



MEDIA RELEASE

Page 1 of 4

The Australian HACCP Conference Series™ is the largest annual discussion forum of its kind in the Asia Pacific for all food industry professionals involved in food safety.

This year's conference attracted over 200 delegates involved in Food Safety from a range of industries, including Manufacturing, Government, Food Service, Certification Bodies, Private Sector, Transport and more.

The full week of activities included training sessions on Food Microbiology, Internal Food Safety Auditing and HACCP; two workshops on Predictive Microbiology and Labelling Laws and of course the two day conference.

A highlight of the conference was the Conference Dinner and Annual HACCP Awards ceremony. The Annual HACCP Conference Awards provides the food industry with a vehicle to recognise and reward the achievements of those who work tirelessly to ensure the safety of our Food Supply.

We are pleased to announce the winners of the 5th Annual HACCP Awards.

Category 1 - Outstanding individual nominated by an agri-food industry company

2007 Winner: Fiona Fleming, George Weston Foods (Proudly Sponsored by Metcash)

Fiona has over 20 years experience in the food industry, with the last 18 years at George Weston Foods working in various food safety, quality, technical and regulatory roles. She has been very proactive with GWF compliance programs, initiated the company's environmental management programme and initiated the allergen training and awareness programmes for all GWF suppliers and staff. She is the chair of the allergen forum and recognised expert in food safety and compliance.

Category 2 - Outstanding individual working in a non-industry institution

2007 Winner: Gary Kennedy, Correct Food Systems (Proudly Sponsored by Silliker Microtech)

Gary has worked tirelessly in a voluntary capacity on a number of food industry committees over the past 15 years. In the past 10 years he has spent a great deal of time working in food safety as a food safety auditor and food safety consultant. He has represented the ACCC on a number of occasions and



MEDIA RELEASE

Page 2 of 4

is an active member of the AIFST. Gary has also written and presented various publications including HACCP, cook chill and high risk foods.

Category 3 - Outstanding individual working as a registered food safety auditor

2007 Winner: Ray Coffey, SGS (Proudly Sponsored by Coles Group)

Ray Coffey is a well regarded auditor within the industry, currently employed by SGS. His clients comment on his ability to constantly strive for continuous improvement, he is extremely knowledgeable on HACCP, extensive knowledge of the industry and legislative requirements. Ray is also constantly striving to improve his knowledge and technical expertise to enable him to better serve his clients.

Category 4 - Outstanding company (Proudly Sponsored by AgriQuality)

Small - Low Risk: 2007 Winner: Beechworth Honey

Beechworth Honey is a small family owned and managed rural based business. From the commencement of manufacturing a comprehensive food safety plan was always the ultimate goal for Beechworth Honey. There has always been a commitment to continuous improvement. Investment in staff training in both HACCP and auditing has led to their success. They are also proactive in communicating food safety topics and issues to beekeepers and the wider honey industry in Australia.

Small - High Risk: 2007 Winner: Seabest International

Seabest International is a supplier and exporter of the finest seafood products from around the world. They operate from their own HACCP and AQIS approved purpose built cold storage facility in Queensland. HACCP monitoring, verification and support program records are well maintained and the company is always proactive in seeking advice when needed. They have a commitment to continuous improvement and ensure that their staff are well trained and kept up to date with industry changes.

Large - Low Risk: 2007 Winner: Swickers Kingaroy Bacon Factory Pty Ltd



MEDIA RELEASE

Page 3 of 4

Swickers Kingaroy Bacon Factory has been trading for over 60 years. Their state of the art export facility is one of the most modern food processing facilities in the southern hemisphere. There is a very strong commitment to food safety and quality requirements by all staff. They have invested huge resources into training that ensures quality standards are maintained at a level required for continuous improvement.

Multisite - Low Risk: 2007 Winner: SPC Ardmona

SPC Ardmona is one of Australia's leading fruit processing plants. They have invested heavily in upgrades to machinery, combined with continuous improvement, internal training and ongoing process reviews, this has led to significant performance improvements. Their commitment to food safety is evident by the success of the many audits conducted each year.

Multisite - High Risk: 2007 Winner: St Vincent's and Mater Health Sydney

St Vincents and Mater Health Sydney is part of the national Sisters of Charity Health Service which manages 17 health care sites nationally and is Australia's largest non-government, not-for-profit health care provider. St Vincents and Mater Health commitment to food safety is evident by their food catering services division that has been voluntarily undertaking HACCP food safety audits for over 10 years. The high level of commitment and ownership of food safety and quality objectives spans down from senior management to all of their staff, backed by a comprehensive training program and very tight internal audit program.

The conference program this year had a good selection of interesting topics including:

- Litigation, prosecution and legislation
- Food borne viruses
- Parasites
- High risk foods
- FSANZ update
- Continuous Improvement
- Pest Management
- Imported foods
- Audits
- Packaging

Australian HACCP Conference Series

Fourteenth Australian HACCP Conference

30 July - 3 August 2007, Radisson Resort, Gold Coast

MEDIA RELEASE

Page 4 of 4

Conference Proudly Sponsored by:



HACCP Conference Awards Proudly Endorsed by:

Australian Beverages, Australian Food and Grocery Council, Confectionery Manufacturers of Australasia, Horticulture Australia, RABQSA International, National Food Industry Strategy, Woolworths, JAS-ANZ.

Trade Exhibitors Included:

HACCP Cleaning Australia, Arrow Scientific, NCS International, Kimberly Clark Professional, Merck, SAI Global, Eko Solutions, Foss Pacific, Aeris Hygiene Services, Silliker Microtech, AgriQuality, Webcot, On Q Recruitment, Roxset

For further information and photos please contact:

Michelle Tolhurst
Marketing Manager
Advancing Food Safety
Phone (61) 02 9898 0344
Email conference@haccptown.com