# Imported food inspection data

Report for January to June 2016

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 2016. The department has published these reports every six months since July 2006; previous reports are available from the department’s website.

### 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 were prepared and implemented to support this requirement. The FSANZ website provides more information on [imported food risk statements](http://www.foodstandards.gov.au/consumer/importedfoods/Pages/FSANZ-advice-on-imported-food.aspx.).

During the January to June 2016 period, the department implemented revised border inspection and compliance requirements for some imported cheese in response to the FSANZ imported food risk statements for cheese. These changes identified two types of cheese to be classified as risk food, cheese in which the growth of *Listeria monocytogenes* can occur and cheese that met the department’s definition of a raw milk cheese.

### Imported food reforms

The Department of Agriculture and Water Resources continued its work with the Department of Health to improve how we manage imported food safety risks and better protect the health of consumers.

Food safety issues, such as imported berries linked to cases of hepatitis A in 2015, highlighted limitations with the current management of imported food safety.

Reforms aimed at strengthening our ability to identify, respond to and manage food safety risks are now being considered. This will include legislative and non-legislative changes to the imported food safety system.

Changes to Australia’s biosecurity system and biosecurity regulatory framework will not be considered as part of the imported food reforms.

During the period 18 April to 3 May 2016, the department completed a food importer survey to collect information on import activity, compliance with the Imported Food Inspection Scheme, use of supply chain assurance and traceability systems by importers to manage food safety. Results from this survey were used by the department in considering reforms to the management of imported food safety. See the department’s website for more information on [imported food reform](http://www.agriculture.gov.au/import/goods/food/reform).

### Increased border inspection for coconut drinks and powders

As reported in the July to December 2015 inspection data report, between September 2015 and February 2016 the department participated in a joint action with state and territory government food authorities on coconut drinks and coconut powder to determine whether milk may be present as an undeclared allergen. Under this action, nine samples were found to contain the undeclared allergen (milk) and action has been taken on these non-compliant products. There were also 22 public recalls and trade withdrawals associated with the same issue. Through the department’s testing, the recalls and withdrawals, and actions taken by the Australian food authorities, the importance of allergen labelling has been highlighted to importing food businesses.

The high compliance rate of the import testing since November 2015 indicates that the joint action has been effective and products in this food category have demonstrated satisfactory compliance with Australia’s labelling requirements.

The department ceased the increased border intervention for coconut drinks and powders in March 2016. Targeting of those nine products identified as containing the undeclared allergen remained in place.

The department is considering future border testing for undeclared allergens in these foods to confirm continued compliance with Australian labelling requirements for presence of allergens.

### Comparing five years of inspection data reports

The department has been publishing twice yearly Imported Food Inspection Data reports on activities dating back to July 2006.

Figure 1 summarises the number of food entries and lines inspected for each six month reporting period. The table shows a regular pattern where the period January to June each year has lower activity than the period July to December.

Figure 1 Inspection activity, January 2011 to June 2016

Figure 2 summarises the number of tests applied at inspections for each six month reporting period. This table reflects a similar pattern to Figure 1. Figure 2 also shows a reduction in the number of tests in 2013, reflecting changes made after a review of surveillance testing.

Figure 2 Tests conducted, January 2011 to June 2016

## 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 *Biosecurity Act 2015* (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](http://www.agriculture.gov.au/import/goods/food/inspection-compliance/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 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 Department of Immigration and Border Protection Integrated Cargo System (ICS).

Once food is referred, the department’s system applies 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 demonstrated.

In addition to the department's imported food testing, the state and territory government 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 the border 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, four non-compliant food notifications were reported.

## Summary for January to June 2016

The data contained in this report was obtained from imported food inspection data for the period 1 January to 30 June 2016. During this period:

* 9 030 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
* 14 427 lines of imported food were inspected
* Of these lines, 27.2 per cent were risk food, 70.2 per cent were surveillance food and 2.6 per cent were surveillance food subject to a Holding Order
* China, Thailand and Italy were the countries whose food was subject to most inspections
* 62.3 per cent of food inspections were on food from 10 countries; the remaining 37.7 per cent were on food from 101 countries.
* The compliance rate for all foods inspected was 98.9 per cent
* Of the risk classified food inspected, the top three countries were Thailand, China and India, with the compliance rate for all risk foods being 99.1 per cent
* 44 067 tests were applied, including label and visual checks
* 17 464 label and composition assessments
* 9 288 analytical tests
* 17 315 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](#_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 one line, with ten tests applied.

### 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 15.8 per cent of tests applied (Figure 3) 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 14.5 per cent of all tests applied to imported food under the Imported Food Inspection Scheme.

Figure 3 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 | No. non‑compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Beverages | 4 145 | 4 086 | 59 | 98.6 |
| Cereals, flours and milled products | 1 813 | 1 800 | 13 | 99.3 |
| Dairy | 3 133 | 3 121 | 12 | 99.6 |
| Eggs | 10 | 10 | 0 | 100.0 |
| Honey | 43 | 42 | 1 | 97.7 |
| Horticulture | 6 404 | 6 330 | 74 | 98.8 |
| Meat | 2 195 | 2 193 | 2 | 99.9 |
| Seafood | 19 377 | 19 119 | 258 | 98.7 |
| Other (incl. processed food) | 6 947 | 6 891 | 56 | 99.2 |
| **Total** | 44 067 | 43 592 | 475 | 98.9 |

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 2016:

* China, Thailand and Italy were the countries whose food was subject to most inspections
* 62.3 per cent of food inspections were on food from 10 countries; the remaining 37.7 per cent were on food from 101 countries.

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 | Percentage of total lines inspected |
| --- | --- | --- |
| China | 1 448 | 10.0 |
| Thailand | 1 379 | 9.6 |
| Italy | 1 034 | 7.2 |
| United States | 962 | 6.7 |
| India | 950 | 6.6 |
| Japan | 836 | 5.8 |
| Korea, Republic of | 764 | 5.3 |
| Malaysia | 586 | 4.1 |
| France | 548 | 3.8 |
| Taiwan | 475 | 3.3 |
| Other | 5 445 | 37.7 |
| **Total** | 14 427 |  |

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

Source: AIMS database

Figure 4 Percentage of inspections, by country of origin

More detailed information about China, Thailand and Italy is provided in the [analytical testing data](#_Analytical_testing_data) section.

### Testing data

#### Summary for January to June 2016

* 98.9 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 (70.6 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  | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Analytical | 9 288 | 9 182  | 106 | 98.9 |
| Labelling | 17 464 | 17 098  | 366 | 97.9 |
| Other | 17 315 | 17 312  | 3 | 99.9 |
| **Total** | 44 067 | 43 592  | 475 | 98.9 |

Figure 5 provides a summary of the 475 non-compliant tests from the 44 067 tests applied, with details of each specific test and the proportion each test contributed to the total.

Figure 5 Non-compliant test results

#### Labelling data

Figure 6 provides a detailed summary of labelling non-compliances against Australian food standards. Absent, incomplete or incorrect nutrition information details on labelling is the largest contributor to non-compliant labelling, accounting for 25.3 per cent of non-compliances. Absent or incomplete importer details, ingredients list and country of origin labelling account for a further 50.3 per cent of label non-compliances.

Figure 6 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 17 464 label assessments conducted, 32 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.

##### 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 | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| BSE Certificate | 350 | 349 | 1 | 99.7 |

**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 | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Visual | 16 965 | 16 963 | 2 | 100 |

**Assessment of oysters from 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 | No. non-compliant | Compliance rate (%) |
| Oysters ex Korea/Japan | na | na | n/a | na |

**n/a** Not applicable.

#### Analytical testing data

Within the analytical test category, tests are grouped according to four main types: chemical, contaminant, composition (analytical assessment) 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 9 288 analytical tests applied, 106 (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 | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Chemicals | 1 591 | 1 551 | 40 | 97.5 |
| Contaminants | 3 336 | 3 295 | 41 | 98.8 |
| Microbiological | 4 229 | 4 207 | 22 | 99.5 |
| Composition | 132 | 129 | 3 | 97.7 |
| **Total** | 9 288 | 9 182 | 106 | 98.9 |

Table 8 Compliance for chemical tests

| Chemical | No. of tests applied | No. compliant  | No. non-compliant | Compliance rate (%) | Types of food |
| --- | --- | --- | --- | --- | --- |
| Fluoroquinolones | 192 | 190 | 2 | 99.0 | Farmed fish and prawns |
| Fruit and veg residue screen | 789 | 752 | 37 | 95.3 | Fruit and vegetables |
| Malachite Green | 168 | 168  | 0 | 100.0 | Farmed fish |
| Nitrofurans | 26 | 25 | 1 | 96.2 | Farmed prawns, honey |
| Pesticides | 416 | 416 | 0 | 100.0 | Meat |
| **Total** | 1 591 | 1 551 | 40 | 97.5 | – |

Table 9 Compliance for contaminant tests

| Contaminant | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) | Types of food |
| --- | --- | --- | --- | --- | --- |
| Aflatoxins | 470 | 451 | 19 | 96.0 | Nuts |
| Arsenic total | 370 | 370 | 0 | 100 | Cereal grains, cereal flours and processed cereals |
| Domoic acid | 221 | 221 | 0 | 100 | Bivalve molluscs |
| Erucic acid | 203 | 203 | 0 | 100 | Edible plant oils |
| Histamine | 1 074 | 1 064 | 10 | 99.1 | Fish |
| Hydrocyanic acid | 18 | 17 | 1 | 94.4 | Cassava chips |
| Inorganic arsenic | n/a | n/a | n/a | n/a | Seaweed |
| Iodine | 69 | 65 | 4 | 94.2 | Seaweed (brown algae) |
| Lead | 563 | 556 | 7 | 98.8 | Cereal grains, ready-to-eat cereal flours and processed cereals, canned and preserved fruit |
| PSP Toxin | 221 | 221 | 0 | 100 | Bivalve molluscs |
| Tin | 127 | 127 | 0 | 100 | Canned fruit |
| **Total** | 3 336 | 3 295 | 41 | 98.8 | – |

Table 10 Compliance for microbiological tests

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) | Types of food |
| --- | --- | --- | --- | --- | --- |
| *Bacillus cereus* | 27 | 27 | 0 | 100 | Bean curd, tofu |
| *E. coli* | 776 | 770 | 6 | 99.2 | Processed meats, water, seafood, and cheese |
| Hepatitis A | 1 | 1 | 0 | 100 | Berries |
| *Listeria* *monocytogenes* | 1 048 | 1 044 | 4 | 99.6 | Cheese, ready-to-eat seafood, processed meats |
| *Salmonella* | 1 776 | 1 767 | 9 | 99.5 | Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese |
| Standard plate count | 183 | 181 | 2 | 98.9 | Cooked prawns |
| Coagulase positive Staphylococcus | 295 | 295 | 0 | 100 | Processed meats and cooked prawns |
| *Vibrio cholerae* | 123 | 122 | 1 | 99.2 | Cooked prawns |
| **Total** | 4 229 | 4 207 | 22 | 99.5 | – |

Table 11 Compliance for composition analytical tests

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) | Types of food |
| --- | --- | --- | --- | --- | --- |
| Allergen - Dairy | 107 | 105 | 2 | 98.1 | Coconut drinks and coconut powders |
| C4 adulteration | 9 | 8 | 1 | 88.9 | Honey |
| Moisture content | 8 | 8 | 0 | 100 | Honey |
| Reducing sugar content | 8 | 8 | 0 | 100 | Honey |
| **Total** | 132 | 129 | 3 | 97.7 |  |

### Analytical testing data, China

In the period January to June 2016, food from China 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 945 analytical tests applied to imported food from China, 27 were found to be non-compliant, giving a 97.1 per cent compliance rate for tests applied.

Microbiological tests were the most frequently applied followed by tests for contaminants, chemical content and non permitted compositional content.

Table 12 Compliance for chemical tests, China

| Chemical | No. of tests applied | No. compliant | No non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Fluoroquinolones | 14 | 14 | 0 | 100 |
| Fruit and veg residue screen | 96 | 83 | 13 | 86.5 |
| Malachite Green | 5 | 5 | 0 | 100 |
| Nitrofurans | 9 | 9 | 0 | 100 |
| **Total** | 124 | 111 | 13 | 89.5 |

Table 13 Compliance for contaminant tests, China

| Contaminant | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Aflatoxins | 86 | 80 | 6 | 93.0 |
| Arsenic total | 15 | 15 | 0 | 100 |
| Domoic acid | 83 | 83 | 0 | 100 |
| Histamine | 41 | 40 | 1 | 97.6 |
| Iodine | 15 | 14 | 1 | 93.3 |
| Lead | 50 | 48 | 2 | 96.0 |
| PSP toxin | 83 | 83 | 0 | 100 |
| Tin | 18 | 18 | 0 | 100 |
| **Total** | 391 | 381 | 10 | 97.4 |

Table 14 Compliance for microbiological testing, China

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| *Bacillus cereus* | 5 | 5 | 0 | 100 |
| Coagulase positive Staphylococcus | 54 | 52 | 2 | 96.3 |
| *E. coli* | 1 | 1 | 0 | 100 |
| Hepatitis A | 33 | 33 | 0 | 100 |
| *Listeria* *monocytogenes* | 221 | 221 | 0 | 100 |
| *Salmonella* | 41 | 40 | 1 | 97.6 |
| Standard plate count | 42 | 42 | 0 | 100 |
| *Vibrio cholerae* | 26 | 26 | 0 | 100 |
| **Total** | 423 | 420 | 3 | 99.3 |

Table 15 Compliance for composition analytical testing, China

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Allergen – Dairy | 1 | 0 | 1 | 0 |
| C4 adulteration | 2 | 2 | 0 | 100 |
| Moisture content | 2 | 2 | 0 | 100 |
| Reducing sugar content | 2 | 2 | 0 | 100 |
| **Total** | 7 | 6 | 1 | 85.7 |

### Analytical testing data, Thailand

In the period January to June 2016, 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 9.6 per cent of all food lines inspected.

Of the 1 023 analytical tests applied to imported food from Thailand, five were found to be non-compliant, giving a 99.5 per cent compliance rate for tests applied.

Contaminant tests were the most frequently applied followed by tests for microbiological, chemical and non permitted compositional content.

Table 16 Compliance for chemical tests, Thailand

| Chemical | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Fluoroquinolones | 4 | 4 | 0 | 100 |
| Fruit & veg residue screen | 67 | 64 | 3 | 95.5 |
| Malachite Green | 4 | 4 | 0 | 100 |
| Nitrofurans | n/a | n/a | n/a | n/a |
| **Total** | 75 | 72 | 3 | 96.0 |

Table 17 Compliance for contaminant tests, Thailand

| Contaminant | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Aflatoxins | 19 | 19 | 0 | 100 |
| Arsenic total | 95 | 95 | 0 | 100 |
| Domoic acid | 15 | 15 | 0 | 100 |
| Histamine | 368 | 367 | 1 | 99.7 |
| Hydrocyanic acid | 1 | 1 | 0 | 100 |
| Lead | 134 | 134 | 0 | 100 |
| PSP Toxin | 15 | 15 | 0 | 100 |
| Tin | 39 | 39 | 0 | 100 |
| **Total** | 686 | 685 | 1 | 100 |

Table 18 Compliance for microbiological tests, Thailand

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| *E. coli* | 6 | 6 | 0 | 100 |
| *Listeria* *monocytogenes* | 16 | 15 | 1 | 93.8 |
| *Salmonella* | 78 | 78 | 0 | 100 |
| Standard plate count | 28 | 28 | 0 | 100 |
| Coagulase positive Staphylococcus | 32 | 32 | 0 | 100 |
| *Vibrio cholerae* | 29 | 29 | 0 | 100 |
| **Total** | 189 | 188 | 1 | 99.5 |

Table 19 Compliance for composition analytical tests, Thailand

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Allergen – Dairy | 73 | 73 | 0 | 100 |
| **Total** | 73 | 73 | 0 | 100 |

### Analytical testing data, Italy

In the period January to June 2016, 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 7.2 per cent of all food lines inspected.

Of the 602 analytical tests applied to imported food from Italy, four were found to be non-compliant, giving a 99.3 per cent compliance rate for tests applied.

Microbiological tests were the most frequently applied followed by tests for contaminants, chemical and non permitted compositional content.

Table 20 Compliance for chemical tests, Italy

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Chemical | No. of tests applied | No. compliant /  | No. non-compliant | Compliance rate (%) |
| Fruit & veg residue screen | 12 | 12 | 0 | 100 |
| **Total** | 12 | 12 | 0 | 100 |

Table 21 Compliance for contaminant tests, Italy

| Contaminant | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Aflatoxins | 15 | 15 | 0 | 100 |
| Arsenic total | 27 | 27 | 0 | 100 |
| Domoic acid | 22 | 22 | 0 | 100 |
| Histamine | 17 | 17 | 0 | 100 |
| Lead | 28 | 28 | 0 | 100 |
| PSP Toxin | 2 | 2 | 0 | 100 |
| **Total** | 111 | 111 | 0 | 100 |

Table 22 Compliance for microbiological tests, Italy

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Coagulase positive Staphylococcus | 30 | 30 | 0 | 100 |
| *E. coli* | 136 | 133 | 3 | 97.8 |
| *Listeria* *monocytogenes* | 182 | 181 | 1 | 99.5 |
| *Salmonella* | 131 | 131 | 0 | 100 |
| **Total** | 479 | 475 | 4 | 99.2 |

Table 23 Compliance for composition analytical tests, Italy

| Microbial agent | No. of tests applied | No. compliant | No. non-compliant | Compliance rate (%) |
| --- | --- | --- | --- | --- |
| Allergen – Dairy | n/a | n/a | n/a | n/a |
| **Total** | n/a | n/a | n/a | n/a |

## Appendix 1: Analytical tests applied to food

| Food group | Risk / Surveillance test | Analytical test |
| --- | --- | --- |
| Dairy products | Risk | *Listeria* *monocytogenes* |
| Surveillance | *Salmonella**E. coli* |
| Edible plant oils | Surveillance | Erucic acid |
| Fruit | Surveillance | Fruit & veg residue screen*E. coli* (ready-to-eat frozen berries only)Hepatitis A (ready-to-eat frozen berries only) |
| Fruit – canned and preserved | Surveillance | LeadTin (canned only) |
| Fruit juices | Surveillance | Fruit & veg residue screen |
| Herbs and spices | Risk | *Salmonella* |
| Honey | Surveillance | C4 AdulterationMoisture contentReducing sugar content |
| Meat | Risk | BSE government certificationCoagulase positive Staph*E. coli**Listeria* *monocytogenes**Salmonella* |
| Surveillance  | Pesticide screen |
| Nuts and nut products | Risk | *Salmonella*Aflatoxin |
| Seafood | Risk | Histamine*Listeria* *monocytogenes*Coagulase positive Staph*E. coli**Salmonella*Standard plate countParalytic shellfish poison (PSP)Domoic acid*Vibrio cholerae* |
| Surveillance | HistamineMalachite greenNitrofuransFluoroquinolones |
| Vegetables | Risk | *Salmonella* (Sesame seeds, dried coconut)Inorganic arsenic (Hijiki seaweed)Iodine (Seaweed (brown algae))Hydrocyanic acid (Cassava chips) |
| Surveillance | Fruit & veg residue screen*Bacillus cereus* (tofu, soy bean / milk curd)Arsenic total (Cereal grains, ready-to-eat cereal flours and processed cereals) |
| Coconut drinks and coconut powders | Risk | Dairy allergen (betalactoglobulin, casein, and total milk) **a** |

**a** Introduced in September 2015 at the risk rate. Testing was removed in March 2016 due to good compliance.

## Appendix 2: Tariff codes included in each food commodity group

| Commodity group | Tariff code |
| --- | --- |
| Beverages | 20092201 – 2208 |
| Cereals | 1001 – 10081101 – 1109 |
| Dairy | 0401 – 0406 |
| Eggs | 0407 – 0408 |
| Honey | 0409 |
| Horticulture | 0701 – 07140801 – 08140904 – 09101201 – 12081210 – 12121801 – 1802 |
| Meat | 0201 – 021205041601 – 1602 |
| Seafood | 0302 – 03071603 – 1605 |
| Other (including processed food) | 04100901 – 09031301 – 13021501 – 15041506 – 15171520 – 15211701 – 17041803 – 18061901 – 19052001 – 20082101 – 2106220925013501 – 350335053507 |

## Appendix 3: Number of lines inspected per country

| Country | Lines inspected |
| --- | --- |
| Albania | 2 |
| Argentina | 41 |
| Australia | 6 |
| Austria | 50 |
| Bangladesh | 39 |
| Barbados | 1 |
| Belgium | 136 |
| Bolivia | 3 |
| Bosnia and Herzegowina | 13 |
| Brazil | 59 |
| Brunei Darussalam | 1 |
| Bulgaria | 18 |
| Cambodia | 2 |
| Canada | 99 |
| Chile | 74 |
| China | 1 448 |
| Colombia | 20 |
| Costa Rica | 2 |
| Cote Divoire | 9 |
| Croatia  | 59 |
| Cuba | 4 |
| Cyprus | 7 |
| Czech Republic | 13 |
| Denmark | 158 |
| Ecuador | 6 |
| Egypt | 37 |
| El Salvador | 2 |
| Estonia | 4 |
| Ethiopia | 12 |
| Fiji | 51 |
| Finland | 3 |
| France | 548 |
| French Polynesia | 2 |
| Georgia | 1 |
| Germany | 334 |
| Ghana | 16 |
| Greece | 120 |
| Guatemala | 7 |
| Honduras | 8 |
| Hong Kong | 81 |
| Hungary | 10 |
| Iceland | 1 |
| India | 950 |
| Indonesia | 336 |
| Iran  | 80 |
| Ireland | 47 |
| Israel | 36 |
| Italy | 1 034 |
| Jamaica | 4 |
| Japan | 836 |
| Jordan | 14 |
| Kenya | 7 |
| Korea republic of | 764 |
| Latvia | 8 |
| Lebanon | 75 |
| Liberia | 2 |
| Lithuania | 3 |
| Macedonia  | 34 |
| Madagascar | 1 |
| Malaysia | 586 |
| Maldives | 2 |
| Malta | 8 |
| Mauritius | 1 |
| Mexico | 132 |
| Morocco | 5 |
| Myanmar | 41 |
| Namibia | 6 |
| Nepal | 16 |
| Netherlands | 273 |
| New Caledonia | 2 |
| New Zealand | 149 |
| Nicaragua | 5 |
| Nigeria | 11 |
| Norway | 62 |
| Pakistan | 77 |
| Papua New Guinea | 10 |
| Peru | 28 |
| Philippines | 222 |
| Poland | 68 |
| Portugal | 41 |
| Puerto Rico | 6 |
| Romania | 4 |
| Russian Federation | 12 |
| Saudi Arabia | 6 |
| Serbia | 46 |
| Singapore | 188 |
| Slovakia Slovak republic | 1 |
| Slovenia | 8 |
| Solomon Islands | 2 |
| South Africa | 195 |
| Spain | 285 |
| Sri Lanka | 256 |
| St Helena | 2 |
| Swaziland | 10 |
| Sweden | 49 |
| Switzerland | 95 |
| Syrian Arab republic | 8 |
| Taiwan | 475 |
| Tajikistan | 1 |
| Tanzania un | 3 |
| Thailand | 1 379 |
| Tonga | 2 |
| Turkey | 127 |
| Ukraine | 7 |
| United Arab Emirates | 22 |
| United Kingdom | 364 |
| United States | 962 |
| Uruguay | 1 |
| Vanuatu | 1 |
| Vietnam | 426 |
| Zimbabwe | 1 |
| **Grand total** | **14 427** |

## Glossary

**AIMS**

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**

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.