

THE USE OF HACCP IN A RISK-BASED FOOD SAFETY MANAGEMENT SYSTEM – THE AUSTRALIAN EXPERIENCE

Peter May

General Manager, Food Safety and Regulatory Affairs

IMPETUS FOR CHANGE

Food poisoning fight over for families

7NEWS ADELAIDE Yahoo!7
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After 16 years, South Australia's longest running civil case is finally over, after settling in court today.

23 claims in total have been made against smallgoods manufacturer Garibaldi over a food poisoning epidemic in 1995.

They all ate a batch of Garibaldi mettwurst that was later found to be contaminated with the deadly e-coli bacteria.

One child, four-year-old Nikki Robinson, died after eating the mettwurst.

The company's directors were prosecuted and sued, and Garibaldi closed its doors in February, 1995.

Insurer QBE created a compensation fund after Garibaldi's collapse, totalling \$10 million in benefit payments, the total of the company's liability.

Today, the final three claims were settled.

Amongst them is 17-year-old Dylan Paterson, who was only six months old when he became ill and later required a kidney transplant, which he received from his father.

He will be the final victim to fill in the paperwork for the claims.

He still suffers multiple health complications, taking up to eight different medications a day.

Under the settlement, he has had his medical bill wiped by the state government and will receive a gold card, giving him access to free medical treatment for the rest of his life.

"It's all good to get the money and stuff," he told 7News,

"But the money hasn't taken away all the stuff that has happened to me, and I still have to go through the rest of my life with this."



DEVELOPMENT OF FOOD SAFETY STANDARDS

STANDARD 3.2.1

FOOD SAFETY PROGRAMS

(Australia only)

Purpose

This Standard is based upon the principle that food safety is best ensured through the identification and control of hazards in the production, manufacturing and handling of food as described in the Hazard Analysis and Critical Control Point (HACCP) system, adopted by the joint WHO/FAO Codex Alimentarius Commission, rather than relying on end product standards alone. This standard enables States and Territories to require food businesses to implement a food safety program based upon the HACCP concepts. The food safety program is to be implemented and reviewed by the food business, and is subject to periodic audit by a suitably qualified food safety auditor.

STANDARD 3.2.2

FOOD SAFETY PRACTICES AND GENERAL REQUIREMENTS

(Australia only)

Purpose

This Standard sets out specific requirements for food businesses and food handlers that, if complied with, will ensure food does not become unsafe or unsuitable.

This Standard specifies process control requirements to be satisfied at each step of the food handling process. Some requirements relate to the receipt, storage, processing, display, packaging, distribution disposal and recall of food. Other requirements relate to the skills and knowledge of food handlers and their supervisors, the health and hygiene of food handlers, and the cleaning, sanitising, and maintenance of premises and equipment.

STANDARD 3.2.3

FOOD PREMISES AND EQUIPMENT

(Australia only)

Purpose

This Standard sets out requirements for food premises and equipment that, if complied with, will facilitate compliance by food businesses with the food safety requirements of Standard 3.2.2 – Food Safety Practices and General Requirements.

The objective of this Standard is to ensure that, where possible, the layout of the premises minimises opportunities for food contamination. Food businesses are required to ensure that their food premises, fixtures, fittings, equipment and transport vehicles are designed and constructed to be cleaned and, where necessary, sanitised. Businesses must ensure that the premises are provided with the necessary services of water, waste disposal, light, ventilation, cleaning and personal hygiene facilities, storage space and access to toilets.

THE RISK MANAGEMENT FRAMEWORK

Standards Setting
FSANZ

Policy
Forum on Food
Regulation
(Ministers)

**Implementation
& Enforcement**
State and Territory
competent
authorities

APPLICATION OF FOOD SAFETY PROGRAMS

High risk classification of several sectors:

- Food service to vulnerable populations
- Production and processing of oysters and other bivalves
- Production of manufactured and fermented meat
- Catering operations

NATIONAL RISK VALIDATION PROJECT

FOOD SCIENCE AUSTRALIA &
MINTEL ELLISON CONSULTING

Final Report
2002

FOOD SAFETY PROGRAM

- A written document indicating how a food business will control the food safety hazards associated with the food handling activities of the business

A food safety program must –

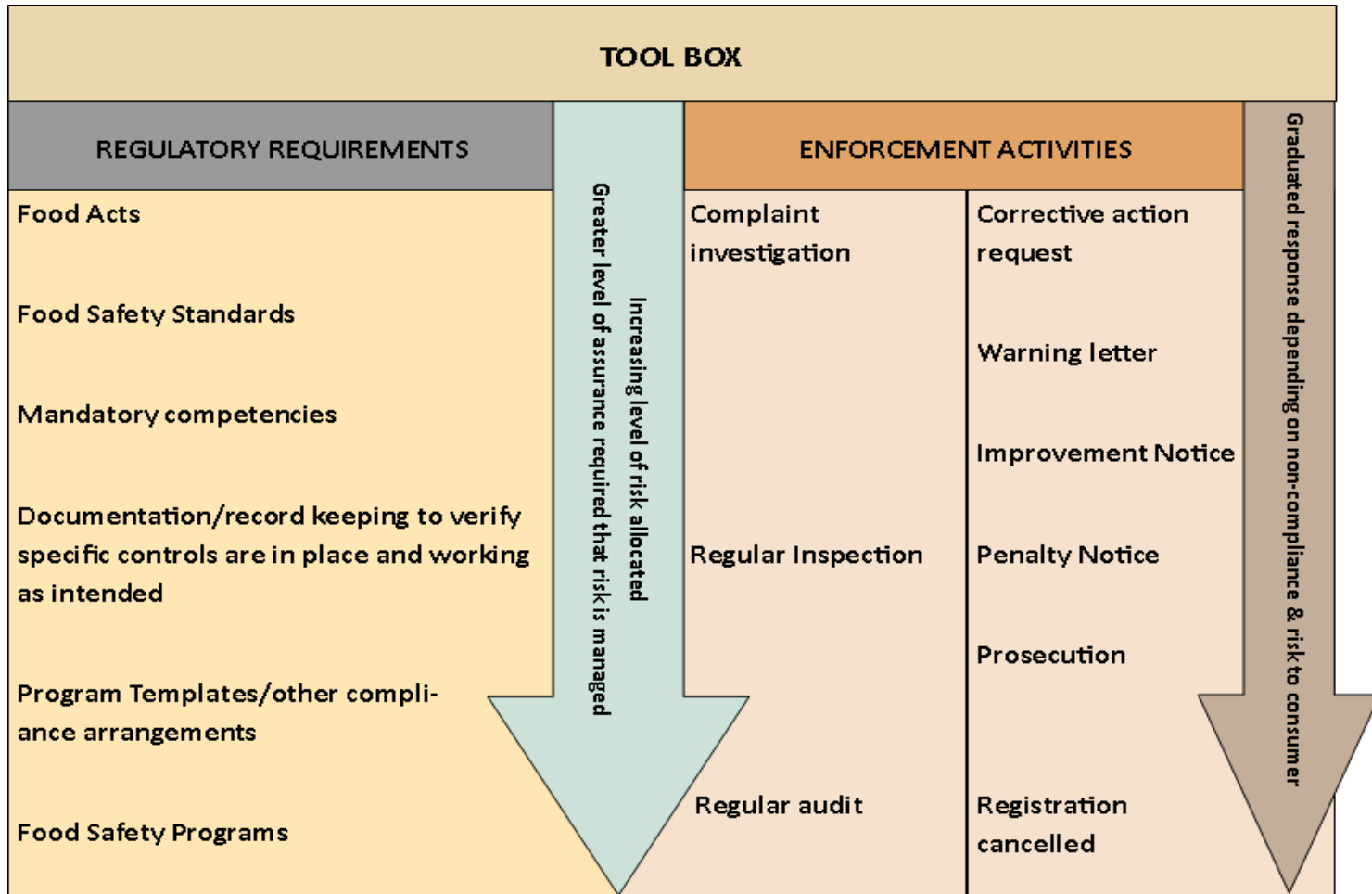
- (a) systematically identify the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
- (b) identify where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provide for the systematic monitoring of those controls;
- (d) provide for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
- (e) provide for the regular review of the program by the food business to ensure its adequacy; and
- (f) provide for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program.

LESSONS LEARNED

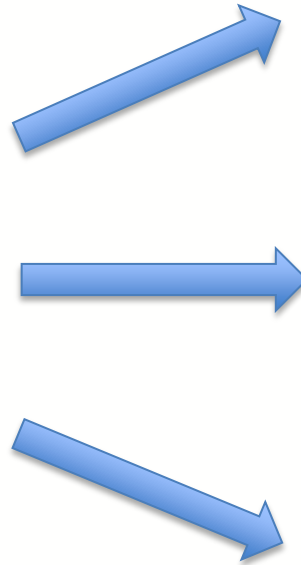
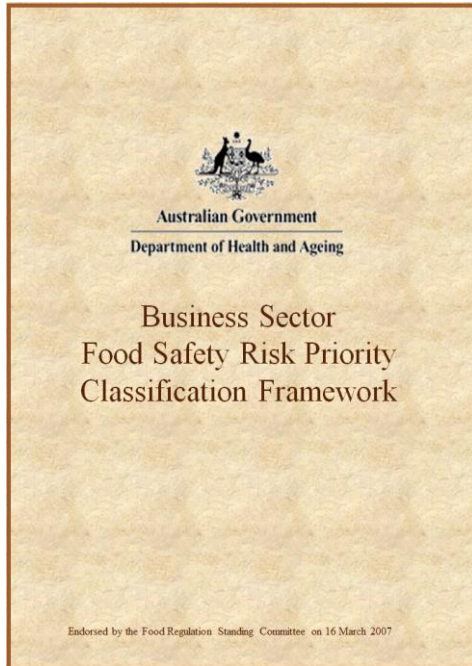


- Food safety programs not the right tool for all food businesses
- Approach needs to be tailored

RISK MANAGEMENT TOOLS



CURRENT APPROACH



Risk prioritisation of business sectors

Range of risk management tools available

OUTCOME

- HACCP approach applied in decision making
- Risk management regimes assigned ∞ to risk and nature/size of the business



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