

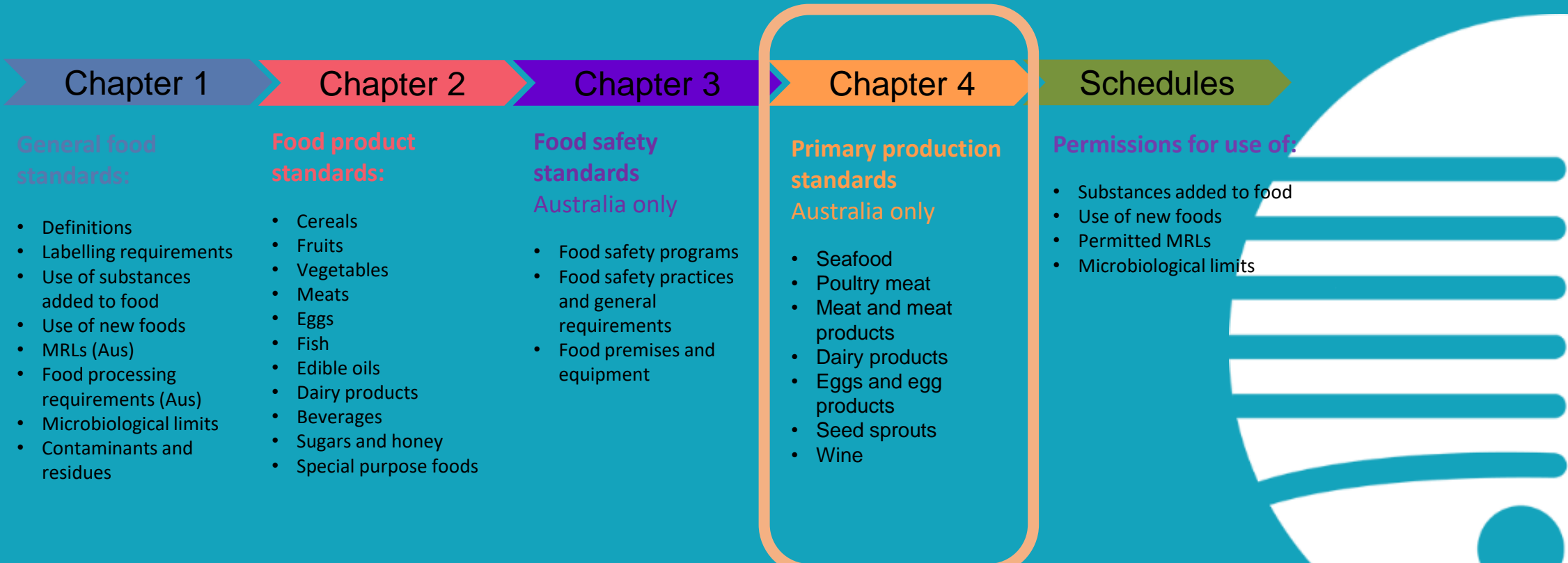
# Food safety in horticulture

New primary production and processing standards

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# The Australia New Zealand Food Standards Code



# Why a focus on food safety?

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Australia has a safe food supply – but can be strengthened to reduce foodborne illness

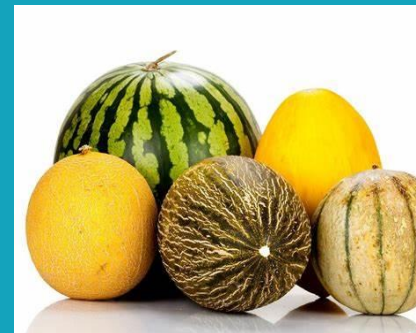
Estimates of foodborne illness in Australia annually: 4.68 million cases

- \$2.44 billion in lost productivity, health care costs
- Costs attributed to agents of foodborne illness: *Campylobacter*, *E. coli*, *Salmonella*, *Listeria*, *Norovirus*
- Linkages to which foods – identify hazards and their controls = standards

Understanding this helps better targeted activity and standards

# Proposal P1052

Primary Production and Processing requirements for Horticulture  
(berries, leafy vegetables and melons)



# Why these commodities?

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- Foodborne illness outbreaks linked to the three commodity groups, which are generally consumed raw.
  - 2016 - rockmelon (Salmonella) – 100 cases
  - 2015 - berries (Hep A) – 35 cases
  - 2016 – bagged salad (Salmonella) – 311 cases
  - 2016 – rockmelon (Salmonella) – 144 cases, one death
  - 2018 – rockmelon (Listeria) – 22 cases, eight deaths.
- Illness in Australia linked to berries, leafy vegetables and melons is estimated to cost \$20.8 million annually.

# What we found

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- No nationally consistent regulatory requirements for food safety in horticulture

- Industry schemes managing food safety are important – but not consistently taken up or implemented by all businesses



- Gaps exist in industry and/or government measures to manage food safety



- These three commodities also feature in international guidance - Codex
- Microbiological hazards on these commodities can come from several sources on farm and during processing and vary for each commodity

# New standards approved

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- One for each – berries, leafy vegetables and melons
- Each address critical food safety risks to each commodity
- The standards:
  - Align with existing food safety schemes
  - Are consistent across Australia
  - Provide a level playing field
  - Potential savings for industry and business by reducing the risk of food safety problems and food recalls

# Requirements for each standard



**Berries**



**Leafy Vegetables**

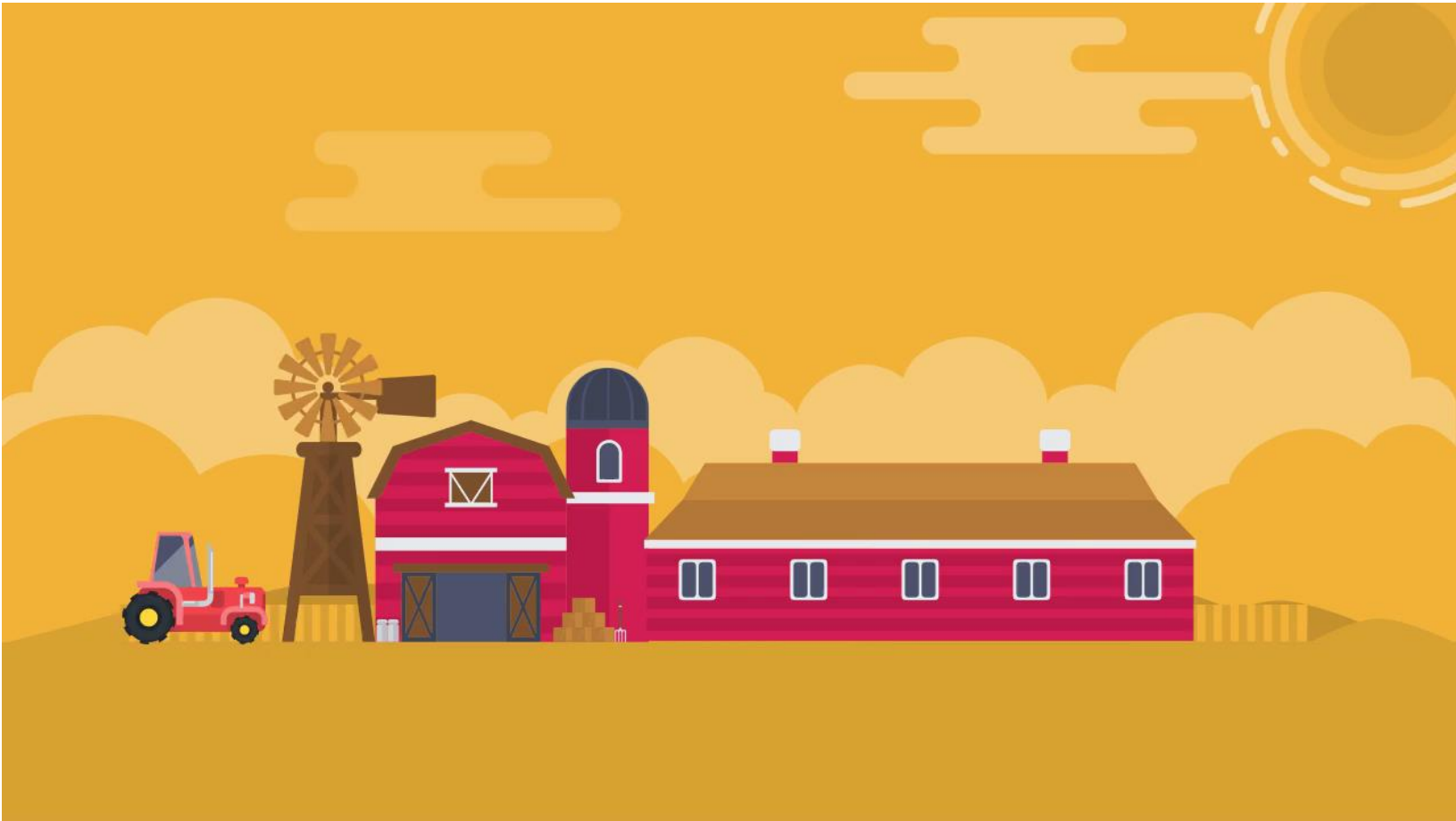


**Melons**

**Requirement**

Notification of business	✓	✗	✗
General food safety management requirements (includes notification)	✗	✓	✓
Traceability: one step forward, one step backward	✓	✓	✓
Traceability: growing site	✓	✗	✗
Management of water as an input	✓	✓	✓
Management of soil and fertiliser as inputs	✓	✓	✓
Management of seed and seedling as inputs	✗	✓	✗
Management of the growing site	✗	✓	✓
Management of food safety following weather events	✗	✓	✓
Construction and cleanliness of premises and equipment	✓	✓	✓
Maintaining an appropriate temperature of harvested produce	✗	✓	✓
Appropriate washing and sanitation of produce	✗	✓	✓
Management of animals and pests	✗	✓	✓
Skills and knowledge	✓	✓	✓
Health and hygiene of personnel and visitors	✓	✓	✓
No sale or supply of unacceptable commodity	✓	✓	✓





# Want to know more:

[www.foodstandards.gov.au/code/proposals/Pages/P1052.aspx](http://www.foodstandards.gov.au/code/proposals/Pages/P1052.aspx)

## Thank you!



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