



15th Australian HACCP Conference Report

Over 220 delegates attended the 15th Australian HACCP Conference in Adelaide from 9th – 10th September, run in conjunction with the Allergen Bureau Conference the following day.

This year's HACCP conference took a more global perspective on food safety issues, and included a number of high profile international speakers. In particular Dr Trevor Suslow from the University of California at Davis, USA, discussed the controls implemented resulting from the recent *E coli* 0157:H7 outbreaks in USA, while Ray Ellard from the Irish Food Safety Authority provided a practical (and humorous) analysis of the implementation of food safety regulations across the EU.

Blas Borde-Lecona from the Basque Health Department in Spain provided a case study on food safety controls in the production of Iberian ham, and Karen Betts, Compliance Manager with BRC in UK, updated us on the changes to the BRC global food standard. Carol Barnao from NZFSA discussed the recently implemented NZ imported foods program.

Not to be outdone by their international colleagues, a wide array of local speakers also contributed considerably to the debate. Dr Tom Ross from University of Tasmania presented the current research on risk management of *Listeria monocytogenes*, Dr Julian Cox from the University of NSW speculated on the possibility of salmonella-free production systems for poultry, and Dr Robert Premier (formerly DPI Vic, now Snapfresh) covered validation studies for sanitising wash steps in processed vegetables.

Paula Fitzgerald from Agrifood Awareness and Dr Paul Brent, Chief Scientist with FSANZ, discussed GMO's from both an industry perspective, and Marion Bray (Coles), Karen Robinson (McDonalds) and Fritz Meyer (McCormicks) considered supplier performance criteria.

Product recall was presented by Jeanette Cowden (Woolworths) from a retailer perspective, and Fiona Fleming (GWF) from a manufacturers viewpoint, and Wayne Hammermeister and Jane Downie from Silliker discussed shelf-life validation and verification of HACCP plans.

Finally Dr Daryl Stevens from Arris provided a case study on water management in the horticultural industry, Martin Clark discussed the Freshtest program for fresh produce testing, and Louis Petrin (Arrow Scientific) and Simon Kirkman (Foss) provided an update on test methods and equipment. Ross Peters (AFS) provided further stimulation by debating the impact of caffeine on human health.

The Allergen Bureau Conference on Day 3 attracted a similar audience and included a number of high profile industry speakers including Fiona Fleming (GWF and the Allergen Bureau), Margaret Cole (Woolworths), Neil McSkimming (Coles), Jason Fry (Bartter), Patricia Verhoeven (Cerebos) and Glen Drew (Mars).



Maria Said from Anaphylaxis Australia set the scene for the conference, and Dr William Smith from Royal Adelaide Hospital provided a case study on emerging allergens. Robin Sherlock from FACTA discussed the use of the VITAL tool, and Dr Tom Lewis outlined the achievements and future directions of the Allergen Bureau.

HACCP Awards

A highlight of the conference was the Conference Dinner and Annual HACCP Awards ceremony on Tuesday 9 September. 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.

The awards were judged and endorsed by a panel of experts from RABQSA, Australian Food and Grocery Council, Woolworths, Coles and Horticulture Australia.

We are pleased to announce the winners of the 6th Annual HACCP Awards.

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

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An outstanding individual employed by a private sector company who has contributed to the status of food safety in Australia. This person may be from any size company and from any sector within the agri-food industry, who has dedicated themselves to the implementation of food safety initiatives for their own business or for their employer, and has furthered the ideals of a safe food supply.

Winner: Marion Bray, Coles Supermarkets

Marion joined the Coles Quality team in 2004 bringing with her a wealth of experience in manufacturing and auditing from her roles in quality management at Pizza Marketing Company and as a food safety auditor with Food Operations / NCS International. Both of these roles provided Marion with an excellent grounding in the practicalities of managing food safety and quality in the 'real' world. Marion is now the Supplier Performance Technical Manager within Coles.

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

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An outstanding individual or organisation employed by a non-industry institution such as a regulatory agency, auditing agency, research institution, independent body, who has contributed to the status of food safety in Australia.

Winner: Jane Lovell, Tasmanian Quality Assured (TQA)

Jane is the Managing Director of Tasmanian Quality Assured Inc., she has over 10 years experience in developing and delivering training programs to a wide range of stakeholders in environmental assurance, quality assurance and food safety risk assessment and management.

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

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An outstanding individual working for an accredited Certification Body as a RABQSA Registered Food Safety Auditor for at least 3 years who has contributed to the status of food safety in Australia.

Winner: Aron Malcolm, NCS International

Aron Malcolm began his career in the food industry as a chef and worked in several highly acclaimed kitchens. In 2001 Aron formed Alimentex, a food safety auditing, training and consulting organisation. For the last 18 months he has been contract auditing for NCS International. Aron's clients describe him as a very knowledgeable and professional auditor who really understands their business and products.

Category 4 - Outstanding company

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Outstanding company must be certified to at least one Codex HACCP based Standard, for a minimum of 2 years, with no MAJOR or CRITICAL Corrective Action Requests under any Certifications. The company must also demonstrate a commitment to continuous improvement.

Small, Low Risk:

No nominations

Small, High Risk:

**Winner: SEI Food Service, Shoalhaven District
Memorial Hospital**

SEI Food Service Shoalhaven District Hospital has been audited to Codex HACCP since 2004, with no major or critical CAR issued in this time. They have an exceptionally high level of commitment to and ownership of the food safety and quality objectives. They have done far more than implement a basic food safety and



quality program just to meet the Codex HACCP Standard, all staff know best practice with respect to food safety and in implementing a culture where cleanliness and temperature control are of paramount importance.

Large, Low Risk:

Winner: Moraitis Fresh Packaging NSW

Moraitis Fresh Packaging is the largest fresh produce packing site within the Moraitis Group of Companies and also one of the largest fresh produce packing operations in Australia. The scope of operation is the receipt, storage, inspection, packing, storage, dispatch and distribution of produce. The Moraitis Family have an exceptional drive for excellence and passion supported by the blunt, yet effective attitude of 'fix it now – don't leave it to later' which is the philosophy of the company. This no nonsense, down to earth, get to point, get the job done now approach is combined with the unique attribute of making everyone that works with the organisation feel involved and that as individuals they are making an important contribution to the success of the business.

Large, High Risk:

Winner: Snap Fresh

Snap Fresh is a wholly owned subsidiary of QANTAS Airways and manufacturers ready to eat meals and components for airlines, healthcare, defence services and quick service restaurants. Snap Fresh was opened in 2001 and has maintained a codex HACCP certification until 2007 when certification was upgraded to ISO22000. Snap Fresh has demonstrated a commitment to continuous improvement and has achieved audit results over the last years without major critical corrective action requests being issued, which was a stark change from the proceeding September 2005 HACCP audit which resulted in 7 non conformances. The improvement in audit results has been due to an overall change in attitude by not only the QA department but the company as a whole.

Multisite, Low Risk:

Winner: Chapley Group

The Chapley Group consist of five full service supermarkets, namely Munno Para, Frewville, Pasadena, Sefton Park and Norwood Foodland stores as well as Banana Blue which is an online supermarket business, delivering goods directly to households and businesses. The Chapley Group has a strong focus on food safety and promotes this fact through extensively highlighting our accreditation to consumers.

Multisite, High Risk: Winner: Fonterra Brands Australia

Balcatta and Brunswick WA

Fonterra brands Australia is a leading dairy manufacturer in Australia, formally known as Peter & Brownes Food Limited, the company has two manufacturing facilities in Western Australia at Balcatta and Brunswick.

Australian HACCP Conference Series

Fifteenth Australian HACCP Conference

8 - 12 September 2008, Holiday Inn Adelaide, South Australia

Fonterra Brands Australia is committed to supplying products and services that conform to all contractual and regulatory requirements. Quality, food safety and truth in labelling are cornerstones of Fonterra Brands' business approach, which is to be the leading FMCG manufacturer in Australia. The company has been accredited to a number of standards including AS/NZS ISO9001:2000 Quality management System, Codex HACCP, AQIS Approved Arrangement Export Control Orders, British Retail Consortium Standard and a number of customer certifications. Fonterra Brands Australia has maintained no major or critical corrective actions for at least two years under these certifications.

Thank you to the **2008 Conference Exhibitors**

- bioMerieux Australia
- HACCP Cleaning Australia
- Merck
- NCS International
- Silliker Australia
- Arrow Scientific
- AsureQuality
- SAI Global
- Roxset
- SGS
- Agrifood Technology
- Biolab
- Foss Pacific
- Icon Global Link
- Altro
- Medvet
- Oxoid Australia

Thank you to the sponsors:

- HACCP Cleaning Australia
- SAI Global
- Silliker Australia
- Coles
- Fonterra
- What's New in Food Technology Magazine
- Metcash
- AsureQuality

Further information and photos can be obtained by contacting the conference convenor.

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