

Imported Food Inspection Data

Report for July - December 2014

Imported Food



Imported Food Inspection Data

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Contents

Summary	1
Imported Food Inspection Scheme	3
Food Import Compliance Agreement notifications	3
Summary for July to December 2014	4
Application of tests to imported food	4
Commodity groups	4
Country of origin	6
Testing data	7
Analytical testing data, China	11
Analytical testing data, Thailand	12
Analytical testing data, Italy	13
Appendixes	15
Appendix 1: Analytical tests applied to food	15
Appendix 2: Tariff codes included in each food commodity group	16
Appendix 3: No. of inspections per country	17
Glossary	19

Tables

Table 1 Inspection and test data, by commodity group.....	5
Table 2 Number of inspections, by country of origin.....	6
Table 3 Compliance for all tests.....	7
Table 4 Compliance for BSE certificate checks.....	9
Table 5 Compliance for visual assessments.....	9
Table 6 Compliance for oysters ex Korea/Japan.....	9
Table 7 Compliance for analytical testing.....	10
Table 8 Compliance for chemical tests.....	10
Table 9 Compliance for contaminant tests.....	11
Table 10 Compliance for microbiological tests	11
Table 11 Compliance for chemical tests, China	12
Table 12 Compliance for contaminant tests, China	12
Table 13 Compliance for microbiological testing, China	12
Table 14 Compliance for chemical tests, Thailand.....	13
Table 15 Compliance for contaminant tests, Thailand.....	13
Table 16 Compliance for microbiological tests, Thailand	13
Table 17 Compliance for chemical tests, Italy.....	14
Table 18 Compliance for contaminant tests, Italy.....	14
Table 19 Compliance for microbiological tests, Italy	14

Figures

Figure 1 Percentage of tests applied to each commodity group	5
Figure 2 Percentage of inspections, by country of origin	7
Figure 3 Non-compliant test results	8
Figure 4 Non-compliant labelling	8

Summary

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

The department is one of many Australian Government agencies responsible for regulating imported food. Its role includes ensuring imported food meets Australia's biosecurity requirements and the requirements of the *Imported Food Control Act 1992*. This legislation allows the department to run a food safety inspection program known as the [Imported Food Inspection Scheme](#) (IFIS). 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 Australia New Zealand Food Standards Code (the Code) at the point of sale.

This report provides summary data from imported food inspections under the IFIS for the period 1 July to 31 December 2014. The department has published these reports every six months since July 2006; previous reports are available from the department's website.

The department periodically reviews the monitoring of imported food. Through this review, tests may be added or removed to monitor imported food for compliance with Australian food standards as published in the Code. The review considers a variety of factors and involves consultation with imported food stakeholders.

During the period covered by this report, the department implemented targeted border intervention of imported honey to include an assessment of honey for adulteration. This was an outcome of the findings from an investigation by the Australian Competition and Consumer Commission (ACCC) looking into a breach of Australian Consumer Law. The ACCC took action against a honey importer based on evidence of blended or artificial imported honey being misrepresented as 'honey'. The department issued an Imported Food Notice to advise importers of this change.

A review of some surveillance testing was also completed during this period. Since the previous report, the number of chemical, contaminant and microbiological analytical tests applied to imported food increased from 9,868 to 11,505. During the period July to December 2014, the Department introduced a minor change to surveillance testing of cereal grains and edible plant oils whereby residue testing for these commodities was removed and replaced with contaminant testing for arsenic (total) and lead. Additionally, testing to monitor edible plant oils for erucic acid for compliance with the Code was introduced to replace previous chemical residue testing. A final outcome of the surveillance testing review was to cease analytical testing of highly processed fats and oils which showed a very high compliance rate with the Code over the duration of the testing. The department issued an Imported Food Notice to advise importers of these testing changes.

The changes were made in mid November 2014 and are unlikely to have impacted the overall number of tests reflected in the inspection data report. The increased number of tests applied in the period July to December 2014 reflects a regular increase in volumes of all imported food noted in the lead up to Christmas.

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

Imported Food Inspection Data

Food Standards Australia New Zealand (FSANZ) is conducting a review of the risk assessment advice on risk foods (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 Food Inspection Scheme

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

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

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

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

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

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

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

Food Import Compliance Agreement notifications

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

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

During the reporting period (July to December 2014), six non-compliant food notifications were reported for analytical results. The foods were subject to disposal by destruction and the importer implemented corrective action including an increased level of analytical testing for these products. The fails were also reported to the relevant state government authority.

Summary for July to December 2014

The data contained in this report was obtained from imported food inspection data for the period 1 July to 31 December 2014. During this period:

- 10 026 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 16 168 lines of imported food were inspected
- Of these lines, 36.0 per cent were risk food, 61.5 per cent were surveillance food and 2.5 per cent were surveillance food subject to a Holding Order
- 51 745 tests were applied, including label and visual checks
 - 20 336 label and composition assessments
 - 11 505 analytical tests
 - 19 904 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

Imported Food Inspection Data

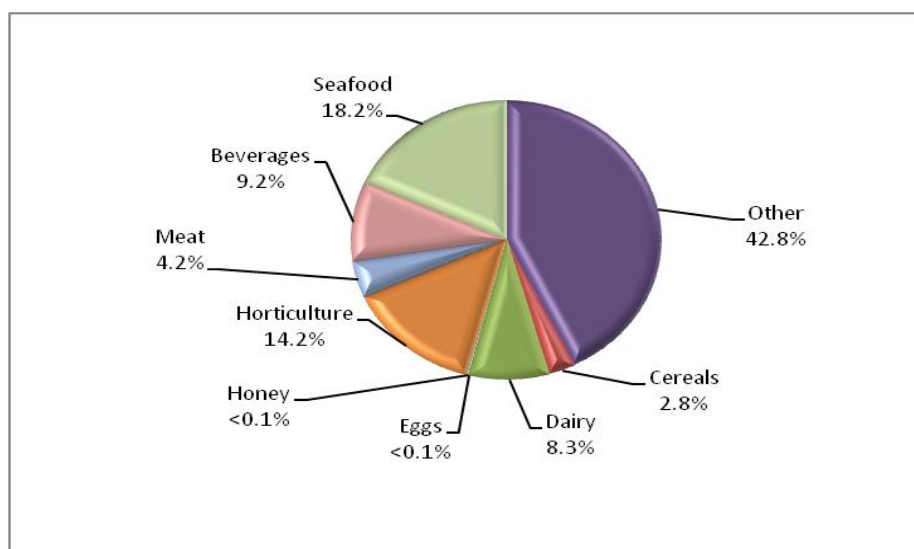
has increased to 100 per cent until compliance has again been demonstrated. This data cannot be used to indicate volumes of trade.

Test data by commodity groups

During the reporting period the single commodity subject to most testing was seafood which accounted for 18.2 per cent of tests applied (Figure 1) under the Imported Food Inspection Scheme. Captured under this category are fresh, chilled, frozen and processed seafood products.

Horticulture (including fresh and processed fruit and vegetables) was the next highest single commodity inspected and was subject to 14.2 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	4 786	4 670 / 116	97.6
Cereals, flours and milled products	1 453	1 442 / 11	99.2
Dairy	4 313	4 281 / 32	99.3
Eggs	12	12 / 0	100
Honey	94	93 / 1	98.9
Horticulture	7 336	7 218 / 118	98.4
Meat	2 189	2 183 / 6	99.7
Seafood	9 407	9 322 / 85	99.1
Other (incl. processed food)	22 155	21 824 / 331	98.5
Total	51 745	51 045 / 700	98.6

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 July to 31 December 2014:

- China, Thailand and Italy were the countries whose food was subject to most inspections
- 61.9 per cent of food inspections were on food from 10 countries; the remaining 38.1 per cent were on food from 109 countries.

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

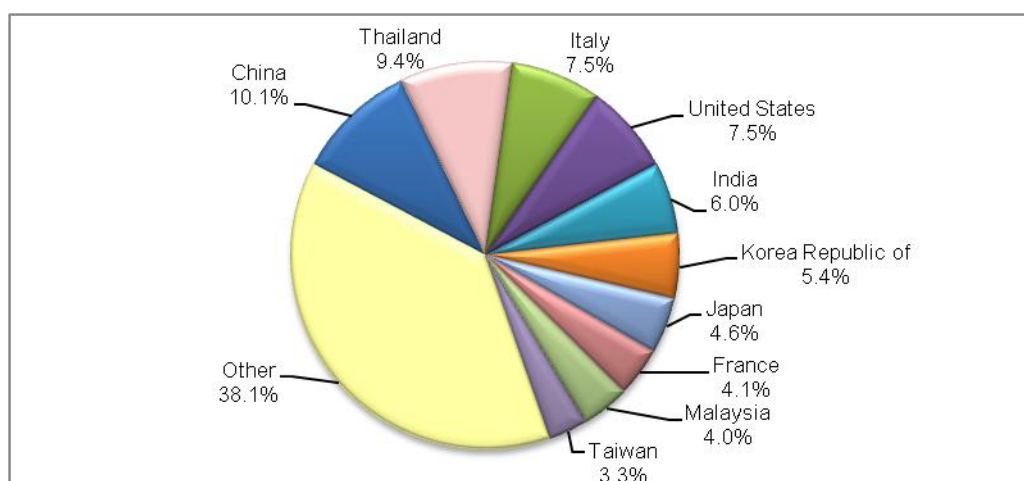
Table 2 Number of inspections, by country of origin

Country of origin	No. of lines inspected	% of total lines inspected
China	1634	10.1
France	663	4.1
India	964	6.0
Italy	1 216	7.5
Japan	750	4.6
Korea, Republic of	867	5.4
Malaysia	648	4.0
Thailand	1 515	9.4
United States	1 211	7.5
Taiwan	532	3.3
Other	6 168	38.1
Total	16 168	

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

Imported Food Inspection Data

Figure 2 Percentage of inspections, by country of origin



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

Testing data

Summary for July to December 2014

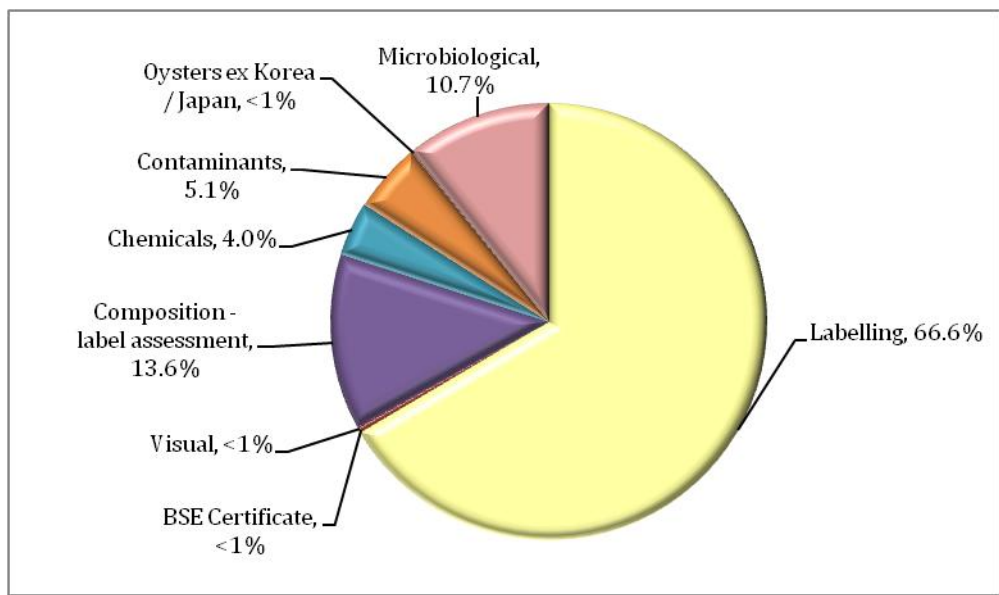
- 98.6 per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (79.6 per cent of failures).
- When labelling non-compliances are removed from testing data, the compliance rate for analytical and other tests applied to imported food rises to 99.5 per cent.

Table 3 Compliance for all tests

Test group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Analytical	11 505	11 366 / 139	98.8
Labelling	20 336	19 779 / 557	97.3
Other	19 904	19 900 / 4	100
Total	51 745	51 045 / 700	98.6

Figure 3 provides a summary of the 700 non-compliant tests from the 51 745 tests applied, with details of each specific test and the proportion each test contributed to the total.

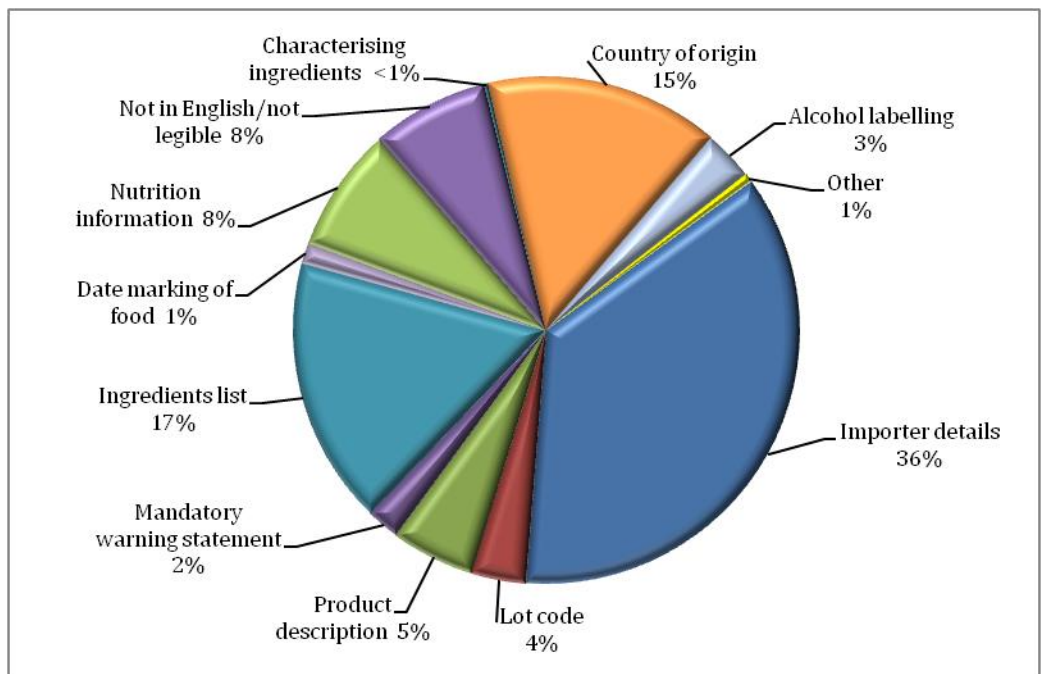
Figure 3 Non-compliant test results



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 36.3 per cent of non-compliances. Ingredients list, country of origin and incorrect alcohol labelling account for a further 35.2 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 20 336 label assessments conducted, 91 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	277	275 / 2	99.3

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	19 626	19 625 / 1	99.9

Assessment of oysters ex. Korea/Japan

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

Table 6 Compliance for oysters ex Korea/Japan

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Oysters ex Korea/Japan	1	0 / 1	0

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

Of the 11 505 analytical tests applied, 139 (1.2 per cent) of the products being tested failed against the standards.

Table 7 Compliance for analytical testing

Type of test	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Chemicals	2 528	2 500 / 28	98.9
Contaminants	2 705	2 669 / 36	98.7
Microbiological	6 272	6 197 / 75	98.8
Total	11 505	11 366 / 139	98.8

Table 8 Compliance for chemical tests

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Carbendazim	25	25 / 0	100	Orange juice
Chloramphenicol	12	12 / 0	100	Honey
Ethylene Chlorohydrin	1	1 / 0	100	Horticulture
Fluoroquinolones	302	287 / 15	95.0	Farmed fish and prawns
Malachite Green	217	214 / 3	98.6	Farmed fish
Nitrofurans	80	77 / 3	96.3	Farmed prawns, honey
Pesticides	1855	1848 / 7	99.6	Fruit, vegetables, meat
Streptomycin	12	12 / 0	100	Honey
Sulphonamides	12	12 / 0	100	Honey
Tetracycline	12	12 / 0	100	Honey
Total	2528	2 500 / 28	98.9	-

Imported Food Inspection Data

Table 9 Compliance for contaminant tests

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Aflatoxins	541	525 / 16	97.0	Nuts
Arsenic total	84	84 / 0	100	Cereal grains, cereal flours and processed cereals
Domoic acid	204	204 / 0	100	Bivalve molluscs
Erucic acid	61	61 / 0	100	Edible plant oils
Histamine	1398	1391 / 7	99.5	Fish
Hydrocyanic acid	21	18 / 3	85.7	Cassava chips
Inorganic arsenic	5	4 / 1	80.0	Seaweed
Iodine	101	92 / 9	91.1	Seaweed (brown algae)
Lead	84	84 / 0	100	Cereal grains, ready-to-eat cereal flours and processed cereals, canned and preserved fruit
PSP Toxin	206	206 / 0	100	Bivalve molluscs
Total	2705	2669 / 36	98.7	-

Table 10 Compliance for microbiological tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
<i>Bacillus cereus</i>	31	27 / 4	87.1	Bean curd, tofu
<i>E. coli</i>	1122	1092 / 30	97.3	Processed meats, water, seafood, and cheese
<i>Listeria monocytogenes</i>	1314	1298 / 16	98.8	Cheese, ready-to-eat seafood, processed meats
<i>Salmonella</i>	2585	2574 / 11	99.6	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
Standard plate count	415	405 / 10	97.6	Cooked prawns
Coagulase positive Staphylococcus	539	539 / 0	100.0	Processed meats and cooked prawns
<i>Vibrio cholerae</i>	266	262 / 4	98.5	Cooked prawns
Total	6272	6197 / 75	98.8	-

Analytical testing data, China

In the period July to December 2014, food from China was subject to the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 10.1 per cent of all food lines inspected.

Of the 1 183 analytical tests applied to imported food from China, 30 were found to be non-compliant, giving a 97.5 per cent compliance rate for tests applied.

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

Imported Food Inspection Data

Table 11 Compliance for chemical tests, China

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	3	3 / 0	100
Fluoroquinolones	57	44 / 13	77.2
Malachite Green	8	8 / 0	100
Nitrofurans	33	33 / 0	100
Pesticides	183	181 / 2	98.9
Streptomycin	3	3 / 0	100
Sulphonamides	3	3 / 0	100
Tetracycline	3	3 / 0	100
Total	293	278 / 15	94.9

Table 12 Compliance for contaminant tests, China

Contaminant	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Aflatoxins	107	102 / 5	95.3
Arsenic total	1	1 / 0	100
Domoic acid	86	86 / 0	100
Histamine	43	43 / 0	100
Hydrocyanic acid	n/a	n/a	n/a
Inorganic arsenic	1	0 / 1	0
Iodine	34	30 / 4	88.2
Lead	1	1 / 0	100
PSP toxin	87	87 / 0	100
Total	360	350 / 10	97.2

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

Table 13 Compliance for microbiological testing, China

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
<i>Bacillus cereus</i>	6	5 / 1	83.3
Coagulase positive Staphylococcus	62	62 / 0	100
<i>E. coli</i>	41	40 / 1	97.6
<i>Listeria monocytogenes</i>	34	34 / 0	100
<i>Salmonella</i>	263	263 / 0	100
Standard plate count	63	62 / 1	98.4
<i>Vibrio cholerae</i>	61	59 / 2	96.7
Total	530	525 / 5	99.1

Analytical testing data, Thailand

In the period July to December 2014, food from Thailand was subject to the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.4 per cent of all food lines inspected.

Of the 1 062 analytical tests applied to imported food from Thailand, six were found to be non-compliant, giving a 99.4 per cent compliance rate for tests applied.

Imported Food Inspection Data

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

Table 14 Compliance for chemical tests, Thailand

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Fluoroquinolones	8	8 / 0	100
Malachite Green	3	3 / 0	100
Nitrofurans	5	4 / 1	80.0
Pesticides	162	161 / 1	99.4
Streptomycin	n/a	n/a	0.0
Sulphonamides	n/a	n/a	0.0
Tetracycline	n/a	n/a	0.0
Total	178	176 / 2	98.9

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

Table 15 Compliance for contaminant tests, Thailand

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	39	37 / 2	94.9
Arsenic total	24	24 / 0	100
Domoic acid	14	14 / 0	100
Erucic acid	2	2 / 0	100
Histamine	447	447 / 0	100
Hydrocyanic acid	4	4 / 0	100
Iodine	n/a	n/a	n/a
Lead	24	24 / 0	100
PSP Toxin	14	14 / 0	100
Total	568	566 / 2	99.6

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

Table 16 Compliance for microbiological tests, Thailand

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
<i>Bacillus cereus</i>	n/a	n/a	n/a
Coagulase positive Staphylococcus	52	52 / 0	100
<i>E. coli</i>	8	8 / 0	100
<i>Listeria monocytogenes</i>	34	34 / 0	100
<i>Salmonella</i>	114	114 / 0	100
Standard plate count	52	52 / 0	100
<i>Vibrio cholerae</i>	58	56 / 2	96.6
Total	318	316 / 2	99.4

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

Analytical testing data, Italy

In the period July to December 2014, food from Italy was subject to the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 7.5 per cent of all food lines inspected.

Imported Food Inspection Data

Of the 994 analytical tests applied to imported food from Italy, 14 were found to be non-compliant, giving a 98.6 per cent compliance rate for tests applied.

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

Table 17 Compliance for chemical tests, Italy

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Chloramphenicol	2	2 / 0	100
Fluoroquinolones	n/a	n/a	n/a
Malachite Green	n/a	n/a	n/a
Nitrofurans	2	2 / 0	100
Pesticides	48	47 / 1	97.9
Streptomycin	2	2 / 0	100
Sulphonamides	2	2 / 0	100
Tetracycline	2	2 / 0	100
Total	58	57 / 1	98.3

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

Table 18 Compliance for contaminant tests, Italy

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	24	23 / 1	95.8
Arsenic total	4	4 / 0	100
Domoic acid	n/a	n/a	n/a
Erucic acid	5	5 / 0	100
Histamine	26	25 / 1	96.2
Hydrocyanic acid	n/a	n/a	n/a
Lead	4	4 / 0	100
PSP Toxin	n/a	n/a	n/a
Total	63	61 / 2	96.8

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

Table 19 Compliance for microbiological tests, Italy

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
<i>Bacillus cereus</i>	n/a	n/a	n/a
Coagulase positive Staphylococcus	49	49 / 0	100
<i>E. coli</i>	286	278 / 8	97.2
<i>Listeria monocytogenes</i>	272	269 / 3	98.9
<i>Salmonella</i>	266	266 / 0	100
Standard plate count	n/a	n/a	n/a
<i>Vibrio cholerae</i>	n/a	n/a	n/a
Total	873	862 / 11	98.7

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

Appendixes

Appendix 1: Analytical tests applied to food

Food group	Risk / Surveillance test	Analytical test
Dairy products	Risk	<i>Listeria monocytogenes</i> <i>Salmonella</i> <i>E. coli</i>
	Surveillance	<i>Salmonella</i> <i>E. coli</i>
Edible plant oils	Surveillance	Erucic acid
Fruit	Surveillance	Pesticide screen <i>E. coli</i> (ready-to-eat frozen berries only)
	Surveillance	Lead Tin (canned only)
Fruit – canned and preserved	Surveillance	Pesticide screen Carbendazim (orange juice only)
Fruit juices	Surveillance	<i>Salmonella</i>
Herbs and spices	Risk	Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Honey	Surveillance	BSE government certification Coagulase positive Staph <i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i>
	Surveillance	Pesticide screen
Nuts and nut products	Risk	<i>Salmonella</i> Aflatoxin
	Risk	Histamine <i>Listeria monocytogenes</i> Coagulase positive Staph <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison (PSP) Domoic acid
Seafood	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones
	Risk	<i>Salmonella</i> (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))
Vegetables	Surveillance	Pesticide screen <i>Bacillus cereus</i> (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	0410 0901 – 0903 1301 – 1302 1501 – 1504 1506 – 1517 1520 – 1521 1701 – 1704 1803 – 1806 1901 – 1905 2001 – 2008 2101 – 2106 2209 2501 3501 – 3503 3505 3507

Appendix 3: No. of inspections per country

Country	No. of inspections	Country	No. of inspections
Afghanistan	1	Hungary	24
Argentina	21	Iceland	4
Australia	7	India	964
Austria	43	Indonesia	376
Bahrain	1	Iran	55
Bangladesh	44	Iraq	2
Barbados	2	Ireland	80
Belarus	2	Israel	44
Belgium	172	Italy	1216
Bolivia	3	Japan	750
Bosnia and Herzegovina	6	Jordan	20
Brazil	53	Kenya	8
Bulgaria	24	Kiribati	4
Cambodia	6	Korea Republic of	867
Canada	161	Latvia	12
Chile	55	Lebanon	91
China	1634	Macedonia	39
Colombia	17	Madagascar	3
Costa Rica	3	Malaysia	648
Cote d'Ivoire	2	Maldives	4
Croatia	35	Malta	3
Cuba	3	Mauritius	9
Cyprus	14	Mexico	92
Czech Republic	7	Montenegro	1
Denmark	161	Morocco	4
Dominican Republic	1	Myanmar	27
Ecuador	10	Namibia	5
Egypt	24	Nepal	9
El Salvador	1	Netherlands	267
Estonia	3	Netherlands Antilles	1
Ethiopia	9	New Caledonia	1
Fiji	57	New Zealand	115
Finland	7	Nicaragua	5
France	663	Nigeria	1
French Polynesia	2	Norway	98
Georgia	1	Pakistan	87
Germany	375	Panama	1
Ghana	17	Papua New Guinea	15
Greece	162	Paraguay	5
Guatemala	5	Peru	37
Guinea	2	Philippines	272
Guyana	1	Poland	69
Honduras	5	Portugal	28
Hong Kong	152	Puerto Rico	4

Imported Food Inspection Data

Country	No. of inspections
Qatar	1
Russian Federation	20
Samoa	2
Saudi Arabia	14
Serbia	26
Singapore	184
Slovenia	6
Solomon Islands	1
South Africa	229
Spain	357
Sri Lanka	327
St Helena	2
Swaziland	3
Sweden	51
Switzerland	107
Syria	2
Taiwan	532
Tanzania	2
Thailand	1515
Tonga	8
Trinidad and Tobago	1
Turkey	168
Ukraine	3
United Arab Emirates	40
United Kingdom	489
United States	1211
Vanuatu	4
Venezuela	1
Vietnam	509
Zambia	1
Zimbabwe	11
Total	16 168

Glossary

AIMS

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

Australia New Zealand Food Standards Code

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

Batch

Batch means food of a particular kind made or packed in a distinct manner which may include one or more lots.

Entry

A Customs and Border Protection Services electronic document generated using the ICS. An entry may contain one or more lines/food.

Food

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

(a) Any substance or thing of a kind used or capable of being used as food or drink by human beings; or

(b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or

(c) any other substance or thing that is prescribed; whether or not it is in a condition fit for human consumption, but does not include a therapeutic good within the meaning of the *Therapeutic Goods Act 1989*.

FSANZ

Food Standards Australia New Zealand is a bi-national government agency responsible for developing food standards and administering the Australia New Zealand Food Standards Code. FSANZ conducts the food risk assessment and advises the Department of Agriculture about food that poses a medium to high risk to human health and safety.

Holding Order

An order made under the *Imported Food Control Act 1992* increasing the rate of inspection of a surveillance food that has failed an imported food inspection. 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.

Imported Food Inspection Data

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.