



# Changes to the inspection of some imported food



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# Imported food legislation

The Department of Agriculture, Water and the Environment is responsible for administering the following legislative requirements for imported food:



# Imported Food – Risk assessment and management

Food Standards Australia New Zealand (FSANZ)	Department of Agriculture, Water and the Environment
<ul style="list-style-type: none"><li>• FSANZ is the food safety risk assessor.</li><li>• An evidence-based approach is used to determine food safety risks.</li><li>• FSANZ provides advice to the department on whether a food/hazard combination poses a medium or high risk to public health.</li><li>• Risk statements are published on the FSANZ website.</li></ul>	<ul style="list-style-type: none"><li>• We are the food safety risk manager.</li><li>• We inspect imported food through the Imported Food Inspection Scheme (IFIS) to check it is safe and compliant with Australia’s food standards.</li><li>• Under the IFIS, food is classified as either risk food or surveillance food.</li><li>• Food assessed by FSANZ as posing a medium or high risk to public health is classified in the Order as a risk food. Risk food requires stricter border controls. Some risk food requires certification to be imported.</li><li>• Surveillance food is considered to pose a lower risk to human health and safety.</li></ul>

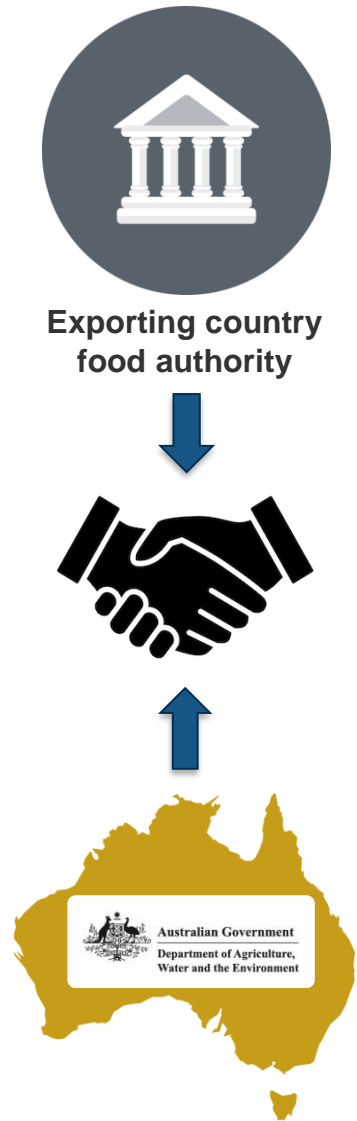
# Risk management approach

We are responsible for verifying compliance of imported food with Australian food standards and the requirements of public health and safety. Our approach is proportionate to the level of risk posed.



# Mandatory government certification

- The Imported Food Control Order 2019 requires certain food to be covered by a recognised foreign government certificate to be imported.
- Government certification provides assurance that food safety risks are controlled in the exporting country.
- Certification is negotiated with an exporting country where food safety outcomes in that country have been determined, through an assessment conducted by the department, to be equivalent to Australia's Food Standards.
- Certification is required for the following food:
  - raw milk cheese
  - raw beef and beef products
  - certain bivalve molluscs and bivalve mollusc products (from 9 November 2022).



# Food safety management certificates

- The department can require imported food to be covered by a food safety management certificate (FSMC).
- A FSMC provides assurance that a food is produced under a food safety management system consistent with internationally agreed food safety principles known as Hazard Analysis and Critical Control Point (HACCP).
- Importers in Australia will be responsible for providing valid certificates obtained from overseas producers of the food.
- Currently, no food is required to be covered by a food safety management certificate. Imports of ready-to-eat berries and pomegranate arils will require a FSMC from 9 November 2022.



# Food safety management certificates

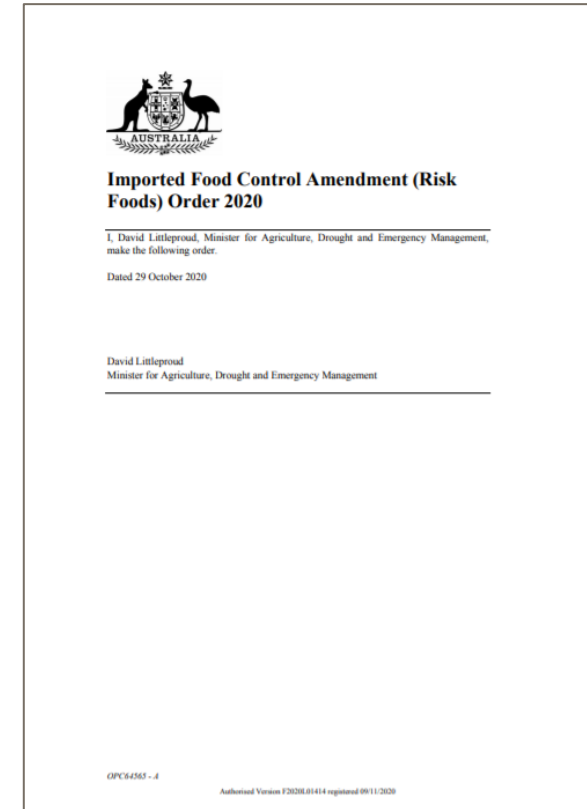
To determine if a food needs to be covered by a food safety management certificate, the department will consider if:

- the hazard(s) of concern causes serious illness and there is strong evidence of foodborne illness associated with the food
- analytical testing cannot provide an acceptable level of assurance that the hazard(s) is not present because of sampling limitations and/or the lack of a reliable method
- there are no processing steps that will eliminate the hazard(s) of concern and management of the hazard must be ensured through implementing appropriate controls during the production and processing of the food.



# Imported Food Control Amendment (Risk Foods) Order 2020

- On 10 November 2020 the Imported Food Control Order 2019 was amended to change the way we inspect some food.
- Some imported food has been classified as risk food, others are no longer risk food (surveillance food).
- Additional risk foods will require certification from 9 November 2022.
- Imported Food Notice 10-20 was published on 10 November 2020 and details the changes that have and will take effect.



Published on the Federal Register of Legislation  
[www.legislation.gov.au](http://www.legislation.gov.au)



# Imported Food Control Amendment (Risk Foods) Order 2020

## Changes commenced on 10 November 2020

Food	What has change
Berries that are ready-to-eat	Classified as risk food. Consignments referred for at-border inspection and tested at a rate of 5%. Tests that apply: <ul style="list-style-type: none"><li>• <i>Escherichia coli</i> (existing test applied to 5% of consignments)</li><li>• Fruit and vegetable residue screen (existing test applied to 5% of consignments).</li></ul>
Coconut that is dried	Classified as surveillance food. Consignments referred for at-border inspection and tested at a rate of 5%. Tests that apply: <ul style="list-style-type: none"><li>• <i>Salmonella</i></li></ul>
Pomegranate arils that are ready-to-eat	Classified as risk food. Consignments referred for at-border inspection and tested at a rate of 5%. Tests that apply: <ul style="list-style-type: none"><li>• <i>Escherichia coli</i></li><li>• Fruit and vegetable residue screen (existing test applied to 5% of consignments).</li></ul>

# Imported Food Control Amendment (Risk Foods) Order 2020

## Changes commenced on 10 November 2020

Food	What has changed
Crustaceans and crustacean products that are cooked and ready-to-eat	<p>Remains risk food but the tests that apply have changed.</p> <p>Tests that apply:</p> <ul style="list-style-type: none"><li>• <i>Listeria monocytogenes</i> (consignments referred for at-border inspection and tested at a rate of 100% until a compliance history is established)</li><li>• <i>Salmonella</i> (consignments referred for at-border inspection and tested at a rate of 5%)</li><li>• Seafood antimicrobial tests (existing tests applied to farmed product at the rate of 5% of consignments).</li></ul> <p>Tests that no longer apply:</p> <ul style="list-style-type: none"><li>• Coagulase-positive staphylococci</li><li>• Standard Plate Count (SPC)</li></ul>

# Imported Food Control Amendment (Risk Foods) Order 2020

## Changes commenced on 10 November 2020

Food	What has changed
Marinara mix that does not contain bivalve molluscs or prawns	Classified as surveillance food. Consignments referred for at-border inspection at a rate of 5%. No analytical tests apply.
Poultry that is cooked and is ready-to-eat	All poultry that is cooked and is ready-to-eat is classified as risk food (scope extended from chicken meat). Consignments referred for at-border inspection and tested at a rate of 100% until a compliance history is established.  Tests that apply: <ul style="list-style-type: none"><li>• <i>Listeria monocytogenes</i></li></ul>
Prohibited plants and fungi as listed in Schedule 23 of the Australia New Zealand Food Standards Code	Classified as risk food. Schedule 23 listed plants and fungi are prohibited as food for sale by the Australia New Zealand Food Standards Code and will be failed under the Imported Food Inspection Scheme.

# Imported Food Control Amendment (Risk Foods) Order 2020

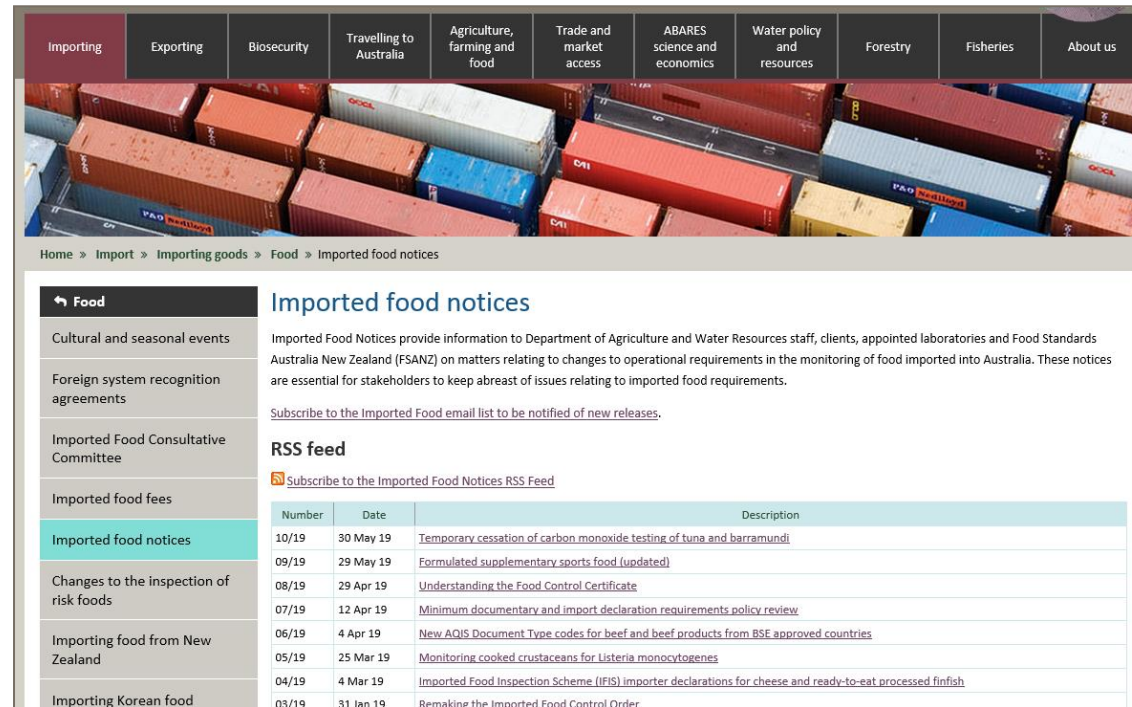
## Changes to commence on 9 November 2022

Food	What will change
Berries that are ready-to-eat	Consignments must be covered by a recognised food safety management certificate.
Pomegranate arils that are ready-to-eat	Consignments must be covered by a recognised food safety management certificate.
Bivalve molluscs and bivalve mollusc products excluding those that are: <ul style="list-style-type: none"><li>• retorted and shelf stable</li><li>• dried (excludes semi-dried).</li></ul>	Consignments must be covered by a recognised foreign government certificate.

# Imported Food Notices

Provides information to industry on changes to operational requirements in the monitoring of food imported into Australia.

<http://www.agriculture.gov.au/import/goods/food/notices>



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## Imported food notices

Imported Food Notices provide information to Department of Agriculture and Water Resources staff, clients, appointed laboratories and Food Standards Australia New Zealand (FSANZ) on matters relating to changes to operational requirements in the monitoring of food imported into Australia. These notices are essential for stakeholders to keep abreast of issues relating to imported food requirements.

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Number	Date	Description
10/19	30 May 19	<a href="#">Temporary cessation of carbon monoxide testing of tuna and barramundi</a>
09/19	29 May 19	<a href="#">Formulated supplementary sports food (updated)</a>
08/19	29 Apr 19	<a href="#">Understanding the Food Control Certificate</a>
07/19	12 Apr 19	<a href="#">Minimum documentary and import declaration requirements policy review</a>
06/19	4 Apr 19	<a href="#">New AQIS Document Type codes for beef and beef products from BSE approved countries</a>
05/19	25 Mar 19	<a href="#">Monitoring cooked crustaceans for <i>Listeria monocytogenes</i></a>
04/19	4 Mar 19	<a href="#">Imported Food Inspection Scheme (IFIS) importer declarations for cheese and ready-to-eat processed finfish</a>
03/19	31 Jan 19	<a href="#">Remaking the Imported Food Control Order</a>