



Australian Government
Department of Agriculture

Imported Food Inspection Data

Report for July - December 2013

Imported Food

Biosecurity



Biosecurity

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Department of Agriculture
Postal address GPO Box 1563 Canberra ACT 2601
Switchboard +61 2 6272 2010
Facsimile +61 2 6272 2001
Email foodimp@agriculture.gov.au
Web agriculture.gov.au

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Summary

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

The Department of Agriculture is one of many Australian Government agencies responsible for regulating imported food. Its role includes ensuring imported food meets Australia's biosecurity requirements and the requirements of the *Imported Food Control Act 1992*.

This report provides summary data from imported food inspections for the period 1 July to 31 December 2013. The department has published these reports every six months since July 2006; previous reports are available from the department's website.

During the period covered by this report, the three countries whose food was subject to the most food inspections under the Imported Food Inspection Scheme were China, Thailand and the United States. The 10 most frequently inspected countries accounted for 61.4 per cent of food inspections with the remaining 38.6 per cent of food inspections being on food from a further 108 countries.

The overall compliance rate was 98.6 per cent based on the tests applied under the inspection scheme being similar to 2012. Non-compliant food labelling accounted for most failures, which if removed from the test data, would increase the overall compliance rate to 99.4 per cent. Follow-up action is taken when a food fails inspection.

The department periodically reviews the monitoring of imported food. Through this review, tests may be added or removed to monitor imported food for compliance with Australian food standards as published in the Australia New Zealand Food Standards Code.

More information on the tests applied to surveillance food is available from the Department of Agriculture website www.daff.gov.au/biosecurity/import/food.

Imported Food Inspection Scheme

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

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

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

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

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

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

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

Food Import Compliance Agreement notifications

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

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

During the reporting period (July to December 2013), one non-compliant food notification was reported for an analytical result. The food was subject to disposal by destruction and the importer implemented corrective action including an increased level of analytical testing for this product. The fail was also reported to the relevant state government authority.

Summary for July to December 2013

The data contained in this report was obtained from imported food inspection data for the period 1 July to 31 December 2013. During this period:

- 9 683 entries of imported food were referred for inspection under the Imported Food Inspection Scheme
- 15 258 lines of imported food were inspected
- 50 410 tests were applied, including label and visual checks
 - 19 559 label and composition assessments
 - 11 509 analytical tests
 - 19 342 other tests

More detailed analysis of data is provided based on

- commodity groups
- country of origin
- inspection data tests applied and compliance rates.

See Glossary for explanation of terms used in this document.

Application of tests to imported food

The number of lines of food referred for inspection under the Scheme and the number of tests applied to those lines of food may differ. This is because food subject to inspection is sampled and tested based on the number of:

- batches and lots within each batch of food on the line referred for inspection
- tests to be applied to each sample of that food taken during inspection.

For example, one line of a cooked and processed meat product may be referred for inspection under the Scheme. The line contains two batches of the product, each with one lot. An officer will take one sample from each batch and apply the microbiological tests relevant to this food. The test for cooked and processed meat products are *E. coli*, standard plate count, coagulase positive *Staphylococci*, *Listeria monocytogenes* and *Salmonella*. As a result, two samples have been taken from this one line of imported food and five microbiological tests have been applied to each sample.

This will be reported as:

- number of lines – 1
- number of tests applied – 10.

Commodity groups

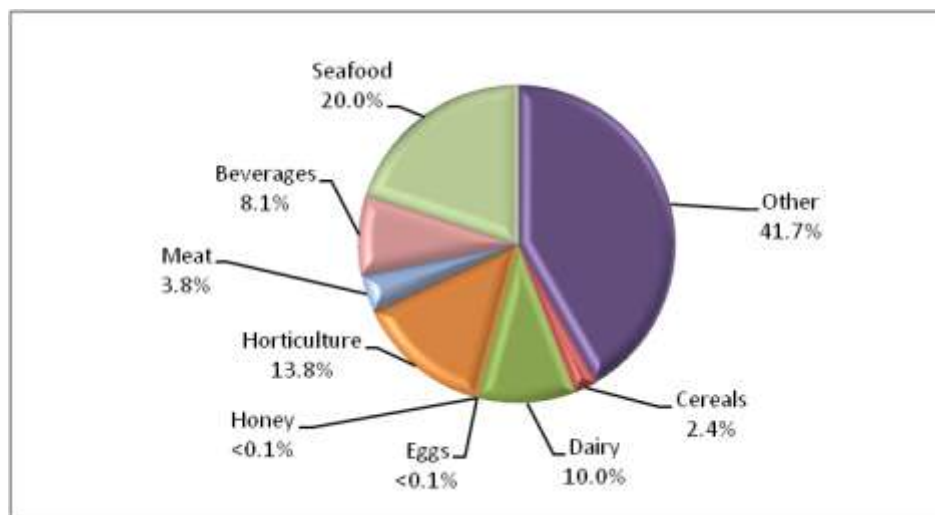
While risk food is specifically targeted for inspection, surveillance food is subject to random inspection at the rate of 5 per cent of consignments. The numbers of tests applied reflects this approach with those commodity groups that contain more risk food and/or that are imported more frequently having a higher representation under the inspection activity. It may also reflect where goods have previously failed and the inspection rate has increased to 100 per cent until compliance has again been demonstrated. These data cannot be used to indicate volumes of trade.

Test data by commodity groups

During the reporting period the single commodity subject to most testing was seafood which accounted for 20 per cent of tests applied (Figure 1) under the Imported Food Inspection Scheme. Captured under this category are fresh, chilled, frozen and processed seafood products.

Horticulture (including fresh and processed fruit and vegetables) was the next highest single commodity inspected and was subject to 13.8 per cent of all tests applied to imported food under the Imported Food Inspection Scheme.

Figure 1 Percentage of tests applied to each commodity group



Data source: AIMS database

Appendix 1 provides an overview of the analytical tests applied to the commodity groups and Appendix 2 provides a list of the tariff codes associated with each commodity grouping used for this report.

Table 1 Inspection and test data, by commodity group

Commodity group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Beverages	4 106	4 008 / 98	97.6
Cereals, flours and milled products	1 192	1 186 / 6	99.5
Dairy	5 061	4 989 / 72	98.6
Eggs	16	16 / 0	100
Honey	10	10 / 0	100
Horticulture	6 969	6 877 / 92	98.7
Meat	1 938	1 936 / 2	99.9
Seafood	10 073	9 975 / 98	99.0
Other (incl. processed food)	21 045	20 715 / 330	98.4
Total	50 410	49 712 / 698	98.6

Source: AIMS database

Country of origin

Under the Imported Food Inspection Scheme, food is inspected based on its risk and/or frequency of importation. Country of origin is not generally targeted under routine inspections, but exceptions include where a food has previously failed inspection.

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The numbers of inspections reflect those countries from which importers source food and/or import more regularly from those countries to Australia. The countries from whom importers more frequently source food will have a higher representation in inspection activity for food safety. This data cannot be used to indicate volumes of food imported to Australia.

For the period 1 July to 31 December 2013:

- China, Thailand and the United States were the countries whose food was subject to most inspections
- 61.4 per cent of food inspections were on food from 10 countries; the remaining 38.6 per cent were on food from 108 countries.

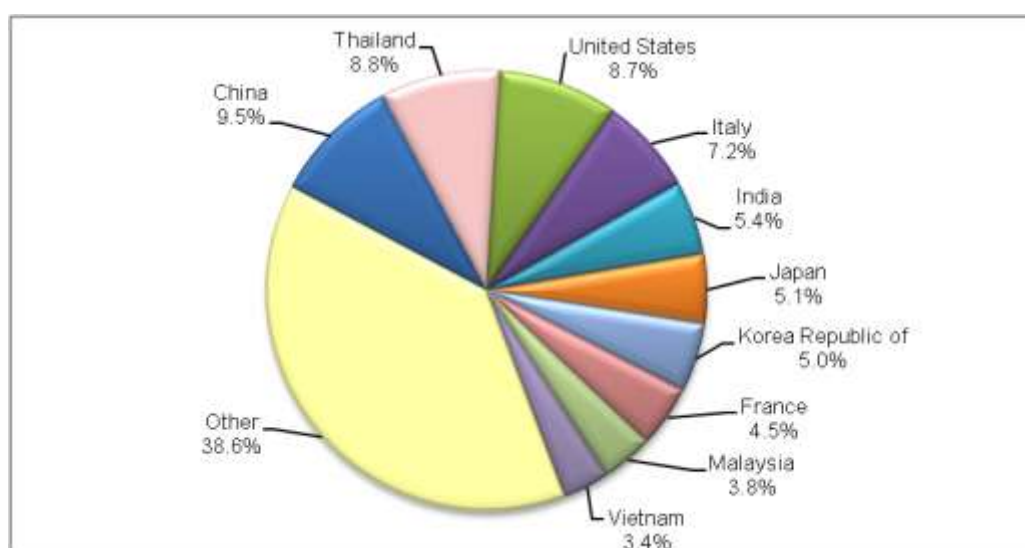
The Australian Food Statistics (published annually by the Department of Agriculture) indicates that a significant proportion of food imports are from New Zealand. However, under the Trans-Tasman Mutual Recognition Arrangement, most food from New Zealand is not subject to the *Imported Food Control Act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

Table 2 Number of inspections, by country of origin

Country of origin	No. of lines inspected	% of total lines inspected
China	1 442	9.5
France	691	4.5
India	828	5.4
Italy	1 094	7.2
Japan	783	5.1
Korea, Republic of	768	5.0
Malaysia	574	3.8
Vietnam	526	3.4
Thailand	1 338	8.8
United States	1 332	8.7
Other	5 882	38.6
Total	15 258	100.0

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

Figure 2 Percentage of inspections, by country of origin



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

Testing data

Summary for July to December 2013

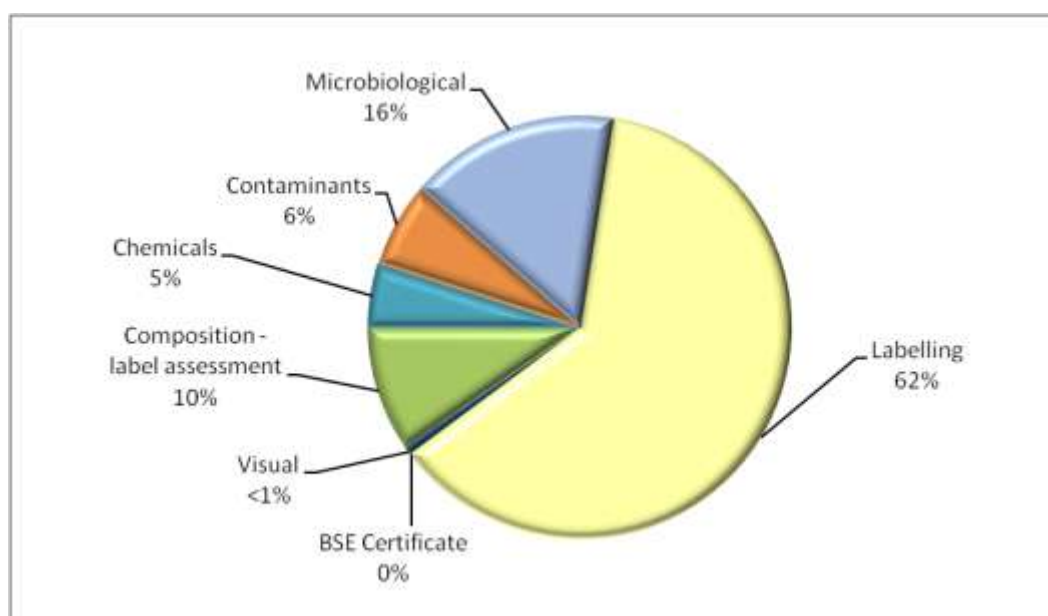
- 98.6 per cent of all tests applied to imported food samples under the Imported Food Inspection Scheme complied with Australian standards for these tests.
- Incorrect labelling accounted for most non-compliance (71.6 per cent of failures).
- When labelling non-compliances are removed from testing data, the compliance rate for analytical and other tests applied to imported food rises to 99.4 per cent.

Table 3 Compliance for all tests

Test group	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Analytical	11 509	11 318 / 191	98.3
Labelling	19 559	19 059 / 500	97.4
Other	19 342	19 335 / 7	99.9
Total	50 410	49 712 / 698	98.6

Figure 3 provides a summary of the 698 non-compliant tests from the 50 410 tests applied, with details of each specific test and the proportion each test contributed to the total.

Figure 3 Non-compliant test results

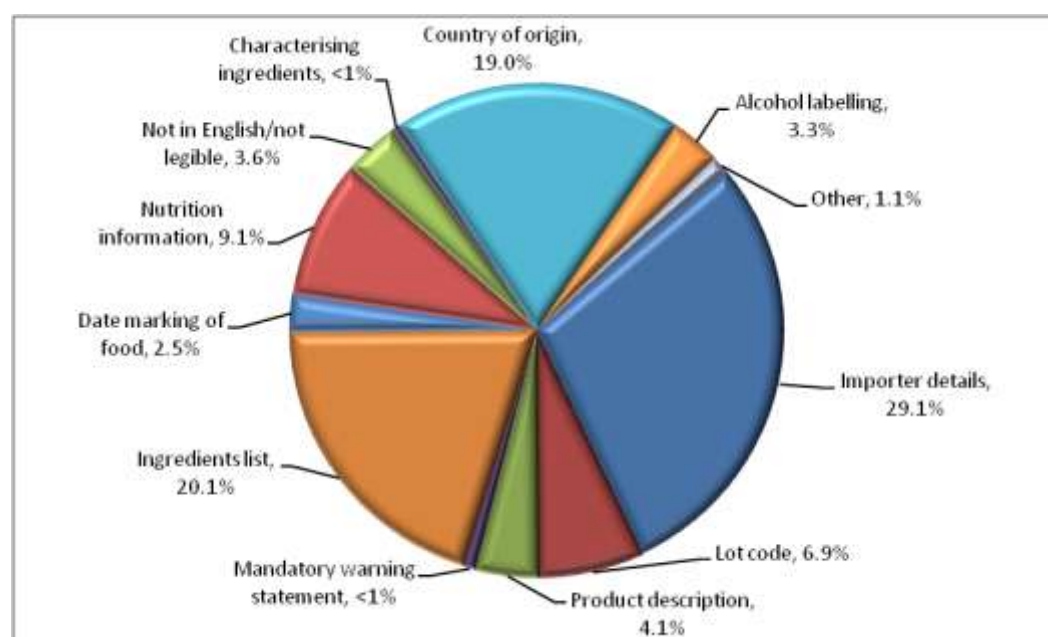


Note: Of 50 410 tests applied, 698 were non-compliant.

Labelling data

Figure 4 provides a detailed summary of labelling non-compliances against Australian food standards. Absence or incomplete importer details on labelling is the largest contributor to non-compliant labelling, accounting for 29.1 per cent of non-compliances. Country of origin, lot codes and ingredients lists account for a further 45.9 per cent of label non-compliances.

Figure 4 Non-compliant labelling



Other test data

Composition assessments

Additives or ingredients that are not permitted, or are in excess of permitted levels may be identified during a label assessment. Of the 19 559 label assessments conducted, 67 were found to be non-compliant with these requirements.

Note: Where a food fails, composition is given a separate test code in the database and is applied for the purpose of holding order inspections. This adds 158 tests to the overall test data in this report but does not represent the actual test and compliance rate.

Food may also be sampled and tested for the presence and level of additives under the surveillance program. These tests are reported under the analytical data.

BSE certificate checks

Food containing beef is referred as risk and government certification is assessed to determine compliance to Australia’s BSE policy. A fail is assigned when no compliant certificate is presented.

Table 4 Compliance for BSE certificate checks

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
BSE Certificate	339	339 / 0	100

Visual assessments

At every inspection the food is assessed for signs of unsafe or unsuitable condition such as foreign objects or deterioration.

Table 5 Compliance for visual assessments

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Visual	18 999	18 995 / 4	99.9

Assessment of oysters ex. Korea/Japan

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

Table 6 Compliance for oysters ex Korea/Japan

Type of test	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Oysters ex Korea/Japan	4	1 / 3	25.0

Analytical testing data

Within the analytical test category, tests are grouped according to four main types: chemical, contaminant, food additive and microbiological (Table 4). Each category consists of several tests which are reported in detail in Tables 6, 7, 8 and 9

Analytical test results show a 98.3 per cent compliance rate with the tests applied under the Imported Food Inspection Scheme.

Of the 11 509 analytical tests applied, 191 (1.7 per cent) of the products being tested failed against the standards.

Table 7 Compliance for analytical testing

Type of test	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Chemicals	2 475	2 441 / 34	98.6
Contaminants	2 777	2 732 / 45	98.4
Food additives	1	1 / 0	100
Microbiological	6 256	6 144 / 112	98.2
Total	11 509	11 318 / 191	98.3

Table 8 Compliance for chemical tests

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Carbendazim	21	21 / 0	100	Orange juice
Chloramphenicol	1	1 / 0	100	Honey
Ethylene chlorohydrin	3	1 / 2	33.3	Herbs and spices
Fluoroquinolones	329	322 / 7	97.9	Farmed fish and prawns
Malachite Green	209	209 / 0	100	Farmed fish
Nitrofurans	93	88 / 5	94.6	Farmed prawns, honey
Pesticides	1 816	1 796 / 20	98.9	Fruit, vegetables, meat
Streptomycin	1	1 / 0	100	Honey
Sulphonamides	1	1 / 0	100	Honey
Tetracycline	1	1 / 0	100	Honey
Total	2 475	2 441 / 34	98.6	-

Table 9 Compliance for contaminant tests

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Aflatoxins	567	545 / 22	96.1	Nuts
Caesium 134 a	23	23 / 0	100	Seafood and tea
Caesium 137 a	23	23 / 0	100	Seafood and tea
Domoic acid	332	332 / 0	100	Bivalve molluscs
Histamine	1 380	1 370 / 10	99.3	Fish
Hydrocyanic acid	10	5 / 5	50.0	Cassava chips
Iodine	112	104 / 8	92.9	Seaweed (brown algae)
PSP Toxin	330	330 / 0	100	Bivalve molluscs
Total	2 777	2 732 / 45	98.4	-

a: Following damage to Japan's Fukushima Dai-ichi nuclear facility in March 2011, the Department of Agriculture implemented a precautionary monitoring program at the border. Monitoring and testing was based on assessment policy from FSANZ and the Australian Radiation Protection and Nuclear Safety Agency.

Border testing of food from Japan for radionuclides ceased in January 2014 after updated risk assessment advice from FSANZ that the risk to human health posed by radionuclides in food from Japan remains negligible. More information can be found on the department website www.daff.gov.au/biosecurity/import/food/notices/2009/2014/ifn01.

Table 10 Compliance for food additive tests

Food additive	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
Sulphur dioxide	1	1 / 0	100	Preserved vegetables
Total	1	1 / 0	100	-

Table 11 Compliance for microbiological tests

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)	Types of food
<i>E. coli</i>	1 252	1 198 / 54	95.7	Processed meats, water, seafood, and cheese
<i>Salmonella</i>	2 495	2 482 / 13	99.5	Processed meats, seafood, dried coconut, dried chilli and pepper, sesame seeds, cheese
<i>Listeria monocytogenes</i>	1 489	1 459 / 30	98.0	Cheese, ready-to-eat seafood, processed meats
Standard plate count	334	329 / 5	98.5	Cooked prawns
<i>Bacillus cereus</i>	20	17 / 3	85.0	Bean curd, tofu
<i>Vibrio cholerae</i>	221	215 / 6	97.3	Cooked prawns
<i>Coagulase positive Staphylococcus</i>	445	444 / 1	99.8	Processed meats and cooked prawns
Total	6 256	6 144 / 112	98.2	-

Analytical testing data, China

In the period July to December 2013, food from China was subject to the highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 9.5 per cent of all food lines inspected.

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Of the 1 042 analytical tests applied to imported food from China, 10 were found to be non-compliant, giving a 99 per cent compliance rate for tests applied.

Contaminants tests were the most frequently applied followed by tests for microbiological, chemical and food additive content.

Table 12 Compliance for chemical tests, China

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Fluoroquinolones	39	38 / 1	97.4
Malachite Green	9	9 / 0	100
Nitrofurans	36	34 / 2	94.4
Pesticides	160	159 / 1	99.4
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a
Total	244	240 / 4	98.4

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

Table 13 Compliance for contaminant tests, China

Contaminant	No. of tests applied	No. compliant/non-compliant	Compliance rate (%)
Aflatoxins	132	130 / 2	98.5
Domoic acid	94	94 / 0	100
Histamine	56	56 / 0	100
Hydrocyanic acid	0	n/a	n/a
Iodine	28	26 / 2	92.9
PSP toxin	94	94 / 0	100
Total	404	400 / 4	99.0

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

Table 14 Compliance for food additive tests, China

Food additive	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Sulphur dioxide	1	1 / 0	100
Total	1	1 / 0	100

Table 15 Compliance for microbiological testing, China

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
<i>Bacillus cereus</i>	4	4 / 0	100
Coagulase positive Staphylococcus	47	47 / 0	100
<i>E. coli</i>	38	38 / 0	100
<i>Listeria monocytogenes</i>	22	22 / 0	100
<i>Salmonella</i>	196	195 / 1	99.5
Standard plate count	42	41 / 1	97.6
<i>Vibrio cholerae</i>	44	44 / 0	100
Total	393	391 / 2	99.5

Analytical testing data, Thailand

In the period July to December 2013, food from Thailand was subject to the second highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 8.8 per cent of all food lines inspected.

Of the 894 analytical tests applied to imported food from Thailand, eight were found to be non-compliant, giving a 99.1 per cent compliance rate for tests applied.

Contaminants tests were the most frequently applied followed by tests for microbiological and chemical content. There were no food additive tests applied to food from Thailand.

Table 16 Compliance for chemical tests, Thailand

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Fluoroquinolones	6	6 / 0	100
Malachite Green	2	2 / 0	100
Nitrofurans	4	4 / 0	100
Pesticides	179	179 / 0	100
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a
Total	191	191 / 0	100

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

Table 17 Compliance for contaminant tests, Thailand

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	32	26 / 6	81.3
Domoic acid	21	21 / 0	100
Histamine	425	423 / 2	99.5
Hydrocyanic acid	0	n/a	n/a
Iodine	0	n/a	n/a
PSP Toxin	21	21 / 0	100
Total	499	491 / 8	98.4

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

Table 18 Compliance for microbiological tests, Thailand

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	0	n/a	n/a
Coagulase positive Staphylococcus	44	44 / 0	100
<i>E. coli</i>	7	7 / 0	100
<i>Listeria monocytogenes</i>	12	12 / 0	100
<i>Salmonella</i>	76	76 / 0	100
Standard plate count	38	38 / 0	100
Vibrio cholerae	27	27 / 0	100
Total	204	204 / 0	100

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

Analytical testing data, United States

In the period July to December 2013, food from the United States was subject to the third highest number of inspections in comparison with other countries inspected under the Imported Food Inspection Scheme; representing 8.7 per cent of all food lines inspected.

Of the 1 038 analytical tests applied to imported food from the United States, four were found to be non-compliant, giving a 99.6 per cent compliance rate for tests applied.

Chemical tests were the most frequently applied followed by tests for microbiological and contaminants content. There were no food additive tests applied to food from the United States.

Table 19 Compliance for chemical tests, United States

Chemical	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Carbendazim	6	6 / 0	100
Fluoroquinolones	7	7 / 0	100
Malachite Green	1	1 / 0	100
Nitrofurans	6	6 / 0	100
Pesticides	437	437 / 0	100
Streptomycin	0	n/a	n/a
Sulphonamides	0	n/a	n/a
Tetracycline	0	n/a	n/a
Total	457	457 / 0	100

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

Table 20 Compliance for contaminant tests, United States

Contaminant	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Aflatoxins	118	117 / 1	99.2
Domoic acid	19	19 / 0	100
Histamine	19	19 / 0	100
Hydrocyanic acid	0	n/a	n/a
Iodine	0	n/a	n/a
PSP Toxin	19	19 / 0	100
Total	175	174 / 1	99.4

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

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Table 21 Compliance for microbiological tests, United States

Microbial agent	No. of tests applied	No. compliant / non-compliant	Compliance rate (%)
Bacillus cereus	2	2 / 0	100
Coagulase positive Staphylococcus	53	53 / 0	100
<i>E. coli</i>	109	106 / 3	97.2
<i>Listeria monocytogenes</i>	95	95 / 0	100
<i>Salmonella</i>	128	128 / 0	100
Standard plate count	19	19 / 0	100
Vibrio cholerae	0	n/a	n/a
Total	406	403 / 3	99.3

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

Appendixes

Appendix 1: Analytical tests applied to food

Food group	Risk / Surveillance test	Analytical test
Dairy products	Risk	<i>Listeria monocytogenes</i> <i>Salmonella</i> <i>E. coli</i>
	Surveillance	<i>Salmonella</i> <i>E. coli</i>
Fruit	Surveillance	Pesticide screen
Fruit juices	Surveillance	Pesticide screen Carbendazim (orange juice only)
Herbs and spices	Risk	<i>Salmonella</i>
Honey	Surveillance	Chloramphenicol Nitrofurans Streptomycin Tetracycline Sulphonamides
Meat	Risk	BSE government certification Coagulase positive Staph <i>E. coli</i> <i>Listeria monocytogenes</i> <i>Salmonella</i>
	Surveillance	Pesticide screen
Nuts and nut products	Risk	<i>Salmonella</i> Aflatoxin
	Surveillance	Histamine <i>Listeria monocytogenes</i> Coagulase positive Staph <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison (PSP) Domoic acid
Seafood	Risk	Histamine <i>Listeria monocytogenes</i> Coagulase positive Staph <i>E. coli</i> <i>Salmonella</i> Standard plate count Paralytic shellfish poison (PSP) Domoic acid
	Surveillance	Histamine Malachite green Nitrofurans Fluoroquinolones
Vegetables	Risk	<i>Salmonella</i> (Sesame seeds) Inorganic arsenic (Hijiki seaweed) Iodine (Seaweed (brown algae))
	Surveillance	Pesticide screen Bacillus cereus (tofu, soy bean / milk curd)

Appendix 2: Tariff codes included in each food commodity group

Commodity group	Tariff code
Beverages	2009
	2201 - 2208
Cereals	1001 - 1008
	1101 - 1109
Dairy	0401 - 0406
Eggs	0407 - 0408
Honey	0409
Horticulture	0701 - 0714
	0801 - 0814
	0904 - 0910
	1201 - 1208
	1210 - 1212
	1801 - 1802
Meat	0201 - 0212
	0504
	1601 - 1602
Seafood	0302 - 0307
	1603 - 1605
	0410
Other	0901 - 0903
	1301 - 1302
	1501 - 1504
	1506 - 1517
	1520 - 1521
	1701 - 1704
	1803 - 1806
	1901 - 1905
	2001 - 2008
	2101 - 2106
	2209
	2501
	3501 - 3503
	3505
3507	

Appendix 3: No. of inspections per country

Country	No. of inspections	Country	No. of inspections
Argentina	27	Indonesia	314
Australia	10	Iran	32
Austria	48	Ireland	72
Bahrain	4	Israel	75
Bangladesh	40	Italy	1094
Barbados	1	Jamaica	1
Belarus	3	Japan	783
Belgium	183	Jordan	14
Bolivia	9	Kenya	9
Bosnia and Herzegovina	7	Korea, Republic of	768
Brazil	45	Latvia	3
Bulgaria	26	Lebanon	89
Cambodia	1	Liberia	6
Canada	130	Lithuania	2
Chile	79	Macedonia	17
China	1442	Madagascar	1
Colombia	19	Malawi	2
Costa Rica	7	Malaysia	574
Côte d'Ivoire	3	Maldives	7
Croatia	29	Malta	1
Cuba	4	Mauritius	10
Cyprus	20	Mexico	72
Czech Republic	12	Morocco	4
Denmark	148	Myanmar	36
Dominican Republic	1	Namibia	2
Ecuador	6	Nepal	10
Egypt	29	Netherlands	250
El Salvador	3	New Zealand	130
Estonia	1	Nicaragua	7
Ethiopia	15	Nigeria	4
Fiji	79	Norway	80
Finland	4	Oman	1
France	691	Pakistan	70
Georgia	3	Panama	3
Germany	332	Papua New Guinea	8
Ghana	6	Peru	52
Greece	143	Philippines	265
Guatemala	16	Poland	90
Guinea	1	Portugal	16
Honduras	4	Puerto rico	5
Hong Kong	185	Romania	8
Hungary	12	Russian Federation	24
Iceland	4	Samoa	4
India	828	Saudi Arabia	20

Biosecurity

Country	No. of inspections
Serbia	12
Seychelles	7
Singapore	208
Slovenia	9
Solomon Islands	6
South Africa	267
Spain	259
Sri Lanka	231
St Helena	1
Suriname	1
Swaziland	14
Sweden	71
Switzerland	79
Taiwan	517
Tanzania	2
Thailand	1338
Tonga	6
Trinidad and Tobago	3
Tunisia	1
Turkey	115
Uganda	2
Ukraine	11
United Arab Emirates	28
United Kingdom	502
United States	1332
Uruguay	3
Vanuatu	9
Venezuela	2
Vietnam	526
Zimbabwe	1
Total	15 258

Glossary

AIMS

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

Australia New Zealand Food Standards Code

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

Batch

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

Entry

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

Food

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

- (a) Any substance or thing of a kind used or capable of being used as food or drink by human beings; or
- (b) any substance or thing of a kind used or capable of being used as an ingredient or additive in, or substance used in the preparation of, a substance or thing referred to in paragraph (a); or
- (c) any other substance or thing that is prescribed; whether or not it is in a condition fit for human consumption, but does not include a therapeutic good within the meaning of the *Therapeutic Goods Act 1989*.

FSANZ

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

Holding Order

An order made under the *Imported Food Control Act 1992* increasing the rate of inspection of a surveillance food that has failed an imported food inspection. Targets the specific food from the specific manufacturer in a specific country at a rate of 100 per cent of consignments.

Imported Food Inspection Scheme

The inspection scheme, established under the Imported Food Control Regulations 1993, provides for inspection of food at the border to assess importer compliance with sourcing food that meets Australian food standards.

Inspection

Includes inspection (visual and label assessment), or inspection and analysis (samples taken and sent for analysis), as the case requires.

Biosecurity

Line

Items of food being imported are recorded within the ICS as lines within the import entry. An import entry may consist of one line or many lines of products.

Lot

A quantity of a food prepared or packed under essentially the same conditions (ordinarily from a particular preparation or packing unit and during a particular time ordinarily not exceeding 24 hours).

Lot Code

A unique code that identifies a lot and can be used for recall purposes if necessary.

Risk food

Food that FSANZ has assessed as representing a medium to high potential risk to consumer health are referred to AIMS by the ICS for inspection at the rate of 100 per cent of imports, reducing with a history of compliance.

Surveillance food

All other food not classified as risk. Referred to AIMS by the ICS for inspection at the rate of 5 per cent of consignments.

Trans-Tasman Mutual Recognition Arrangement

This is an arrangement between the Australian, state and territory governments and the government of New Zealand. It allows goods (including food) to be traded freely between New Zealand and Australia and enhances the freedom of individuals to work in both countries.