

The Realm of the State Health Department

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Tuesday 16th July 2013



Food Standards Code

- FSANZ develops food standards to cover the food industry in Australia and New Zealand.
- State Legislation enforces compliance with the Food Standards Code
 - Respective State ‘Food Acts’

South Australian Food Act 2001

21—Compliance with Food Standards Code

- (1) A person must comply with any requirement imposed on the person by a provision of the Food Standards Code in relation to the conduct of a food business or to food intended for sale or food for sale.

Maximum penalty:

- (a) If the offender is a body corporate—\$250 000.
- (b) If the offender is a natural person—\$50 000. 1.3.2013—Food Act 2001

- (2) A person must not sell any food that does not comply with any requirement of the Food Standards Code that relates to the food.

Maximum penalty:

- (a) If the offender is a body corporate—\$250 000.
- (b) If the offender is a natural person—\$50 000.

- (3) A person must not sell or advertise any food that is packaged or labelled in a manner that contravenes a provision of the Food Standards Code.

Maximum penalty:

- (a) If the offender is a body corporate—\$250 000.
- (b) If the offender is a natural person—\$50 000.

- (4) A person must not sell or advertise for sale any food in a manner that contravenes a provision of the Food Standards Code.

Maximum penalty:

- (a) If the offender is a body corporate—\$250 000.
- (b) If the offender is a natural person—\$50 000.

Food Standards Code

- Food Composition
- Food Labelling
- Additives
- Contaminants
- Food Hygiene
- Production Standards



Food Standards Code and Wine

Wine is a food.



Australian Wine Production

Standard 4.5.1 Additives for Australian use

Additive
Ascorbic acid
Carbon dioxide
Citric acid
Dimethyl dicarbonate
Erythorbic acid
Grape juice including concentrated grape juice
Grape skin extract
Gum Arabic
Lactic acid
Malic acid
Metatartaric acid
Mistelle
Potassium sorbate
Potassium sulphites
Sorbic acid
Sodium carboxymethylcellulose
Sulphur dioxide
Tannins
Tartaric acid
Yeast mannoprotein

Food Standards Code & Wine

Standard 4.5.1 Processing Aids for Australian use

Processing aid	
Activated carbon	Gelatine
Agar	Hydrogen peroxide
Alginates, calcium and potassium salts	Ion exchange resins
Ammonium phosphates	Isinglass
Argon	Lysozyme
Bentonite	Milk and milk products
Calcium carbonate	Nitrogen
Calcium tartrate	Oak
Carbon dioxide	Oxygen
Cellulose	Perlite
Collagen	Phytates
Copper sulphate	Plant proteins permitted as processing aids under clause 3(a) to Standard 1.3.3
Cultures of microorganisms	Polyvinyl pyrrolidone
Cupric citrate	Potassium carbonate
Diatomaceous earth	Potassium ferrocyanide
Dimethyl dicarbonate	Potassium hydrogen carbonate
Dimethylpolysiloxane	Potassium hydrogen tartrate
Egg white	Silicon dioxide
Enzymes	Thiamin chloride
	Thiamin hydrochloride

Why don't the Health Departments enforce the FSC in the Wine Industry???

Wine is a LOW RISK 'food'

- Why??
 - **Microbiological:** The wine environment does not support the growth of pathogenic bacteria
 - **Physical:** Foreign items ie. glass, minimal risk due to filtration and quality control systems
 - **Chemical:** Most additives approved for use in winemaking are natural derivatives of grapes & risk is controlled by quality management systems. MRL's – agrochemicals / spray diaries

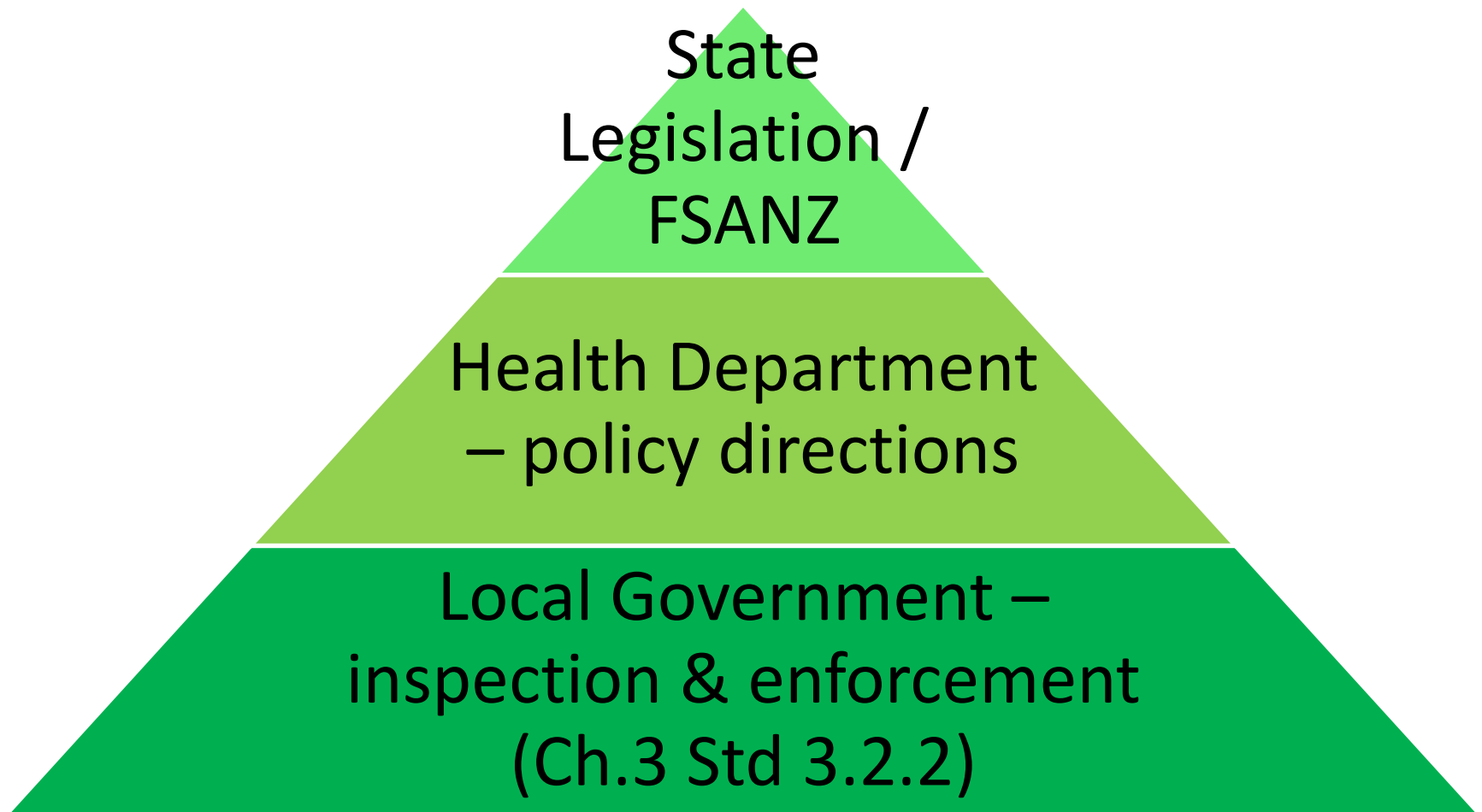
Wine Australia Corporation Regulations 1981

6A Conditions of export — food standards

Prohibition of export

(1) The export of a grape product is prohibited unless the product complies with the Australia New Zealand Food Standards Code.

Protecting Public Health – The Power Structure



Wine Industry – The Power Structure

WAC Act
& Regs / FSANZ

Wine Australia
Compliance Audit
Program

What does the State Health Department actually do?

- Provide for enforcement of FSC in almost all other food productions areas to ensure food is safe for consumers.

How & Why?

How?

Delegation of power to Local Government EHO's to conduct Food Safety Inspections and enforce penalties for non-compliance.

- Inspection Checklist (FSANZ)
 - Assess against each standard



"Is it just me or are these dog food flavors the same as the entrees at the restaurant we ate at last night?"

Why?

Ozfoodnet.gov.au:

- Cost to economy \$1.2 BILLION per annum (2010)
- ~5.5 MILLION reported cases of foodborne illness each year (2010)
 - 1.2 million people visited the doctor per annum
 - Over 300 000 antibiotic prescriptions per annum
 - 2.1 million lost workdays per annum
 - Over 15 000 hospital admissions per annum
- These are the REPORTED CASES



Garibaldi Mettwurst Case – *Escherichia coli*



- January 1995 - 23 children became very ill, one of whom died after eating garlic mettwurst made by Garibaldi Smallgoods Pty Ltd Adelaide.
- Four-year-old Nikki Robinson died from a brain haemorrhage as a complication of haemolytic uraemic syndrome (HUS) after eating contaminated mettwurst.
- HUS – caused by toxic strain - E.coli 0157 (Shiga toxin / STEC) – diarrhoeal haemorrhage
- Victims have ongoing health problems, which in some cases will continue for life - hypertension, organ transplants, dialysis, HUS etc.

Nippy's Fruit Juice – *Salmonella typhimurium*

The Age - March 1999 - Juice Off After 74 Poisoned

Seventy-four people were poisoned by salmonella, most aged under 30 in Adelaide. Eight required hospital treatment.

Source traced to a packing shed used to store the oranges prior to processing

- pasteurisation step in the manufacturing process would have prevented the outbreak.

SA officials to prepare an amendment to the Food Standards Code that required all orange juice - except that which was freshly squeezed and consumed on the same premises - to undergo pasteurisation.

Nippy's immediately stopped production and launched a national recall of the three brands affected.

Nippy's has been pasteurising its orange juice since the salmonella outbreak, which is now the subject of a Federal Court class action.



Suzette's Gourmet Cafe owner to face trial



- Suzette Khodair received warnings from health authorities almost 10 years before she was exposed for having rotting, rancid food.
- Khodair, owner of Suzette's Gourmet Cafe, has pleaded guilty to three counts of contravening the Food Standards Code.
- Inspectors found cheese, deli meats and dates that were mouldy, antipasto and pesto that were fermenting and food that had expired in 2004 (use-by stickers removed)
- Received \$20 000 fine – still trading

Restaurant prepared duck in carpark



- The owner of a Canberra restaurant was fined ~\$1,500 for allowing food to be prepared in a carpark behind his business.
- February 2009, a health inspector noticed meat was being defrosted and prepared in an uncovered carpark behind the restaurant, attracting wild birds.
- When the officer went inside, there was grease, several barbequed ducks hanging off the back of a door, decaying food and rubbish throughout the Chinese restaurant and the food preparation area was unclean.
- A rusty knife and chopping block found in the carpark were seized.

Smallgoods firm faces hygiene charges – *Listeria monocytogenes*



- Smallgoods producer Conroy's has been charged with six breaches of hygiene standards at its plant at Bowden in Adelaide.
- Conroy's stored meat in an unsheltered outside area and in a greasy chill room, did not have an effective pest control program, its hand washing facilities were inappropriate and poorly located and that a soiled pallet had been stored in an area known as the "high risk room", which did not ensure hygienic production.
- In 2005 Listeria was detected in the Conroy's plant and subsequently was detected in the Royal Adelaide Hospital kitchen.
- Contaminated food was consumed at the RAH by 4 immune-compromised patients, one died – linked to the contaminated food but not conclusive as cause of death.

Other FSANZ-Related Issues – State Health Departments

- Food sampling – micro testing
- Listeria (soft cheeses & pregnancy)
- GMO Foods
- ‘Score on Doors’ – some states
- Health Claim Labelling Regulation
- Food-borne Disease Outbreaks & Monitoring
- Food Recalls – Procedure Advice & Monitoring
- Food Labelling

Food Recall

Last updated on 4 June 2013

Majestic recalls Chablis Jean Bourguignon 2011

Majestic Wine Warehouse Ltd is recalling a specific lot number of Chablis Jean Bourguignon 2011, because some of the bottles have been found to contain high levels of sulphites, which could pose a health risk. The Agency has issued a Product Recall Information Notice.

A blue rectangular graphic with the text "Product recall" in white, sans-serif font.

Product
recall

Product

The product being recalled is:

- Chablis Jean Bourguignon 2011
- Lot number LA64526 - This lot number is clearly printed on the yellow screw-cap of the bottle.

No other Majestic Wine Warehouse Ltd products are affected.

Majestic Wine Warehouse Ltd has recalled the above product. The company has sent recall notices to customers by email and post, which explain why the product is being recalled and the actions customers should take if they have bought the above product.

If you have bought the above product, please do not drink it. Instead, return it to your nearest Majestic store for a full refund. Alternatively, if you would like the company to collect the wine, please contact the Majestic Head Office on 0845 605 6767.

- Usually issued by manufacturer / supplier
- Health Department provides guidance on how to conduct the recall and advises Local Government of any required actions

Labelling – FOOD vs WINE



FSC (Common):

- Allergens
- Lot Number
- Name & Address
- Name of Food / Prod Designation
- Country of Origin

Food Specific:

- Date (Best Before / Use By)
- Health & Safety Advice
- Nutritional Panel
- Ingredient List

Wine Specific:

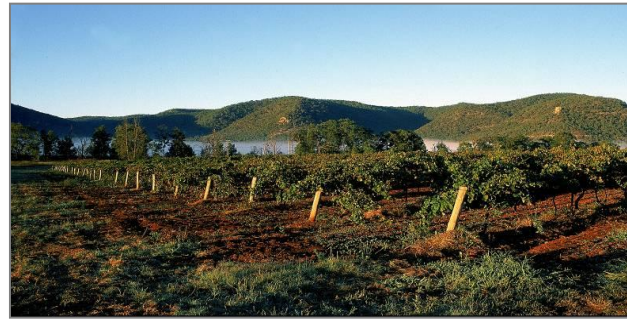
- Alcohol / Standard Drink Statement

Australian Wine Labels

BRAND NAME

Brand names should not mislead as to the origin, age or identity of the wine.

A⁺ AUSTRALIAN WINE



VOLUME

Mandatory. Must be 3.3mm in height. May be presented on the front or back label.

750mL

DESIGNATION

Mandatory. Must convey the true nature of the food, for example the word 'wine' or the variety.

2010

Barossa Valley

Cabernet Sauvignon

VINTAGE

The harvest year. Vintage claims are optional but must be 85% if claimed.

REGION (GI)

GI claims are optional but must be 85% if claimed. Multiple GI claims are acceptable but must be 95% and listed in descending order.

VARIETY

Variety claims are optional but must be 85% if claimed. Multiple variety claims are acceptable but varieties must be listed in descending order.

COUNTRY OF ORIGIN

Mandatory. Wording is not defined, for example, 'Wine of Australia' or 'Product of Australia'.

WINE OF AUSTRALIA

ALCOHOL CONTENT

Mandatory. Wording is not defined. Tolerances vary between products.

13.5% ALC/VOL.

CONTAINS SULPHITES

PRODUCED WITH MILK PRODUCTS

PRODUCED BY BEYOND WINES,
23 THE ROAD, ADELAIDE, SA L2005



STANDARD DRINKS

Mandatory. Labels must declare the number of standard drinks it contains. 'Contains approx x.x standard drinks' or logo acceptable.

ALLERGENS

Mandatory. Sulphites in concentrations above 10ppm and processing aids including milk and egg must be declared.

NAME AND ADDRESS

Mandatory. The name and street address of responsible entity - must not be postal address only.

LOT NUMBER

Mandatory. The format is not prescribed and need only have meaning to the manufacturer. To assist in the event of a product recall.

Enforcement:
PUBLIC HEALTH vs INDUSTRY INTEGRITY

Local Govt EHOs in the Field



Wine Australia Auditors in the Field

Ezy Vessel Map - Ezy Wines & Olive Oil

Tanks | Barrel Farm | Oil Batch | Vessel Group

Tools

Vessel Data

Vessel	SPI71		Ullage	Operations
Oil	OILEVOBBAR		Barnes Olive Oil BULK	
Oil Batch	7BAREVO001			
O/Batch Group	1ST		1st Pressing Batches	
Allocation	RESERVE		Reserve Range	
Status	OIL		Olive Oil	
Volume	754	Calc		
Capacity	20000			
Last Op/illed	BLOI	01/04/2007	08/08/2006	
Last Transfer	BLOI	01/04/2007		
Unit Cost	1.1854			
Analysis	FFATACID 15.00 01/04/2007 CRUSH			
Composition	2005	MACE	BAR	79.71
Reports	Composition	Volume	Analysis	
List O/S Ops	Addition	Cost	Traceability	

Operations:

- Blend Calculator
- Oil Processing Worksheet Entry
- Oil Processing Worksheet Print
- Oil Processing Worksheet List
- Trial Blend Generator
- Oil Processing Worksheet Upd.
- Lab Analysis Entry
- Bulk Despatch Entry
- Bulk Despatch Print
- Bulk Despatch Listing
- Bulk Despatch Update
- Bulk Receipt Entry
- Bulk Receipt Print
- Bulk Receipt Listing
- Bulk Receipt Update
- Oil Processing Valid. Summary Notes



Other than Food Safety / FSANZ,
The Realm of the State Health
Department (& Local Government)
includes.....

Communicable / Notifiable Disease



Immunisation



Health Promotion



Advertisement

STOP SMOKING START REPAIRING

In 1 week
your sense of taste and smell improves

In 3 months
your lung function has increased 30%

In 8 hours
excess carbon monoxide is out of your body

In 1 year
a pack-a-day smoker will save over \$4,000

In 5 years
your risk of a stroke has dramatically decreased

In 12 weeks
your lungs regain the ability to clean themselves

In 12 months
your risk of heart disease has halved

In 5 days
most nicotine is out of your body

EVERY CIGARETTE YOU DON'T SMOKE IS DOING YOU GOOD

Quitline 13 7848
australia.gov.au/quitnow

Australian Government
Australian National Preventive Health Agency

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Australian Government

SWAP IT

DON'T STOP IT

12 WEEKS TO A HEALTHIER LIFE

Drugs and Poisons



Hairdressing & Beauty Salons



Skin Penetration (Piercing, Body Modification, Tattoo Parlours)



Public Health Pests

(Rats, Pigeons, Mosquitos, Lice, Fleas, Scabies, Bedbugs)



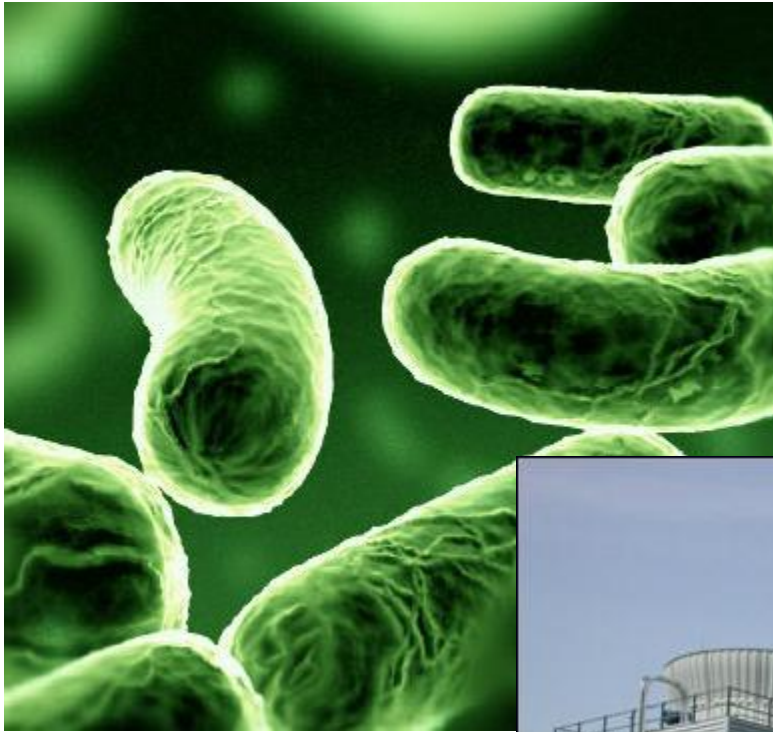
Wastewater Management / Water Quality



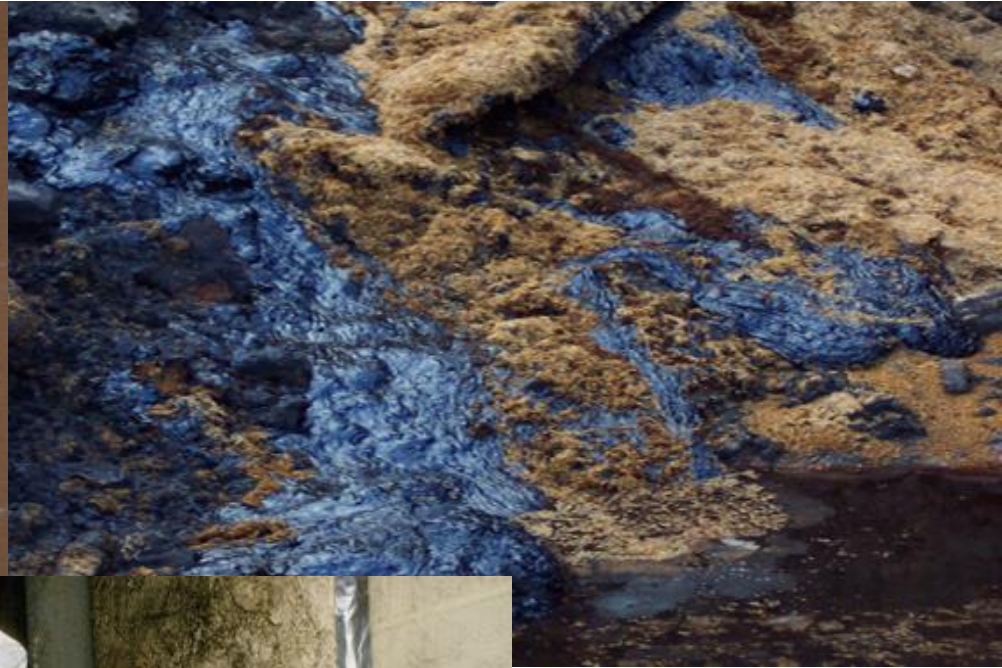
Public Swimming Pools



Legionella pneumophila / Cooling Towers



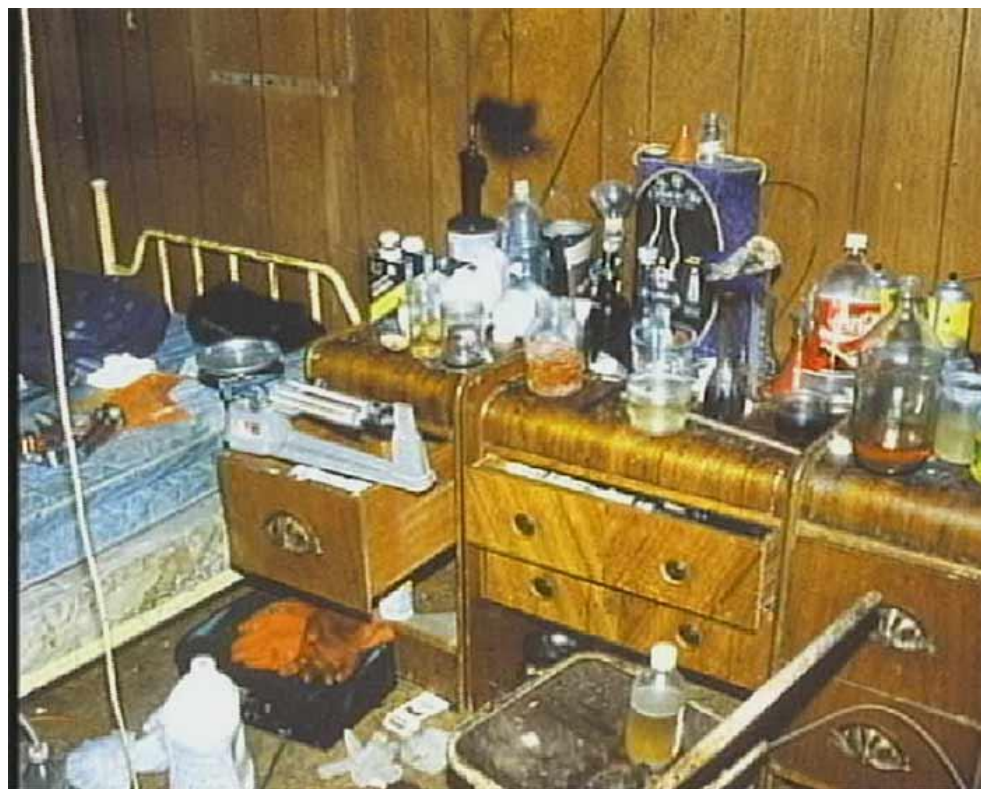
Asbestos / Soil Contamination



Hoarding & Insanitary Conditions



Methamphetamine Laboratory Remediation



FSANZ & Public Health:



Food Safety =
High Risk



Winemaking =
Low Risk

