Australian Government
Department of Agriculture and Water Resources

Imported food inspection data

Report for January to June 2016

Imported Food Inspection Scheme

Cataloguing data

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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.

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.

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

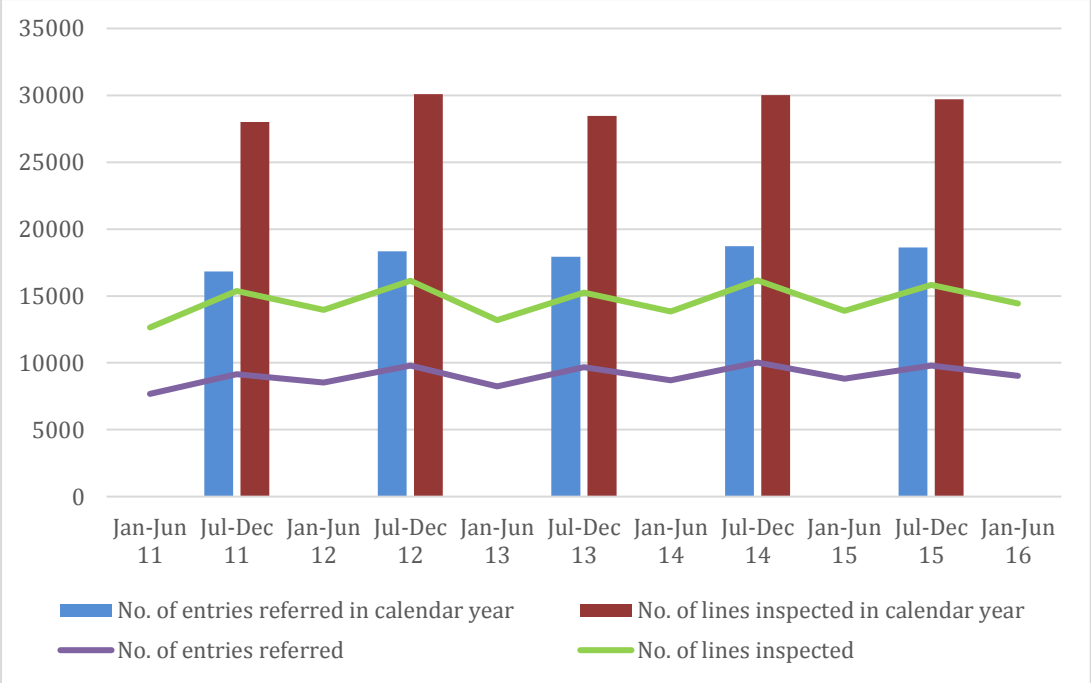
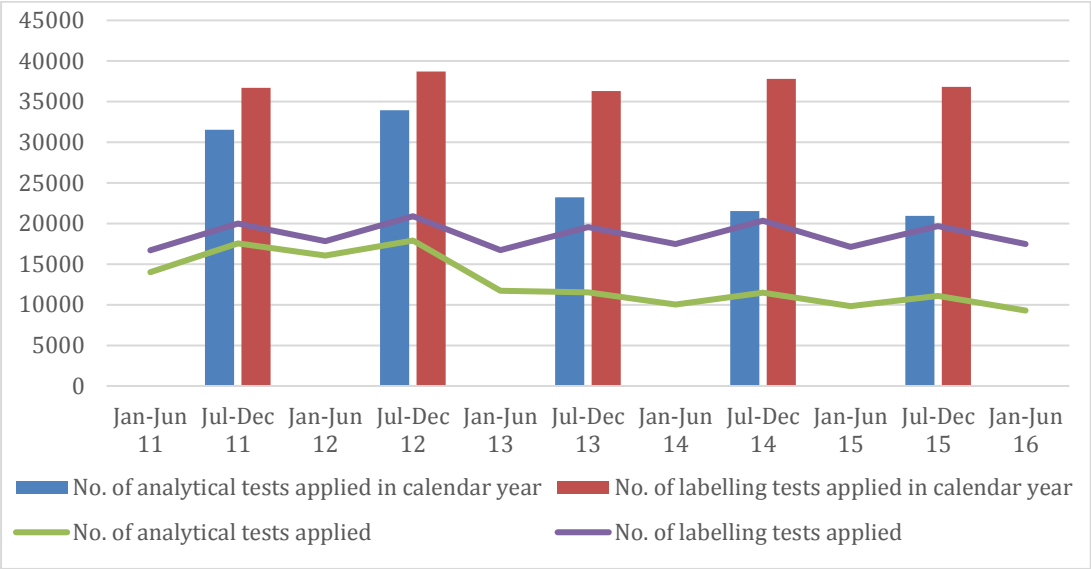


Figure 2 summarises the number of tests applied at inspections for each six month reporting period. This table reflects a similar pattern to Figure 1. Figure 2 also shows a reduction in the number of tests in 2013, reflecting changes made after a review of surveillance testing.

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 (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 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

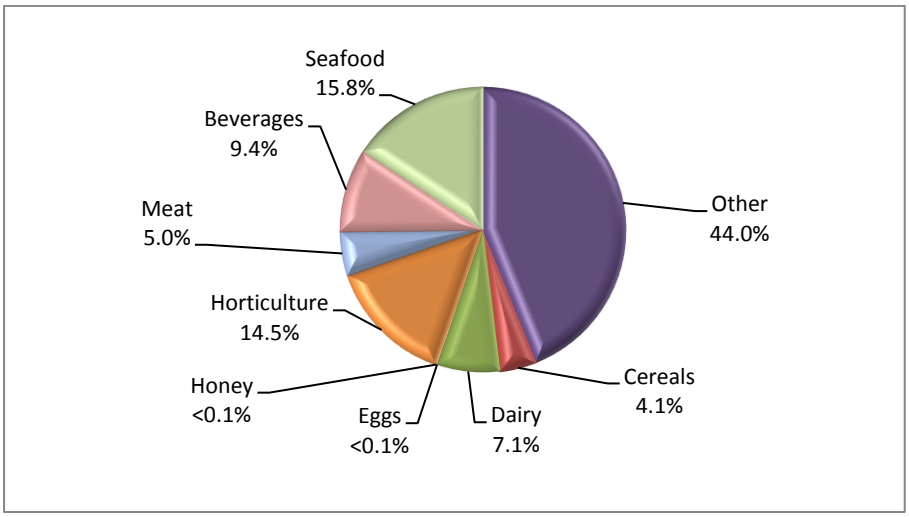
While risk food is specifically targeted for inspection, surveillance food is subject to random inspection at the rate of five per cent of consignments. The numbers of tests applied reflects this approach. Commodity groups that contain more risk food and/or are imported more frequently have a higher 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

Commodity group	No. of tests applied	No. compliant	No. non-compliant	Compliance rate (%)
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.

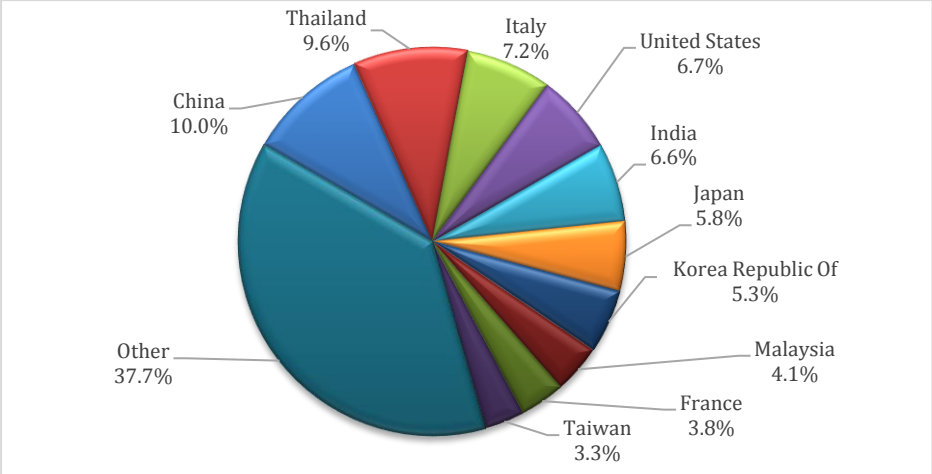
A significant proportion of food imports are from New Zealand. However, under the Trans-Tasman Mutual Recognition Arrangement, most food from New Zealand is not subject to the *Imported Food Control Act 1992* and is not inspected under the Imported Food Inspection Scheme.

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 section.

Testing data

Summary for January to June 2016

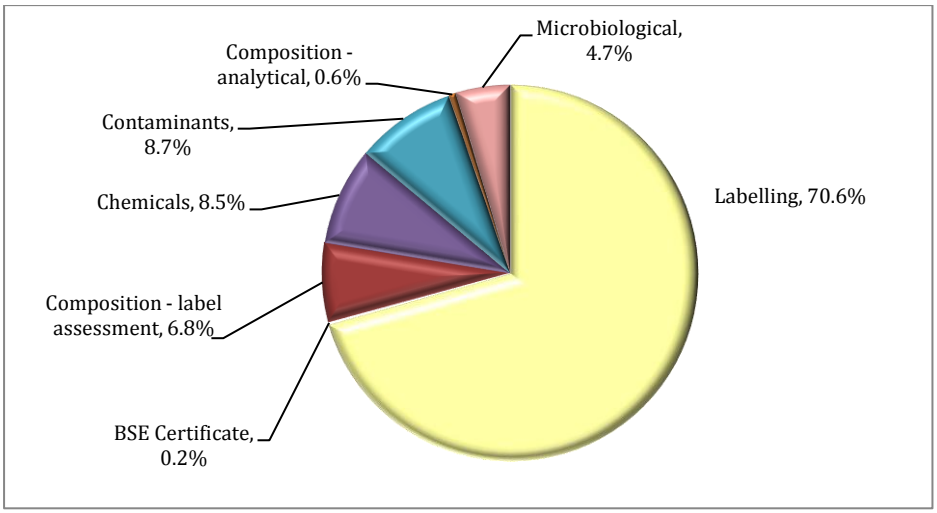
- 98.9 per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (70.6 per cent of failures).
- When labelling non-compliances are removed from testing data, 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.

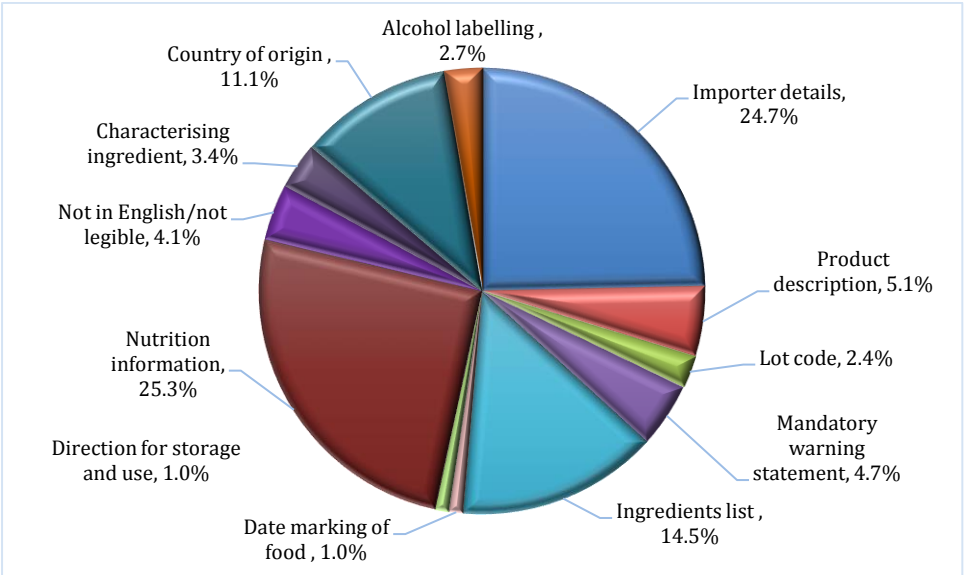
Figure 5 Non-compliant test results



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

Contaminant	No. of tests applied	No. compliant	No. non-compliant	Compliance rate (%)	Types of food
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	Lead
		Tin (canned only)
Fruit juices	Surveillance	Fruit & veg residue screen
Herbs and spices	Risk	*Salmonella*
Honey	Surveillance	C4 Adulteration
		Moisture content
		Reducing sugar content
Meat	Risk	BSE government certification
		Coagulase 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 count
		Paralytic shellfish poison (PSP)
		Domoic acid
		Vibrio cholerae
	Surveillance	Histamine
		Malachite green
		Nitrofurans
		Fluoroquinolones
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)

Food group	Risk / Surveillance test	Analytical test
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	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 (including 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: 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

Country	Lines inspected
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

Country	Lines inspected
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.