



16th Australian HACCP Conference Report

Over 240 delegates attended the 16th Australian HACCP Conference in Sydney from 24-26 August 2009. held at The Sebel Parramatta.

This year's HACCP conference featured an array of international and local speakers covering a range of food safety topics. Some of the international highlights included Professor Douglas Powell, from Kansas State University. He discussed food poisoning incidents and the initiatives he believes should come into place to prevent further incidents. Holly Mockus from Sara Lee Corporation USA, discussed the lessons learned and the proactive approach that Sara Lee has taken to strengthen their systems and work towards best practice in Food Safety. Glen Neal from New Zealand Food Safety Authority discussed Salmonella in flour and how to control these risks. Steffi Becker from the German Retail Federation presented a paper on the European legal requirements which need to be fulfilled by food manufactures world wide who are trading in Europe. Frank Yiannas from Wal-Mart in USA, spoke about the requirements of retail giant Wal-Mart in food safety.

Our local guests also were well received by the audience and included Don Bambry from Royal Brisbane and Women's Hospital, his discussion on implementing a food safety management system into the hospital and some of the challenges they encountered in the process. There were several case studies discussed from Australian Businesses including Julie Iommi, Dairy Australia; David Flanagan, Nestle; Jo Jeffery, General Mills; Allan Bugg, Barden Fresh Produce and Phoebe Atkins, Simplot.

HACCP Awards

A highlight of the conference was the Conference Dinner and Annual HACCP Awards ceremony on Tuesday 25 August 2009. 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, JAS-ANZ, Meat and Livestock Australia, and Horticulture Australia.

We are pleased to announce the winners of the 2009 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: Nerolie Dever, Sanitarium

Nerolie Dever has worked at Sanitarium for over 15 years, currently as the Quality System Manager. She is responsible for the HACCP program and entire quality system across the company, including seven manufacturing sites in Australia and New Zealand, and various co-packers. Nerolie has demonstrated a commitment to continuous improvement, she has a strong eye for detail and she has an active part in the training of staff in the quality systems. Nerolie is also a registered Lead Auditor.

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: Clare Hamilton Bate, Freshcare

Clare Hamilton-Bate has over 20 years experience in horticulture, having worked in all sectors of industry from primary production (advisory), through the wholesale and retail sectors and, in a range of industry support and management roles. Currently as the National Program Manager of Freshcare, Clare is responsible for the overall development, structure, management and promotion of the Freshcare Program for the Australian fresh produce industry.

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: Stephanie Vincent, Right First Time Food Consulting



Stephanie Vincent is a registered Lead Food Safety Auditor with RABQSA. She has her own company, Right First Time Food Consulting and works as a Food Safety Auditor and Consultant. Stephanie is a well regarded auditor in the industry with exceptional knowledge of the standards and the businesses she audits. She has a professional approach and is passionate about maintaining food safety.

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: Moxon's Bakery

Moxon's Bakery is a family owned and run business in Armidale NSW. The bakery has three retail outlets and is also a wholesale supplier to local hospitals, aged facilities, schools and university colleges. In 2004 the business implemented a HACCP system. Initially the business didn't even know what the letters H A C C P meant but with training and a commitment from management and staff, they now have a system that is rigorous and comprehensive. They are always looking for ways to improve their systems and actively involve staff in the decision making process.

Large, Low Risk:

No nominations

Large, High Risk:

No nominations

Multisite, Low Risk:

Winner: Nestle Beverages Gympie and Smithtown

Nestle Beverages is made up of the coffee processing and packing plant at Gympie and the Nesquik and Milo processing and packing operation at Smithtown. There exceptional high level of commitment and ownership of food safety and quality spans down from senior management in Switzerland to the staff operating the plants. The systems in place extend beyond the basic requirements just to meet the standard and they are always working towards ways to improve the process and system in place.

Multisite, High Risk:

No nominations

Australian HACCP Conference Series

Sixteenth Australian HACCP Conference

24-28 August 2009, Sebel Parramatta Sydney, New South Wales, Australia

Thank you to the **2009 Conference Exhibitors**

- Advancing Food Safety
- SAI Global
- NCS International
- Cosmos 21
- Icon Global Link
- Silliker Australia
- One Temp
- Arrow Scientific
- Merck Pty Ltd
- SGS
- BASF Construction chemicals Aust Pty Ltd
- National Weighing & Instruments
- Roxset
- HACCP Cleaning Australia
- Innoseal Australia
- Muddyboots
- Agrifood Technology

Thank you to the sponsors:

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- Coles
- What's New in Food Technology Magazine
- HACCP Australia
- Green Hospitality Solutions
- Silliker Australia
- AsureQuality
- SQF Institute
- Advancing Food Safety
- Tasmanian Quality Assured (TQA)

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

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