

Food Safety & Sustainability Forum

18 - 19 March 2010 | Crowne Plaza | Darling Harbour | Sydney

**Reforming Australia's Food Safety Regulations,
Implementing Successful Risk Management and
Preparing for an Increasingly Unsustainable Environment**



KEY INTERNATIONAL CONTRIBUTION FROM:



Dr. Awa Aidara-Kane, Senior Microbiologist, Advisory Group on Integrated Surveillance of Antimicrobial Resistance, Food Safety and Zoonoses, Health Security and Environment, **United Nations World Health Organization**

KEYNOTE FEDERAL GOVERNMENT CONTRIBUTION FROM:

The Hon. Dick Adams MP, **House of Representatives Standing Committee Chair on Primary Industries and Resources**: Inquiry into the role of government in assisting Australian farmers to adapt to the impacts of climate change

FEATURING AN OUTSTANDING PANEL OF SPEAKERS INCLUDING:

Kim Leighton, Food Policy and Regulation Director, **Australian Food and Grocery Council**

Barbara Wilson, CEO, **Safe Food Production Queensland**

Samantha Torres, Policy Director, **NSW Food Authority**

Neil McSkimming, Policy and Brand Standards Manager, **Coles**

Dr. Susan Pepper, **Biosecurity Victoria**

Martin Stone, Technical Director, **HACCP**

Dr. Ian Brown, Southern Fisheries Centre, **QLD Department of Primary Industries**

Ann Backhouse, Codex Australia Manager, **Department of Agriculture, Fisheries & Forestry**

Andre Leu, Chair, **Organic Federation of Australia**

Helen Dornom, Group Manager, **Dairy Australia**

Nicole Stent, Health Inspections Officer, **City of Sydney**

Juliana Madden, Executive Officer, **Food Safety Information Council**

Dr. Patricia Desmarchelier, **Scientist and Food Safety Consultant**

WEDNESDAY, MARCH 17TH 2010

SEPARATELY BOOKABLE PRE-CONFERENCE WORKSHOPS

THURSDAY, 18 MARCH 2010

- ▲ Understanding regulatory changes on the National and State level
- ▲ Impacts of reform on business
- ▲ Achieving cost-efficiency for your industry

FRIDAY, 19 MARCH 2010

- ▲ Advancing quality assurance and risk-management procedures
- ▲ International affairs: successfully meeting trade standards
- ▲ Maintaining food safety in the changing climate

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Researched and developed by:

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FOOD SAFETY AND SU

Day One

Thursday, March 18th 2010

8:30 Registration and refreshments

9:00 Chairman's opening remarks

Dr. Barbara A. Munce, Managing Editor, **Food Australia**

EXAMINING THE ADVANCEMENT OF FOOD SAFETY POLICY AND REFORM

9:15 **Examining the need for progress towards food safety reform**

- ▲ Examining existing policies - too many cooks in the kitchen
- ▲ How consistent legislation and implementation can improve efficacy
- ▲ Best practices: maintaining the standard and managing high-risk products

Neil McSkimming, Policy and Brand Standards Manager, **Coles**

9:45 **Addressing national regulatory impacts on the retailer: an unnecessary burden**

- ▲ How a unified national approach to food standards will achieve efficiency across the retailer's practices and minimise compliance costs
- ▲ Ensuring compliance in the face of inconsistent interpretation
- ▲ Improving product recall systems, food-safety plans and audits

Alan Fagerland, National Compliance Manager, **Woolworths**

10:15 **The Australian Food and Grocery Council & the national food safety regulatory system**

- ▲ The affect the current regulatory system has on supply chain, distribution across borders and how industry suggests it could improve
- ▲ The role of the AFGC and how it impacts the national system
- ▲ Where should businesses go for clarity and guidance

Kim Leighton, Food Policy and Regulation Director, **Australian Food and Grocery Council**

10:55 Morning refreshments and networking break

THE STATE'S PERSPECTIVE: REGULATORY MOVEMENTS ACROSS BORDERS

11:15 **An understanding of food safety regulation in Queensland**

- ▲ Improving the standard: the affect the current regulatory system has on business cost-efficacy
- ▲ How food safety regulations differ in Queensland and how the system interacts with Australian states and territories
- ▲ Inconsistent food safety activities: where can the industry go for clarity and guidance?
- ▲ Case study: are mandatory notification requirements for suspected contamination cost-effective?

Dr. Barbara Wilson, CEO, **Food Safety Production Queensland**

11:55 **Movements towards streamlined regulation in New South Wales**

- ▲ An overview of the regulatory framework in the NSW context: Australia's only "through chain" regulator
- ▲ The Remaking of Food Regulation 2004 into Food Regulation 2010:
 - ▲ Evaluation and review of the existing regulation
 - ▲ Reviewed licensing and fee structure
 - ▲ Function based approach to service delivery
- ▲ Future directions and new initiatives
- ▲ Case study: Food safety supervisor requirements - moving away from the "one size fits all" approach to food safety management

Samantha Torres, Policy Director, **NSW Food Authority**

12:35 Lunch

INDUSTRY OUTLOOK: IMPROVING RISK-MANAGEMENT, COST-EFFICIENCY AND BEST-PRACTICE ACTIVITIES

1:35 **A look at the meat and livestock industry: understanding risk and how we can ensure successful, safe products from paddock to plate**

- ▲ How to manage risk effectively
- ▲ Advancing risk assessment, quality assurance, cost-efficient compliance and best-practice activities

Ian Jenson, Food Safety Programme Manager, **Meat & Livestock Australia**

2:55 **Across the supply chain, managing food safety along the way**

- ▲ How to ensure food safety best practices from factory through distribution center to consumer

2:35 **From the farm: growing an expanding business**

- ▲ Expansion and exporting the product: is the cost of compliance worth it?
- ▲ Meeting regulatory reforms and managing regulations
- ▲ Quality assurance, auditors and the impact on business
- ▲ Adapting to the environment: how to keep up with climate change

Gaethan Cutri, **Cutri Fruit**, Member, **Victorian Government's Future Farming Advisory Panel**

3:35 Afternoon tea

3:55 **Should Australia allow raw-milk cheese manufacturing within the country?**

- ▲ Raw milk vs. pasteurization- what are the risks and how can they be managed?
- ▲ What is the scientific process to ensure safe cheese products in Australia?
- ▲ What research is currently available?

Dr. Patricia Desmarchelier, **Scientist and Food Safety Consultant**

4:25 **Food safety for primary production & dairy- why one unified policy won't fit all**

- ▲ An outline of the main concerns for primary producers
- ▲ How food safety regulations differ for dairy
- ▲ Necessary regulatory changes and how to unify policy across industries

Helen Dornom, Group Manager, Technical Issues Group, **Dairy Australia**

5:05 **Food safety and the consumer**

- ▲ The role of the Food Safety Information Council: Australian Food Safety Week
- ▲ Consumer knowledge versus consumer behaviour: What consumers say and what the research reveals
- ▲ But my Mum said...! The challenge for the Council addressing entrenched food safety myths in a changing world

Juliana Madden, Executive Officer, **Food Safety Information Council**

5:25 Closing remarks from the Chairman

5:35 Close of day one

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STAINABILITY FORUM

Day Two

Friday, March 19th 2010

8:30 Registration and refreshments

9:00 Chairman's opening remarks
Dr. Patricia Desmarchelier, **Scientist and Food Safety Consultant**

FOOD SAFETY MANAGEMENT: RISK CLASSIFICATIONS, IMPLEMENTATION AND ENFORCEMENT

9:15 **From the local government: regulatory considerations now and into the future**

- ▲ Looking at regulatory transparency, avoiding conflicting advice and ensuring clarity in compliance
- ▲ Comparing international auditing models with the NSW approach
- ▲ Dos and don'ts of safety- what happens when things go wrong?

Nicole Stent, Health Inspections Manager, **City of Sydney**

9:55 **A best-practice approach to food-safety**

- ▲ Responding to changing regulations
- ▲ Implementing successful food safety practices
- ▲ Ensuring compliance in the face of inconsistent auditor advice
- ▲ Managing high-risk products

Martin Stone, Technical Director, **HACCP**

10:35 Morning tea

INTERNATIONAL AFFAIRS: MAINTAINING FOOD SAFETY ACROSS BORDERS

10:55 **Ensuring successful and safe import - export**

- ▲ Trade within the Australian market: the Biosecurity VIC strategy
- ▲ Technical barriers to trade: how to meet the necessary standards
- ▲ Animal/health quarantine requirements
- ▲ High-risk imports
- ▲ National and international impacts from food trade incidents

Dr. Susan Pepper, **Biosecurity VIC**

11:35 **Influencing the international standard**

- ▲ How Australia influences the standards developed by the Codex Alimentarius Commission
- ▲ The importance of Australia's participation in Codex- how industry can play a role
- ▲ Upcoming challenges in 2010

Ann Backhouse, Codex Australia Manager,
Department of Agriculture, Fisheries and Forestry

FOOD SECURITY IN A CHANGING WORLD

12:15 **Why does food safety matter? National responsibilities & global challenges**

- ▲ Discussing the international impacts of food-safety practices and incidents
- ▲ What can Australia do to ensure safe food production in a global marketplace?
- ▲ How to ensure food safety in the context of climate change: is there a safe and sustainable diet of the future?
- ▲ The evolution of food-borne illnesses: what should we be aware of and how do we respond?

Dr. Awa Aidara-Kane, Senior Microbiologist,
Food Safety and Zoonoses, Health Security and Environment,
United Nations World Health Organization

INTERNATIONAL KEYNOTE
ADDRESS

1:15 Lunch

2:15 **Sustainable and safe fisheries**

- ▲ Safe and sustainable fish supplies in Australia: can we continue to ensure food safety and sustainable supplies of fish?
- ▲ A discussion on the safety concerns of fisheries in light of the environmental changes taking place: ocean acidification, toxic algal blooms, rising temperatures, increase of ocean mercury-levels

Dr. Ian Brown, Senior Principal Fisheries Scientist, Sustainable Fisheries Programme, **Primary Industries and Fisheries**

2:55 **How Australian farms are managing agricultural concerns in relation to environmental change**

- ▲ Emerging concerns for the Australian farmer
- ▲ How to cope with the impacts of climate change
- ▲ Adjusting the strategy to ensure sustainable and safe crops
- ▲ A look at governmental and regulatory opportunities to aide Australian agriculture

The Hon. Dick Adams MP, **House of Representatives Standing Committee Chair, Primary Industries and Resources'** inquiry into the role of government in assisting Australian farmers to adapt to the impacts of climate change

3:35 Afternoon tea

3:55 **The double edge sword - experimentation in our changing world**

- ▲ Is the need to experiment jeopardizing public health or is it a requirement for progress?
- ▲ How can we advance agriculture and continue to protect crops and consumers?
- ▲ How safe are genetically modified foods? What are the benefits, the risks and the foods of the future?

Phil Rowe, Director, **NASAA**

Andre Leu, Chair, **Organic Federation of Australia**

Additional panel members to be advised. For updates, please see event website.

4:15 Closing remarks from the Chair

5:00 Close of the Forum

WEDNESDAY, MARCH 17TH 2010

SEPARATELY BOOKABLE PRE-CONFERENCE WORKSHOPS

Workshop A 9:00 - 12:30

Understanding and successfully implementing HACCP

- ▲ Ensuring successful certification and compliance
- ▲ Recognising and managing food safety challenges
- ▲ Implementing the HACCP principles
- ▲ Improving your HACCP program

Workshop leader: Martin Stone, Technical Director, **HACCP**

Workshop B 1:30 - 4:30

Food safety laws and practices: meeting your legal obligations

- ▲ Understanding liability and your business' rights
- ▲ Precautionary strategies & preventing food safety risks
- ▲ What happens when things go wrong? Managing product recalls and costly investigations

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Food Safety and Sustainability Forum

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