

Food Safety Systems- industry and government working together

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Outline

- Government Industry partnership
- Australian red meat industry
- Government role
- Industry programs
 - livestock identification
 - production assurance
 - processing controls
- Outcomes
 - animal health
 - residues
 - microbiological quality

Food Safety: global concern

- increasing incidence of foodborne diseases in humans
 - larger susceptible population
 - less processed foods eaten in Western countries
 - new foods as sources of contamination
- diseases of animals that can be transmitted to humans

Food safety partnership

GOVERNMENT

- policy
- standards
- enforcement
- certification

**SAFETY
TRADING STANDARDS**

INDUSTRY

- systems
- hygienic practice
- HACCP
- compliance

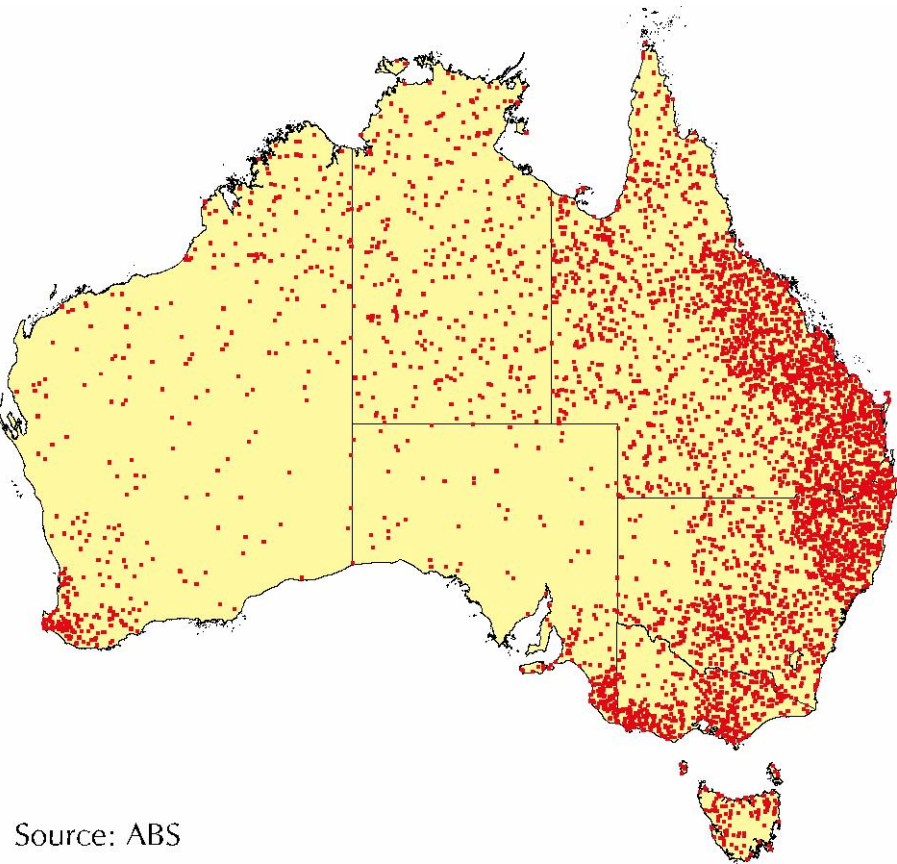
**MEET CUSTOMER
EXPECTATIONS**

Government infrastructure

- Commonwealth
 - export legislation and certification
 - market access
 - food standards
- State
 - animal health surveillance
 - control of chemical use
 - inspection
- Local
 - retail inspection

Australian red meat industry

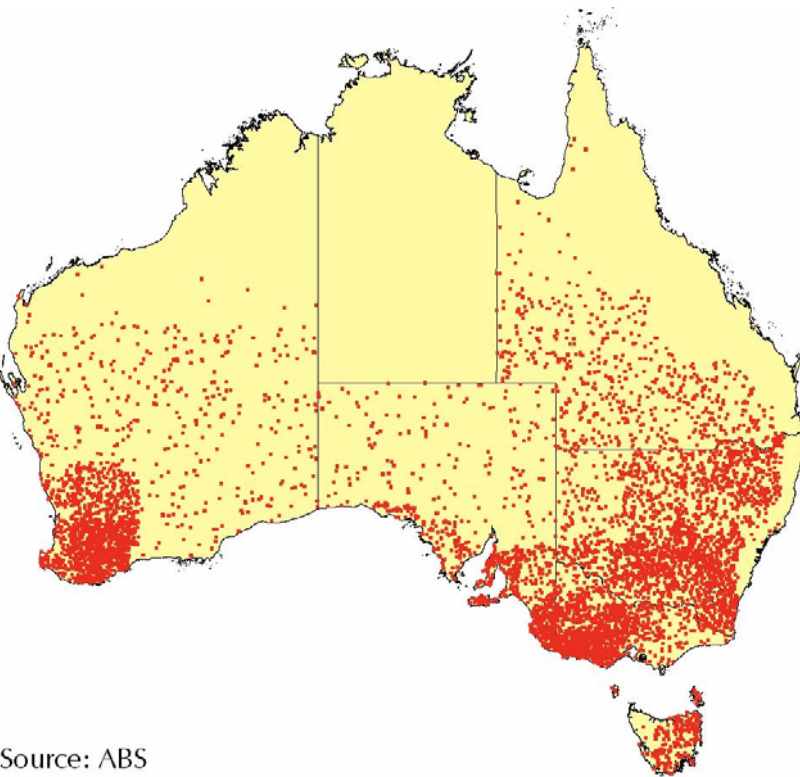
Cattle



Source: ABS



sheep



Source: ABS



Government role

2.5 Have the exterior edge of the roof so designed that water falling on the roof during the process of loading or unloading is diverted from openings to prevent contamination.

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2.3 on the internal surfaces other than the floor with stainless steel, fibreglass or other approved material and the joints (if any) in such lining material should be effectively sealed with a suitable sealant; provide that where joints or material used in such lining are joined horizontally, the top sheet shall overlap the bottom sheet by not less than 50 mm.

2.2 Have a floor constructed of approved hot-dipped galvanized plate steel, aluminium checker plate, fibre glass, GRP or other approved materials.

2.1 Be so constructed as to provide a means of maintaining the temperature of the compartment of a meat carrying vehicle in which fat is transported shall:

2.1.1 The vehicle and appliances used therein are maintained in good repair and in a clean and sanitary condition; and

2.1.2 The compartment in which the fat is carried is:

2.1.2.1 completely separated from the driving compartment;

2.1.2.2 fitted with doors which are self-closing and are self-latching; and

2.1.2.3 constructed and used in accordance with the standards prescribed for human consumption.

Australian Standard
for
the Hygienic Production and Transportation of Meat and Meat Products
for
Human Consumption



Export Control (Meat and Meat Products) Orders 2005

Australian Standard for the Hygienic Production and Transportation of Meat and Meat Products for Human Consumption

Export meat processing

- registered with AQIS
- follow
 - Australian Standard
 - Export Orders
 - country requirements
- traceback and trace forward
- approved arrangements
 - quality system
 - good hygienic practice
 - HACCP



Australian Government
Department of Agriculture,
Fisheries and Forestry



Domestic meat processing

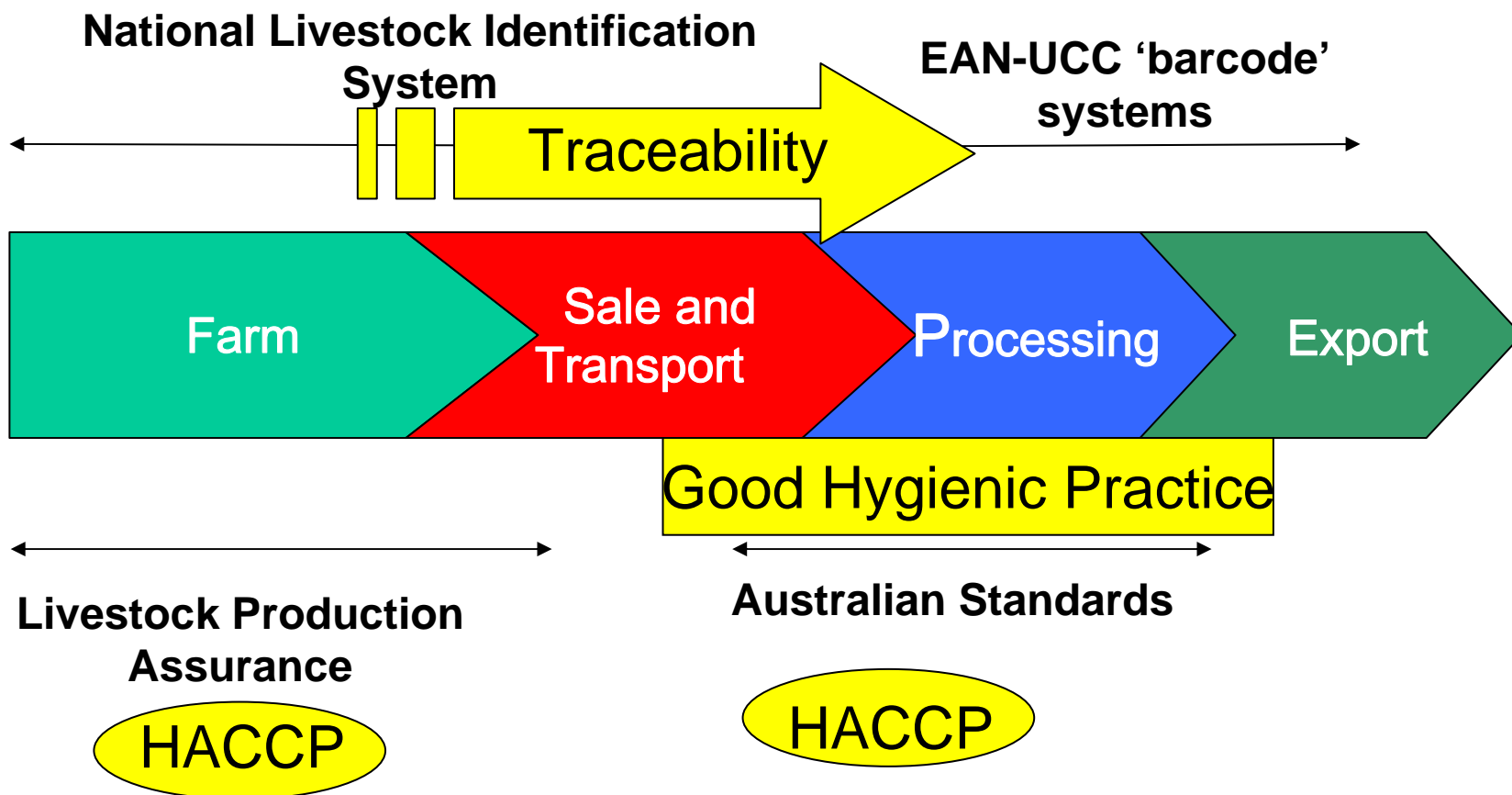
- Australian Standard
 - state-based meat/food authorities
- FSANZ Food Standards Code
 - new ‘through chain’ standard to be developed



FOOD STANDARDS
Australia New Zealand
Te Mana Kounga Kai – Ahitereiria me Aotearoa

Industry programs

Industry controls



National Livestock Identification System: technology

- Radio frequency
- Ear tags and boluses
- Breeder and post breeder device
- Common readers





Assurance of product identity



BONELESS BEEF **ANY MEAT COMPANY** **7891**



5 PCs

(01)9891 2345678917(3102)002320(13)000105(21)12345678

***YP* STRIPLOIN**

IW/VAC

Pkd On 5-JAN-2000 11:04

Batch 0636

23.20kg

51.10lb

NETT WEIGHT

PRODUCT OF AUSTRALIA



DOMESTIC

Keep Chilled

EST. NO. 9999

National Livestock Identification System (sheep)



- **Ear tag applied on property of birth**
- **Colour indicates year of birth**

Livestock Production Assurance Scheme

- HACCP- based On Farm Food Safety
- Identified hazards
 - Chemical Residues (Veterinary and Agricultural)
 - Potential transmission of TSEs through Meat and Bone Meal
 - *Cysticercus bovis* (beef measles)



**LIVESTOCK
PRODUCTION
ASSURANCE**

- 1. Property risk assessment**
- 2. Safe and responsible animal treatments**
- 3. Stock foods, fodder crops, grain and pasture treatments**
- 4. Preparation for dispatch of livestock**
- 5. Livestock transactions and movements**



NATIONAL VENDOR DECLARATION (CATTLE) AND WAYBILL

First edition, March 2004

This form cannot be used where eligibility for the EU market is required.

Part A To be completed by the owner or person who is responsible for the husbandry of the cattle.

Owner of cattle _____
(NAME OF PERSON OR FIRM, TERRITORY)

Property/place where the journey commenced _____
(FULL ADDRESS INCLUDING TERRITORY)

Property Identification Code (PIC) of this property

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Description of cattle	PIC on Transaction Tag (OF DIFFERENT FROM THAT ABOVE)		Breeds, Earmarks OF FELLOW OR BIRTH TAG
	Number	Description (BREED, SEX, E.G. BREEDING & BORN DATE)	

Consigned to _____
(NAME OF PERSON OR BUSINESS AND FULL ADDRESS INCLUDING TERRITORY)

Destination (if different) of cattle _____
(FULL ADDRESS INCLUDING TERRITORY)

Do the cattle in this consignment carry an NLIS device? Yes No Don't know

If yes, number: Ear Rumens Lifetime traceable? Yes No

Details of other statutory documents relating to this movement e.g. animal health certificate

DOCUMENT TYPE NUMBER OFFICE OF BIRTH DATE OF BIRTH DATE

Part B To be completed by the person who is responsible for the husbandry of the cattle.

1. Have any of the cattle in this consignment ever in their lives been treated with a hormonal growth promotant (HGP)? (Use a second document for mixed consignments.)

Yes No Don't know

2. Have these cattle been raised consistent with the rules of an independently audited QA program on the property the PIC of which is shown above?

Yes No If Yes, give details:

--	--	--	--	--	--	--	--	--	--

3. Were all of the cattle born and raised on the vendor's property?

Yes No Don't know If No, how long ago were the cattle obtained or purchased?

(If purchased at different times, tick the box corresponding to the time of the most recent purchase.)

Less than 2 months 2-6 months 6-12 months more than 12 months

4. In the past 60 days, have any of these cattle been fed by-product stockfeeds?

Yes No Don't know

If Yes, attach a list of the by-product stockfeeds, date when last fed and a copy of an analysis report if available.

5. In the past 6 months, have any of these cattle been on a property listed on the ERP database or placed under grazing restrictions because of chemical residue?

Yes No Don't know If Yes, give details: _____

6. Are any of the cattle in this consignment still within a Withholding Period (WHP) or Export Slaughter Interval (ESI) following treatment with any veterinary drug or chemical?

Yes No Don't know If Yes, give details: (Record additional details in question 5)

DATE OF TREATMENT DATE OF TREATMENT DATE OF TREATMENT DATE OF TREATMENT

7. In the past 60 days, have any of these cattle consumed any stockfeed that was still within a WHP when harvested or first grazed?

Yes No Don't know If Yes, give details:

DATE OF HARVEST DATE OF HARVEST DATE OF HARVEST DATE OF HARVEST DATE OF HARVEST

8. In the past 42 days, were any of these cattle:

- a) grazed in an endosulfan spray risk area; or
b) fed fodder cut from an endosulfan spray drift risk area? (See Explanatory Notes for definition of endosulfan spray drift risk area.)

Yes No Don't know Date sprayed: / /

9. Additional information: see requirements in Explanatory Notes for completing this document.

Part C To be completed by the owner or person who is responsible for the husbandry of the cattle.

I, _____
(FULL NAME FULL ADDRESS INCLUDING TERRITORY)
declare that, I am the owner or the person responsible for the husbandry of the cattle and that all the information in part A of this document is true and correct.



(If this document is NOT being used as a National Vendor Declaration, the following paragraph may be deleted and part D need not be completed.)

As the person responsible for the husbandry of the cattle, I also declare that all the information in part B of this document is true and correct, that I have read and understood all the questions that I have answered, that I have read and understood the explanatory notes, and that, while under my control, the cattle were not fed restricted animal material (including meat and bone meal) in breach of State or Territory legislation.

Signatures: _____ Date: _____ Tel no. _____

*Only the person whose name appears above may sign this declaration, or make amendments which must be initialed.

Part D To be completed by the person in charge of the cattle while they are being moved. Completion of this part is optional in SA, TAS and VIC.

Movement commenced: / / : : (am/pm) Driver's licence no. _____

Vehicle registration number(s)*: _____

I, _____
(FULL NAME) am the person in charge of the cattle during the movement

and declare all the information in Part D is true and correct.

Signature _____ Date _____ Tel no. _____

*When more than one truck is carrying the cattle, other vehicle registration numbers are to be recorded.

Part E Agents declaration for cattle sold at auction.

Completion of Part E is optional, by agreement between the selling agent and the buyer. Saleyard agents completing Part E should retain the original declaration for a minimum of two (2) years, or three (3) years in WA and supply a copy to any buyer on request.

Vendor code

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 Agent's code

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Stock agent company _____
Buyer's name _____ Destination PIC

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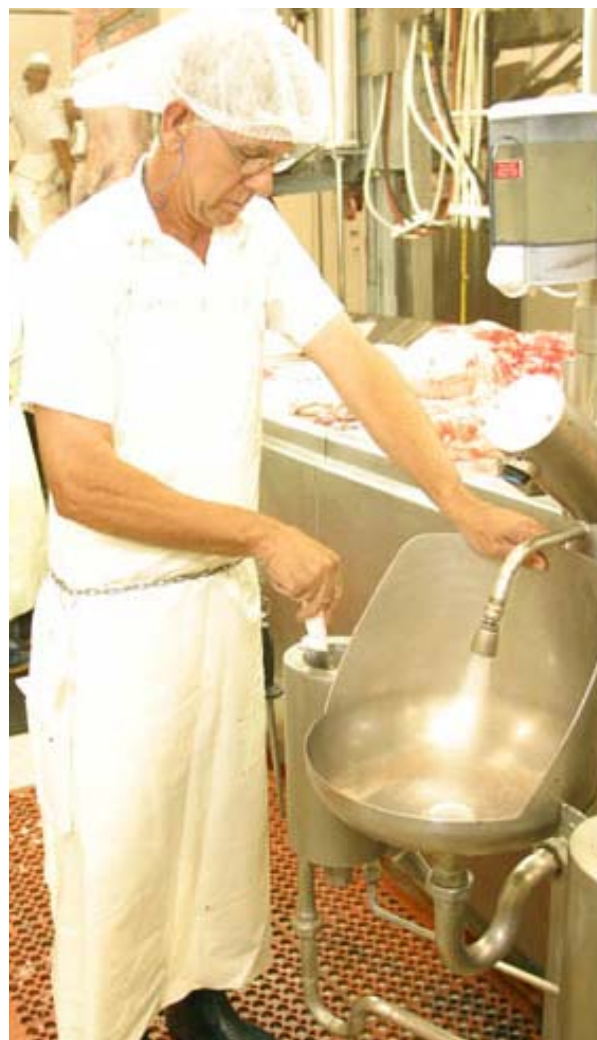
No. of cattle purchased _____ Saleyards arrival time (am/pm) :

Agent's signature _____ Date / /

Processing



Knife sterilisation - handwash



Boning carcase



Post mortem inspection



Food safety outcomes

Animal Health

Disease	Last occurrence
Food and mouth disease	1872
Vesicular stomatitis	Never occurred
Rinderpest	1923
Sheep pox	Never occurred
Contagious bovine pleuropneumonia	1967
BSE	Never occurred
Scrapie	1952

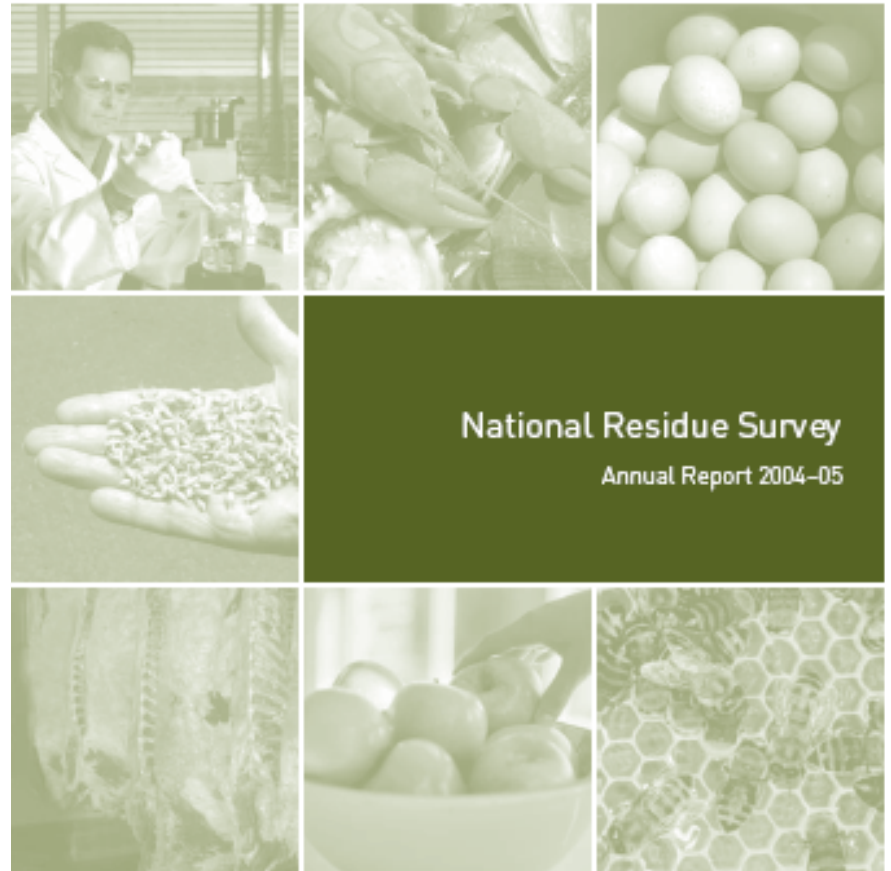
Animal Health



www.animalhealthaustralia.com.au

National Residue Survey

- government survey
- all commodities
- 14,503 meat samples tested in 2004-5
- 190,163 analyses performed
- 4 residues found for agvet chemicals in edible tissue



Microbiological monitoring system

- System follows USDA Pathogen Reduction Program
- Monitors:
 - Cleanliness of working surfaces
 - Microbial status of carcasses
- *E. coli* Salmonella Monitoring (ESAM) system
- Began in 1998



E. coli beef carcass monitoring

% positive (98th percentile)

Year	Steers/Heifers	Cows/Bulls
2000	4.3% (0.20cfu/cm ²)	8.1% (0.8 cfu/cm ²)
2001	3.2% (0.16)	6.1% (0.4)
2002	3.3% (0.16)	8.0% (0.4)
2003	3.0% (0.08)	7.1% (0.4)
2004	2.9% (0.08)	6.7% (0.3)

Salmonella beef carcass monitoring

% positive

Year	Steers/Heifers	Cows/Bulls
2000	0.14%	0.57%
2001	0.19%	0.40%
2002	0.23%	0.31%
2003	0.22%	0.59%
2004	0.06%	0.47%

E. coli sheep carcass monitoring

% positive (98th percentile)

Year	
2000	27.1% (15 cfu/cm ²)
2001	20.0% (6)
2002	24.7% (6)
2003	25.6% (7)
2004	19.5% (5)

Salmonella sheep carcass monitoring

% positive

Year	
2000	0.82%
2001	0.67%
2002	0.29%
2003	0.25%
2004	0.66%