

Consistent Compliance: Implementation of the National Food Safety Audit Policy

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Why develop a National Food Safety Audit Policy?

- To promote national consistency in the management of food safety auditors and auditing.
- Policy was endorsed by ANZFRMC in 2006 with five years provided for implementation (expires 25 October 2011).

What is the role of ISC in implementing the Policy?

- Develop a guideline document to advise on possible minimum arrangements that may be implemented by jurisdictions to comply with the Policy.
- ISC has drafted the 'National Regulatory Food Safety Auditor Guideline'.

What is the intent of the Guideline?

- To align the Policy with existing audit management documents.
- Alignment with current industry practices and models (e.g. the industry NFSA scheme, RABQSA and ANZFA Food Safety: An audit system).

Audit Guideline - Overview

- Three sections:
 1. Criteria and approval processes for regulatory food safety auditors.
 2. Advice on managing the audit process.
 3. Advice on managing regulatory food safety auditors.

National Regulatory Food Safety Framework – High Risk

High risk activities and complex processes requiring individual endorsements	Audit Competency	Education and Technical qualifications	Other requirements
<p>1. Food service, whereby potentially hazardous food is served to Vulnerable populations.</p> <p>2. Catering operations serving food to the general public.</p>	Auditor competency: FDFFSCOMA, FDFFSCFSA, FDFFSCHZA.	Certificate IV or higher in Food Science or related field (including 40 hrs of food microbiology).	<p>Competency examination to be completed during on-site audit (High risk business).</p> <p>Knowledge of jurisdictional legislation and regulator's system.</p> <p>Applicant to sign regulatory food safety auditor code of conduct.</p> <p>Applicant to complete signed declaration.</p> <p>Suitability checks conducted by the food regulator if required.</p>
Cook chill processes.	Auditor competency as above plus specialised competency: FDFFSCC4A.	As above	As above
Heat treatment processes.	Auditor competency as above plus specialised competency: FDFFSHT4A.	As above	As above
Producing manufactured (RTE) and uncooked comminuted fermented meat (UCFM) products.	Auditor competency as above plus specialised competency FDFFSME4A.	As above	As above
Raw ready to eat seafood. Raw oysters and bivalves production and processing.	Auditor competency as above plus specialised competency: FDFFSBM4A.	As above	As above

National Regulatory Food Safety Framework – Medium Risk

Medium Risk	Audit Competency	Education and Technical qualifications	Other requirements
	<p>Auditor competency: FDFFScoma, FDFFSCFsaa, FDFFSCHZA.</p>	<p>Certificate IV or higher in Food Science or related field (including 40 hrs of food microbiology).</p>	<p>Competency examination to be completed during on-site audit (Medium risk business).</p> <p>Knowledge of jurisdictional legislation and regulator's system.</p> <p>Applicant to sign regulatory food safety auditor code of conduct.</p> <p>Applicant to complete signed declaration.</p> <p>Suitability checks conducted by the food regulator if required.</p>

National Regulatory Food Safety Auditor Framework – Low Risk

Low Risk	Audit Competency	Education and Technical qualifications	Other requirements
	Auditor competency: FDFFScoma, FDFFSCFsaa, FDFFSCHZA, FDFFSACA.	N/A	Competency examination to be completed during on-site audit (Low risk business). Knowledge of jurisdictional legislation and regulator's system. Applicant to sign regulatory food safety auditor code of conduct. Applicant to complete signed declaration. Suitability checks conducted by the food regulator if required.

The next steps

- Guideline is in the final stages of drafting.
- To be presented to ISC in July for endorsement.
- Implement the Guideline.

Your feedback on the Guideline
would be appreciated.