

# Australian HACCP Conference Series

## Seventeenth Australian HACCP Conference

23 - 27 August 2010, The Sebel Albert Park, Melbourne, Victoria

### **17<sup>th</sup> Australian HACCP Conference Report**

Over 250 food industry delegates attended the 17<sup>th</sup> Australian HACCP Conference in Melbourne on 24 – 25 August 2010 at the Sebel Albert Park. This year the Australian HACCP Conference combined with the SQF International Conference at the same venue on 26<sup>th</sup> August to provide three full days of Conference Activities.

This year's HACCP conference was chaired by the eloquent and entertaining Mr Don Bambry, Manager of the Royal Brisbane & Womens Hospital Food and Retail Services. Don introduced an array of international and local speakers from academia, regulators and industry covering a range of contemporary food safety topics.

Notable amongst the international speakers were Dr Deepa Thiagarajan and Dr Les Bourquin from Michigan State University, who addressed food safety capacity building in developing countries, notably India, and the MSU initiated Food Safety Knowledge Network projects in those regions. Dr Manan Sharma from USDA-ARS in USA discussed the use of bacteriophages in controlling E.coli in leafy vegetables, whilst Eva Lauve from Stemilt Fruit Packers in Washington State provided a perspective on the global economic, social and environmental pressures on local suppliers.

John Aitken from Southern Community Laboratories in Christchurch in New Zealand gave an entertaining and informative insight into the control of personal hygiene in a food service environment. New Zealand was also represented by Steve Hathaway, Science Director from NZFSA on the control of campylobacteriosis, and Clive Bleaken from Fonterra in New Zealand discussed red line strategy.

Closer to home, the conference was privileged to welcome Professor Michael Moore, Chair of Water Quality Australia (WQRA), discuss toxicology in heavy metals, and Dr Martin Coles, Chief of Food and Nutritional Sciences at CSIRO on processing safe food using high pressure. Dr Rob Loblay from RPA provided an update on allergens and their impact, and Dr Geoffrey Annison from AFGC discussed the industry response to 21<sup>st</sup> century food labelling. Dr David Halliwell, also of WQRA, discussed potability issues of recycled water.

The Australian food production, manufacturing, and retail industry was well-represented by Laura Altarac, Costco Wholesale, Kirsten Grinter of Nestle on allergen labelling, Gary Kennedy of Correct Food Systems on overworked and under-resourced Food Safety Managers, Kaylene Little (Tassal Ltd) discussed the HACCP team in action, Alison Clark of Houston's Farm on red line management, and both Elizabeth Frankish (J Mark) and Cathy Beale (Rosella) providing case studies on the difficulties of implementing food safety with a mobile workforce.

Last but certainly not least, Karin Lalor of OzFoodNet, updated the conference on Australian food borne outbreak statistics, Carmel Lazarus from St Vincent's Private Hospital discussed the management of communicable diseases in a hospital environment, and Richard Bennett (Horticulture Australia) and Anthony Zammitt (NSW Food Authority) discussed safety and sustainability in the horticulture and shellfish industries

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respectively. Ross Peters, Technical Director of AFS, discussed migrating millions – the personal route to contamination.

The HACCP Conference also welcomed Dr Jill Hollingsworth, Mr Gary Smith, and the team from the Food Marketing Institute in USA for the SQFI Conference Day. This was the first time the SQFI Conference was held outside of the American Continent, of particular significance as Australia was the original home of SQF. Dr Hollingsworth chaired the SQF event and introduced speakers from both sides of the Pacific outlining the development and benefits of the SQF Program.

### **HACCP Awards**

A highlight of the conference was the Conference Dinner and Annual HACCP Awards ceremony on Tuesday 24th August 2010. This year chaired and entertained by comedian Marty Fields, the annual HACCP Conference Awards provide 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, Freshcare, and Horticulture Australia. The winners were:

#### **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: Fiona Ferrier, Domino's Pizza Enterprises**

Fiona Ferrier has 23 years experience in the food industry including technical positions with some iconic Australian food manufacturers. She has served for eleven years in the Food Industry Association of Queensland, including three as President and two as Vice President. Now National Quality Assurance Manager for Domino's Pizza Enterprises, Fiona oversees food safety compliance for their 460 pizza stores in Australia and New Zealand, including food safety training for thousands of Domino's pizza staff.

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### **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: Kimberly Coffin. SAI Global**

Kimberley is a technical management professional with over 20 years experience working for and with food and beverage companies across USA, Asia, Latin America, and Australia. Now Technical Manager – Food with SAI Global, Kimberly has displayed a career long desire to drive improved food safety and quality outcomes. Diligence, thoroughness, accuracy, sense of purpose and objectivity underpin her pragmatic approach to her professional life. Her contribution to improving food safety and quality within the industry is evidenced by her service delivery and technical interpretation, working with food companies and other industry stakeholders, and her contribution to developing new programs.

### **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: John Mainwaring, SAI Global**

John joined SAI Global in 2006, following a technical career at Unilever, Pillsbury, Scalzo Foods and Kraft Foods. John audits quality and food safety management systems covering manufacturing, packaging, logistics, and retailing, with extensive experience in dry and wet blending, intermediate moisture products, chill manufacturing and distribution, and fruit and vegetable processing. His approach to auditing is described by some clients as professional, competent, thorough, and focussed.

### **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 CRITICAL Corrective Actions, Recalls or Withdrawals under any Certifications. The company must also demonstrate a commitment to continuous improvement.*

**Small, Low Risk:**

**No winner**

**Small, High Risk:**

**Winner: Sunny Queen Fresh Foods**

Sunny Queen Fresh specializes in the production of quality egg products, including omelettes and scrambled eggs. The business started only a few years ago but has seen strong growth as customers are becoming

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more aware of the risks of dealing with raw eggs in commercial kitchens, and are looking to Sunny Queen for egg products of the highest quality that deliver on taste, value, and operational efficiencies, as well as providing the reassurance of being pasteurized and easy to prepare. An important indicator for the successful implementation of safety and quality management in any business is the number of customer complaints regarding product quality. Sunny Queen Fresh Foods are proud of the fact that they have received no complaints relating to process control within the business, during last year.

### **Large, Low Risk:**

### **Australian Food Corporation**

Australian Food Corporation (AFC) is an intensive manufacturing business producing beef patties for sale throughout Australia, Japan, and South East Asia. In operation since 1997, food safety has and will remain the cornerstone of AFC values alongside quality, consistency, employee satisfaction, and safety. Over the 14 years of operation, AFC has constantly improved its manufacturing process and has achieved certification to ISO 22000 and McDonalds SQMS. Product failure issues have dropped 45% in the past three years.

### **Large, High Risk:**

### **No nominations**

### **Multisite, Low Risk:**

### **Winner: Endeavour Foundation Industries**

Endeavour Foundation Industries is a not for profit organisation that supports, employs, and trains adults with a disability. With 26 sites in Queensland and NSW, Endeavour provides contract packing solutions of various FMCG products for a number of large multi-national companies. Endeavour has a reputation for providing high level professional, efficient, and food safety compliant standards. Five of Endeavour's food packing sites have achieved HACCP certification in the last four years.

### **Multisite, High Risk:**

### **Winner: Royal Brisbane & Womens Hospital – Food & Retail Services**

RBWH is a 967 bed acute care tertiary hospital and the largest of its kind in the Southern Hemisphere. Food & Retail Services is responsible for the provision of patient meals, as well as managing all food and beverage outlets at RBWH including Subway, a la carte restaurant, food court, six cafes, and a \$2M per annum catering business. The F&R Services team at RBWH is committed to developing the skills and knowledge of all food handling staff, monitoring and investigating all customer and patient complaints, and improvement through follow-up from internal audits (there are 8 internal auditors). RBWH is the first public hospital in Australia to achieve ISO 22000:2005 certification.

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### Thank you to the 2010 Conference Exhibitors

- Advancing Food Safety
- SAI Global
- NCS International
- CMO Global Software
- Icon Global Link
- Silliker Australia
- One Temp
- Arrow Scientific
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- Agrifood Technology
- Ecowise Specialised Hygiene Services

### Thank you to the sponsors:

- SAI Global
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- Silliker Australia
- Department of Health (Vic)
- SQF Institute
- Advancing Food Safety
- JAS-ANZ
- SGS Australia
- iCiX
- RABQSA

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

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