



Meeting the challenge of food safety – lessons learnt in Australia

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Background

- Understanding the importance of food safety
- Developing a knowledge of food law
- Where do I find the SOPs?

Food Handling-Skills & Knowledge Approaches

- 'In house' training
- Giving staff information to read
- Operating rules for food handlers and supervisors
- Food safety courses
- Hiring a consultant
- Recruiting staff with qualifications.

Source: <http://www.foodstandards.gov.au/>

Food-Borne Illness Outbreaks - 2013

	Australia	New Zealand
Number of outbreaks	674	652
Number affected	12,038	7,317
Hospital stays	328	113
Deaths	37	4

Source: Department of Health & The Institute of Environmental Science and Research Ltd.

Food Prosecutions - 2013

Australia	New Zealand
Food Act -1839	Food Act - 3
	Animal Products Act - 2
	Wine Act - 0

Source: Australian Food Prosecution Registers and MPI

Prosecutions

- A lack of appropriate standards for cleanliness of premises and equipment
- A lack of hygiene standards by food handlers
- Incorrect food storage practices
- Temperature abuse of potentially hazardous food.





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The
Knox
Hotel



SCHWARZWELDER HAM

NET WT. 12.5 LBS (5.67 kg)
NET WT. 10.5 LBS (4.76 kg)
NET WT. 8.5 LBS (3.86 kg)
NET WT. 6.5 LBS (2.95 kg)
NET WT. 4.5 LBS (2.04 kg)
NET WT. 2.5 LBS (1.13 kg)

NUTRITIONAL INFORMATION	
PER POUND (100g)	
Total Fat	15g
Total Protein	20g
Total Carbohydrate	0g
Total Sodium	150mg
Total Calcium	100mg
Total Iron	500mg
Total Zinc	100mg
Total Vitamin A	500 IU
Total Vitamin B12	100mcg

Training

- Commitment from all parties
- Accountability
- Engaged employees are willing to change behaviour
- Up-skilling to improve productivity
- Achieving better outcomes





Success Factors

- Leadership
- Positive food safety (business) culture
- Effective management
- Communication
- Commitment to employee training