; the remaining 36.3 per cent were on food from 105 countries.

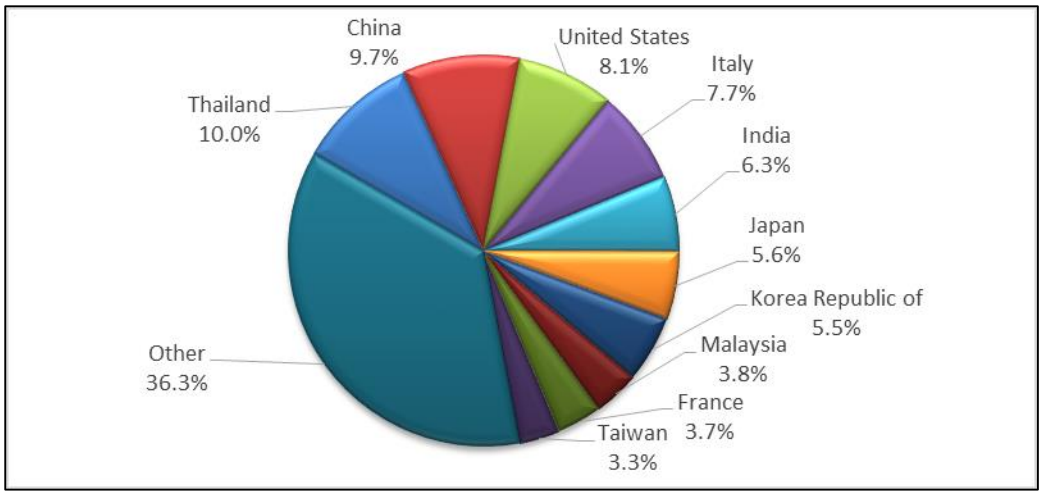
The Australian Food Statistics (published annually by the Department of Agriculture and Water Resources) indicates that a significant proportion of food imports are from New Zealand. However, under the Trans-Tasman Mutual Recognition Arrangement, most food from New Zealand is not subject to the *Imported 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
Thailand	1 385	10.0
China	1 344	9.7
United States	1 119	8.1
Italy	1 072	7.7
India	872	6.3
Japan	777	5.6
Korea, Republic of	766	5.5
Malaysia	526	3.8
France	514	3.7
Taiwan	464	3.3
Other	5 043	36.3
Total	13 882	

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 Thailand, China and the United States is provided in the analytical testing data section.

Testing data

Summary for January to June 2015

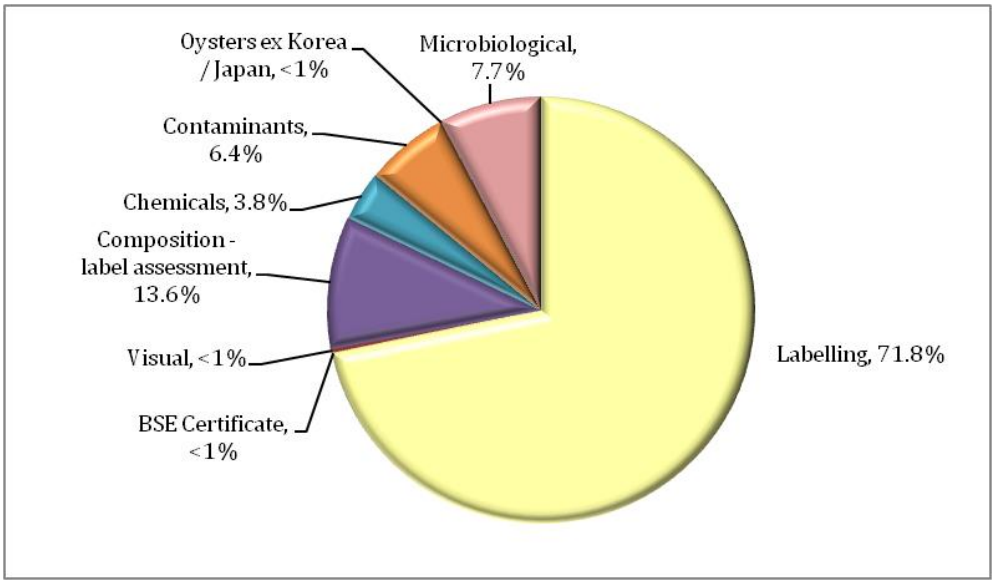
- 98.7per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (81.8 per cent of failures).
- When labelling non-compliances are removed from testing data, the compliance rate for analytical and other tests applied to imported food rises to 99.6 per cent.

Table 3 Compliance for all tests

Test group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Analytical	9 850	9 746 / 104	98.9
Labelling	17 136	16 661 / 475	97.2
Other	16 959	16 957 / 2	99.9
Total	43 945	46 364 / 581	98.7

Figure 3 provides a summary of the 581 non-compliant tests from the 43 945 tests applied, with details of each specific test and the proportion each test contributed to the total.

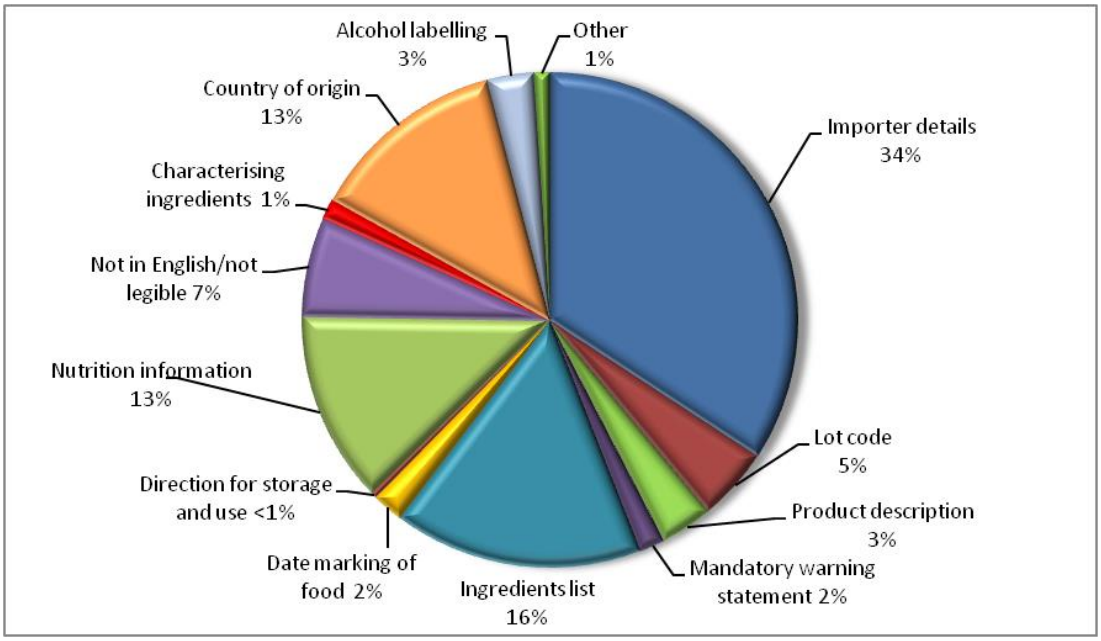
Figure 3 Non-compliant test results



Labelling data

Figure 4 provides a detailed summary of labelling non-compliances against Australian food standards. Absent or incomplete importer details on labelling is the largest contributor to non-compliant labelling, accounting for 34.2 per cent of non-compliances. Ingredients list, country of origin and incorrect nutritional information labelling account for a further 41.7 per cent of label non-compliances.

Figure 4 Non-compliant labelling



Other test data

Composition assessments

Additives or ingredients that are not permitted, or are in excess of permitted levels, may be identified during a label assessment. Of the 17 136 label assessments conducted, 58 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	290	290 / 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	16 668	16 666 / 2	100

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	1	1 / 0	100

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 98.9 per cent compliance rate with the tests applied under the Imported Food Inspection Scheme.

Of the 9 850 analytical tests applied, 104 (1.1 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	1 824	1 802 / 22	98.8
Contaminants	3 555	3 518 / 37	99.0
Microbiological	4 471	4 426 / 45	99.0
Total	9 850	9 746 / 104	98.9

Table 8 Compliance for chemical tests

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Carbendazim	14	14 / 0	100	Orange juice
Chloramphenicol	8	8 / 0	100	Honey
Fluoroquinolones	199	196 / 3	98.5	Farmed fish and prawns
Fruit & Veg Residue Screen	380	375 / 5	98.7	Fruit and vegetables
Malachite Green	143	141 / 2	98.6	Farmed fish
Nitrofurans	52	47 / 5	90.4	Farmed prawns, honey
Pesticides	1004	997 / 7	99.3	Fruit, vegetables, meat
Streptomycin	8	8 / 0	100	Honey
Sulphonamides	8	8 / 0	100	Honey
Tetracycline	8	8 / 0	100	Honey
Total	1 824	1 802 / 22	98.8	–

Table 9 Compliance for contaminant tests

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Aflatoxins	426	411 / 15	96.5	Nuts
Arsenic total	389	389 / 0	100	Cereal grains, cereal flours and processed cereals
Domoic acid	201	201 / 0	100	Bivalve molluscs
Erucic acid	227	227 / 0	100	Edible plant oils
Hepatitis A	10	10 / 0	100	Ready-to-eat berries
Histamine	1 387	1 383 / 4	99.7	Fish
Honey adulteration	2	2 / 0	100	Honey
Hydrocyanic acid	23	17 / 6	73.9	Cassava chips
Inorganic arsenic	3	3 / 0		Seaweed
Iodine	88	78 / 10	88.6	Seaweed (brown algae)
Lead	520	518 / 2	99.6	Cereal grains, ready-to-eat cereal flours and processed cereals, canned and preserved fruit
PSP Toxin	200	200 / 0	100	Bivalve molluscs
Tin	79	79 / 0	100	Canned fruit
Total	3 555	3 518 / 37	99.0	–

Table 10 Compliance for microbiological tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Bacillus cereus	10	10 / 0	100	Bean curd, tofu
E. coli	969	956 / 13	98.7	Processed meats, water, seafood, and cheese
Listeria monocytogenes	955	948 / 7	99.3	Cheese, ready-to-eat seafood, processed meats
Salmonella	1 958	1 939 / 19	99.0	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
Standard plate count	187	181 / 6	96.8	Cooked prawns
Coagulase positive Staphylococcus	261	261 / 0	100	Processed meats and cooked prawns
Vibrio cholerae	131	131 / 0	100	Cooked prawns
Total	4 471	4 426 / 45	99.0	–

Analytical testing data, Thailand

In the period January to June 2015, food from Thailand was subject to the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 10.0 per cent of all food lines inspected.

Of the 1 181 analytical tests applied to imported food from Thailand, 6 were found to be non-compliant, giving a 99.3 per cent compliance rate for tests applied.

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

Table 11 Compliance for chemical tests, Thailand

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	n/a	n/a	n/a
Fluoroquinolones	6	6 / 0	100
Fruit & Veg Residue screen	39	38 /1	97.4
Malachite Green	4	4 / 0	100
Nitrofurans	2	1 / 1	50.0
Pesticides	58	58 / 0	100
Streptomycin	n/a	n/a	n/a
Sulphonamides	n/a	n/a	n/a
Tetracycline	n/a	n/a	n/a
Total	109	107 / 2	98.2

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

Table 12 Compliance for contaminant tests, Thailand

Contaminant	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Aflatoxins	18	18 / 0	100
Arsenic total	87	87 / 0	100
Domoic acid	10	10 / 0	100
Erucic acid	4	4 / 0	100
Histamine	587	587 / 0	100
Hydrocyanic acid	4	4 / 0	100
Inorganic arsenic	n/a	n/a	n/a
Iodine	n/a	n/a	n/a
Lead	130	130 / 0	100
PSP toxin	10	10 / 0	100
Tin	37	37 / 0	100
Total	887	887 / 0	100

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

Table 13 Compliance for microbiological testing, Thailand

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	n/a	n/a	n/a
Coagulase positive Staphylococcus	33	33 / 0	100
E. coli	7	7 / 0	100
Listeria monocytogenes	11	11 / 0	100
Salmonella	78	78 / 0	100
Standard plate count	31	27 / 4	87.1
Vibrio cholerae	25	25 / 0	100
Total	185	181 / 4	97.8

Analytical testing data, China

In the period January to June 2015, food from China was subject to the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.7 per cent of all food lines inspected.

Of the 941 analytical tests applied to imported food from China, 16 were found to be non-compliant, giving a 98.3 per cent compliance rate for tests applied.

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

Table 14 Compliance for chemical tests, China

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	5	5 / 0	100
Fluoroquinolones	21	21 / 0	100
Fruit & veg residue screen	58	55 / 3	94.8
Malachite Green	13	13 / 0	100
Nitrofurans	13	13 / 0	100
Pesticides	99	97 / 2	98.0
Streptomycin	5	5 / 0	100
Sulphonamides	5	5 / 0	100
Tetracycline	5	5 / 0	100
Total	224	219 / 5	97.8

Table 15 Compliance for contaminant tests, China

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	74	74 / 0	100
Arsenic total	7	7 / 0	100
Domoic acid	71	71 / 0	100
Erucic acid	n/a	n/a	n/a
Hepatitis A	10	10 / 0	100
Histamine	41	41 / 0	100
Hydrocyanic acid	n/a	n/a	n/a
Iodine	33	24 / 9	72.7
Lead	20	18 / 2	90.0
PSP Toxin	70	70 / 0	100
Tin	3	3 / 0	100
Total	329	318 / 11	96.7

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

Table 16 Compliance for microbiological tests, China

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	3	3 / 0	100
Coagulase positive Staphylococcus	32	32 / 0	100
E. coli	52	52 / 0	100

Listeria monocytogenes	27	27 / 0	100
Salmonella	209	209 / 0	100
Standard plate count	32	32 / 0	100
Vibrio cholerae	33	33 / 0	100
Total	388	388 / 0	100

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

Analytical testing data, United States

In the period January to June 2015, food from the United States was subject to the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 8.1 per cent of all food lines inspected.

Of the 719 analytical tests applied to imported food from the United States, two were found to be non-compliant, giving a 99.7 per cent compliance rate for tests applied.

Chemical tests were the most frequently applied followed by tests for contaminants and microbiological content.

Table 17 Compliance for chemical tests, United States

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	n/a	n/a	n/a
Fluoroquinolones	2	2 / 0	100
Fruit & veg residue screen	98	98 / 0	100
Malachite Green	2	2 / 0	100
Nitrofurans	217	215 / 2	99.1
Pesticides	n/a	n/a	n/a
Streptomycin	n/a	n/a	n/a
Sulphonamides	n/a	n/a	n/a
Tetracycline	n/a	n/a	n/a
Total	319	317 / 2	99.4

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

Table 18 Compliance for contaminant tests, United States

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	74	74 / 0	
Arsenic total	44	44 / 0	100
Domoic acid	5	5 / 0	100
Erucic acid	2	2 / 0	100
Histamine	26	26 / 0	100
Hydrocyanic acid			
Iodine	1	1 / 0	100
Lead	52	52 / 0	100
PSP Toxin	5	5 / 0	100
Tin	2	2 / 0	100
Total	211	211 / 0	100

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

Table 19 Compliance for microbiological tests, United States

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	n/a	n/a	n/a
Coagulase positive Staphylococcus	22	22 / 0	100
E. coli	54	54 / 0	100
Listeria monocytogenes	45	45 / 0	100
Salmonella	61	61 / 0	100
Standard plate count	7	7 / 0	100
Vibrio cholerae	n/a	n/a	n/a
Total	189	189 / 0	100

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	*Listeria monocytogenes* *Salmonella* *E. coli*
	Surveillance	*Salmonella* *E. coli*
Cassava chips	Risk	Hydrocyanic acid
Edible plant oils	Surveillance	Erucic acid
Fruit	Surveillance	49 pesticide screen - till 22/4/15 108 fruit and vegetable residue screen - from 22/4/15 *E. coli* (ready-to-eat frozen berries only)
Fruit – canned and preserved	Surveillance	Lead Tin (canned only)
Fruit juices	Surveillance	49 pesticide screen - till 22/4/15 Carbendazim (orange juice only) 108 fruit and vegetable residue screen including carbendazim - from 22/4/15
Herbs and spices	Risk	*Salmonella*
Honey	Surveillance	Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides Adulteration (Turkey only)
Meat	Risk	BSE government certification Coagulase positive Staph *E. coli* *Listeria monocytogenes* *Salmonella*
	Surveillance	49 pesticide screen
Nuts and nut products	Risk	*Salmonella* Aflatoxin
Seafood	Risk	Histamine *Listeria monocytogenes* Coagulase positive Staph *E. coli* *Salmonella* Standard plate count Paralytic shellfish poison (PSP) Domoic acid *Vibrio cholerae*
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones
Vegetables	Risk	*Salmonella* (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))

Food group	Risk / Surveillance test	Analytical test
	Surveillance	49 pesticide screen – till 22/4/15
		108 fruit and vegetable residue screen – from 22/4/15
		Bacillus cereus (tofu, soy bean / milk curd)
		Arsenic total (Cereal grains, ready-to-eat cereal flours and processed cereals)
		Lead (Cereal grains, ready-to-eat cereal flours and processed cereals)

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 (incl. processed food)	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
Afghanistan	2
Argentina	18
Australia	8
Austria	25
Bangladesh	34
Barbados	1
Belarus	1
Belgium	134
Bolivia	6
Bosnia and Herzegovina	26
Brazil	53
Bulgaria	20
Cambodia	5
Canada	106
Chile	49
China	1344
Colombia	18
Costa Rica	6
Cote Di'voire	2
Croatia	53
Cuba	1
Cyprus	13
Czech Republic	6
Denmark	133
Djibouti	3
Ecuador	5
Egypt	29
El Salvador	4
Estonia	1
Ethiopia	5
Fiji	41
Finland	3
France	514
French Polynesia	1
Georgia	1
Germany	296
Ghana	3
Greece	129
Guatemala	5
Honduras	5
Hong Kong	80
Hungary	15
Iceland	3
India	872

Country	No. of inspections
Indonesia	331
Iran	64
Ireland	47
Israel	57
Italy	1072
Japan	777
Jordan	16
Kenya	8
Korea, Republic of	766
Latvia	9
Lebanon	81
Lithuania	4
Luxembourg	2
Macedonia	38
Madagascar	2
Malaysia	526
Maldives	2
Mauritius	9
Mexico	112
Morocco	5
Myanmar	49
Namibia	4
Nepal	12
Netherlands	246
New Zealand	113
Nicaragua	4
Niger	1
Nigeria	3
Norway	56
Pakistan	86
Papua New Guinea	11
Paraguay	3
Peru	39
Philippines	191
Poland	56
Portugal	18
Puerto Rico	5
Russian Federation	23
Rwanda	1
Saudi Arabia	11
Serbia	47
Sierra Leone	2
Singapore	149
Slovakia	1
Slovenia	7
Solomon Islands	1

Imported Food Inspection Data

Country	No. of inspections
South Africa	171
Spain	250
Sri Lanka	293
St Helena	1
Swaziland	1
Sweden	35
Switzerland	105
Syrian Arab Republic	2
Taiwan	464
Tanzania	3
Thailand	1385
Tonga	9
Trinidad and Tobago	5
Tunisia	3
Turkey	144
Uganda	2
Ukraine	11
United Arab Emirates	26
United Kingdom	301
United States	1119
Uruguay	2
Vanuatu	2
Vietnam	395
Zambia	2
Zimbabwe	5
Total	13 882

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 and Water Resources 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. This 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.