



**Australian Government**

**Department of Agriculture, Fisheries and Forestry**

# Border control for Australia



**Mark Phythian – Director, Imported Food Program**

26 October 2012

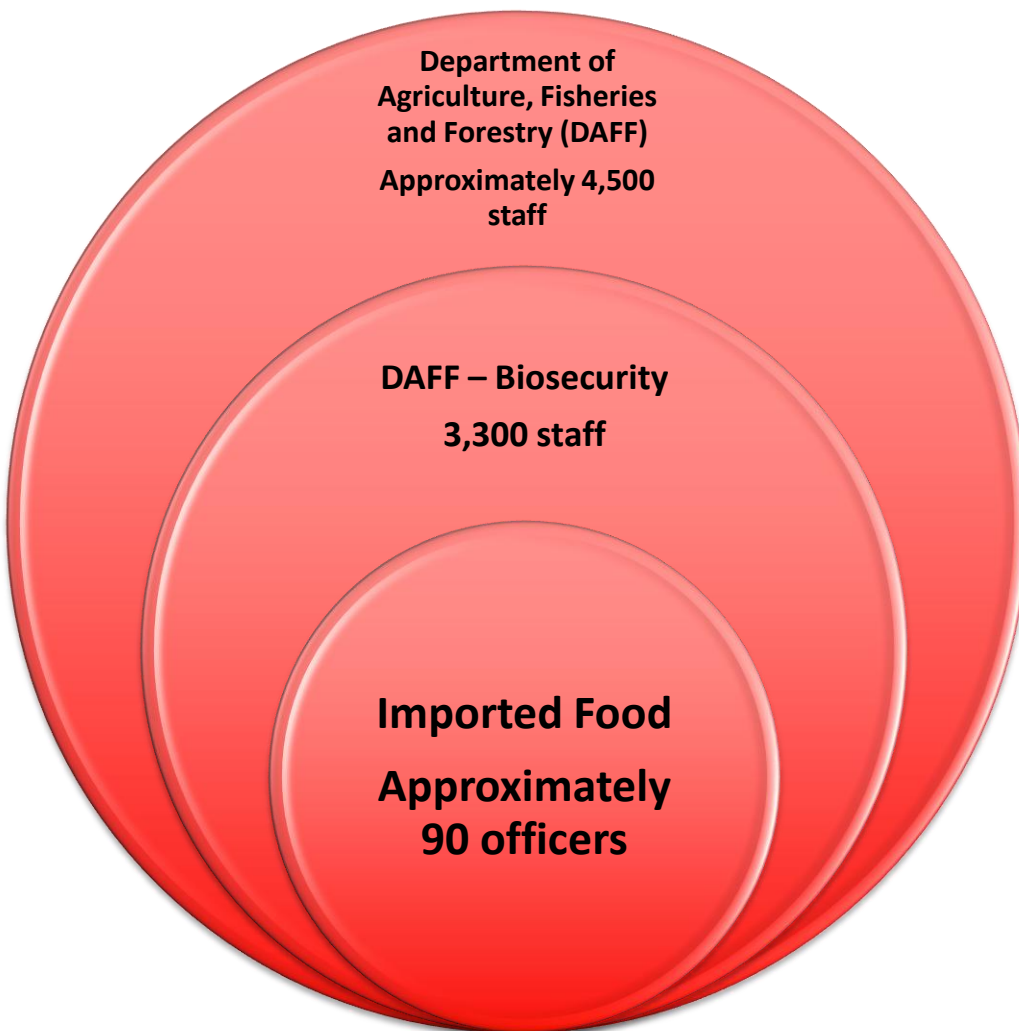
---

# Overview

Presentation will cover how the legislation is implemented:

- Responsibilities
- Resources to implement
- What actually occurs at inspection
- Management of food safety incidents (domestic and international)
- IT systems
- Data from inspection activity

# DAFF staff resources



Department of Agriculture Fisheries and Forestry >4,500 staff

3,300 staff delivering:

- Export Control Act
- Quarantine Act
- Imported Food Control Act

Imported Food Program

- 10 staff in Canberra;
- 80 food inspection officers in 8 ports.

These regional inspection staff are 'shared' with quarantine

# Referral of food for inspection

Legislation requires that importers declare foods being imported.

The Customs & Border Protection Services require importers to declare imported goods using HS tariff codes.

DAFF has a close working relationship and inter-departmental agreement to share data.

Imported food consignments 'profiled' for inspection.

Profiles – based on a combination of tariff code (including statistical code), country of origin, importer, producer and lodgement questions.

Profile match – consignment details forwarded to DAFF.

# Referral of food for inspection

## EXAMPLE:

HS tariff: 0306 – includes a wide range of crustaceans and various levels of processed products.

HS tariff code: 030612.00.25

Description of goods: Lobster

Target risk food: Cooked crustacea

Lodgement question: Are the goods cooked?

Answer of YES – consignment referred to DAFF IT system

# Referral of food for inspection

## **DAFF IT system - AIMS**

Customs IT system sends consignment data to DAFF system (AIMS).

AIMS system evaluates the profile matches and determines relevant tests

Outcome – AIMS automatically identifies whether an inspection or inspection and sampling is required

Issue Food Control Certificate

# Imported food inspections

Food Control Certificate issued to importer directing the importer to hold the food and book an inspection

Inspection conducted by DAFF Authorised Officers and consists of

- Document assessment
- Visual inspection and collection of samples for analysis
- Label assessment



# Document assessment

- Lot code list
- Ingredients list
- Transport documents
- Manufacturer declaration
- Government-to-government certification





# Visual inspection

Under Section 3 of the *Imported Food Control Act 1992*, food poses a risk to human health if it contains:

“any other contaminant or constituent that may be dangerous to human health” or “it has been manufactured or transported under conditions which render it dangerous or unfit for human consumption”.

A visual inspection will evaluate the food for visible compliance with this requirement and assess the labelling of the food.

# Label assessment

- True description of food
- English
- Lot code
- Ingredients list
- Importer details
- Country of origin
- Warning statements
- Nutrition Information Panel
- Additives, Vitamins & Minerals
- Health or pharmaceutical claims



**Importers are responsible to ensure the food is labelled correctly on arrival in Australia**

# Sampling of food for analysis

Food samples are taken aseptically from the consignment of food subject to inspection and placed within a secure, tamper proof bag.

Food samples remain under DAFF control until collected by the laboratory courier.

Laboratory analysis for:

- Microbiological contamination
- Agricultural and veterinary residues
- Heavy metals and natural toxicants
- Food additives



# Food testing laboratories

Importers must contact the laboratory to organise collection of samples from DAFF.

Only commercial laboratories appointed by DAFF under the *Imported Food Control Act 1992* may handle and analyse imported food samples.

Laboratories applying to DAFF must comply with conditions of appointment.

The laboratory must have an electronic system compatible with the DAFF eResults messaging system to register samples and report test results.



# Food held or released

Surveillance category food that passes visual and label inspection – released to importer for distribution.

Risk category food that passes visual and label inspection – food HELD until laboratory results are received.





# Inspection outcome – Pass or fail

There are only two possible outcomes of an imported food inspection – pass or fail.

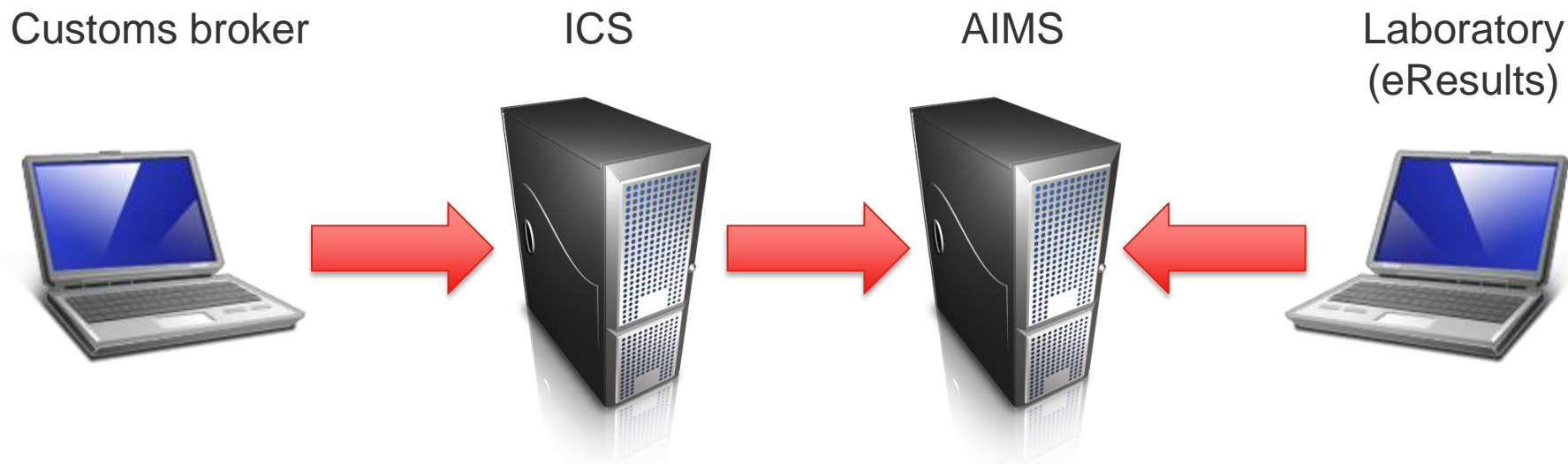
Pass – any food on HOLD is released following issuance of the Imported Food Inspection Advice (IFIA).

Fail – any food on HOLD remains on hold following issuance of the IFIA. Importer must advise whether the food will be exported, destroyed or treated (re-labelled)

Notification of state or territory food authorities where product has been distributed.

# IT systems for the food inspection scheme

- Integrated Cargo System (ICS)
- DAFF Import Management System (AIMS)
- eResults



# Integrated Cargo System (ICS)

Owned by the Australian Customs and Border Protection Service

DAFF uses profiles within the ICS to identify consignments for inspection

Customs broker

ICS





# DAFF Import Management System

AIMS is owned and used by DAFF to:

- Apply tests to foods
- Record inspection details
- Issue documents to the importer
- Record test results from the laboratory

Customs broker



ICS



AIMS



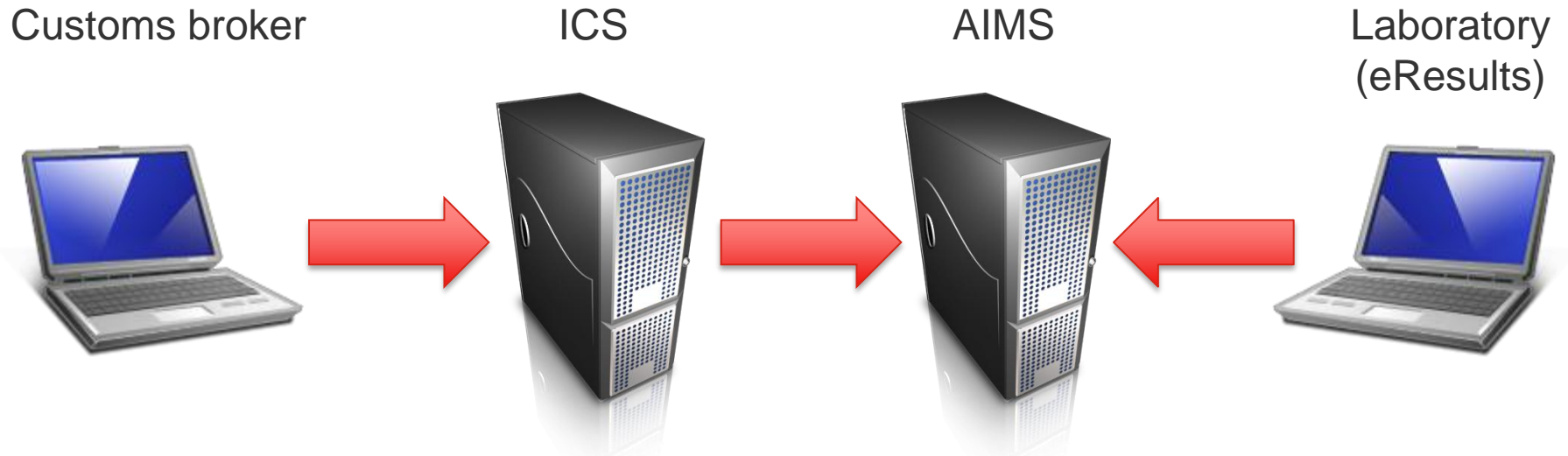
# eResults

eResults is used by food testing laboratories to:

- Advise DAFF when samples are received
- Send test results to DAFF

eResults is used by DAFF to:

- Receive test results



# Paying for the food inspection scheme

**Cost recovery principle – the person to whom the service is provided, pays the costs for providing that service**

Lodgement in ICS – importer pays Customs & Border Protection Services

Assessment of consignment details in AIMS – importer pays DAFF

Time taken to conduct inspection – importer pays DAFF

Laboratory collection of sample and analysis – importer pays laboratory

Management of failing food – importer pays DAFF

# Food safety incidents

## Monitoring of international incidents

Pre-border activity.

FSANZ monitor international food safety incidents, perform risk assessments and provide outcomes to DAFF, state and territory food authorities.

Risk assessment concludes food poses risk to human health & safety, DAFF issue holding order to enable border inspection.

This border activity will remain in place until FSANZ advise the issue has been resolved and border intervention no longer required.

If a new food:hazard risk identified that is of medium to high risk, trigger need to categorise the food as a risk category food – IFC Order amended.

# Food safety incidents

## National Food Incident Response Protocol

Post border activity.

Where a state or territory government authority identifies a food safety issue that potentially affects all states and territories, this protocol is triggered.

This protocol is used for both domestically produced food and imported food.

Where imported food is implicated, DAFF are involved.

FSANZ may conduct a risk assessment to inform regulators.

Inspection activity may be targeted to address an emerging food safety issue at the border.

# Inspection data publication

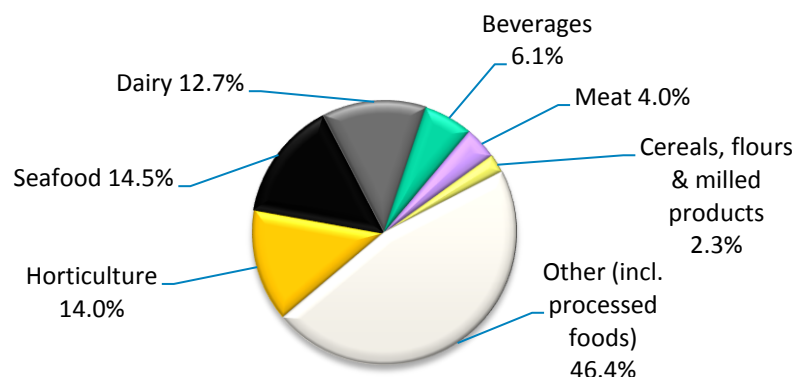
DAFF began publishing inspection data from 2006

Failing food reports are also published to assist importers in sourcing compliant food

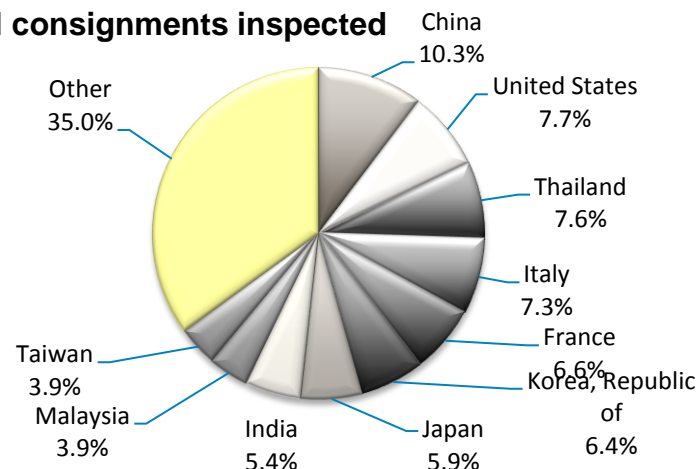
<http://www.daff.gov.au/aqis/import/food/inspection-data>

# Inspection data publication

**No. of tests applied to each commodity group**



**% of total consignments inspected**



Commodity	No. of tests applied	No. of compliant / non-compliant results	Compliance rate (%)
Seafood	8341	8252 / 89	98.9
Horticulture	8009	7844 / 165	97.9
Dairy	7308	7197 / 111	98.5
Beverages	3476	3381 / 95	97.3
Meat	2300	2296 / 4	99.8
Cereals, flours, milled products	1315	1298 / 17	98.7
Other (processed foods)	26 656	26 048 / 608	97.7
<b>Totals</b>	<b>57 405</b>	<b>56 316 / 1089</b>	<b>98.1</b>

Country	No. of lines inspected	% of total lines inspected
China	1580	10.3
United States	1180	7.7
Thailand	1160	7.6
Italy	1129	7.3
France	1013	6.6
Korea, Republic of	976	6.4
Japan	910	5.9
India	836	5.4
Malaysia	606	3.9
Taiwan	596	3.9
Other	5375	35.0
<b>Total 121 countries</b>	<b>15 361</b>	<b>100</b>

# Inspection data publication

## Monthly failed food reports – Failures for analytical testing, visual or composition

Imported Food Inspection Scheme

Failing Food Reporting

March 2012

The following table details the food that failed during the reporting				The number of lines of imported food inspected under the Imported Food Inspection Scheme during this reporting month		1823
Date of Fail	Product description	Country of origin	Producer Name	Fail Type	Reason for Fail (including test result)	Standard
1/03/2012	Mouth freshener	India	Unique Fragrances	Composition	Prohibited plant - betel nut	1.4.4
2/03/2012	Whole lobster cooked	Brazil	Compescal-Comercio De Pescado Aracatiense Ltda	Micro	Coagulase-positive staphylococci detected in excess of levels permitted. Results: <100, <100, <100, 4000, <100 cfu/g and <100, 4300, <100, <100, <100 cfu/g.	1.6.1
6/03/2012	Tahini	Turkey	Best Food Gida Hed (Turkey)	Micro	<i>Salmonella</i> detected.	IFN 17/11
7/03/2012	Petit Pont l'Eveque (cheese)	France	Sa Graindorge (14371 01)	Micro	<i>E. coli</i> detected in excess of levels permitted. Results: <10, 10, 10, <10, 1400 cfu/g.	1.6.1
7/03/2012	Black pepper powder	India	Unique Fragrances	Micro	<i>Salmonella</i> detected.	1.6.1
8/03/2012	Taleggio DOP (cheese)	Italy	Arrigoni Formaggi Spa	Micro	<i>Listeria monocytogenes</i> detected.	1.6.1
9/03/2012	Maldive fish chips	Sri Lanka	Rose Trading Enterprises (Sri Lanka)	Contaminant	Histamine detected in excess of level permitted. Result: 500 mg/kg.	1.4.1
9/03/2012	Kamal Kakdi (lotus nut)	India	Kitchen Xpress Overseas (India)	Contaminant	Aflatoxin detected in excess of level permitted. Result: 0.081 mg/kg.	1.4.1
12/03/2012	Confectionery	United States	Nestle USA	Composition	Additive E127 not permitted in this food.	1.3.1
13/03/2012	Square block Serrano ham	Spain	Embutidos La Hoguera	Micro	Coagulase-positive staphylococci detected in excess of levels permitted. Results: 17000, 1700, 2900, <100, <100 cfu/g.	IFN 17/11
13/03/2012	Energy drink	United Kingdom	A G Barr (UK)	Composition	Caffeine not permitted in this food.	1.3.1
14/03/2012	Camembert	France	Compagnie Des Fromages Et Richemonts (F 61321 01 Cee)	Micro	<i>E. coli</i> detected in excess of levels permitted. Results: <3.0, 240, 43, <3.0, 36 cfu/g.	1.6.1
14/03/2012	Basa fish	Vietnam	Agifish Co	Chemical	Fluoroquinolone detected in excess of MRL. Result: Ciprofloxacin 0.021 mg/kg and Enrofloxacin 0.087 mg/kg.	1.4.2
14/03/2012	Ridder cheese	Norway	Tine Ba (Norway)	Micro	<i>E. coli</i> detected in excess of levels permitted. Results: <10, 150, 120, <10, <10 cfu/g.	1.6.1
15/03/2012	Hot peanuts	India	Samrat Namkeen Ltd	Contaminant	Aflatoxin detected in excess of level permitted. Result: 0.44 mg/kg.	1.4.1
16/03/2012	Frozen paneer cubes	India	Vadilal Industries Ltd (India)	Micro	<i>E. coli</i> detected in excess of levels permitted. Results: 1400, 21000, <10, <10, <10 cfu/g.	1.6.1
19/03/2012	Black pepper powder	India	M M International (India)	Micro	<i>Salmonella</i> detected.	1.6.1
21/03/2012	Bleu d'Auvergne (cheese)	France	Livradois (France)	Micro	<i>E. coli</i> detected in excess of levels permitted. Results: <10, <10, 30, 30, <10 cfu/g.	1.6.1
27/03/2012	Blanched peanuts	China	Ahcof International Development Co Ltd (China)	Chemical	Chlorpyrifos detected in excess of MRL. Result: 0.03 mg/kg.	1.4.2
27/03/2012	Energy drink	United Kingdom	A G Barr (UK)	Composition	Caffeine not permitted in this food.	1.3.1
27/03/2012	Dried seaweed (shredded)	Hong Kong	Roley Ltd (Hong Kong)	Contaminant	Iodine detected in excess of level permitted. Result: 2700 mg/kg.	IFN 17/11
28/03/2012	Tapioca chips	India	Economic Food Solutions Pvt Ltd	Contaminant	Hydrocyanic acid detected in excess of level permitted. Results: 13 mg/kg.	1.4.1



# QUESTIONS?