

Fresh Produce Testing for Food Safety

A Fresh Produce Safety Centre Professional Development Event

Wednesday 12 October 2016, 10:00 am – 2:30 pm

Melbourne Markets Conference Centre

55 Produce Drive, Epping, Melbourne, Victoria, 3076

Background

The Fresh Produce Safety Centre (FPSC) identified through industry consultation that there are knowledge gaps and a degree of confusion surrounding testing for microbial and chemical contaminants in fresh produce QA systems. The FPSC is conducting this Professional Development Event (PDE) as part of the Centre's extension and outreach program. The focus of this event is on testing for food safety risk analysis, verification and audit compliance.

Outcomes

- Understanding the purpose of testing and contribution to food safety risk analysis
- Identifying key microbial and chemical testing requirements
- Designing a testing program relevant to produce types and supplier systems
- Interpretation of test results and the corrective actions potentially required
- Useful tools to help assess and determine food safety risk and tailoring testing to the analysis
- Increased use of the *Guidelines for Fresh Produce Food Safety* & Fresh Produce Safety Centre resources

Participant focus

QA Managers in fresh produce businesses, testing service providers, auditors/Certification Bodies, product technologists, trainers/consultants, food regulation managers, students/academics, etc.

Program

Time	Topic	Speaker
9:30 am	Registration - tea / coffee on arrival	
10:00 am	Welcome and introduction	Richard Bennett – Fresh Produce Safety Centre
10:10 am	Can we test our way to safety? - The perspectives and expectations of a regulator - What are we trying to achieve by testing? - What are the limits of testing usefulness? - Testing for prevention and incident response	Dr Craig Miller – Dairy Food Safety Victoria
10:30 am	Best practice testing: - What to test and what to test for - How often to test - Who determines this and how far do you go?	Joe Ekman – Fresh Produce Group
11:00 am	Perspectives and expectations of a certification body - Validation and verification - Related compliance and risk management elements	Jane Lovell – Mérieux NutriSciences
11:30 am	A retailer's perspective - Building confidence based on results - Guided by risk – verifying supplier verification	Brendan Hayes – Coles
12:00	LUNCH	
1:00 pm	The panel session: Strategic approach to addressing risk by testing - Extraneous (Environmental) Residue Limits - Meaningful micro and chemical testing - Developing a risk assessment-based process - Further issues from the audience	Facilitated by Richard Bennett (FPSC) and Joseph Ekman (FPG) Panel members: Brendan Hayes – Coles Dr Robert Premier – Global F.S. Pty Ltd
2:20 pm	Summary and close	