

FOOD STANDARDS
AUSTRALIA

Food Recalls in Australia

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Key Elements of a Food Recall

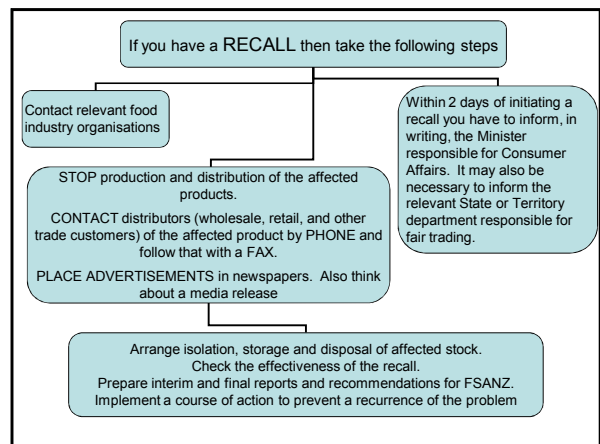
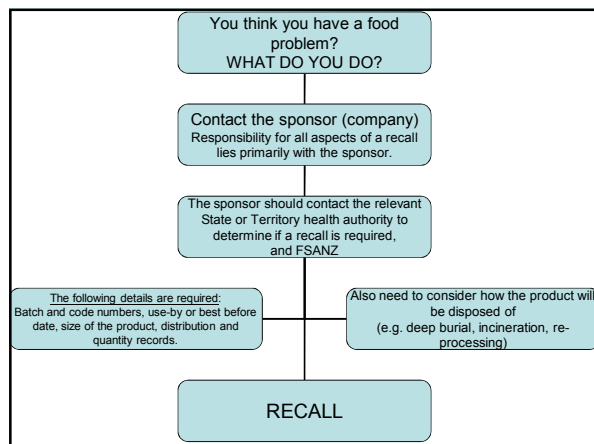


The FSANZ Recall Process

- FSANZ's role is one of coordination and monitoring
- Process supported by legislative requirements for food businesses to act and report
- FSANZ assists in the recall process, but the decision whether or not to recall foods rests with the States and Territories

The FSANZ Recall Process

- FSANZ is notified of a potential recall situation
- The Home State or Territory determines whether a recall is warranted
- FSANZ collects information concerning the recall and disseminates it



Product Information Required

Details required:

- Food Type
- Brand Name
- Use By or Best Before Dates (as they appear on packaging)
- Packaging and size
- Sponsor Details
- Distribution

Other Relevant Details

- Category and sub category of the hazard risk
- Proposed recall level (consumer or trade)
- Action proposed by the company
- Australian Product Number (APN) or other code number
- Method of disposal
- Country of origin
- Domestic and overseas distribution

EXAMPLE ONLY

FOOD RECALL

CHICKEN SUPREME DIP COMPANY
CHICKEN DIP 250ggs
USE BY DATE: 25/06/08

The Chicken Supreme Dip Company is conducting a voluntary recall of the above product as a precautionary health measure. There have occurred 3 salmonella infections.

The Chicken Supreme Dip Company is working with health authorities on the problem.

This recall applies only to the product with the label stated at top and use by dates. Customers should not consume the product. Any consumers concerned about their health should contact their doctor.

Customers are asked to return the product to the point of purchase for an immediate full cash refund.

We apologise for any inconvenience. For further information please call 1800 555 555

The Chicken Supreme Dip Company
3 Sydney Road
SYDNEY NSW 2000

- (1) Type of Recall
- (2) Name, Size and Description of Product
- (3) Reason for Recall
- (4) Identify
- (5) Quantities
- (6) Disposal
- (7) Hazard
- (8) Company Contact Details

Post Recall Reporting

- Reports used to show recall carried out satisfactorily and consumers have been protected
- Examples of questions asked
 - Circumstances leading to recall
 - How widely were the relevant batches distributed
 - How much manufactured? Recovered?
 - How was stock disposed of? Provide destruction certificates

State/Territory Challenges

- Dealing with different State/Territory can be a challenge
- Each State/Territory deals and assess food recalls differently
- One State/Territory would recall a product while another may just withdrawal
- FSANZ is working with each State/Territory to develop better continuity for food recalls

Issues that may slow down a recall

- How to conduct a recall
- Lack of preparation
- Distribution Lists
 - Accuracy – Contact details of those that received implicated product
 - Knowledge – whether a company received the implicated product
- Timeliness – sponsor carries on with the day to day running of the business

Mistaken use of the recall process

- Garlic Bread Recall – 2008
 - Sponsor recalled garlic bread because of blue colouration
 - FSANZ advised that this was not a public health and safety risk
 - Sponsor went ahead with recall
 - Later the sponsor admitted that the product was recalled for aesthetic reasons

Recalls and Media Attention

- Some recalls get a lot of media attention
 - Woolworths Fresh Milk Lite 2 L – 2009
 - Microbial – *Escherichia coli*
 - Bonsoy Soy Milk - 2009
 - very high levels of Iodine due to Kombu
 - World wide recall



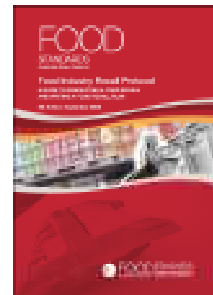
International Recalls and Australia

- Food Incidents overseas have triggered recalls in Australia
- Recall of Pistachios from Setton Pistachio of Terra Bella Inc in the US resulted in 3 recalls in Australia
- FSANZ receives information from overseas agencies about recalls and investigates possible imports

Food Industry Recall Protocol

What is the purpose of this protocol?

- Guidance for food businesses on
- Developing a written recall plan
 - Conducting a food recall
 - Roles of government and industry



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Food Recall Review

- Review in consultation with government and industry stakeholders
- Training of after hours recall officers has been revised and improved
- Updated versions of the Food Industry Recall Protocol and Government Authority Food Recall Protocols published in 2008

Conclusion

- Prompt and effective recall action ensures safety of the food supply and promotes consumer confidence in a company's products



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