

# Food Act Report

Year ending 30 June 2011



Government  
of South Australia

SA Health

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## South Australian Food Legislation

### The Food Act 2001

The objectives of the Food Act 2001 are defined in Section 3 of the Act as:

- > Ensuring that food for sale is safe and suitable for human consumption
- > Preventing misleading conduct in connection with the sale of food
- > Providing for the application of the Food Standards Code.

The Food Act 2001 closely follows the content and structure of national model food provisions, which provide for the consistent administration and enforcement of food legislation in Australia. This uniform approach to national food legislation was formalised by the Inter-Governmental Food Regulation Agreement 2002. Under the Agreement all states and territories have adopted the Australia New Zealand Food Standards Code (the Food Standards Code, 'the Code') through their food acts. While the Act contains important legal and administrative issues, such as defining offences and penalties, the Code details the specific requirements with which food businesses must comply.

### The Food Standards Code (the 'Code')

The Code is a bi-national document that details labelling, composition and food safety laws that apply to foods and food handling business. It is set out in four chapters:

**Chapter 1 – General Food Standards:** General labelling and composition standards applying to all foods

**Chapter 2 – Food Product Standards:** Standards applying to specific foods or categories of foods

**Chapter 3 – Food Safety Standards (Australia only):** The Food Safety Standards include specific requirements for food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable

**Chapter 4 – Primary Production Standards (Australia only):** Primary Production and Processing Standards for seafood, meat, dairy, eggs and wine.

### Primary industries legislation

The Primary Produce (Food Safety Schemes) Act 2004 is administered by Biosecurity SA (a branch of Primary Industries and Resources South Australia (PIRSA)) and the Dairy Authority of SA (DASA). The Act implements food safety requirements in the meat, dairy, seafood, sprouts and citrus industries. This Act and the Food Safety Scheme regulations under this Act are recognised by (regulation under) the Food Act as they implement equivalent food safety requirements to those required by the Food Act.

South Australian food legislation forms part of a bi-national food regulatory system which is described below.

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## The bi-national food regulation system

The food regulatory system is established by the Inter-Governmental Food Regulation Agreement 2002 between the State, Territory and Australian Governments. New Zealand's role and participation in the system is established by the Australia New Zealand Joint Food Standards Agreement between Australia and New Zealand, creating a joint food standards system.

The system consists of three major components:

- 1 Policy development by the Australia and New Zealand Food Regulation Ministerial Council (Ministerial Council) based on the advice of the Food Regulation Standing Committee (FRSC),
- 2 Standards development by Food Standards Australia New Zealand (FSANZ) and
- 3 Administration of food legislation.

### Strategic direction of the bi-national food regulatory system

On 2 May 2008, the Ministerial Council endorsed the 'Overarching Strategic Statement for the Food Regulatory System' that provides the strategic context for the bi-national food regulation system. The document articulates the scope and objectives of the food regulation system, the approach that will be taken to policy development, standard setting and implementation. The statement is available from the Food Regulation Secretariat website [search under FRSC] [Overarching Strategic Statement \(PDF 278 KB\)](#)

### Policy development

**The Australia and New Zealand Food Regulation Ministerial Council** (the Ministerial Council) is primarily responsible for the development of domestic food regulatory policy and the development of policy guidelines for setting domestic food standards. It has the capacity to adopt, amend or reject standards recommended by Food Standards Australia New Zealand (FSANZ) and to request that these be reviewed.

The council comprises Health Ministers from most Australian states and territories and the Australian Government as well as other Ministers from related portfolios (Primary Industries, Consumer Affairs etc) where these have been nominated by their jurisdictions. Currently all jurisdictions, except New South Wales and New Zealand, have nominated a Health Minister as Lead Minister for voting purposes. NSW has nominated the Minister for Primary Industries and New Zealand has nominated the Minister for Food Safety as Lead Minister for voting purposes. Under the Food Regulation Agreement the Australian Government Health Minister chairs the council. South Australia is represented by the Minister for Health and Minister for Agriculture and Fisheries. The Minister for Health is the Lead Minister.

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## Independent review of the food labelling policy and law

The Council of Australian Governments (COAG) and the Australia and New Zealand Food Regulation Ministerial Council (Ministerial Council) agreed to undertake a comprehensive review of food labelling law and policy. The review chaired by Dr Neal Blewett, commenced late 2009 and a public consultation paper was released in March 2010. SA Health coordinated the whole of South Australian Government submission which was submitted to the panel in May 2010.

The Panel received more than 550 written submissions, and more than 550 people attended the public consultation forums. The Review Panel considered stakeholders' perspectives provided in their submissions and other information gathered during the course of the Review process to inform the development of its recommendations. During this time the Panel directly approached individuals and organisations, including SA Health for further information.

On 28 January 2011 the Review Panel officially presented the Final Report to the Chair of the Australia and New Zealand Food Regulation Ministerial Council. The Final Report – Labelling Logic was publicly released on the same day. SA Health analysed the recommendations of the review and provided a brief to other government agencies in March 2011. A whole of South Australian Government response to the review is currently being drafted by SA Health with input from the Food Regulation Interdepartmental Committee.

A senior officers working group has been established to develop the Ministerial Council response to the review. SA Health has two representatives on the working group who have been involved in analysing and agreeing the next steps in relation to the 61 recommendations of the review. The response is scheduled to be considered by the Ministerial Council in December 2011.

## Independent review of mandatory fortification of wheat flour for bread making

A new food standard requiring mandatory folic acid fortification came into effect in September 2009, the key objective being to reduce the number of neural tube defects – which are severe birth defects such as spina bifida – in the Australian population by increasing folic acid intakes in women who may become pregnant.

As agreed by the Ministerial Council in 2007, an independent review of this food standard will be undertaken to determine its health impacts.

In May 2011 the Ministerial Council agreed to the establishment of a working group comprising members nominated by the Australian Health Ministers' Advisory Council and the Food Regulation Standing Committee to develop terms of reference for the review and provide oversight of the review process.

## Ministerial Council meeting outcomes

Outcomes of decisions made at Ministerial Council meetings can be found on the Food Regulation Secretariat website <http://www.health.gov.au/internet/main/publishing.nsf/Content/foodsecretariat-communicues.htm>

The Food Regulation Standing Committee (FRSC) is responsible for coordinating policy advice to the Ministerial Council and ensuring a nationally consistent approach to the implementation and enforcement of food standards. It also advises the Ministerial Council on the initiation, review and development of Standing Committee activities.

Membership of FRSC reflects the membership of the Ministerial Council and comprises the heads of departments for which the Ministers represented on the council have portfolio responsibility, as well as the President of the Australian Local Government Association and FSANZ as observers. The Director of Public Health represents SA Health at FRSC.

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## FRSC working groups

The department participated in the following FRSC working groups during 2010-2011:

### FRSC Strategic Planning Working Group

The working group updated the 2010 – 2015 FRSC Strategic Plan to reflect the completion of work such as the release of the final report of the Independent Review of food labelling law and policy (Labelling Logic) and completion of the legislative drafting audit of the Australia New Zealand Food Standards Code (the Code) by the Office of Legislative Drafting and Publishing. New work items were added to the Plan which included development of a response to Labelling Logic, development of a policy regarding point of sale nutrition information disclosure and the independent review of mandatory fortification.

The FRSC Strategic Plan 2011– 2015 is available on the Food Regulation Secretariat website [www.foodsecretariat.health.gov.au](http://www.foodsecretariat.health.gov.au).

### FRSC review of ministerial policy guideline on food safety management

The FRSC Food Safety Management Working Group has been established to review the 2003 Ministerial Policy Guidelines on Food Safety Management in Australia: Food Safety Programs. Public consultation was undertaken on draft policy options for the review of this Policy Guideline during late 2010. It is expected that a revised draft Policy Guideline will be considered by the Ministerial Council in late 2011. FSANZ proposal P290 -Food Safety Programs for Catering Operations to the General Public remains on hold pending the findings of this review.

### FRSC working group for the development of policy guidance for the regulation of infant formula products

This working group was tasked with preparing a draft policy guideline on the Regulation of Infant Formula Products. Infant formula is regulated by Standard 2.9.1 of the Code which addresses composition, labelling and packaging.

This work involved extensive public consultation and a final Policy Guideline for the Regulation of Infant Formula Products was endorsed by the Ministerial Council at its meeting in May 2011. In making this decision the Council noted that infants are one of the most vulnerable population groups and that infant formula is a complete food. The policy guideline therefore requires pre-market assessment by FSANZ of all substances proposed for use in infant formula that do not have a history of safe use in these products.

The working group has now completed its task and has therefore been disbanded.

This policy guideline will be used to inform any future review of Standard 2.9.1 of the Code.

A copy of the policy guideline can be found at the Food Regulation Secretariat website at [www.foodsecretariat.health.gov.au](http://www.foodsecretariat.health.gov.au)

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## Point of sale nutrition information in standard food outlets

At its meeting of December 2010 the Ministerial Council agreed that Australians should have the opportunity when purchasing food from chain fast food outlets to know more about the nutritional content of foods prepared and served away from home.

Ministers agreed that the FRSC should work with the Australian Health Ministers Advisory Council to develop advice on a national approach by mid 2011 that could guide the display of nutrition information in standard fast food chain restaurants.

This decision follows actions in different States to improve public awareness of the nutrition content of take away food by providing this information at the point of sale. SA Health was a member of this working group.

## Standards development

### SA Health's advice to FSANZ regarding proposed amendments to the Australia New Zealand Food Standards Code (the Code)

A total of 44 applications and proposals to amend the Code were provided to SA Health Food Policy and Programs Branch by FSANZ during the 2010-2011 financial year.

Some of the issues raised in these applications/proposals include:

- > Primary Production & Processing Standard for Eggs & Egg Products
- > Low tetrahydrocannabinol (THC) Hemp as a Food
- > Foods for Special Medical Purposes
- > Genetically Modified Foods
- > Maximum Residue Limits in Food
- > New Permissions for Additives

A summary of three of the major issues covered by applications/proposals are set out below. More details on all applications and proposals can be found at the FSANZ website: [www.foodstandards.gov.au](http://www.foodstandards.gov.au)

### P1007 Primary Production and Processing Requirements for Eggs & Egg Products (Australia only)

The Primary Production and Processing (PPP) Standard for Eggs and Egg Products (Standard 4.2.5) is part of a series of national food safety standards being introduced by FSANZ.

PPP Standards (which only apply in Australia) aim to strengthen food safety and traceability throughout the food supply chain from paddock to plate.

The new standard includes provisions that:

- > require egg producers and processors to identify and control safety hazards, such as ensuring feed is not contaminated.
- > prohibit the sale of cracked and dirty eggs unless they are sold to a processor for pasteurization.
- > require eggs to be stamped with the producers' unique identification so they can be traced.

Standard 4.2.5 was gazetted in May 2011 and has an 18-month implementation period.

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## A1039 low THC hemp as a food

In March 2011, FSANZ released a consultation paper seeking submissions on the issues raised by an application to amend Standard 1.4.4 – Prohibited and Restricted Plants and Fungi of the Code to permit the use of products from *Cannabis sativa*, with low levels of delta 9-tetrahydrocannabinol (THC), as food. Submissions to this Consultation Paper were intended to assist FSANZ in its assessment of low THC hemp foods and the preparation of a preferred position on any changes to the Code.

> No position has been reached as yet and work will continue on this application during 2011-2012.

## Foods for special medical purposes

FSANZ released a consultation paper in December 2010 seeking input into the proposed development of a Standard in the Code for Foods for Special Medical Purposes (FSMPs).

FSMPs are principally formulated food products, used under medical supervision for the dietary management of individuals with either ongoing chronic medical or disability conditions or during acute phases of illness, injury or disease states. They include FSMPs that are represented as 'nutritionally complete' (i.e. intended for use as the sole source of nutrition), either consumed orally or through an enteral route (e.g. naso-gastric tube), as well as specialised supplemental formulas or foods.

FSANZ previously released a draft Standard 2.9.5 – Foods for Special Medical Purposes

– for public comment in 2004 but this was deferred until after the completion of Ministerial Council Policy Guidance on the Intent of Part 2.9 – Special Purpose Foods in 2009. FSANZ recommenced work on this Proposal in early 2010.

Currently, there is no explicit standard for FSMPs in the Code with the result that FSMPs are subject to generic food standards. However, the specially formulated nature and specialised use of FSMPs often makes it difficult for these products to comply with the generic food standards. The lack of an explicit food standard for FSMPs creates difficulties for enforcement agencies and manufacturers of FSMPs in determining the compliance of the products with the Code. These enforcement problems occasionally cause delays in the importation and distribution of FSMPs to consumers.

This Proposal has therefore been raised to develop a new food standard for FSMPs, so that there is explicit recognition and regulation of these products in the Code.

It is anticipated that a final Standard will be ready for gazettal in late 2011.

## Nutrition, health and related claims

Currently, health claims are regulated by a transitional standard – Standard 1.1A.2 in the Code.

A new draft Standard has been developed under Proposal P293 Nutrition, Health and Related Claims to regulate the responsible use of health claims which are claims that reference a relationship between a food (or property of a food) and a health effect (physical or mental). This Standard has been developed over a number of years and is being reviewed in consultation with stakeholders after the Ministerial Council asked for a review of the draft Standard in May 2008.

The Ministerial Council has agreed to extend the timeline for FSANZ to complete its Review Report for Proposal P293 a number of times. The most recent extension will allow for consideration of the outcomes of the independent Review on Food Labelling Law and Policy.

In order to progress the development of the Standard, the Implementation Sub Committee established a working group in August 2010 to consider implementation issues relating to the revised drafting of the Standard. See Page 12 for further information.

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## Administration of legislation

States and territories have enacted Food Acts based on model food provisions as agreed under the Food Regulation Agreement 2002. Also under the agreement, states and territories have adopted the Australia New Zealand Food Standards Code (the Code) through their Food Acts. The model for administration of Food Acts differs between jurisdictions with either state and territory governments taking sole responsibility or responsibility being shared between State Government and local government.

The Australian Quarantine Inspection Service (AQIS) is responsible for the control of imported food which must also comply with the Code.

States and territories have traditionally regulated food safety in the domestic meat, dairy and shellfish industries under Primary Industry Acts, administered by primary industry departments. In recent times there have been moves in some jurisdictions to integrate this legislation into single Primary Industry Acts or modified Food Acts, with corresponding changes in administration. AQIS has responsibility for food safety regulation of the export meat, dairy and shellfish industries. Some jurisdictions, in some industries, share enforcement responsibilities between AQIS and states/territories.

Developing and overseeing a consistent approach across jurisdictions to the implementation and enforcement of food regulations and standards (regardless of whether food is sourced from domestic producers, export-registered establishments or from imports) is the role of the Implementation Sub Committee (ISC) – a sub committee of the Food Regulation Standing Committee (FRSC).

ISC members are either heads of their agencies or operational experts at senior level with capacity to make and implement decisions about enforcement issues in their jurisdictions. The membership comprises up to two representatives from each state and territory; one representative from each of the Commonwealth Departments of Health and Ageing, Agriculture, Fisheries and Forestry – Australia and AQIS; FSANZ; one representative from New Zealand; and one representative from the Australian Local Government Association. The department is represented by the Director of Food Policy and Programs Branch.

ISC has a 'Strategy for consistent implementation and enforcement of food regulation in Australia' endorsed by the Australia and New Zealand Food Regulation Ministerial Council (Ministerial Council). It incorporates a rolling work plan and eight components each sponsored by an ISC member. ISC reports at each FRSC meeting on progress with the rolling work plan and specific projects. FRSC reports annually to the Ministerial Council against the key performance measures. The strategy is available at the Food Regulation Secretariat website [www.foodsecretariat.health.gov.au](http://www.foodsecretariat.health.gov.au)

Through its Strategic Plan 2010–2015, FRSC established four priorities for ISC in 2010–11 which sit within Priority 4 (Consistency of implementation, including interpretation of standards, improved), Priority 6 (Stakeholder consultation and communication improved) and Priority 7 (Evidence base and evaluation capability improved) of the FRSC strategic plan:

- 1.1 the integrated model for standards development and consistent implementation piloted on the Eggs Primary Production and Processing Standard
- 1.2 implementation advice developed for the Poultry Primary Production and Processing Standard
- 2.1 local government engagement and communication mechanism development
- 2.2 development of model inspection/assessment guideline for retail and food service businesses
- 3.1 development of draft stakeholder relations package (including "map" and engagement principles)
- 3.2 stakeholder relations package piloted
- 4.1 draft ISC performance measurement framework submitted to FRSC
- 4.2 implementation of performance indicators and report on progress.

The eight components of the 'ISC Strategy for Consistent Implementation of Food Regulation' are discussed below.

The department is sponsor of Component 3 – Food Safety Incident Response and Management Systems, with the aim of maintaining an effective system for the management of national food safety incidents.

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## Component 1: Surveillance and monitoring.

This Component will act as an intelligence gathering arm for ISC. Through the on-going surveillance activities of the co-ordinated food survey plan (CFSP), the regulatory environment is monitored on a continual basis. Information gathered from the CFSP may then be used to inform the standards development process, or assess the impact of existing standards or be used in the general monitoring of the food environment. In moving the CFSP forward, it is intended to include risk management and communication strategies into the survey designs, so that reports from the CFSP to ISC address the impacts of making reports publicly available.

## Component 2: Implementation planning for new standards.

By conducting the pilot of the integrated model for standards development and consistent implementation on the Primary Production and Processing Standard for Eggs and Egg Products, the value of considering implementation processes for significant new national standards during the standards development process has become apparent. This Component has been designed to enable matters related to consistent implementation for significant new national standards to be addressed as they arise.

## Component 3: Food safety incidence response and management systems.

This Component will continue to have responsibility for implementing and assessing the effectiveness of the National Food Incident Response Protocol.

## Component 4: Co-ordinate food regulation between agencies and Local Government.

During 2010-12, it is proposed that ISC develop a compliance toolkit to facilitate consistent implementation by Local Government. This toolkit is intended to include a Local Government engagement mechanism, model inspection/assessment guidelines for Local Government to apply to retail and food service businesses, and a national framework for publicly available performance reporting for Local Government to apply to retail and food service businesses.

## Component 5: Compliance planning for existing standards.

Over the last two years, ISC has developed compliance arrangements for various existing standards in Chapters 1 and 2 of the Food Standards Code. The most notable recent example is the development of a compliance and enforcement strategy for the mandatory fortification of foods. In moving forward, this Component will examine such issues as they arise. Development of a compliance strategy for Standard 2.6.4 (Formulated Caffeinated Beverages) has commenced.

## Component 6: Best practice regulation.

This Component develops strategies to allow the effectiveness of consistent implementation tools (e.g. National Regulatory Food Safety Auditor Guideline) developed by ISC to be assessed. These strategies would include distribution of these tools to stakeholders, and then monitoring and assessing their effectiveness and reporting such information back to ISC.

## Component 7: Communications and stakeholder relationships.

A process for proactive engagement of stakeholders in ISC projects was a major development area suggested at the June 2009 ISC stakeholder forum. This Component is tasked with developing a comprehensive stakeholder relations package during 2010-12. This package will consist of a stakeholder 'map' and a relations protocol to guide stakeholder engagement, consultation and communication processes.

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## Component 8: Performance measurement and reporting.

This Component undertakes development of performance indicators to assess the effectiveness of the Strategy.

SA Health contributes to the work of ISC in a number of ways, for example through participation in working groups, participating in nationally co-ordinated surveys and incident response and as the Component 3 sponsor. In 2010-11 SA Health contributed to the work of ISC as described below.

## Component 1 – Surveillance and monitoring

### Coordinated Food Survey Plan (CFSP)

The priorities for the CFSP 2009-2012 are:

- 1 Where necessary generate or compile data and the relevant information in support of key PPP standards e.g. horticulture (Australia only).
- 2 Support the implementation and monitor the impact of nutrition and health claims and fortification regimes.
- 3 Promote greater coordination and consistency in the testing conducted on imported food compared to that undertaken on domestically produced food.
- 4 Contribute to knowledge in support of scientific assessments and the management of microbiological & chemical emerging issues including outbreaks.

In February 2011 ISC endorsed the addition of the following surveys to the CFSP for 2010-2013:

- > GM monitoring survey.
- > Pine nut research.
- > Survey of pharmaceuticals in weight loss products.
- > Survey of sulphites in sausages, cordial and dried fruit.

The survey of iodine in seaweed and seaweed containing products has been finalised to be published in the 2011 Summer Edition of Food Surveillance News.

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## Component 2 – Implementation planning for new standards

### Development of an integrated model for standards development and consistent implementation

In February 2011 ISC endorsed the Integrated Model for Standards Development and Consistent Implementation for Primary Production and Processing Standards as a process model for use nationally by all jurisdictions. The model contains the approach, principles and functions for use to support and promote consistent implementation of Primary Production and Processing Standards. The key messages are for national consistency with implementation.

The model promotes greater collaboration between FSANZ and ISC during standard development, particularly in regard to implementation issues. Jurisdictions, local government and industry are also engaged earlier in the Standards development process to gain a better understanding for all on implications of introducing a new Standard and promoting better adoption and compliance in the longer term.

### Nutrition, Health and Related Claims Standard

Currently, health claims are regulated by a transitional standard – Standard 1.1A.2 in the Code. A new draft Standard has been developed under Proposal P293 Nutrition, Health and Related Claims to regulate the responsible use of health claims which are claims that reference a relationship between a food (or property of a food) and a health effect (physical or mental). This Standard has been developed over a number of years and is being reviewed in consultation with stakeholders after the Ministerial Council sought a review of the draft Standard in May 2008.

ISC has formed a Working Group that will develop approaches for the consistent implementation of general level health claims contained within the Standard. The ISC Working Group will also consider arrangements for other divisions in the Nutrition, Health and Related Claims Standards.

The Working Group has met 4 times in 2010-2011 to progress its tasks as provided by its Terms of Reference including providing feedback to FSANZ on the drafting of the Standard as it relates to enforcement and developing guidance materials.

## Component 4 – Coordinate food regulation between agencies and Local Government

A major component of the ISC 'Strategy for consistent implementation and enforcement of food regulation in Australia' is to engage local government and local government associations throughout Australia in the national food regulatory process. In particular engagement in the area of consistency and implementation of food regulation is important.

In 2010-11 SA Health continued to participate in the ISC working group which is:

- 1 devising a system for a consistent approach to reporting of local government inspection/enforcement activity, including consistent terminology
- 2 developing a template inspection checklist for food retail and foodservice operations conducted by local government
- 3 developing a national framework for publicly available performance reporting (e.g. scores on doors).

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## Component 6 – Best regulatory practice

### Food medicine interface

In February 2011 ISC agreed to support a stakeholder workshop with the aim of developing a national approach to establish effective communication pathways regarding the food medicine interface when products overlap boundaries.

### Implementation of the National Food Safety Audit Policy and Regulatory Guideline

ISC endorsed the Guideline in 2009 which has been developed to provide guidance to food regulators on the processes for the consistent implementation of the National Food Safety Audit Policy (the Policy).

All food regulators are required to establish processes and procedures to meet the requirements of the Policy by 25 October 2011. It is available from at the Food Regulation Secretariat website [www.foodsecretariat.health.gov.au](http://www.foodsecretariat.health.gov.au)

SA Health has developed approval systems and auditor guidelines that support the requirements of the National Policy and Regulatory Guideline and is on schedule for meeting the requirements of the Policy by 25 October 2011.

### Reform of the bi-national food regulation system

The Council of Australian Governments (COAG) agreed in December 2009 to reform voting arrangements for the Ministerial Council. These decisions have been implemented via changes to the Food Intergovernmental Agreement. Decisions of the Council that are unable to be made by consensus now required a two-thirds majority and a request for a review of draft food standards now requires a majority rather than a single vote of the Council.

Following its meeting on 13 February 2011, COAG announced that it had agreed to a comprehensive reform plan for a new system of Ministerial Councils. These reforms reduce the number of Ministerial Council bodies from over 40 to 23. This number includes 12 Standing Councils, 6 Select Councils and 5 Legislative and Governance Fora.

Under the new COAG Council System, the Australia and New Zealand Food Regulation Ministerial Council will become the COAG Legislative and Governance Forum on Food Regulation.

The current Ministerial Council will continue the necessary changes to legislation and other governing instruments to implement the new arrangements.

### Code interpretation service

COAG also agreed to pursue reforms to improve national consistency in monitoring and enforcement. In May 2010, the Ministerial Council considered a draft Intergovernmental Agreement relating to this reform which establishes a centralised advice system designed to provide nationally consistent interpretation of food standards.

The Code Interpretation Service was subsequently agreed to in February 2011 by COAG and is due to be established by Food Standards Australia New Zealand at the start of 2011-2012. More information on this service can be found at [www.foodstandards.gov.au](http://www.foodstandards.gov.au).

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## South Australian Government Initiatives

### The Social development committee inquiry into publicly available performance reporting

On 23 November 2010 Parliament passed a motion from the Hon John Hill, Minister for Health, that the Social Development Committee (SDC) investigate and report on the merits or otherwise of schemes that provide information to the public on the results of food safety inspections and non-compliance with the Food Act 2001. The Department of Health presented evidence to the SDC in June 2011. The SDC is expected to report later in 2011.

### Display of kilo joule information

As part of the South Australian Government approach to addressing the increasing health impacts of poor nutrition, overweight and obesity, the Hon John Hill, Minister for Health announced moves in March 2011 to require all major fast food retailers in South Australia to display energy information expressed as kilo joules on menus through amendments to the Food Regulations 2002. Stakeholder consultation on the draft Regulations is expected to occur in mid-2011.

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## Administration of the Food Act 2001 in South Australia

In South Australia, the Food Act 2001 and the Australia New Zealand Food Standards Code are administered jointly by the Department of Health and local government.

### Responsibilities of the Department of Health

The department is responsible for the following:

- > Oversight of administration of the Act
- > Monitoring compliance with labelling, composition, microbiological and chemical requirements of the Code throughout SA
- > The safety and suitability of food sold, and monitoring and enforcement of compliance with Food Safety Standards in unincorporated areas of the state (85% of the geographical area of SA)
- > Monitoring food safety related incidents and initiating appropriate responses
- > Providing advice to local governments dealing with minor food borne disease outbreaks in their areas and leading investigations and remediation of more significant outbreaks
- > The exercise of emergency powers to remove, prevent or reduce the possibility of a serious health risk including initiation and coordination of food recalls
- > Providing advice, support and assistance to local government
- > Providing advice to food businesses and the public on food issues
- > Advising the Minister on issues pertaining to the application of the Act and food issues generally.

### Food Policy and Programs Branch

The branch is responsible for the day-to-day administration of the Food Act, as described above (except for the role of the Regional Services Section as described below). More specifically, the branch prepares advice to senior department staff and the Minister for Health on food issues, development of legislation and proposed amendments to the Code. The branch monitors compliance with the Code and the results of surveys undertaken for this purpose are published on SA Health's web site.

The branch conducts environmental investigations of major food poisoning outbreaks. This involves an immediate response to stop the supply of suspected food, the collection of food and environmental samples, analysis of food handling procedures to determine the cause of an outbreak and follow-up enforcement actions.

The branch also participates in the development of state and national food regulatory policy and contributes to national programs which facilitate a consistent approach across jurisdictions to the implementation and enforcement of food regulations and standards. The branch also provides advice on significant issues and assistance to the food industry in the implementation of significant new legislation.

### Communicable Diseases Control Branch

Under the Public and Environmental Health Act 1987 laboratories and medical officers are required to notify occurrences of food borne disease to the department's Communicable Diseases Control Branch (CDCB). Monitoring and analysis of these reports by CDCB provides an alert for food borne disease outbreaks in the community.

CDCB also conduct follow-up interviews with affected persons, including an assessment of foods eaten during the days prior to the onset of the illness to trace potential causes of a food borne disease outbreak. The application of statistical tools can assist in identifying the likely food or business responsible for the outbreak.

## Health Protection Branch

Health Protection, Operations administers the Food Act 2001 to “unincorporated” areas of the state (those areas not serviced by a local council). This involves rural and remote areas of South Australia and accounts for approximately 85% of the state.

Details of surveillance activities have been reported in a manner consistent with data collated from local government surveys and are contained in the following tables.

### Authorised Officer Qualifications

	Environmental Health Degree	Full-Time
Authorised Officers	4	4

### Food Business Inspections and Food Safety Risk Categories

Inspections	Food Safety Risk Classification			Totals
	High	Medium	Low	
Number of Businesses	7	110	0	117
Inspections Conducted	7	90	0	97
Follow-up Inspections	1	2	0	3

### Enforcement Actions Conducted 2010–11

Business Type	Warnings	Improvement Notice	Expiation
Hotel/Pub/Tavern	0	1	0
<b>TOTALS</b>	<b>0</b>	<b>1</b>	<b>0</b>

## Roles and responsibilities of local government

Local government is responsible for the following functions within its jurisdiction:

- > Safety and suitability of food sold, and monitoring and enforcement of compliance with Chapters 3 of the Australia New Zealand Food Standards Code, including undertaking appropriate food premises inspections.
- > Managing minor food borne disease outbreaks within council boundaries and assisting the department with investigations into any significant food borne disease outbreaks within SA
- > Monitoring and taking action as appropriate to ensure efficiency with which food is recalled for health and safety reasons, and/or is removed from sale
- > Receiving notifications from food businesses.

Environmental Health Officers (EHOs) representing local councils are the front line for food safety in South Australia. EHOs routinely inspect food businesses to ensure that the premises, equipment and the standard of food handling will result in the supply of safe and suitable food. A key part of their role is the provision of advice and educational materials to food businesses. They also respond to complaints about food businesses and investigate food poisoning outbreaks independently, or with the assistance of officers from the department.

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## Effective administration

### Establishing roles and responsibilities with local government

Food regulation in South Australia is a partnership between state and local government. The Memorandum of Understanding (MOU) between the Minister for Health and the Local Government Association of SA (LGA) for the exercise of functions under the Food Act 2001 establishes the roles and responsibilities of the department and local councils.

The MOU includes an agreement to establish a joint work plan to continuously improve food safety and the effectiveness of the Food Act 2001. A working group with representatives from the Food Policy and Programs Branch, local government and Environmental Health Australia (EHA) released a joint work plan in May 2010.

For further information please refer to p27 "SA Health – LGA Work Plan 2010-2012".

### Food Special Interest Group of the SA Division of Environmental Health Australia (Food SIG)

SA Health has continued to maintain an association with the Food Special Interest Group (Food SIG). Environmental Health Australia (EHA) conducts Food SIG meetings for the purpose of providing professional development to EHOs relating to food safety and food legislation.

The group consists of EHOs as members of EHA together with invited representatives from SA Health. The goal of the group is to draw on the depth of knowledge and to promote new ideas and thinking in relation to food safety enforcement and assessment.

The Food SIG holds regular discussions on the interpretation of various components of the Food Safety Standards to encourage consistent enforcement of legislation. Other major topics routinely discussed by the SIG during the reporting period include:

- > Promoting effective communication and improved understanding of roles between Commonwealth, state and local regulators
- > Providing guidance or clarification to local government on the consistent interpretation of food standards in relation to practical field issues
- > Support for the maintenance of food safety standard 3.3.1 by providing updates on consistent interpretation and enforcement of mandatory food safety programs and audit requirements
- > Development and support for smaller working parties to discuss concerns around technical matters
- > Food Bulletin discussions.

### Establishing roles and responsibilities with Biosecurity SA (A branch of PIRSA)

To maintain food safety through all stages from primary production to the consumer, the responsibilities and cooperative arrangements between the department, Biosecurity SA and local government are defined through the following:

- 1 MOU between the department and Biosecurity SA for Surveillance, Incident Response and Regulation of Food Safety in the Primary Industry Sector in South Australia.
- 2 MOU between the Minister for Agriculture Food and Fisheries, Minister for Health and Local Government Association of SA: 'Regarding Management of Food Safety at Accredited Meat Processors in South Australia'.

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## Activities of the Food Policy and Programs Branch

### Monitoring compliance with the Food Act 2001

The Food Policy and Programs Branch conducts sampling surveys of various foods that are of public health concern, or to confirm compliance with the compositional and labelling requirements of the Code. A key performance indicator has been established to analyse 800 food samples per year. For the Year 2010-2011, a total of 1046 food samples were taken consisting of 340 routine survey samples, 500 samples as part of food borne illness investigations and a further 206 in relation to surveillance of compliance with the Code.

The surveys completed by the Branch in 2010–11 include:

- I Microbiological Integrity of Fresh Produce
- II Microbiological Integrity of Raw Chicken
- III Microbiological Integrity of Raw Eggs
- IV Microbiological Integrity of Ready to Eat Meats
- V Temperature Control of Sweet Bakery Products

Complete reports for the surveys can be found in Appendices I to V.

A survey to establish current food industry practices to ensure that customers that have a food allergy or intolerance are provided with accurate information in regards to the allergen or intolerance of interest when ordering meals for immediate consumption has been conducted. This survey will be reported in the 2011-2012 Food Act Report.

Past and current surveys listed above can be found on the SA Health web site at [www.health.sa.gov.au/pehs](http://www.health.sa.gov.au/pehs) -click on 'Food Safety'.

### South Australian participation in National food surveys – The ISC National Coordinated Survey Plan

The ISC national coordinated survey plan consists of surveys which are selected to gather information on current national issues of food safety and compliance. The Food Surveillance Network consists of representatives from FSANZ, States and Territories. During this reporting period the department participated in the Australian Total Diet Survey (ATDS) and the national mandatory folic acid fortification of wheat flour for making bread compliance survey. Sample collection for the ATDS continues over several quarters and into 2011-12. Survey results will be published by FSANZ upon completion of the survey.

### Investigation of serious issues 2010–11

During the year 2010-11, a number of significant issues were investigated and are summarised below. Incidents and/or issues can be notified from a variety of sources including routine food surveys conducted by the Food Standards Surveillance Section, complaints from members of the public, reports from the food industry itself, EHOs in local government, other regulatory agencies, or notification of illness from the Communicable Disease Control Branch (CDCB).

Incidents investigated as the result of outbreaks identified through epidemiological studies conducted by CDCB are reported separately and can be found on page 29.

## Investigations initiated as a result of reported illness

In all, ten (10) serious incidents involving reported illness were investigated involving collaboration with other agencies including interstate authorities, local government and other regulatory agencies in South Australia.

A further twenty one (21) incidents were investigated consisting of an environmental assessment (including hygiene, preparation and handling practices), environmental swabs and sampling of food and ingredients. A total of five hundred (500) microbiological samples including environmental swabs, food and ingredients were tested for the presence of food borne pathogens as part of these investigations.

Investigations aim to identify and control sources of contamination or infection and may require corrective actions including suspension of production, isolation or recall of food from the market place.

## Investigations initiated as a result of surveillance activities

A further seventy seven (77) issues were investigated as a result of information obtained from surveys, routine inspections and consumer complaints.

Of these issues:

- > Six (6) serious issues were investigated resulting in voluntary consumer level recalls.
- > Nine (9) major investigations were conducted resulting in the issue of warnings by SA Health or implementation of corrective actions by the food businesses concerned.
- > Sixty two (62) other investigations were conducted as a result of issues such as:
  - lack of allergen control,
  - foreign matter in food,
  - non-compliance with labelling standards and
  - inappropriate application of best before/use-by dates to packaged food.

## Food recalls

Food recalls, whether initiated voluntarily or by a state or territory agency are nationally coordinated by FSANZ. The food business undertaking a recall is responsible for ensuring that the recall is carried out as soon as an issue is identified. Standard 3.2.2 requires a food business that engages in the wholesale supply, manufacture or importation of food, to have a system in place to ensure the recall of unsafe food. This usually includes advertisements in newspapers informing consumers of the recall. SA Health informs local councils of the recall and requests that they check food businesses in their area to ensure food businesses are complying with the recall.

FSANZ acted as coordinator for sixty five (65) food recalls during the 2010 – 2011 financial year. This consisted of three (3) trade level recalls, where the company has only provided product to distribution centres, wholesalers and food services (for example, restaurants). As the product has not been released in retail stores and could easily be retrieved a consumer level recall was not required. A further sixty two (62) recalls were consumer level recalls, where it was necessary to recover product from retail outlets and/or consumers. SA food businesses were responsible for one recall in this period. In total SA was affected by 33 recalls where recalled product had been distributed in this state. The manufacturers who voluntarily recalled their product through the FSANZ recall officer do so because a food safety risk is identified. Most voluntary recalls are precautionary and are not generally associated with cases of injury or illness.

Table 1. Type, reasons and the states involved in each of the recalls

No. of Recalls	Type of Recall	Reason for Recall	SA Not Affected	National	SA & Other States Affected	SA Only
65	Consumer – 62 Trade – 3	Microbiological – 17 Labelling – 19 Foreign Matter – 12 Chemical – 17	32	19	13	1

## Department of Health enforcement actions in the 2010-11 year

Local Government is responsible for the conduct of routine food business inspections to verify compliance with Chapters 3 & 4 of the Code. SA Health is responsible for food industry compliance with Chapters 1 & 2 of the Code and also becomes involved with compliance matters associated with Chapters 3 & 4 in the course of surveys, complaints and investigation of illness.

Where SA Health identifies non compliance issues in food businesses, corrective actions are addressed through application of the nation enforcement policy.

Letters of Warning	Expiations issued	Improvement Notices	Prosecutions
9	0	0	0

## Complaints/enquiries received

SA Health receives complaints and enquiries from a number of sources through the year.

The following table has been extracted from records to identify the source and nature of calls to enable strategic planning.

By Source	Total	By Nature	Total	By Issue	Total
Public	713	Complaint	150	Food Composition	26
Industry	85	Enquiry/Advice	836	Food Recall	9
C/wealth	12	<b>TOTAL</b>	<b>986</b>	Food Safety Standards	619
State Govt Dept	16			Labelling	155
Local Government	160			Notification	76
<b>TOTAL</b>	<b>986</b>			Unsafe-Unsuitable Food	101
				<b>TOTAL</b>	<b>986</b>

## Food safety management

### Food Safety Programs (FSPs)

Food safety programs have been mandated nationally for businesses providing food to vulnerable populations in hospitals, aged care facilities, childcare centres, and via delivered meals organisations such as Meals on Wheels.

National Food Safety Standard 3.3.1 (audited mandatory food safety programs for food services to vulnerable persons) became enforceable in South Australia in October 2008. The department has continued to liaise with industry, local government and food safety auditors to develop monitoring and review systems, to ensure effective management of the audit process in SA food businesses to whom this standard applies.

In 2010–11 the department has continued to conduct food safety audits of public hospitals and not-for-profit delivered meals organisations including Meals on Wheels. These facilities are audited at the frequency determined by the performance of individual sites, in line with the priority classification for these businesses.

Risk Classification	No of Businesses	Routine Audits
Public hospitals	72	79
Not for profit delivered meals organisations	44	45

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## Food Safety Program information sessions

To continue to support the consistent interpretation and enforcement of Standard 3.3.1 the department has conducted information sessions and presentations for stakeholders on the progress and common outcomes of food safety program auditing.

## Start Right Eat Right for child care centres

The Start Right Eat Right program focuses on nutrition and food safety in child care environments.

The department has continued to work with the facilitators of the Start Right Eat Right program this year and has assisted by attending the two scheduled reference committee meetings (committee member), providing food safety training resources and contributing articles for industry newsletters.

## Auditor training for Department of Health and local government officers

The annual SA Health auditor forum was held in October 2010 to assist with improving consistency of interpretation and professional development for the auditor workforce.

The department will continue to facilitate the Lead Auditor in Food Safety Management Systems training sessions next year. No sessions were held 2010-2011; however a training session is being scheduled for later in 2011.

### Presentation to Students/Education Institutions

Food Policy and Programs provided food safety and food legislation presentations to interested groups and organisations including;

- > Adelaide University medical students incorporating an overview of food regulatory system, the causes and investigation of foodborne illness outbreaks and food safety tips.
- > Flinders University nutrition students on food law in general, and the process involved in development of Food Standards.
- > National Seminar for The Institute of Hospitality in Health Care and for Flinders University Nutrition Students.

## Food safety week

Food Safety Week is a national event organized by the Food Safety Information Council (FSIC), Australia's leading disseminator of consumer targeted food safety information.

The theme of this year's message was "Myths and Mastery" focusing upon debunking incorrect food safety beliefs.

To help promote Food Safety Week in council areas, SA Health provided promotional material to assist councils who planned to set up and man information booths in shopping centres and malls or provide lectures to interested community groups. The promotional material included pens, bags, hand gels, soaps, shopping bags and tea towels. These products all displayed a food safety message giving information on temperature control of food, hand washing requirements and the correct storage of perishable foods.

SA Health and the Adelaide City Council staff manned an information display in Rundle Mall and the Central Market for two days and participated in a number of media activities to promote food safety information to the community.

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The following is a list of activities undertaken by councils during Food Safety Week.

- > **Adelaide City Council** – EHOs in collaboration with SA Health conducted an event that included information stalls in Rundle Mall and the Central Market. This gave the public the opportunity to speak with EHOs about any food safety queries they had and for EHOs to provide tips on safe food handling. Food safety information including, brochures, fact sheets, soaps, hand sanitisers were provided to the public as well as fresh fruit to promote healthy eating.
- > **Alexandrina Council** – During the 2010-11 food safety week, the Environmental Health team put together a food safety message to address the five most common myths including the 3 second rule and defrosting on the sink. Posters were developed for each myth and over a five day period, were placed throughout the library and Council building, and were emailed to staff. At the end of the week a shared morning tea involving all foods from across the food safety week was made available for all to enjoy.
- > **Barossa Council** – A food information session was delivered to the public as part of Food Safety Week. In line with the theme of the week, an hour long public session focused on identifying common food safety (and food poisoning) myths/uncertainties and explaining them. Interesting questions received from the audience were discussed and answered to improve the domestic understanding of the relationship between microbiology and food safety practices.
- > **Eastern Health Authority** – During Food Safety Week 2011 the Authority held displays at the Norwood Mall and the St Peters Library. The aim was to inform the public of correct food hygiene procedures that should be undertaken in the household kitchen. EHOs provided advice to the community to raise food safety awareness and answered any questions that the public had in regards to food safety. Posters were displayed and information was available to discredit incorrect food safety beliefs. Promotional food safety material including posters, thermometers, hand sanitising gels and soaps were given away to generate public interest and encourage participation.
- > **City of Marion** – As part of food safety week and in line with the theme of “Myths and Mastery” the City of Marion organized information display stands which were set up at the Marion Cultural Centre Library and Councils administration Centre. The aim of food safety week was to debunk incorrect food safety beliefs held by consumers and to highlight good food safety practices. Pamphlets and brochures were on display at the information stands which were used as a tool to educate a cross section of the community as they came into the administration centre and library.
- > **District Council of Mount Barker** – A static display was set up in the Mount Barker Library for the duration of Food Safety Week. The display included free promotional material, a food safety crossword and an interactive quiz on ten common food safety myths, to fit the theme of the week. The display and promotional material was very well received by the community.
- > **City of Mount Gambier** – Council in conjunction with TAFE SA Regional hosted 4 classes of year five students where food safety information was discussed. The students voted ‘master chef style’ in a true or false game about food safety myths.
- > **City of Playford** – set up information stands in council libraries and displayed a variety of food safety information.
- > **City of Port Lincoln** – An informative display was set up at the Civic Centre promoting safe food practices. An array of food safety promotional materials was handed out to the public.
- > **City of West Torrens** – Food safety week was promoted during the City of West Torrens Community Event in the park. The environmental health team set up a stall and distributed health promotional material to relay food safety advice to the community.
- > **City of Whyalla** – For Food Safety Week a ‘5 Food Safety Myths Busted’ brochure was developed and made available to the community, coverage of these issues also featured in the Whyalla Council News.
- > **District Council of Yorke Peninsula** – health promotional material was used at the Maitland show in conjunction with Country Health SA. A combined stall promoted healthy food choices, fruit and vegetables, food hygiene and hand washing.
- > **Other councils** participated by conducting informative displays, and distribution of food safety promotional material to promote the event.

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## SA Health – LGA Work Plan 2010-12

SA Health and LGA have established a working group with representatives from SA Health, local government and Environmental Health Australia to manage implementation of the work plan.

A number of key priorities have been identified by the working group. During 2010-11 two project teams led by SA Health were established to progress activities in the work plan.

### Project 1

Risk Classification & Inspection Frequency which aims to implement a state wide risk classification and inspection system for food businesses to set base-line, maximum and minimum inspection frequencies and

### Project 2

Define Consistency which aims to improve consistency in the application of the Food Act.

### Projects 8 & 9

Project Plans for Projects 8 & 9 for the review of 'Notification' and 'Audit and Inspection Fees' were endorsed by the Working Group. These projects are being led by the Local Government Association and expected to commence in the second half of 2011.

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## Communication and consultation

To facilitate communication and consultation with stakeholders, the department used a number of different mechanisms this year:

### Food Regulation Inter-Departmental Committee

The SA Government Food Regulation Interdepartmental Committee (IDC) was established in October 2005 to facilitate improved communication and consultation between relevant government organisations regarding food regulation matters.

The South Australian government departments represented are:

- > Department of Health (chair, secretariat)
- > Department of Premier and Cabinet
- > Dept of Primary Industries and Resources South Australia
- > The Department of Trade and Economic Development
- > The Attorney General's Department – Office of Consumer and Business Affairs

The Terms of Reference are:

- > Consider food regulation, policy and industry compliance issues
- > Actively share information that may be relevant or of interest to South Australian Government agencies in relation to food regulation and policy
- > Consider issues referred to it by Government, Ministers or the Premier's Food Council
- > Advise the Minister for Health and other relevant Ministers on food regulation and policy issues.

The IDC considered several matters out-of-session during 2010-2011, including issues raised at Ministerial Council and recommendations of the Review of Food Labelling Law and Policy (Blewett Review).

### SA Meat Food Safety Advisory Committee

The department continues to participate as a member of the South Australian Meat Food Safety Advisory Committee under the Primary Produce (Food Safety Schemes) (Meat Food Safety Advisory Committee) Regulations 2005. The committee considers issues pertinent to management of the Primary Produce (Food Safety Schemes) (Meat Industry) Regulations 2006 under the Primary Produce (Food Safety Scheme) Act 2004.

### Other

Food Policy and Programs Branch provides briefings as required for South Australian members of:

- > > the Council of Australian Governments (COAG) working groups and sub committees
- > > the Australian Health Ministers Advisory Council (AHMAC)
- > > the AHMAC Australian Population Health Development Principal Committee (APHDPC)
- > > the Australian Health Ministers Conference (AHMC).

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# Foodborne disease investigations in South Australia in 2010-11

## Introduction

The Communicable Disease Control Branch (CDCB) at SA Health conducts epidemiological investigations into foodborne disease outbreaks in conjunction with Local Government EHOs and the Food Policy & Programs Branch, who provide food technology and environmental investigation expertise and perform environmental and food premises investigations. Biosecurity SA staff also assists in trace back investigations. SA Pathology conducts microbiological testing and molecular typing of food and environmental samples and isolates.

Epidemiological information including food histories of cases, environmental reports of onsite visits to premises, and laboratory results of stool and food samples are collated to provide a descriptive analysis of clusters of cases. This information helps determine the appropriate analytical approach should further investigation be required.

Epidemiological analysis may demonstrate a statistical association between illness and the consumption of a particular food item or eating at particular premises. Microbiological and molecular evidence can support an association when a very similar or identical microorganism is found in both situations and/or a food vehicle is suspected on epidemiological grounds.

The specific food vehicle or source of an outbreak is difficult to identify as often there is no remaining implicated food at the start of the investigation. Additionally, faecal samples from affected persons are not always provided for testing.

SA Health investigated ten outbreaks of gastrointestinal illness which were known or suspected to be foodborne during the period July 2010 to June 2011. Four of these outbreaks were associated with bakeries and two with restaurants.

In addition, 19 clusters of illnesses were investigated, of which 17 were Salmonella clusters. Hypothesis generating interviews were conducted with the majority of cases. No common source could be identified.

A summary of outbreaks and clusters investigated during 2010 – 2011 and their settings is presented in Table 1.

### An outbreak:

An event where two or more people experience a similar illness after eating a common meal or food and epidemiological evidence indicates the meal or food as the source of the illness.

### A cluster:

An increase in a specific infection in terms of time, person or place, where the source and mode of transmission remains unknown.

## Outbreak No. 1 Campylobacter – Restaurant

There was an outbreak of Campylobacter amongst patrons who ate at a restaurant during the first weekend in August 2010. A total of six confirmed cases and 12 probable cases were identified. A cohort study was conducted amongst 32 attendees at a function who ate off a set menu at the restaurant. Results indicate that people eating steak served with chicken liver pate were 6.65 times more likely to have gastroenteritis in the five days following the function than those who did not eat the steak. An inspection of the premises was conducted but food samples and environmental swabs were negative for Campylobacter. It was hypothesised that Campylobacter may have entered the kitchen via the use of home grown eggs from a hen house on-site. As a consequence, cross-contamination to the kitchen and then to food is likely. The business voluntarily closed the hen house, implemented improved hygiene practices and all food handlers undertook food safety training through the local council. No new cases have been reported since this intervention.

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## Outbreak No. 2 Gastroenteritis of unknown aetiology – Institution

An outbreak of gastroenteritis was reported amongst people who attended a training function. Eight out of 11 people became ill with vomiting and diarrhoea of short duration. Symptom onset was 24-60 hours after the lunch was served at the training session. A faecal sample was collected from one case but no agent was identified. A cohort study among the attendees failed to implicate any particular food item. It was hypothesised that either an infected food handler or an attendee may have contaminated the food served at lunch. In the absence of a suspected pathogen and no further cases being identified, no further action was taken.

## Outbreak No. 3 Salmonella Typhimurium phage type 9 – Community

Ten cases of Salmonella Typhimurium phage type 9 were reported to CDCB within a two week period in September 2010. Hypothesis generating interviews found that four of those cases were linked to a common restaurant. An environmental inspection of the premises was conducted and food samples were collected. The restaurant served several high risk food items, including deep-fried battered ice cream and battered bananas; however, none of these food samples tested positive. A number of improvements relating to hygienic preparation of food were implemented by the proprietor. A follow-up inspection was conducted by the local council. No further cases were linked to the restaurant. Also within these cases of S. Typhimurium 9 who were investigated, there was a small social cluster of three children (two siblings and one neighbour) who regularly played together. It is likely that transmission of the bacterium amongst this group was person-to-person.

## Outbreak No. 4 Norovirus– Restaurant

There was an outbreak of norovirus amongst patrons who ate lunch at a restaurant in early December. One confirmed case and 18 presumptive cases were identified. The illness was characterised by vomiting and diarrhoea with a rapid onset and 24-48 hours duration. Three of the cases required hospitalisation. An inspection of the premises was conducted by the local council and identified that one of the food handlers was symptomatic while preparing the lunch. An education session on food hygiene has been conducted at the restaurant.

## Outbreak no. 5 and 6 Salmonella Typhimurium phage type 9– Bakeries

In late January, the CDCB was notified of a sharp increase in the number of Salmonella Typhimurium phage type 9 isolates by the Australian Salmonella Reference Centre. A hypothesis generating investigation found that custard-filled bakery items were frequently eaten food items. A case control study was then conducted and two items were significantly associated with illness. The food items were custard berliners (OR 55.9; 95% CI 11.1-282.1) and cannoli (OR 16.8; 95% CI 1.8-157.2). Information from the hypothesis generating interviews and the case control study indicated that these products were from two different bakeries.

Bakery A made the custard berliners. A total of 43 cases reported eating custard berliners and 19 (44%) of these people were hospitalised. The business voluntarily ceased production and distribution of custard berliners. The production facility was inspected and extensive samples of product, raw materials and environmental swabs were collected. All samples were negative for Salmonella.

No new cases have identified an association from this bakery.

Bakery B made the cannoli, which are deep fried pastry filled with custard. A total of 15 people reported eating cannoli in their incubation period and three (20%) required hospitalisation. The business voluntarily ceased production and distribution of cannoli. The production facility was inspected and extensive samples of products, raw materials and environmental swabs were collected. All samples from on site tests were negative for Salmonella. A small number of product samples taken from retail outlets tested positive for Salmonella Typhimurium phage type 9.

Bakery B has undergone an intensive return to production schedule involving the sampling of 193 products over a 5 month period. All samples were negative for Salmonella. No new cases have identified an association from this bakery since its return to production.

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## Outbreak No. 7 Salmonella Typhimurium phage type 135-Bakery

Eight cases of Salmonella Typhimurium phage type 135 were reported in a one week period. Interviews identified six people who reported eating products from the same bakery. An environmental investigation was conducted and samples were taken. An egg wash that was used as a glaze on baked foods tested positive for Salmonella Typhimurium phage type 135. It appears that cross contamination to cooked products may have occurred as a result. Management have implemented preventive measures supervised by local government. No further cases had links to this bakery.

## Outbreak No. 8 Salmonella Typhimurium phage type 44-Bakery

An increase in the number of notifications of Salmonella Typhimurium phage type 44 was detected in February. Eight cases reported eating sweet and savoury items from the same bakery franchise. The sweet and savoury products were made at different locations. Environmental inspections were conducted at both locations and samples were collected of products, raw ingredients and the environment. None of the samples tested positive for Salmonella. An improvement notice was issued at one of the bakery locations. Improved practices for cleaning, sanitisation and staff hygiene have been implemented at both sites. No further cases had links to this bakery.

## Outbreak No.9 Gastroenteritis of unknown aetiology-Private Residence

The CDCB was notified by the South Australian Ambulance Service about multiple call outs to people in the same extended family group who were taken to hospital with gastroenteritis. Interviews with cases found that there was a family party at which pork, chicken and noodles were served. The next day some of the family went on a bus tour and took food left over from the party. The food was eaten without adequate reheating. That evening some of the family members started vomiting and had diarrhoea. A total of 16 people were ill and seven provided faecal specimens. All specimens were negative for bacterial and viral pathogens. This case highlights the need for the public to practice good hygiene, cook and cool food thoroughly and store food on ice when taking food on outings.

## Outbreak No. 10 Salmonella Typhimurium phage type 9– Community

During the investigations of Salmonella Typhimurium phage type 9 in January 2011, a particular genetic profile was predominant. After the point source outbreaks had ended, sporadic cases of the genetic profile observed during the outbreak were still being reported from the community in the second quarter of 2011, who had no links to the January outbreaks.

An investigation led to an egg farm, where 26 specimens were collected. Of the 26 samples, three were positive for Salmonella Typhimurium phage type 9 having the same genetic profile that was predominant during the outbreaks. Further investigations are being conducted to determine whether this particular genetic profile of Salmonella Typhimurium phage type 9 is present on other farms and the possible source of this pathogen.

## Cluster No. 1 Salmonella Typhimurium phage type 135

Two cases of Salmonella Typhimurium phage type 135 were reported amongst residents at an aged care facility in July 2010. An environmental inspection of the food preparation areas was conducted and recommendations were made about how food safety could be improved. No specific food items were implicated and no further cases were identified.

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## Cluster No. 2 Salmonella Typhimurium phage type 44

Two cases of Salmonella Typhimurium phage type 44 were reported amongst residents at an aged care facility in July 2010. One case did not have any gastrointestinal symptoms and the Salmonella was cultured from a urine specimen. An environmental inspection was conducted, but no obvious food safety issues were identified. Samples were taken from the storage bench, blender and other utensils, but all were negative for Salmonella.

## Cluster No. 3 Salmonella Montevideo

Three cases of Salmonella Montevideo were reported in a three week period when no cases had been reported year to date. Ages of cases ranged from 1-59 years and two were female. There was no geographical clustering of the cases. Hypothesis generating interviews did not identify any common links.

## Cluster No. 4 Salmonella Infantis

Four cases of Salmonella Infantis were reported in a two week period in August 2010.

Three of the cases were clustered in neighboring local government areas. The ages ranged from 1 to 61 years and three of the four cases were female. Two of the four cases had urinary tract infections (no history of gastrointestinal symptoms) and the Salmonella was cultured from urine specimens. Hypothesis generating interviews did not identify any common links.

## Cluster No. 5 Campylobacter

Three cases of Campylobacter were reported over a one week period in August 2010 from a small rural area of south eastern South Australia. Ages ranged from 10-48 years and two were female. Hypothesis generating interviews did not identify any common exposures.

## Cluster No. 6 Salmonella Typhimurium Untypeable

In September 2010, CDCB was notified by the Australian Salmonella Reference Centre about six cases of un-typeable Salmonella Typhimurium confirmed in one week. A total of seven cases were identified in the cluster with ages ranging from 7 months to 45 years. Five of the cases were aged 3 years or under and four of the children required hospitalisation. Hypothesis generating interviews found a link to a common event for two of the cases and it was suspected that two other cases were also linked to the event. The cluster occurred within a small community group.

## Cluster No. 7 Salmonella Typhimurium phage type 9

Eleven cases of Salmonella Typhimurium phage type 9 were clustered in time during October. Hypothesis generating interviews were conducted with all cases and the only common food item consumed by the majority of cases was pasta. However, the types of pasta, pasta sauces and toppings consumed varied.

## Cluster No. 8 Salmonella Typhimurium phage type 12A

Three cases of Salmonella Typhimurium phage type 12A were reported in a one week period compared with seven cases year to date. Hypothesis generating interviews were conducted, but no common links were identified.

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### Cluster No. 9 Salmonella Typhimurium phage type 193

Four cases of Salmonella Typhimurium phage type 193 were reported in a one week period in October 2010. There was no geographical clustering of the cases, but one had traveled overseas during the incubation period. Hypothesis generating interviews among the three locally acquired cases did not identify any common links.

### Cluster No. 10 Salmonella Typhimurium phage type 9

Five cases of Salmonella Typhimurium phage type 9 were clustered in time during December 2010. Interviews with cases did not identify any common links. One case was detected through screening household contacts of a Salmonella Typhi case. The case did not report any gastrointestinal symptoms.

### Cluster No. 11 Salmonella Montevideo

Seventeen cases of Salmonella Montevideo were reported during the first quarter of 2011, compared with four cases reported for all of 2010. Hypothesis generating interviews were conducted. There were two instances of secondary transmission within the household environment. A frequently eaten food was strawberries and a traceback was conducted. A cluster of three cases occurred in a rural town with all cases linked to a common food premise. Samples were collected, but all were negative for Salmonella. The EHO also collected samples from retail outlets and all were negative for Salmonella. No further cases of S.Montevideo were linked to that food premise.

### Cluster No. 12 Salmonella Typhimurium phage type 193

Fourteen cases of Salmonella Typhimurium phage type 193 were investigated as there had been a sustained increase in cases during the first quarter of 2011. Cases were from rural and metropolitan areas. Hypothesis generating interviews did not identify any common food items. Monitoring of new cases is continuing with the aim to identify a potential source.

### Cluster No. 13 Salmonella Typhimurium phage type 135

An increase in the number of notifications of Salmonella Typhimurium phage type 135 was detected in January 2011. Investigations continued throughout the first quarter. A total of 21 cases were interviewed and no common links were identified. There was a cluster of three cases in a small rural town, but no common food venue or food items were found.

### Cluster No. 14 Salmonella Typhimurium phage type 108

Six cases of Salmonella Typhimurium phage type 108 were investigated in February. A family cluster accounted for four of these cases, with secondary transmission within the household. No common links were identified with the other two cases.

### Cluster No. 15 Salmonella Typhimurium phage type 44

An increase in the number of notifications of Salmonella Typhimurium phage type 44 was detected in February 2011. Investigations continued throughout February and March. A total of 17 cases were interviewed and no common links were identified in their exposure histories. There were two cases of secondary transmission within the household environment.

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### Cluster No. 16 Salmonella Typhimurium phage type 108

An investigation into the increased notifications of Salmonella Typhimurium phage type 108 was launched in March. A total of 20 cases were interviewed. Eight of those cases (40%) required hospitalisation. No common links were identified.

### Cluster No. 17 Salmonella Montevideo

Seven cases of Salmonella Montevideo were reported over a six week period in April 2011, compared to four cases reported in all of 2010. Hypothesis generating interviews were completed but no common links were identified in their exposure histories. New cases are continuing to be interviewed to identified a potential source.

### Cluster No. 18 Shiga toxin producing E. coli

Five cases of Shiga toxin producing E. coli (STEC) were reported in a two week period. An investigation was launched and interviews were conducted before serogroup information was available. One case was not typeable as inhibitors were present in the sample. This case had traveled to Bali during the incubation period and this was the most likely place of acquisition of the infection. Two cases were serogroup O26, but there were no common high risk foods. The remaining two cases had separate unique gene profiles.

### Cluster No. 19 Salmonella Typhimurium phage type 44

An increase in the number of notifications of Salmonella Typhimurium phage type 44 was detected in June. Four of the five cases were residents of the southern suburbs of Adelaide. Hypothesis generating interviews did not find any common links.

Table 1: Summary of foodborne or suspected foodborne disease investigations in SA during the period 1 July 2010 to 30 June 2011

No.	Month	Organism	Location	No. ill	Transmission	Evidence
<i>Outbreak Investigations</i>						
1	Aug 2010	Campylobacter	Restaurant	18	Foodborne	S
2	Aug 2010	Gastroenteritis	Institution	8	Foodborne	D
3	Sep 2010	STM 9	Community	10	Foodborne	D
4	Dec 2010	Norovirus	Restaurant	19	Foodborne	D
5	Jan 2011	STM 9	Bakery	43	Foodborne	S
6	Jan 2011	STM 9	Bakery	15	Foodborne	S, M
7	Jan 2011	STM 135	Bakery	6	Foodborne	M
8	Feb 2011	STM 44	Bakery	8	Foodborne	D
9	Mar 2011	Gastroenteritis	Private residence	16	Foodborne	D
10	Apr 2011	STM 9	Community	48	Foodborne	D
<i>Cluster Investigations</i>						
1	Jul 2010	STM 135	Aged care facility	2	Unknown	D
2	Jul 2010	STM 44	Aged care facility	2	Unknown	D
3	Aug 2010	Salmonella Montevideo	Community	3	Unknown	D
4	Aug 2010	Salmonella Infantis	Community	4	Unknown	D
5	Aug 2010	Campylobacter	Community	3	Unknown	D
6	Sep 2010	STM Untypeable	Community	7	Unknown	D
7	Oct 2010	STM 9	Community	11	Unknown	D
8	Oct 2010	STM 12A	Community	3	Unknown	D
9	Oct 2010	STM 193	Community	4	Unknown	D
10	Dec 2010	STM 9	Community	5	Unknown	D
11	Jan 2010	Salmonella Montevideo	Community	17	Unknown	D
12	Jan 2011	STM 193	Community	14	Unknown	D
13	Jan 2011	STM 135	Community	21	Unknown	D
14	Feb 2011	STM 108	Community	6	Unknown	D
15	Feb 2011	STM 44	Community	17	Unknown	D
16	Mar 2011	STM 108	Community	20	Unknown	D
17	Apr 2011	Salmonella Montevideo	Community	7	Unknown	D
18	May 2011	Shiga toxin producing E.coli	Community	5	Unknown	D
19	Jun 2011	STM 44	Community	5	Unknown	D

STM – Salmonella Typhimurium; M – Microbiological, D – Descriptive, S -Statistical

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## Local government activities under the Food Act 2001 2010-11

Under the Food Act 2001 (the Act) it is a mandatory requirement for local government councils to provide the department with information on their activities. For the purpose of this Annual Report, a request for information was circulated to all councils.

Councils are empowered under Parts 4 and 5 of the Act to ensure that hygienic standards are maintained in relation to the manufacture, transportation, storage and handling of food for sale under Chapter 3 of the Australia and New Zealand Food Standards Code. They are also responsible for taking measures to prevent the sale of unfit food and to investigate complaints related to the sale of unfit food. EHOs (EHOs) are authorised under the Act to issue orders and notices and take action for breaches.

### Authorised Officers

All EHOs must be authorised under Division 3, Section 94 of the Act to be able to enforce legislation under the Act. EHOs must have the necessary skills and knowledge to effectively perform their food related responsibilities to gain authorisation.

Authorised Officers (Currently working in local government)	Full-Time	Part-Time
132	109	49*

\* Numbers may be duplicated where EHOs are employed in more than one council

### Inspections

To gain a better understanding of how inspections are organised and undertaken by local government, it was necessary to establish the size and make up of food businesses across South Australia. The following table establishes how many food businesses exist and the proportion of businesses by food safety risk categories. These figures have been combined with the number of inspections conducted by local government to ensure that planning and inspection frequencies are appropriate and maintained.

Inspections	Food Safety Risk Classification			Totals
	High	Medium	Low	
Number of Businesses	1111	6993	3793	11879
Inspections Conducted	1210	5730	1544	8484
Follow-up Inspections	458	2017	116	2591

### Inspection Fees

The Food Regulations 2002, Part 4 Section 11 makes provision for enforcement agencies to impose an inspection fee. Following is a summary identifying the policy of Councils to impose inspection fees.

Council Inspection Fees	No. of Councils
Charging Fees	32
Not Charging Fees	31
Information Not Provided	1

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## Audits

Since 5 October 2008 businesses captured under Food Safety Standard 3.3.1 (audited mandatory food safety programs for food services to vulnerable persons) have required food safety audits.

In 2010–11 local government food safety auditors have continued to conduct food safety audits of aged care, child care and private hospitals at the frequency determined by the performance of individual sites, in line with the priority classification for these businesses.

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	Aged Care	%	Child Care	%	Private Hospitals	%	Total	%
<b>Number of captured businesses</b>	273		257		24		554	
<b>Number of businesses audited</b>	271	99	254	99	24	100	549	99

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<b>Council Audit Fees</b>	<b>No. of Councils</b>
Charging Fees	19
Not Charging Fees	1
Information Not Provided	1

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\* Not all councils conduct audits.

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## Complaints

Consumer enquiries and reports of illness, non-compliant businesses or food, constitute an important source of information. In addition, they provide: opportunities for the public to interact with EHOs first hand, a 'shop window' for food safety and give EHOs the opportunity to promote food safety. All complaints are logged and generally risk classified to ensure that the most serious cases are dealt with as a priority. The following table has classified complaints/reports into a list of most likely sources, in addition to reporting on whether the complaint and investigation was found to be valid or verified by an authorised officer.

Type	Complaints/Reports	Verified
Foreign Matter in Food	214	102
Micro Contamination	88	38
Chemical Contamination or Residue	3	0
Alleged Food Poisoning	315	52
Unclean Premises	173	88
Personal Hygiene or Food Handling	236	77
Pest Infestation	95	38
Refuse Storage	60	37
Labelling Issues	36	15
Others	165	68
<b>TOTAL</b>	<b>1385</b>	<b>515</b>

## Enforcement actions

The table below provides an indication of the nature of enforcement actions applied to each food business group. The Food Act 2001 makes provision for authorised officers to apply enforcement actions to improve food safety outcomes for the public. Enforcement actions may take the form of written warnings, improvement notices, prohibition orders, expiations or prosecutions. These actions are applied using a graduated and proportionate response. As a consequence, Tables A to D demonstrate written warnings making up the largest single action applied, progressing to improvement notices and expiations as food businesses fail to respond or issues became more serious.

It should also be noted that the numbers in Table A differ from the numbers recorded in Tables B, C and D as warnings, improvement notices and expiations may contain multiple issues resulting in a variation in numbers.

Table A: Number of Enforcement Actions by Food Industry Sector

Business Type	No. written warnings issued	No. improvement notices issued	No. expiations issued
Aged care	9	0	0
Bakery	139	45	11
B&B/Motel	7	0	0
Café	152	28	5
Canteen	29	2	0
Caterer	2	0	0
Charitable	5	0	0
Child Care	7	0	0
Club	30	5	0
Deli	60	13	1
Delivered Meals	0	0	0
Distributor	1	2	0
Farm Gate Sales	0	0	0
Fishmonger/ Seafood	7	0	0
Fruit and Veg	17	4	1
Function Centre	3	2	0
Hospital	4	0	0
Hotel/Pub Tavern	228	19	5
Liquor Store	0	0	0
Manufacturer	8	7	2
Mobile Food Van	3	0	0
Restaurant	151	62	20
Service Station	45	5	3
Snack Bar/Kiosk	11	4	0
Stall	4	0	0
Supermarket	69	18	7
Takeaway	179	51	14
Temporary Business	10	0	1
Other (please specify)	157	8	74
<b>TOTAL</b>	<b>1337</b>	<b>275</b>	<b>74</b>

Table B: Enforcement Actions by Number - Referenced to Standard 3.2.1 (Food Safety Program)

Reason for enforcement activity	Written warnings	Improvement notices	Prohibition Orders	Expiations	Prosecutions
FSP not prepared, implemented, maintained and monitored	4	0	0	0	0
FSP not audited at the frequency determined by the auditor	6	0	0	0	0
FSP not revised so as to comply with the regulations	2	0	0	0	0
FSP audit report not retained by business for four years	0	0	0	0	0
<b>SUB-TOTAL</b>	<b>12</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>0</b>

Table C: Enforcement Actions by Number - Referenced to Standard 3.2.2 Requirements

Reason for enforcement activity	Written warnings	Improvement notices	Prohibition Orders	Expiations	Prosecutions
Skills and knowledge	30	22	0	1	0
Notification	50	2	0	1	0
Food Receipt	33	17	0	0	0
Food Storage	283	81	4	7	0
Food Processing	80	40	0	1	0
Food Display	85	20	0	1	0
Food Packaging	5	2	0	0	0
Food Transportation	4	0	0	0	0
Food Disposal	19	8	0	1	0
Food Recall	0	1	0	0	0
General Req of Food Handlers	13	5	0	1	0
Health & Hygiene of Food Handlers	27	35	0	6	0
General Duties of a Food Business	75	20	0	1	0
Cleanliness	442	127	2	15	0
Cleaning and Sanitising	152	71	0	1	0
Maintenance	247	70	0	0	0
Temperature measuring devices	118	31	0	1	0
Single use items	6	2	0	0	0
Animals and Pests	86	46	1	2	0
Alternative methods of compliance	0	1	0	0	0
<b>SUB-TOTAL</b>	<b>1755</b>	<b>601</b>	<b>7</b>	<b>39</b>	<b>0</b>

Table D: Enforcement Actions by Number - Referenced to Standard 3.2.3 Requirements

Reason for enforcement activity	Written warnings	Improvement notices	Prohibition Orders	Expiations	Prosecutions
General Requirements	80	57	0	1	0
Water supply	5	3	0	0	0
Sewerage & waste water disposal	11	0	0	1	1
Storage of garbage & recyclables	17	8	0	2	0
Ventilation	25	5	0	5	0
Lighting	51	7	0	9	1
Floors	64	47	0	0	0
Walls and ceilings	140	47	0	0	0
Fitures, fittings and equipment	77	26	0	3	0
Hand washing facilities	130	32	4	2	0
Storage facilities	53	28	0	1	0
Toilet facilities	19	0	0	0	0
Food transport vehicles	1	0	0	0	0
<b>SUB-TOTAL</b>	<b>673</b>	<b>260</b>	<b>4</b>	<b>24</b>	<b>2</b>
<b>TOTAL OF TABLES B, C, D</b>	<b>2440</b>	<b>861</b>	<b>11</b>	<b>63</b>	<b>2</b>

## Prosecution Register

On the 1st July 2009 SA Health began publishing on its website details of businesses or individuals that have been found guilty by a Court of a breach of the Food Act 2001. This website is intended to provide information to the community regarding successful Food Act prosecutions, the most serious action available, undertaken by local councils and SA Health. Since the last reporting period 3 additional businesses have been added to the prosecution register and one business removed as the period of notification has expired. This information can be viewed on "The Food Act Prosecutions Register" on the SA Health website:

[www.dh.sa.gov.au/pehs/Food/Prosecutions-Register/Register.htm](http://www.dh.sa.gov.au/pehs/Food/Prosecutions-Register/Register.htm)

## Highlights of other Local Government activities

Local government undertakes additional food safety programs in support of their statutory roles. These programs include food safety training courses, food compliance surveys, presentations to food handlers and primary school students, and special activities for National Food Safety Week.

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## Food safety education

### Adelaide City Council

EHOs worked in collaboration with TAFE SA to develop an accredited food safety training course targeted at food handlers and proprietors of food businesses in the City. The aim of the course was to proactively educate food handlers to improve their skills and knowledge in food safety and to give them a better understanding of the role of Council's EHOs.

EHOs conducted a number of proactive food safety presentations to a variety of audiences. Presentations are targeted to the needs of the audience and presentations were also carried out to a home economics class at a college which will promote safe food practices for students in the family home and in the classroom.

### Alexandrina Council

The "food safety in schools project" was introduced because of a trend towards employing young teenagers to work as food handlers after school hours and on weekends. Alexandrina Council's Environmental Health team felt that to properly pass on food safety information to these new food handlers it would be a good idea to provide resources for the school curriculum in order to target the food handlers of the present and future. The Environmental Health team put together a lesson program which encompassed all facets of food safety. The lesson outline will be interactive and students will be participating in a range of activities and quizzes about food safety.

#### **Food Safety bimonthly newsletter**

Council provided food premises with a food safety newsletter on a bi monthly basis. The objective of the newsletter is to inform commercial food operators and owners about aspects of food safety. A single food safety topic is chosen for each edition based on risk, relevance and degree of non compliance in our region.

#### **Food safety training for commercial businesses**

Alexandrina Council's Environmental Health team ran a food safety training project with the intention to continue running these sessions on an annual basis, by tailoring the training each year to the needs of local food businesses. The objective of the training is to inform food handlers of their responsibilities regarding food safety. The sessions utilise PowerPoint presentations, glow germ hand washing kits and food safety promotion material. Feedback from food businesses has been very favourable and more courses of this nature have been requested by food businesses during the coming year. Food premises that have changed ownership and staff on a regular basis particularly benefit from these courses.

### Barossa Council

With a large church going community, Council coordinated a series of food safety information sessions through the local church network. To minimise risk to the community from food sold/handled at church events, fundraising, ceremonies etc, the focus was on the safe handling of food. Also covered in these information sessions were; basic microbiology, legal requirements, and the difference between home food activities and temporary food business requirements.

Council has an on-going slot on the local radio station BBBFM where health matters, including food safety and practices are discussed. Due to the council's prominent and expanding cottage industry, consideration and development of suitable guidelines has been undertaken to provide clarification of requirements for notified food businesses operating out of domestic premises.

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## City of Charles Sturt

Council's innovative 'Deliciously Safe – Excellence in Food Safety' program continued throughout the year. The program aims to increase the level of compliance with the Food Act and associated Food Safety Standards amongst food businesses within the City of Charles Sturt by rewarding and recognising those businesses found to be fully compliant at the time of their routine inspections. It also encourages food businesses to strive for compliance due to the recognition provided by the program and therefore is increasing food safety in the community. Businesses that achieve compliance with all the requirements of the food laws at the time of their routine inspection are provided with a Deliciously Safe sticker and certificate.

A fresh approach to the education of food businesses was launched towards the end of the year with the development and distribution of Food News. Food News is a newsletter which will be distributed quarterly and provides interesting articles and information to assist food businesses to meet the requirements of the Food Act.

## Coorong Council

Council participated in several community events this year and provided information on food safety, food business notification, temporary food premises and other general information. During the reporting period Council participated in two PetPep school education programmes with a strong message regarding health and hygiene around pets. The talks focussed on good personal hygiene after playing with pets and before eating.

## Eastern Health Authority

### **'Preventing Kitchen Nightmares – A Guide to Food Safety Fundamentals'**

The food handler training session 'Preventing Kitchen Nightmares – A Guide to Food Safety Fundamentals' continued into its third successful year. EHOs conducted six training sessions with 87 people attending. There were also requests from two food businesses for in-house training, which was attended by 30 staff.

The training program continues to attract food businesses that provide food to vulnerable populations. There has also been a steady increase in the number of people attending from restaurants, deli's, home businesses and take-away food premises.

Following the training program review conducted last financial year, new activities were introduced to help participants better understand the 2hr/4hr rule and safe food processing, in particular cooling of potentially hazardous food. Overall, the training program continues to be a success, with continued interest from food businesses out of the Authority's area and participants returning on an annual basis. The training has enabled EHOs to develop a rapport with food handlers, proprietors and managers in the food industry, hence, resulting in a positive acceptance of EHOs into food businesses during inspections.

### **Fairs and Special Events -African Twilight Market**

The African Twilight open-air market in Prospect was held throughout the day light saving season. An EHO held information sessions for stallholders and inspected the event on several separate occasions through the season. The main issues observed were cooking and preparation of food off-site, food transportation and poor temperature control during the event. Through education and instruction, the non-compliances were rectified by the second inspection. The stallholders improved their practices remarkably and a substantial improvement in their skills and knowledge was noted.

### **Information packs for new food businesses**

The Authority has introduced an information pack that is posted to new food businesses following notification. The information pack was introduced for customer service and food safety purposes. The aim is to introduce the Authority as the enforcement agency on behalf of the local council, inform proprietors of the fees associated with food inspections and raise awareness of basic food safety principles. The information pack includes an introductory letter, the Authority's inspection fee policy, details about 'Preventing Kitchen Nightmares – A Guide to Food Safety Fundamentals', local suppliers list, posters and SA Health food industry bulletins.

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## City of Marion

The City of Marion carried out two food training courses during the year. The first course was presented to staff at a child care centre and covered general food safety information and food safety plans. The second course was presented to a group of food handlers from school canteens and covered how food poisoning occurs and how to prevent food poisoning.

EHOs visited a local school and carried out a presentation and demonstration on correct hand washing procedures to the staff and students. This was carried out due to a request by the school. The presentation was well received and the students especially enjoyed the hand washing activity using the Glitter Bug Education Kit.

An EHO visited a senior high school in the council area and carried out a presentation on Food Safety Legislation in South Australia to the students. The presentation covered an overview of the Food Act and Food Regulations, the role of an EHO, along with Food Safety Plans.

## City of Mitcham

EHOs at the City of Mitcham have continued to provide food safety presentations to the Flinders University of South Australia and community organisations.

The presentation at the university aims to education nutrition and dietetics students on food safety and the role of environmental health within the community. The key issues explained to the students were:

- > the importance of temperature control for potentially hazardous foods
- > how legislation is used during food related complaints
- > how the City of Mitcham works with local food proprietors to achieve compliance with the legislation.

A scout group requested a presentation on food safety tailored towards camping and fundraising events. This meant EHOs focused on protecting food from microbiological and physical contamination and the importance of hygiene during these events. It was positive to see all attendees getting involved in the discussions on food safety relating to scout activities and their own personal habits.

The Wash Wipe Cover...Don't Infect Another initiative which aims to remind people on the importance of hand washing was promoted amongst food businesses. This year the focus was on aged care facilities, childcare centres and community clubs. Posters and information sheets were distributed to these food premises reminding people on the importance of good food handler hygiene from a infection control and food safety perspective.

## District Council of Mount Barker

A number of free food safety information sessions were held for commercial businesses, TAFE hospitality students and also for volunteer food handlers. Conducting regular food safety training has proven to be beneficial in increasing the skills and knowledge of food handlers within the district. Presentations included information based on food legislation and responsibilities of food handlers. A certificate of participation is awarded to those who attend each session.

## City of Mount Gambier

Council regularly takes primary school students through the Council Chambers to introduce them to Local Government. The environmental health department participates by explaining about food safety and the importance of hand washing. A hand washing demonstration using the glitter-bug crème is an educational demonstration.

Council's partnership with TAFE SA has continued to grow resulting in more regional Councils joining the partnership. Currently, food safety training sessions are held throughout the South East as well as in the Murray, with sessions offered in Mannum, Murray Bridge and the Coorong. EHOs attend the Mount Gambier based training sessions to provide advice and to foster relationships with the proprietors and staff of food businesses. Council believes this is an important step towards positively encouraging compliance and breaking down the barriers between EHOs and proprietors/staff of food businesses.

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## City of Onkaparinga

Council carried out a total of 30 food safety presentations during 2010/2011 (742 attendees in total). The information sessions were conducted for school students, food businesses and community groups. These presentations were designed to introduce the food legislation, safe food practices and personal hygiene. The presentation also included viewing of the Bug Busters DVD and a practical hand-wash activity. Students and food handlers are given the opportunity to ask questions and increase their skills and knowledge in food safety.

Due to the increasingly high number of requests, we now undertake free food hygiene and safety information sessions for food businesses and community groups here at council. We now facilitate three sessions a year (morning and night) for any food business or community group to attend and receive a certificate of attendance. The response has been very positive and will be presented every four months.

## City of Playford

Since October 2010 Council's Environmental Health team have produced a quarterly newsletter that is mailed out to all food businesses within the City of Playford. "Playford" is designed to disseminate facts about food safety, information on food safety standards, as well as allowing businesses to familiarize themselves with Council's EHO staff. EHOs have received positive responses from numerous food businesses.

## District Council of Robe

Council and TAFE SA provided another Food Safety Training session to food business in the area. The session was well attended and the courses provided training to assist food handlers in developing the required skills and knowledge to ensure food is handled in a safe and hygienic manner. The course covers a number of competencies including food handling and storage, the legal requirements of food safety, personal hygiene, temperature control and the prevention of food contamination.

## City of Salisbury

'Salisbury Food' a food handler newsletter was distributed to local food businesses addressing local issues. Two were distributed to all food businesses in July 2010 and June 2011.

The proactive program aims to assist and encourage businesses to meet not only the minimum food safety standards, but to encourage the implementation of food safety management systems to ensure best practice food hygiene and safety.

High standards of food hygiene and safety in conjunction with ongoing compliance with food safety standards continue to be key objectives for regulators, businesses and consumers.

The City of Salisbury has undertaken a program named the City of Salisbury Food Safety Rating Program, "Recognising Excellence in Food Safety". The program aims to deliver a number of key outcomes in food safety and hygiene for business proprietors, consumers and regulators. The benefits and incentives of the scheme include:

- > providing recognition and reward food businesses for a high level of compliance with the food safety standards
- > encouraging businesses to implement non compulsory food safety management systems to assume responsibility for best practice in food safety and hygiene
- > enabling consumers to have a greater awareness of a food businesses commitment to food hygiene and create consumer confidence
- > ensuring food businesses have better outcomes and a greater awareness in food safety and hygiene.

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## City of Tea Tree Gully

The City of Tea Tree Gully undertook a project to develop and create new fact sheets targeting Vietnamese and Chinese food business proprietors. This was carried out due to a history of common non-compliance issues from the identified population. Three sections of the Food Safety Standards were targeted due to a high rate of non-compliance in these areas. The three areas included Cleaning & Sanitation, Food Preparation and Food Storage. The fact sheets were developed in English and then sent to an agency for translation into Vietnamese and Chinese. The fact sheets were then reviewed by a Vietnamese and Chinese speaking contact of Council to check the translation and ensure the fact sheets flowed correctly. Once the fact sheets were developed they were available for distribution to food proprietors within the Council area. English versions of the fact sheets are also available. So far we have had very positive feedback from these businesses who have appreciated having new information in their own language.

## City of West Torrens

The City of West Torrens (CWT) continued to provide informal training opportunities to community groups, nursing homes and other interested business. Officers undertook education sessions that focussed on improving food handler skills & knowledge. Christmas Food Safety Advice was featured in the CWT publication Talking Points. CWT trialled the use of "I'm Alert" Food Safety Online Training with some 200+ users completing online modules of the program between April 2011 and June 30th 2011.

## City of Whyalla

Food Safety Newsletters are being devised and distributed to all food businesses on a 6 monthly or when required basis. The first newsletter was issued in August 2010 and highlighted common non-compliance issues and how to rectify the issues, the second newsletter was issued in February 2011 and discussed general duties surrounding food safety and hygiene. Two specialist newsletters were developed for the reporting period one in April 2011 highlighting the differences between cleaners and sanitisers and the second in June 2011 sent to all school canteens detailing school canteen responsibilities in regards to food safety. The newsletters were devised as a way of communicating issues with food businesses and provide them with an opportunity to communicate with the council.

Food Safety presentations have been undertaken to high school students with a demonstration of a food inspection within their school. The practical demonstration of the inspection is informative and is better at engaging the students than simply delivering the presentation. It provides them with an opportunity to 'spot' the things that could be improved in their kitchens.

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## Biosecurity SA Activities under the Food Act 2001 (A Division of Primary Industries and Resources SA (PIRSA))

Under the Memorandum of Understanding (MOU) with SA Health, Biosecurity SA officers conduct inspections as authorised officers under the Food Act 2001 at retail outlets where Biosecurity SA legislation requires accreditation (e.g. retail butchers).

Five (5) Biosecurity SA officers are authorised officers under the Food Act 2001. Throughout 2010-11, 1052 audits were conducted where a component of the audit addressed retail activities.

80 enforcement actions in the form of Corrective Action Requests, Improvement Notices or Prohibition Orders were issued under the Food Act 2001 during 2010-11. This compared with 182 in 2009-10. There were 2 incidents resulting in expiations being issued in 2010-11, one relating to the use of preservative in meat and the other for undertaking an activity not permitted under accreditation. This compares to 1 expiation issued in 2009-10.



# A survey to measure the microbiological integrity of fresh produce for retail sale

## Aims and scope of the investigation

The purpose of this survey was to identify the prevalence of pathogens present on commonly consumed fresh fruit and vegetables which may be eaten raw or partially cooked, and are available for retail sale in South Australia. Samples were analysed for *Escherichia coli*, (*E. coli*), *E. coli* O157, *Salmonella* spp. and *Listeria monocytogenes*. The survey is currently in its third year of a five-year sampling plan and SA Health will continue to sample and analyse the microbiological integrity of fresh fruit and vegetables periodically. From this information trend analysis may be derived and utilised in the future.

## Background to the survey

SA Health continuously monitors, through a five-year sampling plan, a variety of fruit and vegetables in South Australia for compliance with microbiological requirements of the Standard 1.6.1 of the Australia New Zealand Food Standards Code (the Code).

Vegetables normally carry non-pathogenic micro flora, however they can be contaminated with pathogenic bacteria during growth, harvest, transportation and processing through contamination with organic fertilisers, polluted irrigation water or poor hygiene.

## Standards

The Food Act 2001 requires food businesses not to sell food that is unsafe or unsuitable for human consumption. While no specific product standards are referenced in the Code, it does require that food be safe for human consumption.

## What foods were tested?

A total of 80 samples were collected, taken periodically over the financial year, capturing a variety of fresh produce available for retail sale in South Australia. Products included carrot, broccoli, capsicum, cauliflower, cabbage, lettuce, cucumber, snow peas, tomatoes, celery, parsley, baby spinach, bok choy, alfalfa and spring onions.

## What did we test for?

All samples were sent to the IMVS Food and Environmental Laboratory in Adelaide for analysis. Samples were analysed for *E. coli*), *E. coli* O157, *Salmonella* spp. and *L. monocytogenes*.

## Results

Vegetable Type	Samples Taken	Salmonella	L. mono-cytogenes	E. coli	E. coli O157	Other
Asparagus	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Alfalfa	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Avocado	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Broccoli	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Bean	3	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	L. welshimeri
Bok Choy	4	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Baby spinach	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Basil	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Broccoli	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Carrot	4	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Celery	4	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Cucumber - Lebanese	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Cucumber - Continental	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Cucumber - Green	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Cucumber - Apple	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Cabbage - Various	6	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Cauliflower	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Capsicum (green, red & yellow)	3	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Coriander	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Lettuce - Iceberg	3	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Lettuce - Cos	0	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Lettuce - Butter	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Lettuce - Mesclun Mix	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Melon - Honeydew	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Pineapple	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Parsley	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Rockmelon	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Red Oak	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Rocket	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Strawberries	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Spring Onion	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	

Vegetable Type	Samples Taken	Salmonella	L. mono-cytogenes	E. coli	E. coli O157	Other
Silver Beet	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Spinach	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Snow Peas	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	L. welshimeri
Shallot	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Brussel Sprout	3	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Sprout	0	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Tomato	4	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Watercress	1	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Watermelon	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	
Zucchini	2	*ND / 25g	*ND / 25g	*ND / 25g	*ND / 25g	

\* ND – Not Detected

\*\*Confidence interval for E. coli – MPN <3 cfu/g

\*\*\* Listeris monocytogenes

## Discussion of results

Survey results indicated a high level of microbiological integrity. Salmonella, E. coli, E. coli O157 and L. monocytogenes were not present in any samples.

One sample of beans and one sample of snow peas contained *Listeria welshimeri* – this strain of *Listeria* is considered to be non pathogenic and is not considered a risk to public health.

## Follow up activities

SA Health will continue to sample and analyse the microbiological integrity of fresh produce periodically. As the 5 year survey continues, additional data will be used to plot a seasonal trend chart to assess survey results.

## Conclusion

Eighty samples of fresh produce were analysed for the presence of E. coli, E. coli O157, Salmonella spp. and L. monocytogenes. The results indicated a high level of microbiological integrity with no detection of pathogenic organisms tested in any sample.



# A survey to measure the microbiological integrity of raw chicken meat

## Aims and scope of the investigation

The purpose of this survey was to determine the microbiological integrity of raw chicken meat available for retail sale in South Australia. Products sampled included chicken breast fillet, chicken thigh fillet, chicken maryland, chicken wings, chicken drumsticks, mixed chicken portion and chicken chops purchased from supermarkets, butchers, gourmet shops, continental stores and delicatessens. Samples were analysed for *Campylobacter* spp. and *Salmonella* spp. and reviewed for compliance with the labelling requirements of the Australia New Zealand Food Standards Code (the Code).

The survey is currently in its second year of a five-year sampling plan and SA Health will continue to sample and analyse the microbiological quality of raw chicken periodically. This information may assist in determining whether the development and implementation of the Primary Production and Processing Standard for Poultry Meat has been effective in reducing the prevalence of *Salmonella* and *Campylobacter* and ultimately reducing the likelihood of illness to consumers.

## Background to the survey

Chicken meat is a commonly consumed food in Australia, with 80% of people consuming chicken meat within any seven-day period. Similarly, chicken meat is one of the most commonly identified causes of food borne illness by SA Health.

From 1 July 2010 to 30 June 2011, there were 3,162 notifications of foodborne disease in South Australia. *Campylobacteriosis* was the most frequently reported foodborne illness with 2,100 notifications (66.4%). *Salmonellosis* comprised 30.4% (n= 961 notifications) of foodborne disease notifications.

While other meats and much less commonly other foods carry these bacteria, raw chicken is the main source. Cooking will kill the bacteria but undercooking and more importantly, cross-contamination from raw chicken or its drip to ready-to-eat foods, can result in illness.

A survey of retail chicken meat for *Salmonella* spp. and *Campylobacter* spp conducted by SA Health in 2007 -2008, found *Salmonella* spp. in 37.8% of retail chicken samples and *Campylobacter* in 90.1% of samples. These test result have been used to compare results achieved by the 2009-2010 and 2010-2011 surveys.

Results obtained during this survey may provide a benchmark for determining risk in the future. The following charts highlight the number of human *Salmonellosis*. and *Campylobacteriosis*. cases (from all potential sources) in South Australia (July 2010 to June 2011).

Figure 1: Campylobacteriosis notifications, South Australia, 1 July 2010 to 30 June 2011

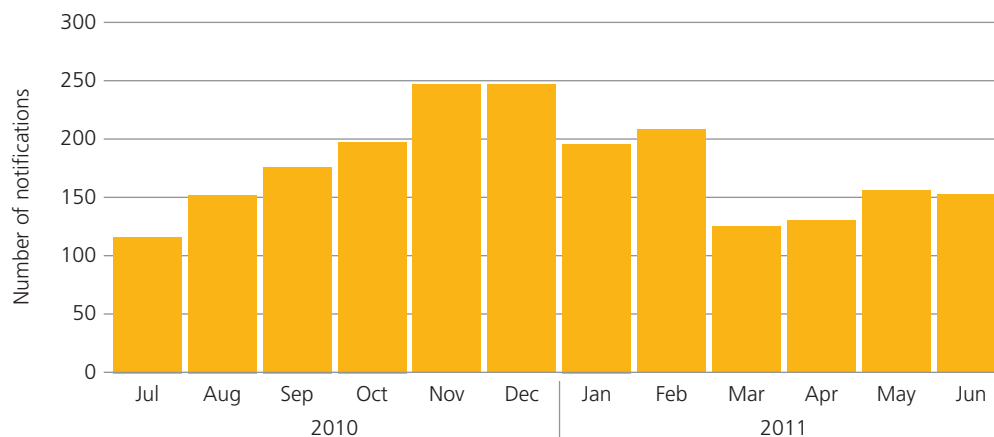
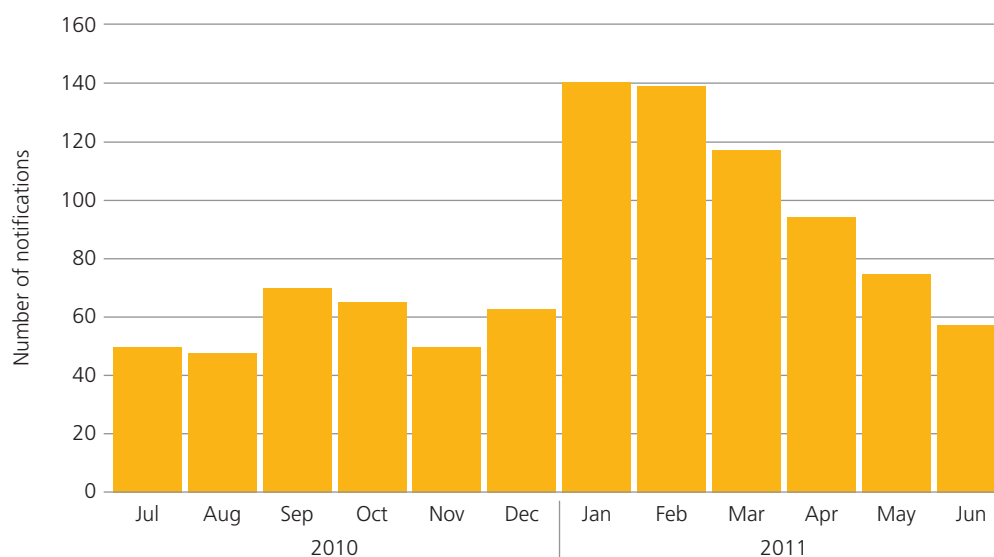


Figure 2: Salmonellosis notifications, South Australia, 1 July 2010 to 30 June 2011



## Standards

The Food Act 2001 requires food businesses not to sell food that is unsafe or unsuitable for human consumption.

Standard 4.2.2 of the Code sets out a number of food safety requirements for the primary production and processing of poultry, poultry carcasses and poultry meat for human consumption. At the primary production stage, businesses that produce poultry must implement measures to control the food safety hazards and must be able to trace their products. Businesses that process poultry must control their food safety hazards and must be able to trace their products. This standard is intended to reduce the contamination of poultry, poultry carcasses and poultry meat by pathogenic *Campylobacter* spp. and *Salmonella* spp.

## What foods were tested?

A total of 80 samples were tested, obtained periodically over the financial year from a variety of meat services and supermarkets in South Australia. Products included chicken breast fillet, chicken thigh fillet, chicken maryland, chicken wings, chicken drumsticks, mixed chicken portions and chicken chops.

## What did we test for?

All samples were sent to the IMVS in Adelaide for analysis. Samples were analysed for *Campylobacter* spp. and *Salmonella* spp.

## Results

Table 1 Microbiological integrity of raw chicken meat

Salmonella	Skin-on	Skin-off	Total samples
<b>Not detected</b>	<b>42</b>	<b>30</b>	<b>72</b>
S. Hessarek	1	0	1
S. Sofia	3	1	4
S.typhimurium-P.T.141	1	0	1
S. Infantis	0	0	0
S.typhimurium-P.T.60	0	1	1
S.Tennessee	1	0	1
<b>Salmonella detected</b>	<b>6</b>	<b>2</b>	<b>8</b>
<b>TOTAL</b>	<b>48</b>	<b>32</b>	<b>80</b>

Campylobacter	Skin-on	Skin-off	Total samples
<b>Not detected</b>	<b>4</b>	<b>4</b>	<b>8</b>
C. coli	9	8	17
C. jejuni	34	21	45
<b>Campylobacter detected</b>	<b>43</b>	<b>29</b>	<b>72</b>
<b>TOTAL</b>	<b>47</b>	<b>33</b>	<b>80</b>

Table 2 Salmonella on Chicken Meat

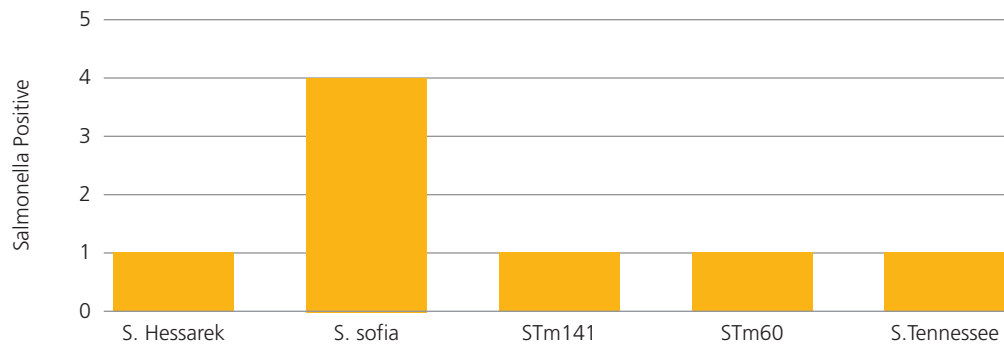


Table 3 Campylobacter on Chicken Meat

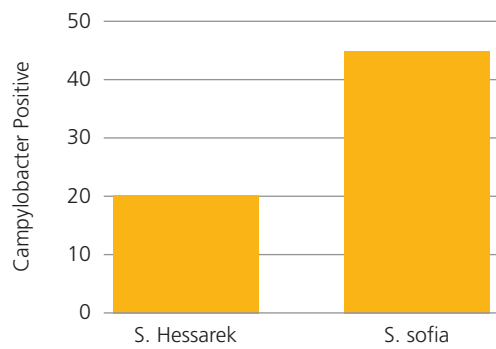
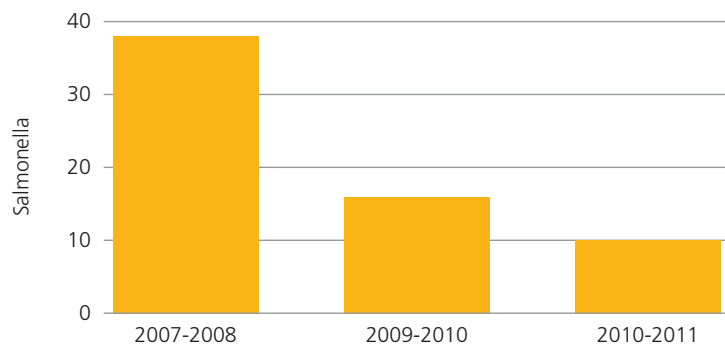
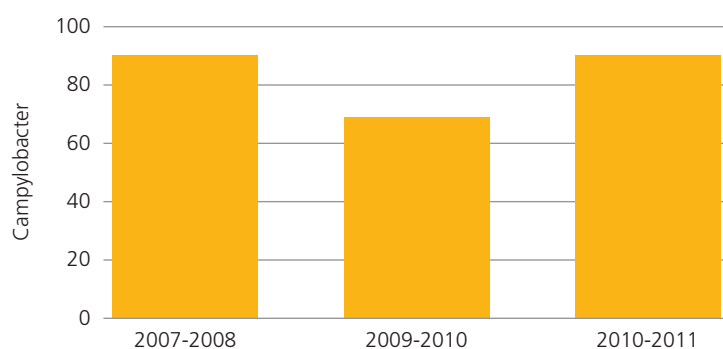


Table 4 Poultry Meat – Incidence of Salmonella



	2007-08	2009-10	2010-11
Samples	355	80	80
Positives	135	13	8
% Positive	38%	16%	10%

Table 5 Poultry Meat – Incidence of Campylobacter



	2007-08	2009-10	2010-11
Samples	355	80	80
Positives	320	55	72
% Positive	90%	69%	90%

## Discussion of results

Eighty raw chicken products were analysed for the presence of Campylobacter spp. and Salmonella spp. The survey results indicated 10% of samples were positive for the presence of Salmonella spp and 90% of samples were positive for the presence of Campylobacter spp. The results of this survey indicated that Salmonella was present on a higher proportion of skin-on style products as opposed to skinless however Campylobacter was present in equally proportionate numbers on skin-on and skinless chicken meat.

A comparison of results from this survey with last year's survey "A Survey of retail chicken meat for Salmonella spp. and Campylobacter spp. in SA (2009 to 2010)" and the "Survey of Retail chicken meat for Salmonella spp and Campylobacter spp, and Retail eggs for Salmonella spp (July 2008)" showed that Salmonella spp. was found in 38%, 16% and 10% of retail chicken samples respectively indicating a possible downward trend. Campylobacter was found in 90%, 69 %, in 2007-2008 and 2009-2010 returning to 90% of samples in this survey. Reviewing results from and 2010-2011 the variation may be attributed to the small sample size and indicate no significant change in incidence of Campylobacter spp. Continued surveys over a five year period may provide greater insight.

This finding demonstrates the need to continue sending safe food messages to consumers in relation to the safe handling and cooking of raw chicken meat.

## Follow up activities

SA Health will continue to sample and analyse the microbiological integrity of raw chicken periodically. As the 5 year survey continues, additional data will be used to plot a seasonal trend chart to assess survey results.

## Conclusion

A total of 80 samples were tested for Campylobacter spp and Salmonella spp. The results showed that 90% of the samples were positive for Campylobacter spp. and 10% for Salmonella spp. While Salmonella detections have reduced slightly the findings highlight the importance of handling and cooking poultry meat correctly in preventing food borne illnesses.



## A survey to measure the microbiological integrity of whole eggs available for retail sale

### Aims and scope of the investigation

The purpose of this survey was to identify the prevalence of salmonella in eggs available for retail sale in South Australia. Products sampled included free range, cage and barn-laid eggs purchased from supermarkets, butcher shops, health shops and fruit and vegetable retailers. Samples were analysed for *Salmonella* spp. The survey is currently in its second year of a five-year sampling plan and SA Health will continue to sample and analyse the microbiological integrity of eggs periodically. From this information trend analysis can be utilized and it can also be determined if the implementation of Primary Production and Processing (PPP) Standard 4.2.5, for Eggs and Egg Products will have a positive impact on the prevalence of salmonella in eggs available for retail sale in South Australia.

### Background to the survey

Chicken eggs are a common food and one of the most versatile ingredients used in cooking. In recent food borne disease outbreaks, epidemiological evidence has suggested that eggs may possibly have been the source of infection.

From 1 July 2010 to 30 June 2011 *Salmonella* infections comprised 30.4% (n= 961 notifications) of foodborne disease notifications.

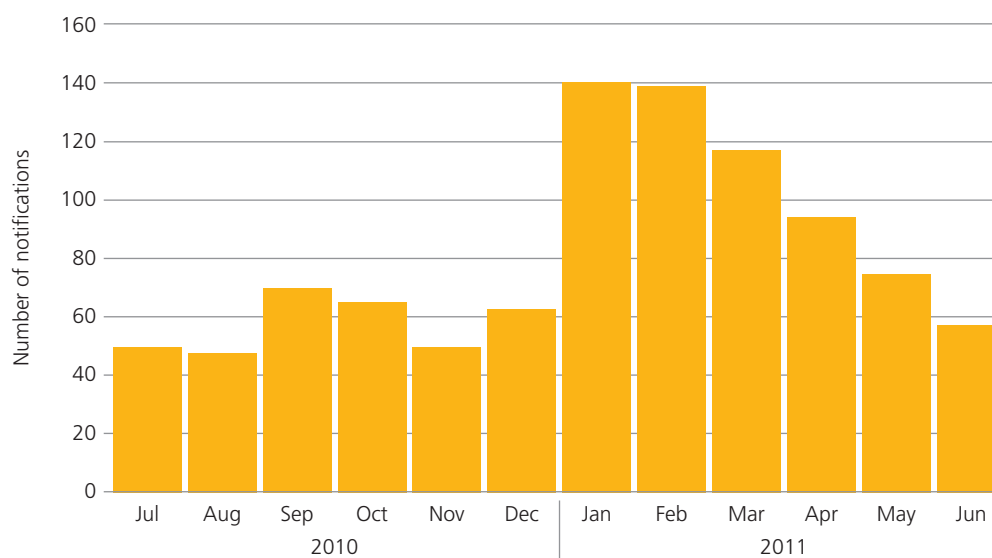
### Standards

The Food Act 2001 requires food businesses not to sell food that is unsafe or unsuitable for human consumption.

Australia New Zealand Food Standards Code -Standard 2.2.2 Egg and Egg Products applies to processing requirements for egg and egg products and restricts the use of cracked eggs for retail sale or catering purposes unless pasteurised or and equivalent heat treatment is applied. The current standard will be repealed on 26 November 2012.

The Primary Production and Processing (PPP) Standard 4.2.5, for Eggs and Egg Products was gazetted in May 2011 and has an 18-month implementation period as part of a series of national food safety standards. PPP Standards aim to strengthen food safety and traceability throughout the food supply chain from paddock to plate.

**Figure: Salmonellosis notifications, South Australia, 1 July 2010 to 30 June 2011**



## What foods were tested?

A total of 80 samples of eggs (80 x 1 dozen) were purchased periodically over the financial year, capturing different brand and production types available for retail sale in South Australia.

## What did we test for?

All samples were sent to the IMVS Food and Environmental Laboratory in Adelaide for Salmonella spp. analysis and in each sample, the external shell and contents were tested separately. Eggs were examined visually prior to laboratory for testing. Eggs with cracks or marks (e.g. faecal material, feathers, dust, mud, blood and the contents of other eggs) other than natural markings or printed marks were considered dirty. If any egg from a box of 12 was considered dirty or cracked, the laboratory was asked to test the egg separately from the intact eggs. Cracked eggs were examined for Salmonella spp. contamination of surface and contents.

## Results

	Free Range	Barn-laid	Cage	Not Specified	Totals
<b>Salmonella on shell/dozen</b>					
Detected	0	0	0	0	0
Not Detected	57	2	20	1	80
<b>Salmonella in contents/dozen</b>					
Detected	0	0	0	0	0
Not Detected	57	2	20	1	80
<b>Number of Cracked Eggs (from 80 dozen)</b>					
	7	0	1	0	8
<b>Salmonella on Cracked Eggs (Shell)</b>					
	Not Detected	N/A	Not Detected	N/A	Not Detected
<b>Salmonella in Contents of Cracked Eggs</b>					
	Not Detected	N/A	Not Detected	N/A	Not Detected

## Follow-up activities

SA Health will continue to sample and analyse the microbiological integrity of fresh egg periodically. A periodical curve will be developed as data is collected and this data can be used to determine seasonal differences in microbiological integrity, as well as allow preventative action to be taken.

## Discussion of results

A total of 80 samples of eggs (80 x 1 dozen) were purchased periodically over the financial year capturing different production types of eggs available for retail sale in South Australia. 8 cracked eggs were detected from 80 samples of eggs (80 x 1 dozen). Cracked eggs were separated from the intact eggs and examined for salmonella contamination of surface and content. Salmonella was not present in any of samples.

In terms of different production types of eggs 71% were from free-range systems, 2.5% were from barn systems, 25% were from caged production and 1% from unspecified systems.

2.5% of samples tested in the 2009-10 survey indicated the presence of Salmonella compared with Salmonella not being detected in 2010-11.

## Conclusion

8 cracked eggs were detected from 80 samples of eggs (80 x 1 dozen). Cracked eggs were separated from the intact eggs and examined for salmonella contamination of surface and content. A total of 88 samples from 80 x 1 dozen eggs were analysed for the presence of Salmonella spp.

Salmonella was not detected in any sample in this survey. This result may be attributed to the small sample size and indicate no significant change in incidence of Salmonella. Continued surveys over a five year period may provide greater insight.



# A survey to assess the microbiological integrity of ready-to-eat meats

## Aims and scope of the investigation

This was the second year of a 5 year survey plan to assess the incidence of *Listeria monocytogenes* in ready to eat meats available through retail outlets in South Australia.

Manufacturers of vacuum packaged ready to eat meats have been subjected to comprehensive *Listeria* control programs administered by Biosecurity SA. This survey is also intended to determine the effectiveness of these *Listeria* control programs in addition to the incidence of *Listeria monocytogenes* in ready to eat meat at the point of retail sale.

Ready to eat meats may be presented for sale as:

- > vacuum packaged sliced ready to eat meats
- > vacuum packaged un-sliced ready to eat meats
- > un-sliced meats which are then sliced and wrapped on demand or
- > pre-sliced ready to eat meats wrapped on demand.

Packaged and unpackaged ready to eat meats (smallgoods) were purchased from supermarkets, butchers and specialty stores.

The results were compared against the Australia New Zealand Food Standards Code (the Code) and the Food Standards Australia New Zealand Guidelines for the microbiological examination of ready to eat foods. Additionally the Recall Guidelines for Packaged Ready-to-eat Foods found to contain *Listeria monocytogenes* at point of sale, will be used as a reference for consideration of follow up activities to be undertaken should *Listeria monocytogenes* be found in any of the samples.

## Background of the survey

Listeriosis is a rare, but very serious food borne infection that affects vulnerable groups of people such as those who are immunocompromised, pregnant women and their unborn babies, and the elderly. In South Australia there have been 9 confirmed cases of Listeriosis in the last 3 years. (CDCB, 2011).

The low infection rate does not reflect the severity of the disease which can cause premature abortion in pregnant women and death in vulnerable populations. As well as this the disease has a long incubation period making it difficult to identify a single causal agent. In the year 2010/11 *Listeria monocytogenes* was implicated in 8.3% of all national recalls.

While manufacturers of vacuum packaged ready to eat meats are required to maintain *Listeria* control programs, there is little data to identify the effect of these programs in the retail sector and additionally how well the retail sector manages and controls the risk of cross contamination of unpackaged ready to eat meats prior to sale.

## Standards and guidelines

The Food Act 2001 makes it an offence to sell food that is unsafe or unsuitable for human consumption. The Code sets standards for food safety, composition, chemical and microbiological limits for foods.

Standard 1.6.1 establishes microbiological limits for specific pathogens in certain foods, including *Listeria monocytogenes* in packaged cooked cured/salted meats as set out in Table 1.

**Table 1: Food Standards Code: Standard 1.6.1 Microbiological limits for foods.\***

Food	Micro-organism	n	c	m	M
Packaged cooked cured/salted meat	Listeria monocytogenes/25 g	5	0	0	

\*Abridged table.

n means the minimum number of sample units which must be examined from a lot of food as specified in Column 3 of the Schedule in this Standard.

c means the maximum allowable number of defective sample units.

m means the acceptable microbiological level in a sample unit.

M when exceeded in one or more samples would cause the lot to be rejected.

In addition to mandatory standards the "Guidelines for the microbiological examination of ready to eat foods" (FSANZ, 2001) and the "Recall Guidelines for Packaged Ready-to-eat foods found to contain Listeria monocytogenes at point of sale"(FSANZ,2001) were applied where appropriate to these products.

The application of these guidelines is provided in Tables 2 and 3 below for use where Listeria monocytogenes is identified in ready to eat meats that:

- |  |                             |
|--|-----------------------------|
| (a) are not packaged   | Table 2 applies             |
| (b) are packaged, require refrigerated storage and support the growth of Listeria monocytogenes                        | Table 3, category 1         |
| (c) all other packaged ready-to-eat meat including products that will not support the growth of Listeria monocytogenes | Table 3, category 2 applies |

**Table 2: Guideline levels for determining the microbiological quality of ready-to-eat foods\***

Microbiological Quality (CFU per gram)				
Test	Satisfactory	Marginal	Unsatisfactory	Potentially Hazardous
Listeria monocytogenes	not detected in 25g	detected but <10 <sup>2</sup>		≥10 <sup>2</sup>

\*Abridged table showing criteria for Listeria monocytogenes only.

**Table 3: Recall Guidelines for Packaged Ready-to-eat Foods found to contain Listeria monocytogenes at point of sale. Food categories and Action levels**

Category of food	Level of L. monocytogenes	Action
Category 1 – ready-to-eat foods requiring refrigerated storage and able to support the growth of L. monocytogenes;	Detected in 25g	recall
Category 2 – all other packaged ready-to-eat foods	≥ 100cfu per g	recall

## What foods were tested?

The survey establishes that a total of 400 sample units of ready-to-eat meats will be collected over a 5-year period.

80 samples were purchased in metropolitan Adelaide and regional South Australia between September 2010 and June 2011. Pre packaged and unpackaged samples were collected from retail outlets on a monthly basis. Thirty seven samples of unpackaged meats were collected, the majority of which were from the delicatessen sections of supermarkets in both metropolitan and rural areas. The others were from butcher or speciality meat shops. Forty three samples of packaged meats were collected from supermarkets in both metropolitan and rural areas.

## What did we test for?

Ready to eat meats were tested for *Listeria* spp. and where a positive test result was reported, the test was continued to confirm the presence of *Listeria monocytogenes* within the declared shelf life.

## Results

### Unpackaged ready to eat meats

Sample No.	Product	Result
31401	Deli Ham-Gypsy (Gourmet)	N/D
31402	Deli Turkey Roast	N/D
31403	Deli Pepper Mortadella	N/D
31404	Deli Champagne Ham (shaved)	N/D
31405	Deli Leg Ham (honey)	N/D
31406	Deli Pork Roast	N/D
31407	Deli Sliced Silverside	N/D
31408	Deli Virginian Ham	N/D
31409	Deli Ascot Legham	N/D
31410	Deli Sliced Silverside	N/D
31356	Sliced Roast Beef	N/D
31357	Sliced Smoked Ham	N/D
31358	Sliced Honey Leg Ham	N/D
31359	Sliced Turkey Breast	N/D
31360	Sliced Deli Doublesmoked Leg Ham	N/D
31361	Sliced Deli Roast Beef	N/D
31362	Sliced Silverside	N/D
31363	Deli Silverside	N/D
31364	Deli Doublesmoked Leg Ham	N/D
31365	Deli Ham	N/D
31366	Sliced Mortadella	L.welshimeri < 100cfu per g
31379	Unpackaged Presssed Tongue	N/D
31243	Deli Roast Beef	N/D
31244	Deli Honey Leg Ham.	N/D

Sample No.	Product	Result
31245	Unpackaged Pastrami	N/D
31246	Unpackaged Mortadella Plain	N/D
31249	Unpackaged Fritz	N/D
32002	Unpackaged Corn Beef	N/D
32003	Unpackaged Salami	N/D
32004	Unpackaged Deli Shredded Ham	L. mono < 100cfu per g
32026	Unpackaged Sliced Prosciutto End	N/D
32027	Unpackaged Sliced German Veal	N/D
32029	Unpackaged Sliced Smoked Turkey	N/D
32030	Unpackaged Sliced Roast Beef	N/D
32031	Unpackaged Sliced Leg Ham	N/D
32035	Unpackaged Sliced Chicken Breast Supreme	N/D
32036	Unpackaged sliced leg ham	N/D

### Packaged ready to eat meats

Sample No.	Product	Result
31411	Packaged Shaved lite leg ham	N/D
31412	Packaged bacon style diced pieces	N/D
31413	Packaged premium leg ham	N/D
31414	Packaged Hungarian Salami	N/D
31415	Packaged sliced roast pork	N/D
31416	Packaged thin and crispy bacon	N/D
31417	Packaged Australian Ham Steaks	N/D
31418	Packaged sliced chicken breast	N/D
31419	Packaged white hungarian salami	N/D
31420	Packaged Latvian Liverwurst	N/D
31367	Packaged Shaved English Leg Ham	N/D
31368	Smoked Chicken Breast Fillets	N/D
31369	Packaged Virginian Ham	N/D
31370	Primo (speck portion)	N/D
31371	Schulz waqvu beef	N/D
31447	Packaged Danish Salami	N/D
31448	Pepperoni Twiggy Sticks	N/D
31449	Packaged baked honey leg ham	N/D
31450	Packaged thin sliced Hungarian salami	N/D

Sample No.	Product	Result
31372	Packaged Conroys Ham Steaks	N/D
31373	Packaged IGA Ham Steaks	N/D
31374	Packaged Shaved Pastrami Ham	N/D
31375	Deli Ham (smoked off the bone)	N/D
31376	Deli Shoulder Ham	N/D
31377	Packaged Ham Steaks	N/D
31378	Packaged Assorted Meats	N/D
31380	Packaged Shoulder Ham	N/D
31381	Packaged 97% Fat Free Champagne Ham	N/D
31247	Packaged Garlic Mettwurst	N/D
31250	Vacuum Packaged Smoked Chicken	L. mono < 100cfu per g
31999	Packaged naturally woodsmoked chicken drumsticks	N/D
32000	Packaged chicken pastrami loaf portions	N/D
32001	Packaged sliced ham	N/D
32005	Packaged naturally smoked leg ham	N/D
32006	Packaged Peperoni Peperilli with chilli	N/D
32022	Chicken Roll Wedges	N/D
32023	Baked and Smoked Ham	N/D
32024	Packaged Lamb Hot Pot	N/D
32025	Packaged Lamb Shank	N/D
32032	Packaged Smoked Chicken Breast Fillet	N/D
32033	Packaged Chicken Breast Supreme	N/D
32034	Packaged Smoked Pork	N/D
32028	Packaged Turkey Roll	N/D

## Assessment of results

Of the 80 samples tested three products were found to have *Listeria* present.

In two samples the presence of *L. monocytogenes* was detected and in one sample *L. welshimeri*, a non pathogenic strain of *Listeria*, was detected. In the two samples containing *L. monocytogenes*, enumeration established most probable numbers of less than 100 cfu per gram in both samples.

## Action taken

In sample no.31250 (350g vacuum pack of smoked chicken), *L. monocytogenes* was detected at <100 cfu per g. Standard 1.6.1 of the Code applies to vacuum packaged ready to eat meats and as a result the test result failed the standard.

In response SA Health followed up with Biosecurity SA. It was established that the business manufactured six units in one batch. Two unsold items remained on site and were withdrawn from sale, all other items were traced, product recall was not necessary. The business has ceased manufacture of vacuum pack ready to eat meats.

In sample 32004 (unpackaged shredded deli ham in a supermarket service deli), *L. monocytogenes* was detected at <100 cfu per g. As this was unpackaged, reference was made to the "Guidelines for the microbiological examination of ready-to-eat foods". This result is defined in the guidelines as marginal.

As a precaution, the Quality Assurance Manager was contacted by SA Health and advised of the result regarding possible sources of contamination within the supplier chain or in store procedures. A review of cleaning and sanitising procedures was undertaken by the retailer including taking environmental swabs and product samples for analysis. As a result revised procedures have been implemented. SA Health was advised that follow-up tests did not detect the presence of *Listeria* demonstrating effective corrective action had been taken. It is understood that the supplier was also advised.

## Conclusion

This was the second year of a five year sampling program. Three out of eighty samples collected had *Listeria* species present and in two cases this was further identified as *Listeria monocytogenes*.

One of the two samples where *Listeria monocytogenes* was detected was a vacuum packaged ready to eat meat and the other sample was an unpackaged ready to eat meat. When combined with 2009-2010 survey results, product tested from manufacturers of vacuum packed ready to eat meats demonstrates a low incidence *L. monocytogenes* and confirms the effectiveness of the implementation of *Listeria* control programs.

The source of contamination of unpackaged ready to eat meat is unknown. It is possible that cross contamination may have occurred after opening via handling, slicing or display.

## References

Communicable Disease Control Branch, 2011 Disease Notification: 7 year and YTD comparisons as at 18-06-2011 CDCB SA Health.

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Food Standards Australia New Zealand, 2001 Guidelines for the microbiological examination of ready to eat foods. FSANZ. ACT.

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## A snap-shot survey to determine compliance with temperature controls for sweet bakery products.

### Aims and scope of the survey

This survey was conducted as a follow-up snapshot as a result of a Food Safety Survey of Sweet Baked Goods reported in the 2009-10 Food Act Report.

The 2010 survey indicated that 74% of samples had not been stored at appropriate temperatures, and this was likely to be associated with the poor microbiological quality.

The current survey aimed to establish compliance of manufacturers and retailers of high risk sweet baked goods with requirements for temperature control during food storage, display and transportation and to implement corrective action where non-compliance was detected. EHOs from local councils were invited to conduct interviews and to gather evidence based on a questionnaire provided by SA Health. It was intended that approximately five businesses per participating council to be interviewed.

Where non-compliance was detected, EHOs were asked to collect samples for analysis and compare test results against criteria from the 2009-2010 survey.

### Methodology

A questionnaire was drafted to establish compliance of high risk sweet baked goods manufacturing and retail outlets. The questions focussed on compliance with handling and storage requirements of the Australia New Zealand Food Standards Code (the Code) with particular emphasis upon temperature control during food storage, display and transportation. The survey also questioned the skills and knowledge of food handlers in food safety matters.

The survey was conducted in a two week period in June 2011. Results were forwarded to SA Health for recording and collation.

### Results

In total 39 food businesses were surveyed. Following are the responses to survey questions:

#### Q.1. Risk classification CURRENTLY assigned to the food business by councils

High	62%
Medium	38%
Low	0%

#### Q.2. Frequency of inspection assigned to the business by councils

9-12 months	31%
6-9 months	77%
3-6 months	3%

**Comment:** The purpose of Q 1 & Q 2 was to establish if food businesses producing or selling high risk sweet baked goods have been risk assessed and food premises inspections are carried out at an appropriate frequency based on risk and performance. Results demonstrate appropriate levels of surveillance.

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### Q.3. Does the businesses sell high risk baked foods for wholesale distribution?

Yes	33%
No	67%

**Comment:** The purpose of Q 3 is to establish if there is additional risk through higher exposure due to additional handling and transport.

### Q.4. Has the food business demonstrated skills and knowledge relating to high risk baked foods?

Yes	100%
No	0%

**Comment:** The Food Standards Code requires all food handlers to have appropriate skills and knowledge. EHO assessment through this survey confirms that the businesses meet this requirement.

### Q.5. Does the food business refrigerate High Risk Baked Foods at <5°C during display?

Yes	85%
No	13%

**Comment:** A high proportion of businesses have now confirmed compliance with refrigerated storage when compared to the 2009-2010 Survey.

### Q.6. Where the food business answered NO in Q5?

- a) Do they comply with 2hr/4hr rule or
- b) Other

Yes	80%
No	20%

**Comment:** Temperature control is not mandatory provided the food business has other control measures in place. The majority of businesses surveyed meet this requirement. Exceptions reported as No have been addressed by EHO's during the survey, corrective action has been implemented.

### Q.7. Where baked foods are unrefrigerated, is there evidence to demonstrate shelf stability?

Yes	20%
No	10%
Info not provided	70%

**Comment:** Where baked foods are stored or displayed unrefrigerated, food businesses must provide evidence that these products are shelf stable. Currently the majority of businesses do not meet this requirement. Typically these products have not been refrigerated and as part of this project SA Health and Local Government seeks to ensure that these products are shelf stable. Additional work is intended to be applied to this issue throughout 2011-12.

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Q.8. Where the food business sells high risk baked foods for wholesale distribution;

a) Are high risk foods baked by the business?

Yes	91%
No	9%

b) Are high risk baked foods kept at <5°C?

Yes	100%
No	0%

a) Does the food business provide storage/display and other advice to retail customer?\*

\*including mandatory nutrition & allergen information

Yes	45%
No	36%

**Comment:** a) Sought to establish how many wholesale distributors surveyed manufacture their own produce or do they buy it in from other suppliers.

b) Sought to confirm that wholesale distributed products are effectively refrigerated.

c) Confirms that mandatory nutrition, labelling and allergen information is not provided to all retail customers.

Additional work is intended to be applied to this issue throughout 2011-12.

Q.9. What shelf life does the food business apply to high risk baked foods?

1 Day	49%
2 Days	8%
3 Days	10%
>3 Days	5%

**Comment:** The shelf life applied to high risk sweet baked goods depends upon the characteristics of the food and how it is prepared, handled and stored. Evidence suggests that appropriate best-before/use-by dates are being applied.

Q.10. Identify how high risk baked foods past their use-by date are handled.

Discarded	92%
Give Away	8%
Other	0%

**Comment:** This question was asked to establish how high risk sweet baked goods are managed when their shelf life expires. Product given away is typically consumed within the declared shelf-life.

## Microbiological samples

A total of four (4) samples were taken by EHOs where refrigeration issues had been identified with storage or display requirements. All samples were delivered to the Institute of Medical and Veterinary Science (IMVS), Food and Environment Laboratory under refrigeration and were analysed for Standard Plate Count, coliforms, E. coli, Staphylococcus aureus, Listeria spp. & Salmonella spp. The results are shown in Table 2.

Table 1: Guideline levels for determining the microbiological quality of ready-to-eat foods

Test	Microbiological Quality (CFU per gram)			Potentially Hazardous
	Satisfactory	Marginal	Unsatisfactory	
Standard Plate Count	<10 <sup>6</sup>	<10 <sup>7</sup>	≥10 <sup>7</sup>	
Enterobacteriaceae including coliforms	<10 <sup>2</sup>	10 <sup>2</sup> -10 <sup>4</sup>	≥10 <sup>4</sup>	
Escherichia coli	<3	3-100	≥100	
Coagulase +ve staphylococci	<10 <sup>2</sup>	10 <sup>2</sup> -10 <sup>3</sup>	10 <sup>3</sup> -10 <sup>4</sup>	≥10 <sup>4</sup> SET +ve
Bacillus cereus and other pathogenic Bacillus spp	<10 <sup>2</sup>	10 <sup>2</sup> -10 <sup>3</sup>	10 <sup>3</sup> -10 <sup>4</sup>	≥10 <sup>4</sup>
Salomella spp	Not detected in 25g			detected
Listeria monocytogenes	not detected in 25g	detected but <10 <sup>2</sup>		≥10 <sup>2</sup>

Table 2: Microbiological results

Product	SPC (orgs per gram at 30°C)	Coliforms (orgs per gram)	E. coli (orgs per gram)	Salmonella	Listeria	Staph (orgs per gram)
Sample 1	800	3.6	<3	N/D	N/D	<100
Sample 2	820,000	150	3	N/D	N/D	<100
Sample 3	<10	<3	<3	N/D	N/D	<100
Sample 4	220	<3	<3	N/D	N/D	<100

All sample results were considered satisfactory based on conformance with table 1 and did not require additional follow-up.

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## Discussion and follow-up

This survey was conducted as a snapshot to establish the degree of implementation of temperature controls for Sweet Bakery products since the 2009-2010 survey. Since that time, information bulletins have been distributed to EHOs and industry.

Results of this survey demonstrated a significant improvement in the level of compliance with temperature requirements. The survey also sought to establish the availability of evidence to support validation of shelf stability for unrefrigerated products and compliance with labelling requirements where these products are distributed for retail sale at other outlets.

Where products were identified as either outside of direct temperature control or not compliant with the 2 hour/4 hour rule (which requires food to be discarded after prescribed periods of time), immediate corrective action was implemented and samples taken for analysis.

Survey results indicate that a number of businesses do not have evidence to demonstrate that products are shelf stable when stored or displayed unrefrigerated. Traditionally many of these products have not been refrigerated, however shelf stability can depend greatly upon formulation, cooking method and/or shelf-life. Many small businesses may not have the technical support to verify the status of these products. In the meantime SA Health recommends that these products are kept refrigerated or businesses comply with the 2 hour/ 4 hour rule.

## Conclusion

This survey aimed to establish compliance of manufacturers and retailers of high risk sweet baked goods with requirements for temperature control during food storage, display and transportation and to implement corrective action where non-compliance was detected.

The survey:

- > confirmed a high level of compliance in relation to temperature control during food storage, display and transportation.
- > identified a need for food businesses to provide evidence to support validation of shelf stability for unrefrigerated products and
- > identified a need for food businesses to comply with labelling requirements where products are distributed for retail sale at other outlets.

SA Health is responsible for surveillance of compliance with labelling, nutrition information and allergen advice provided by food businesses who sell their products for wholesale distribution. This survey has identified a need to review food industry understanding of these requirements.

## References

Barber, C. Sweet Baked Goods, a survey to determine the microbiological safety of Sweet Bakery products. Food Policy and Programs Branch, Public Health, Department of Health in Food Act Report, Year ending June 2010

For more information

**Food Policy and Programs Branch**

**SA Health**

**PO Box 287 Rundle Mall**

**SA 5000**

**Tel: +61 8 8226 7100**

**Fax: +61 8 8226 7102**

**[www.sahealth.sa.gov.au](http://www.sahealth.sa.gov.au)**

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