PRIMARY PRODUCE SAFETY REGULATION IN TASMANIA
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FEDERAL & STATE REGULATORS

FEDERAL
Department of Agriculture
FSANZ

AUSTRALIA

Export Control Act 1982
Biosecurity Act 2015
ANZ Food Standards Code

STATE
Biosecurity Tasmania
DHHS

TASMANIA

Primary Produce Safety Act 2011
Food Act 2003
ROLE

Ensuring Tasmanian producers supply safe food, use agricultural and veterinary (AgVet) chemicals in an appropriate manner, and maintain the traceability of livestock and other agricultural produce.

BRANCH PROGRAMS

- Primary Produce Traceability
- Food Safety
- AgVet Chemicals
- Tasmanian Seed Services (Seed Laboratory and Certification)
- Tasmanian Shellfish Quality Assurance Program (TSQAP)
COAG endorses concept of Primary Production and Processing (PPP) Standards “paddock to plate”

2007

First PPP Standard introduced to ANZ Food Standards Code Chapter 4 (Standard 4.2.1 - Seafood)

2007 – 2015

PPP Standards for Meat & Poultry, Eggs, Dairy and Seed Sprouts introduced

Horticulture?
primary production activity means the production and processing of primary produce and includes the following:

(a) the growing, raising, cultivation, picking, harvesting, collection or catching of primary produce;

(b) the sorting or grading of primary produce on the premises on which it was grown, raised, cultivated, picked, harvested, collected or caught, or on premises that are associated with those premises;

(c) the treating, freezing, packing, refrigeration, storage or washing of primary produce on the premises on which it was grown, raised, cultivated, picked, harvested, collected or caught, or on premises that are associated with those premises;

(d) the shucking of molluscs;

(e) the transportation or delivery of primary produce on, from or between premises on which it was grown, raised, cultivated, picked, harvested, collected or caught;

(f) the management, breeding, transportation and supply of live animals for the production of primary produce;

(g) meat processing;

(h) dairy primary production, dairy processing or carrying on a dairy transport business;

(i) pet food production;

(j) any other activity that is prescribed by the regulations.
3. Object of Act

(a) to provide for the application in Tasmania of the Food Standards Code as it relates to primary production activities; and

(b) to develop **food safety schemes** for primary industries that reduce risks to consumers associated with unsafe or unsuitable primary produce; and

(c) to promote consumer confidence in the safety and integrity of Tasmanian primary produce; and

(d) to facilitate the trade of Tasmanian primary produce by ensuring it meets national and international food safety standards.
CURRENT AND PROPOSED SCHEMES

SEAFOOD

MEAT & POULTRY

EGGS

DAIRY (PROPOSED)

SEED SPROUTS
Accreditation is mandatory for high risk “regulated fish” (bivalve shellfish and abalone)

But any Tasmanian seafood producer can apply for accreditation.

Minimum accreditation conditions:

- must comply with Scheme
- must comply with approved food safety program
- must comply with Standard 4.2.1: *Primary Production and Processing Standard for Seafood*
- must be audited
Template food safety program jointly developed by Biosecurity Tasmania and seafood industry representatives.

Food safety management system audited under the Export Control *Fish and Fish Products Orders (2005)*

*Other food safety management systems based on Codex Alimentarius – (Hazard Analysis and Critical Control Point (HACCP Program)) and approved by Biosecurity Tasmania.*
Auditors must be appropriately qualified and approved by BT to audit seafood food safety programs.

Auditing system complies with National Food Safety Audit Policy.

Commercial QA audits and regulatory audits can be carried out concurrently by the one auditor.
TSQAP harvesting controls are legally enforceable under the *Primary Produce Safety Act 2011*.

Harvest records and product traceability are audited as part of approved food safety program audit.

Non-compliance is a criminal offence that can lead to prosecution and/or loss of accreditation.
CLASSIFICATION NOTICE

No. 2015/040

PRIMARY PRODUCE SAFETY (SEAFOOD) REGULATIONS 2014

CLASSIFICATION NOTICE

I, Katrina Wilson, being authorised to do so under section 8 (4) of the Primary Produce Safety Act 2011, hereby make in accordance with regulations 18 and 19 of the Primary Produce Safety (Seafood) Regulations 2014, the classification notice set out in Schedule 1.

SCHEDULE 1

PART A
Preliminary

1. When classification notice takes effect

   This classification notice takes effect on 10 May 2015, revokes and replaces all previous classification notices and remains in force until revoked.

2. Interpretation

   In this classification notice –

• Guard dogs in abalone handling sheds.

• Harvesting abalone from closed block.

• East Coast algal blooms and biotoxins.

• Traceability of abalone back to the block where they were harvested. Reluctance of harvesters to provide adequate information to processors.

• Harvesters not being included/listed in approved supplier programs.