



**AQIS 07: Attachment 2**

**Imported Food Notice 03/08**

Issued: 7 August 2008

Supersedes: Imported Food Notice 09/07

**SUBJECT: Tests applied to Risk Category foods**

**Purpose**

The purpose of this notice is to advise what foods are considered risk foods under the *Imported Food Control Order 2001* and that from 11 August 2008 risk category food will be inspected and analysed in accordance with this notice. Entries in AIMS created from 11 August 2008 will have the tests applied as per this notice.

Food Standards Australia New Zealand (FSANZ) categorises food as 'risk' if it has the potential to pose a medium to high risk to public health. The Australian Customs Service refers 100% of risk category foods to AQIS for inspection and testing against a published list of potential hazards determined by FSANZ.

**Amendments to previous Imported Food Notice 09/07**

- *Salmonella* and Coagulase positive staphylococci testing removed from cooked pig meat
- Section on "Information you need to know" added information on referral rate, NZ cheese exempt, updated references.
- Reworded definition of canned product to address ambient stable sealed packages
- Updated references to standards and other documents
- Clarified food category classifications for coconut, sesame seeds and prawns
- Clarified food category classifications for bivalve molluscs
- Relocated product definitions to relevant pages
- Added microbiological standard for Coagulase positive staphylococci in chicken to Attachment 1
- Removed Babybel cheese from Attachment 2
- Referenced tariff codes not previously noted for nuts and sesame seeds.

**Who can I contact for further information?**

NSW	(02) 8334 7475	<a href="mailto:nswimpfood@aqis.gov.au">nswimpfood@aqis.gov.au</a>
Queensland and Northern Territory	(07) 3246 8757	<a href="mailto:qldimpfood@aqis.gov.au">qldimpfood@aqis.gov.au</a>
Victoria, Tasmania and South Australia	(03) 8318 6902	<a href="mailto:vicimpfood@aqis.gov.au">vicimpfood@aqis.gov.au</a>
Western Australia	(08) 9334 1532	<a href="mailto:wafoodimport@aqis.gov.au">wafoodimport@aqis.gov.au</a>
Canberra	(02) 6272 5488	<a href="mailto:foodimp@aqis.gov.au">foodimp@aqis.gov.au</a>

**Note:** The information in this document covers AQIS imported food requirements only and is current on the date of publication but may change without notice. Importers must satisfy all requirements of the *Imported Food Control Act 1992* applicable at the time of entry. The Commonwealth through AQIS is not liable for any costs arising from or associated with decisions to import based on information presented here which is not current at the time of importation. While every effort is taken to ensure the accuracy of the information contained in this document, the ultimate determination in respect to food standards that must be complied with are those set down in the *Australia New Zealand Food Standards Code*

## Information you need to know

### Referral rate

The Australian Customs Service refers 100% of risk category foods to AQIS for inspection and testing against a published list of potential hazards determined by FSANZ.

Risk category foods are initially inspected and tested at a rate of 100%. Once five consecutive consignments have passed inspection, the rate is reduced to 25%; after a further 20 consecutive passes, the rate is further reduced to 5%. Regardless of the manufacturer's history of compliance, any consignments that fail will increase the rate of inspection and testing until a history of compliance is re-established.

### When are risk foods released by AQIS Imported Food

Risk food must be held until the result of the laboratory tests are assessed by AQIS Imported Food, this situation is called a 'Test and Hold' direction. A fax will be sent to the owner to advise that the food has been inspected and passed and may be moved or distributed by the owner.

### Application of random tests to risk foods

While this Import Food Notice (IFN) details the tests to be applied to risk category foods, there may be other tests that are applied to these foods at the random rate. For details regarding what random tests may also apply to a risk food, please refer to the IFN '*Tests applied to random surveillance category foods*'.

Where a risk food has been referred for random tests only, the product is to be sampled under a 'Test and Release' direction. This means that the food is inspected by AQIS Imported Food and samples taken if required. The Imported Food Inspection Report which is completed at the time of the inspection will state whether the food is to be held or may be moved or distributed by the owner.

An owner who chooses to move or distribute random foods that are later found to fail upon receipt of test results will be responsible for any action required on that food including recall and other costs.

If there are risk tests being applied in addition to the random tests, then the product is to be sampled under a 'Test and Hold' direction.

### Risk food from New Zealand

All risk cheeses produced in NZ are now exempt from inspection and testing, following a determination that New Zealand's production systems for the manufacture of dairy products are equivalent to that of Australia's.

These products are now subject to the Trans Tasman Mutual Recognition Arrangement and are therefore exempt from the *Imported Food Control Act 1992*.

All other risk foods made or produced in New Zealand remain subject to the requirements of the *Imported Food Control Act 1992*.

### Application of additional or alternate tests

Where an authorised officer has reasonable grounds to believe that a food may not comply with the requirements of the Australia New Zealand Food Standards Code (FSC) or may pose a risk to human health, additional tests may be applied after consultation with the Regional AQIS Food Safety Manager or on advice from the Imported Food Program, Canberra.

### **Application of required tests when auditing certified entries**

Where a risk category food is accompanied by government to government certification recognised by the AQIS Imported Food Inspection Scheme (IFIS) and the food is referred for an audit inspection, all tests applicable to that food in the risk and/or random list will be applied. An exception exists for risk food from New Zealand where only risk tests are applied (no random tests are applied).

### **Visual inspection and label assessment.**

All products referred to the IFIS will have a visual inspection and label assessment whether analytical tests are required or not.

### **Test codes have been incorporated into the following tables**

Test codes are a code which the nominated laboratory is required to quote when reporting test results to AQIS Imported Food using the electronic eResults system. These are now incorporated under the 'Analytical tests required' column and will appear between ( ). These have been taken from the 'eResults Messaging Service External Code Requirements' booklet maintained by AIMS for the laboratories.

### **Bovine Spongiform Encephalopathy (BSE)**

Where the BSE certification complies with requirements the food must then be inspected and analysed according to the food's categorisation. Additional tests may be applied at the risk and/or random rate as appropriate.

Where the BSE certification does not comply with requirements the food must be failed and no further testing is conducted. Refer to IFN '*BSE Certification Requirements*' (<http://www.daffa.gov.au/aqis/import/food/notices>). Official certificates may be accepted if issued retrospectively by the Competent National Government Authority providing they comply with the stated criteria in the Imported Food Notice.

### **Owners are responsible for nominating a laboratory of their choice from the list of analysts appointed under the *Imported Food Control Act 1992*.**

When an owner is nominating a laboratory, authorised officers will;

- ensure that the laboratory is appointed by AQIS as an analyst under the *Imported Food Control Act 1992*,
- ensure the laboratory has the required testing capabilities as detailed in the Appointed Analysts Testing Capability Matrices which are available from the AQIS website <http://www.daffa.gov.au/aqis/import/food/testing-labs>
- ensure that the importer understands that they will be required to discuss arrangements with each individual laboratory used, to be aware of their particular requirements for transportation of the sample(s) from the AQIS collection point.

### **Tables referencing various Tariff Code Chapters**

The following tables make reference to a 'Chapter' and then give a brief title for that chapter. These are references to the various tariff code chapters as listed on the Australian Customs web site <http://www.customs.gov.au/site/page.cfm?u=4273>

## **Ambient stable sealed packages:**

*The following processed food that falls within these statements below would be exempt from microbiological testing:*

“Ambient stable sealed packages” refers to food that meets **all 3** of the following criteria

1. hermetically sealed containers (such as metal cans, glass jars or bottles, flexible pouches or rigid containers) and
2. stable (not perishable) over a long shelf life when stored at ambient (room) temperature and
3. refrigeration prior to opening is not required.

These attributes indicate that the food has undergone a heat treatment to render the food commercially sterile and has been packaged to maintain the stability of the food.

Note: dried foods are not included

## **Abbreviations used in the following food tables**

FSC = Food Standards Code

ND = Nil Detect

IFN = Import Food Notice

IFIR = Imported Food Inspection Report

IFIS = Imported Food Inspection Scheme

**Chapter 2 – Meat and edible meat offal**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0201 0202	Beef, beef products and food containing beef or beef products as an ingredient	Countries supplying beef products have been categorised. Refer to the AQIS website Import Food Notices for latest information on BSE. <a href="http://www.daffa.gov.au/aqis/import/food/notices">http://www.daffa.gov.au/aqis/import/food/notices</a>	BSE Certification check (BSECERT)		Refer to IFN 'BSE Certification Requirements'
0207 1602	Chicken meat - cooked (chilled or frozen)	Cooked and chilled <u>or</u> cooked and frozen chicken meat, with or without other ingredients. <b>Note:</b> physical processing may have occurred (e.g. cutting, slicing, and dicing).  <b>Excludes:</b> §Ambient stable sealed packages and mixed foods containing chicken meat as an ingredient. eg. TV dinners, *processed chicken meat, *processed chicken meat products, ** chicken pates and chicken livers.	<i>Coagulase positive Staph</i> (STAPH)  <i>E. coli</i> (ECOLI)  <i>Listeria monocytogenes</i> (LIST)  <i>Salmonella</i> (SALM)	Attachment 1 Table 1  Attachment 1 Table 1  ND / 25g  ND / 25g	“**” products are risk food included in ‘Meat - cooked and processed / manufactured meat’.  “***” products are risk food included in ‘Poultry pates and poultry livers – cooked (chilled or frozen)’.
0207 1602	Poultry pates and poultry livers – cooked (chilled or frozen)	Poultry pates (including poultry pastes) and poultry livers  <b>Includes:</b> all poultry meats. eg. chicken, duck, geese, turkey.  <b>Excludes:</b> §Ambient stable sealed packages	<i>Listeria monocytogenes</i> (LIST)  <i>Salmonella</i> (SALM)	FSC Standard 1.6.1  FSC Standard 1.6.1	

§Ambient stable sealed packages: Refer to Description on Page 4

**Chapter 2 – Meat and edible meat offal**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0210 1601 1602	Meat - uncooked and processed / manufactured meat. (ready for consumption)	Processed meat (uncooked); and processed meat products (uncooked) (i.e. contain meat as a major component).  <b>Includes:</b> matured/dried, cured and fermented products (sometimes smoked). e.g. salami, biltong, beef jerky, mettwurst, prosciutto, Parma hams, Iberian hams etc.	<i>E. coli</i> (ECOLI)  <i>Coagulase positive Staph</i> (STAPH)  <i>Listeria monocytogenes</i> (LIST)  <i>Salmonella</i> (SALM)	FSC Standard 1.6.1  FSC Standard 1.6.1  ND / 25g  FSC Standard 1.6.1	Uncooked processed / manufactured meat which is / or contains beef (at any level) will be subject to BSE cert check.  Refer to IFN 'BSE Certification Requirements'

**Processed meat:** Refers to meat (with or without the addition of additives) which has undergone a method of processing other than slicing, dicing, boning or freezing.

**Processed meat products:** Refers to products which contain greater than 30% meat (ie. Excludes products that contain 30% or less) and has undergone a method of processing other than slicing, dicing, boning and freezing. Note: Manufactured chicken meat products are types of processed chicken meat (ie. Contain greater than 66% meat).

**Chapter 2 – Meat and edible meat offal**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0210 1601 1602	Meat - cooked and processed / manufactured meat	<p>Processed meat (cooked); and processed meat products (cooked) (i.e. contain meat as a major component).  <i>Including</i> meat pastes and pate                      e.g: bacon and emulsion-style sausages.</p> <p><b>Includes:</b> meats sourced from buffalo, camel, cattle, deer, goat, hare, pig, poultry, rabbit or sheep.</p> <p><b>Excludes:</b> §Ambient stable sealed packages and poultry pate and poultry livers (see 'poultry pate and poultry liver' category)</p>	<p><i>E. coli</i> (ECOLI)</p> <p>Standard plate count (SPC)</p> <p><i>Coagulase positive Staph</i> (STAPH)</p> <p><i>Listeria monocytogenes</i> (LIST)</p> <p><i>Salmonella</i> (SALM)</p>	<p>Attachment 1 Table 2</p> <p>Attachment 1 Table 2</p> <p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p>	<p>Cooked processed / manufactured meat which is / or contains beef (at any level) will be subject to BSE cert check.</p> <p>Refer to IFN 'BSE Certification Requirements'</p>

**Processed meat:** Refers to meat (with or without the addition of additives) which has undergone a method of processing other than slicing, dicing, boning or freezing.

**Processed meat products:** Refers to products which contain greater than 30% meat (ie. Excludes products that contain 30% or less) and has undergone a method of processing other than slicing, dicing, boning and freezing. Note: Manufactured chicken meat products are types of processed chicken meat (ie. Contain greater than 66% meat).

§**Ambient stable sealed packages:** Refer to Description on Page 4

**Chapter 2 – Meat and edible meat offal**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0210 1602	Pig meat – cooked (chilled or frozen)	<p>Cooked and chilled <u>or</u> cooked and frozen pig meat, with or without other ingredients <u>only</u>. <b>Note:</b> physical processing may have occurred (e.g. cutting, slicing, and dicing).</p> <p><b>Excludes:</b> §Ambient stable sealed packages and mixed foods containing pig meat as an ingredient. eg. TV dinners, *processed pig meat, *processed pig meat products, *pig paste and pate.</p>	<i>E. coli</i> (ECOLI)	Attachment 1 Table 4	“*” products are risk food included in ‘Meat - cooked and processed / manufactured meat’ or ‘Meat - uncooked and processed / manufactured meat’

§Ambient stable sealed packages: Refer to Description on Page 4



**Chapter 3 – Fish and crustaceans, molluscs and other aquatic invertebrates**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

<b>Tariff Code</b>	<b>Food Category</b>	<b>Food Category Clarification</b>	<b>Analytical tests required</b>	<b>Permitted Analysis Results</b>	<b>Notes</b>
0302 0303 0304 0305 1604	Fish – tuna and mackerel whole, filleted or further processed, whether dried or not.	All tuna and mackerel with or without other ingredients.  <b>Includes:</b> §Ambient stable sealed packages (with or without additives, such as onion, tomato, oil, salt, chilli flavourings or garnishes).  Refer to Attachment 3 for a list of typical imported risk fish genera.  <b>Excludes:</b> mixed foods containing tuna or mackerel as an ingredient. Eg. TV dinner (such as tuna mornay)	Histamine (HISTA)	FSC Standard 2.2.3	<i>Listeria monocytogenes</i> testing may be an additional test for fish of these species (see 'Fin Fish' category below).
0305 1604	Fin Fish – ready to eat processed finfish (including vacuum packed), other than §ambient stable sealed packages of finfish	All ready-to-eat processed finfish with or without other ingredients.  <b>Includes:</b> (Including vacuum packed) whole or portions of cooked, smoked, smoke flavoured, dried, pickled, salted and fermented finfish (ready-to-eat).  <b>Excludes:</b> fish roe, caviar, §ambient stable sealed packages of anchovies/fish, sashimi <sup>†</sup> , sushi <sup>‡</sup> , marinara mix and mixed foods containing ready-to-eat processed finfish as an ingredient such as seafood extender and surimi.	<i>Listeria monocytogenes</i> (LIST)	FSC Standard 1.6.1	<b>Histamine</b> may be an additional test added to fish of this type (see 'Fish' categories above)

‡ **Sushi:** Means the rice based product which may contain fish products that are ready to eat with no further preparation.

† **Sashimi:** Means the raw fish that is served with no further preparation other than slicing prior to consumption. May or may not be sliced at time of importation.

§**Ambient stable sealed packages:** Refer to Description on Page 4

**Chapter 3 – Fish and crustaceans, molluscs and other aquatic invertebrates**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0305 0306 0307 1604 1605	Marinara mix (seafood mix)	Marinara mix that is: • raw or cooked or blanched, and • chilled or frozen, with or without the addition of additives.  <b>Excludes:</b> §Ambient stable sealed packages, mixed foods containing marinara mix as an ingredient.	<i>Coagulase positive Staph</i> (STAPH)  <i>E. coli</i> (ECOLI)  <i>Salmonella</i> (SALM)  Standard plate count (SPC)  €Paralytic shellfish poison (PSP)  €Domoic acid (DOMOIC)	FSC Standard 1.6.1  FSC Standard 1.6.1  #FSC Standard 1.6.1  #FSC Standard 1.6.1  FSC Standard 1.4.1  FSC Standard 1.4.1	#Use the standard for raw crustacea or cooked crustacea     €If there is no shellfish component, (ie. no bivalve molluscs), then Paralytic shellfish poison and Domoic acid are not required.

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**Chapter 3 – Fish and crustaceans, molluscs and other aquatic invertebrates**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0306 1605	Crustaceans - cooked (chilled or frozen)	<p>Cooked and chilled <u>or</u> cooked and frozen crustaceans (whole or portions) with or without other ingredients.</p> <p><b>Includes:</b> crab, crayfish and lobster (peeled or unpeeled).</p> <p><b>Excludes:</b> §Ambient stable sealed packages, dried crustaceans and mixed foods containing crustacean as an ingredient, marinara mix containing crustacean as an ingredient.</p>	<p><i>Coagulase positive Staph</i> (STAPH)</p> <p><i>Salmonella</i> (SALM)</p> <p>Standard plate count (SPC)</p>	<p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p>	<p><i>Vibrio cholerae</i> is an additional test to prawns and shrimp when cooked (chilled or frozen) – see category below</p>
0306 1605.2000	Prawns and Shrimp - cooked (chilled or frozen)	<p>Cooked and chilled <u>or</u> cooked and frozen prawns and shrimp (whole or portions) with or without other ingredients.</p> <p><b>Includes:</b> prawn and shrimp (peeled or unpeeled).</p> <p><b>Excludes:</b> §Ambient stable sealed packages and dried prawn/shrimp and mixed foods containing prawn and/or shrimp as an ingredient, marinara mix containing prawn/shrimp as an ingredient.</p>	<p><i>Coagulase positive Staph</i> (STAPH)</p> <p><i>Salmonella</i> (SALM)</p> <p>Standard plate count (SPC)</p> <p><i>Vibrio cholerae</i> (VCHOL)</p>	<p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p> <p>User Guide to the FSC Standard 1.6.1</p>	<p>Prawns or shrimp have additional tests at the random rate.</p>

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**Chapter 3 – Fish and crustaceans, molluscs and other aquatic invertebrates**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0307 0307.1000 0307.30 0307.3100 0307.3900	Bivalve Molluscs other than scallops that <b>have not</b> been processed.	<p>Whole or portions of bivalve molluscs other than scallops that <b>have not</b> been processed</p> <p><b>Includes:</b> bivalve molluscs (e.g. oysters, mussels, clams, cockles) with or without additives or preservatives.</p> <p><b>Includes:</b> frozen half shelled oysters or mussels</p> <p><b>Excludes:</b> cephalopods, scallops, jelly fish, mixed foods containing molluscs as an ingredient, marinara mix (risk for other tests) containing molluscs as an ingredient.</p> <p><b>Excludes:</b> bivalve molluscs that have undergone a process as defined in FSC Standard 3.2.2: “chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities”</p> <p><b>Excludes:</b> §Ambient stable sealed packages</p>	<p><i>E. coli</i> (ECOLI)</p> <p>Standard plate count (SPC)</p> <p>Paralytic shellfish poison (PSP)</p> <p>Domoic acid (DOMOIC)</p>	<p>FSC Standard 1.6.1</p> <p>Attachment 1 Table 3</p> <p>FSC Standard 1.4.1</p> <p>FSC Standard 1.4.1</p>	<p><b>Listeria monocytogenes</b> may be an additional test to molluscs of this type (see ‘Mollusc’ category below)</p> <p><b>NOTE:</b> User Guide to Standard 1.6.1 states “Processing of molluscs includes such treatments as smoking, drying and marinating but does not include physical measures such as half shelling”.</p>

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**Chapter 3 – Fish and crustaceans, molluscs and other aquatic invertebrates**  
**Chapter 16 - Preparations of meat, of fish or of crustaceans, molluscs or other aquatic invertebrates**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0307 0307.1000 0307.30 0307.3100 0307.3900	Bivalve Molluscs that <b>have</b> been processed other than by depuration / cleaning	<p>Whole or portions of bivalve molluscs that <b>have</b> been processed other than by depuration / cleaning.</p> <p><b>Includes:</b> bivalve molluscs (e.g. oysters, mussels, clams, cockles, scallops) with or without additives or preservatives.</p> <p><b>Includes:</b> bivalve molluscs that <b>have</b> undergone a process as defined in FSC Standard 3.2.2: “chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities”</p> <p><b>Excludes:</b> jelly fish, cephalopod molluscs (e.g. squid, octopus, and cuttlefish) and mixed foods containing processed molluscs as an ingredient, marinara mix containing molluscs as an ingredient.</p> <p><b>Excludes:</b> §Ambient stable sealed packages, frozen half shelled oysters or mussels</p> <p><b>Note – DO NOT APPLY</b> the <i>E coli</i> test to scallops</p>	<p><i>E. coli</i> (ECOLI)</p> <p>Standard plate count (SPC)</p> <p>Paralytic shellfish poison (PSP)</p> <p>Domoic acid (DOMOIC)</p> <p><i>Listeria monocytogenes</i> (LIST)</p>	<p>Attachment 1 Table 3</p> <p>Attachment 1 Table 3</p> <p>FSC Standard 1.4.1</p> <p>FSC Standard 1.4.1</p> <p>FSC Standard 1.6.1</p>	<p><b>NOTE:</b> User Guide to Standard 1.6.1 states “Processing of molluscs includes such treatments as smoking, drying and marinating but does not include physical measures such as half shelling”.</p>

§Ambient stable sealed packages: Refer to Description on Page 4

**Chapter 4 – Dairy produce; birds' eggs; natural honey; edible products of animal origin, not elsewhere specified or included**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0406	Cheese and Curd	<p>Cheese of the following kinds:</p> <ul style="list-style-type: none"> <li>• curd cheese;</li> <li>• fresh cheese that is not fermented, including whey cheese;</li> <li>• soft cheese;</li> <li>• soft smoked cheese;</li> <li>• surface-ripened cheese</li> </ul> <p>Refer to <b>Attachment 2</b> for list of cheeses which fall into one of the above cheese types and typically have a moisture content &gt;39% <u>and</u> pH &gt;5.</p> <p><b>Excludes:</b> All risk cheeses produced in NZ are now exempt from inspection and testing, following a determination that New Zealand's production systems for the manufacture of dairy products are equivalent to that of Australia's.</p>	<p><i>Listeria monocytogenes</i> (LIST)</p> <p><i>Salmonella</i> (SALM)</p> <p><i>E. coli</i> (ECOLI)</p>	<p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p> <p>FSC Standard 1.6.1</p>	<p>Cheeses which are <u>not risk</u> are Random Surveillance category foods.</p> <p>(Refer IFN 'Tests applied to random surveillance category foods')</p>

**Chapter 8 – Edible fruit and nuts; peel of citrus fruit or melons**  
**Chapter 12 - Miscellaneous grains, seeds and fruit; industrial or medicinal plants; straw and fodder**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0801	Coconut dried	<p>Dried coconut (whether whole, flaked, chipped, shredded, desiccated or ground) which may have other ingredients (e.g. humectant).</p> <p><b>Excludes:</b></p> <ul style="list-style-type: none"> <li>• fresh coconut meat whether chilled or frozen,</li> <li>• coconut milk powder,</li> <li>• food mixes containing dried coconut as an ingredient,</li> </ul>	<i>Salmonella</i> (SALM)	FSC Standard 1.6.1	
0802 0802.5000 0802.9000 1202 2008.1100	Nuts – peanuts and pistachios only  (whether in shell or not, whether raw, blanched, roasted or processed by physical means i.e. crushed, ground)	<p>Peanuts and pistachios as:</p> <ul style="list-style-type: none"> <li>• single ingredient foods; or</li> <li>• a mixed food made up of <u>only</u> peanuts and pistachios, with or without the addition of other condiments, salt and/or oil.</li> </ul>	Aflatoxin (AFLAT)	FSC Standard 1.4.1	For mixed foods containing nuts see category below

**Chapter 8 – Edible fruit and nuts; peel of citrus fruit or melons**  
**Chapter 12 - Miscellaneous grains, seeds and fruit; industrial or medicinal plants; straw and fodder**

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0802 0802.5000 0802.9000 1202 2008.1100	Nuts - Peanut products, pistachio products and food containing greater than 30 %: <ul style="list-style-type: none"> <li>▪ peanuts;</li> <li>▪ pistachios;</li> <li>▪ peanut and pistachio mix;</li> <li>▪ peanut products;</li> <li>▪ pistachio products as an ingredient.</li> </ul>	Typically includes foods such as nut butter/paste, nut flour, nut mixes, some bakery goods and some confectionery items etc.  <b>Excludes:</b> oils derived from these nut types.	Aflatoxin (AFLAT)	FSC Standard 1.4.1 *depends upon % peanuts	Foods containing less than or equal to 30% peanuts or pistachios (or combination of both) are random category foods. (Refer IFN 'Tests applied to random surveillance category foods' for random tests)  *Refer to FSC Standard 1.4.1 Table to Clause 3 for MRL calculation.  For mixed foods, where the aflatoxin levels are <5ug/kg there is no need to calculate the level.



## Chapter 9 – Coffee, tea, mate and spices

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
0904 0904.1200 0904.1100 0904.2000 0910 2103.9000	Pepper of the Genus <i>Piper</i> , <i>Zanthoxylum piperitum</i> or <i>Schinus terebinthifolius</i> , Dried or crushed or ground fruits of the genus <i>Capsicum</i> or <i>Pimenta</i>	Pepper and paprika – that is dried, crushed or ground.  <i>Note:</i> Chilli and Capsicum powders are `Paprika`  <b>Excludes:</b> all mixed products – only considered a risk food where the product comprises solely of pepper and paprika or a pepper/paprika mix.	<i>Salmonella</i> (SALM)	FSC Standard 1.6.1	

## Chapter 12 – Miscellaneous grains, seeds and fruit; industrial or medicinal plants; straw and fodder

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
1207 1207.4000 2008.1900	Sesame seeds and sesame seed products	Sesame seeds (whether broken or not) and sesame seed products. <b>Includes</b> tahini, halva, hummus, baba ghanouj, other dips and products containing sesame.  <b>Excludes:</b> §Ambient stable sealed packages, sesame seed oil, bakery products where sesame seeds are used as a topping or garnish.	<i>Salmonella</i> (SALM)	ND / 25g	
1212 1212.20	Seaweeds and other Algae	Hijiki Seaweed ( <i>Hizikia fusiforme</i> ) – (also known as Hiziki or Mehijiki)	Inorganic Arsenic (INORG)	FSC Standard 1.4.1	

§Ambient stable sealed packages: Refer to Description on Page 4

## Chapter 21 – Miscellaneous edible preparations

Tariff Code	Food Category	Food Category Clarification	Analytical tests required	Permitted Analysis Results	Notes
2103	Sauces – Peanut, Satay and other peanut sauces	<p>Satay and other peanut sauces containing peanuts at any compositional level.</p> <p><b>Includes:</b> satay sauce if the sauce contains peanuts.</p> <p><b>Excludes:</b> satay sauce that does not contain any peanuts or peanut products.</p>	Aflatoxin (AFLAT)	<p>FSC Standard 1.4.1</p> <p>*depends upon % peanuts</p>	<p>*Refer to FSC Standard 1.4.1 for MRL calculation.</p> <p>For mixed foods, where the aflatoxin levels are &lt;5ug/kg there is no need to calculate the level.</p>

## Attachment 1 Tables of microbiological standards for risk foods

### Microbiological limits where:

**n** = the minimum number of sample units which must be examined from a lot of food.

**c** = the maximum allowable number of defective sample units i.e. that have counts between 'm' and 'M'.

**m** = the acceptable microbiological level in a sample unit.

**M** = the level which when exceeded (ie; the level is greater than M) in one or more samples, would cause the lot to be rejected.

**Table 1: Chicken meat (cooked and chilled or frozen)**

Test	n	c	m	M
<i>Escherichia coli</i> /g	5	1	3	9
Coagulase positive staphylococci /g	5	1	10 <sup>2</sup>	10 <sup>3</sup>

**Table 2: Meat - cooked and processed/manufactured meat**

Test	n	c	m	M
<i>Escherichia coli</i> /g	5	1	3.6	9.2
SPC /g	5	1	10 <sup>6</sup>	10 <sup>7</sup>

**Table 3: Bivalve Molluscs**

Test	n	c	m	M
SPC /g	5	1	10 <sup>5</sup>	5 x 10 <sup>5</sup>
<i>Escherichia coli</i> /g	5	1	2.3	7

**Table 4: Pig meat (cooked and chilled) and Pig meat (cooked and frozen)**

Test	n	c	m	M
<i>Escherichia coli</i> /g	5	1	3	9

## Attachment 2 List of typical risk cheeses

The cheeses listed in the table below are varieties of fresh and curd cheeses (not fermented), soft and semi-soft cheeses (whether or not smoked or smoked flavoured), and surface ripened cheeses which have been classified as risk category foods under the *Imported Food Control Order 2001*. These cheese types typically fall within the parameters FSANZ have outlined in identifying risk cheese i.e. moisture content >39% and pH >5.0

This list is intended to act as a guide only and therefore not all cheese types which fall within the parameters may be identified. Likewise certain cheeses listed may not always fall within these parameters.

Should officers

- encounter varieties of cheese not in the lists and they are unsure as to the categorisation of the cheese or
- they have reason to believe that a cheese included in these lists does not fall within the parameters set,

they should contact their Regional AQIS Food Safety Manager for advice and or clarification.

### Names of fresh and curd cheeses (not fermented / unripened)

i.e. cheese that does not undergo a ripening stage

Bakers cheese	Nabulsi (sheep and goat milk cheese)
Cerullo (Curd cheese)	Neufchatel
Cheyre	Paneer
Cottage cheese	Pot cheese
Cream cheese	Quark or Quarg
Feta	Queso Blanco Fresco (Queso Para Frier)
Fresh Mozzarella	Queso Fresco
Mascarpone	Ricotta

### Examples of soft cheeses, semi-soft cheeses and surface ripened cheeses

Allgäuer Gaiskäsle	Bleu de Auvergne	Brebis du Lochoois
Altenburger Ziegenkase	Bleu de Aveyron	Bresse Bleu
Ambert	Bleu de Corse	Brie
Ambrosia	Bleu de Gex	Brie Cendre de
Anneau du Vic-Bilh	Bleu de Haut Jura	Brie de Coulommiers
Aunis	Bleu de Laqueuille	Brie de Meaux
Avaxtskyr	Bleu de Septmoncel	Brie de Melun
	Bleu de Thiezac	Brie de Montereau
Baguette	Bleu des Causses	Brin d' Amour
Baguette Laonnaise	Blue Castello	Brinza
Baladi	Bonchester	Brinza de Burduf
Bandal	Bondon	Brinza in Coaja de Brad
Banon	Bossons Maceres	Briquette de Brebis
Basket Cheese	Bosworth	Broccio (Bruccio)
Bath Cheese	Bougon	Broccio Demi-Affine
Beer Cheese	Boursault	Brousse du Rove
Bel paese	Boursin	Brusselsekaas Fromage de Bruxelles
Beli Sir u Kiskama	Bouyssou	Bryndza
Bergader	Breakfast Cheese	Buchette d' Anjou
Beyaz Peynir	Brebis du Lavort	Buost

## Examples of soft cheeses, semi-soft cheeses and surface ripened cheeses continued...

Butte	Dacca	Nasal
Button (Innes)	Daralagjzsky	Oimuntzer Quargel
Buxton blue	Dauphin	Pannarone
Cabecou	Delice des Fiouves	Party
Cachaille	Desertny Syr	Plateau
Cachat	Dessertnyj Belyj	Pont-l'Eveque
Caciocavallo	Dolcelatte	Pressato
Caciotta	Doppelrhamstufel	Quartirolo
Caerphilly	Drakensberg	Queijo de Serra
Camembert	Dreux a la Feuille	Queso Bernina
Caprice des Dieux	Dunbarra	Queso de Cincho
Capricorn Goat	Emlett	Queso Pasiago sin Prensar
Carre de l'Est	Esrom	Quesucos
Carre de Saint-Cyr	Fromage de Dreux	Ridder
Cascaval Penteleu	Fromage de Epoisses	Robiola
Cashel Blue	Fromage de la Mothe	Robiolino
Castello bleu (blue)	Fromage de Ruffec	Roliot
Castello Branco	Fromage Nantais	Romadur
Cathelain	Galotiri	Roquefort
Cendre d' Olivet	Gerome	Sainte-Maure
Cendre de Brie	Gournay	Saint-Marcellin
Cerney	Havarti	Saint-Nectaire
Chabichou	Herve	Schlosskasse
Chabichou du Pointou	Kernhem	Somoborski Sir
Chabis de Gatine	Lancashire	Stilton
Chaource	Laumes	St Mauritius
Chevreton d'Amhert	Liederkrantz	Stracchino Crescenza
Civray	Limberger	Syr Rambinas
Coeur de Camembert au	Liptauer	Taleggio
Calvados		
Coeur de Chevre	Liptovska Bryndza	Teasajt
Cooleney	Livarot	Telemea
Coulommiers	Manicamp	Tetilla
Crema Agria	Maroilles	Tilsit
Crema Mexicana	Maroilles Gris	Tucani Sir
Crème Chateau	Minas Frescal	Vacherin Mont d'Or
Crème Fraiche	Minas Prensado	Venaco
Crottin du Chavignol	Mjesinski Sir	Vendome
Cuajada	Monceau	Villebarou
Cure Nantais	Mondseer	Weinkase
	Munster	Wensleydale blue

### **Attachment 3 Risk fish genera**

The following list is intended to be a guide only to assist importers in identifying genera of fish that are risk category fish.

Importers must ensure that risk category fish are correctly identified in the Customs import entry and upon request from AQIS officers.

Where AQIS officers are unsure if a particular fish is a risk fish they should contact their regional Food Safety Manager for advice and or clarification.

#### **Mackerel of the following genera:**

*Auxis*

*Acanthocybium*

*Gempylus*

*Grammatorcynus*

*Nealotus*

*Rastrelliger*

*Scomber*

*Scomberomorus*

*Sarda*

*Tunnus*

*Gasterochisma melampus*

#### **Tuna of the following genera:**

*Thunnus*

*Euthynnus*

*Katsuwonus*

*Allothunnus*

*Cybiosarda*

*Gymnosarda*

*Pelami*