

SUBJECT: 2017–18 Report on local government activities under the *Food Act 2006*

<input type="checkbox"/> Approved <input type="checkbox"/> Not approved <input type="checkbox"/> Noted <input type="checkbox"/> Signed (correspondence) <input type="checkbox"/> Further information required (see comments)	Signature..... Date...../...../..... Dr Jeannette Young PSM, Chief Health Officer and Deputy Director-General, Prevention Division Comments:
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ACTION REQUIRED BY

There is no specific time frame required.

RECOMMENDATION It is recommended the Chief Health Officer and Deputy Director-General:

- **Approve** the *2017–18 Report on local government activities under the Food Act 2006*.
- **Approve** the distribution of the above report to Queensland local governments, and it being made publicly available on the Department of Health (DoH) website.

ISSUES

1. The DoH provided a notice under section 28 of the *Food Act 2006* (the Act) to the chief executives, of 77 local governments and one town authority in Queensland, to request a report regarding the administration and enforcement activities and actions undertaken under the Act, for the 2016-2017 financial year.
2. All local governments and the town authority complied with the DoH request, and provided the information in the prescribed format.
3. The *2017–18 Annual report on local government activities under the Food Act 2006* (the report) is available in Attachment 1.
4. Key findings of the 2017–18 reporting period include
 - 4.1. There were 30,569 food businesses, representing a 0.6% increase in the number of licensed food businesses in Queensland.
 - 4.2. Eleven local governments reported that they had no licensed food businesses, the same number as recorded for previous reporting periods.
 - 4.3. Food safety supervisor compliance dropped from 90.8% in the previous reporting period to 77.7%. This was primarily due to a change in administrative system occurring at City of Gold Coast, which meant they were unable to provide data for this year's report.
 - 4.4. 54% of local governments reported that they offer food safety education or training to food businesses or the general public.
 - 4.5. Statewide there were 185.6 employees committed to food regulation, which is a 2.5% decrease from the previous reporting period. In addition, 33 (42%) local governments reported the use of contractors to perform food regulation tasks.
 - 4.6. A total of 3,329 complaints were received, representing an 8% reduction compared to the previous reporting period.
 - 4.7. A total of 35,381 inspections were undertaken in the 2017–18 reporting period. Licensed food businesses were inspected on average 1.2 times per year, which is consistent to the previous reporting period and statewide trend.
 - 4.8. Overall there was an increase in enforcement action undertaken by local governments compared with the previous reporting period. This included a 10% increase in the number of improvement notices issued and 20% increase in the number of prosecutions pursued by local government under the Act.
5. Statewide trends were reported where aggregated information was available.

BACKGROUND

6. Section 29 of the Act grants powers for the DoH to provide the chief executive of a local governments with a notice to request a report on the enforcement activities and actions undertaken in the administration of the Act for licensed food business. This practice has been undertaken annually by the DoH since 2010.
7. The main purpose of the report is for the DoH to demonstrate due diligence with its obligations under the Act, and ensure local government is effectively administering their devolved powers under the Act for licensed food businesses in Queensland.

Queensland Health
**CHIEF HEALTH OFFICER AND
 DEPUTY DIRECTOR-GENERAL BRIEFING NOTE**

C-ECTF-18/[Insert No]
 Health Protection

8. In addition, the report enables the DoH to monitor and assess trends for licensed food businesses, and compliance and enforcement practices in the administration of the Act by local government.
9. Information given by local governments has been collated and reviewed by the Food Safety Standards and Regulation Unit, Health Protection Branch, and made available in the report (Attachment 1).
10. Consistent with the provisions of section 29 of the Act, the DoH makes available to local government a statewide report on the collated data. This report is also published and publicly available on the DoH website.

RESULTS OF CONSULTATION

11. The Food Safety Standards and Regulation Unit, Health Protection Branch actively contacted local governments when potential data discrepancies were identified for clarification.

RESOURCE/FINANCIAL IMPLICATIONS

12. There are no resources or financial implications associated with this brief.

SENSITIVITIES/RISKS

13. There are no known sensitivities in relation to the public release of this report.

ATTACHMENTS

14. Attachment 1: *2017–18 Annual report on local government activities under the Food Act 2006.*

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<p>Delegation Check:</p> <p>Purchasing Arrangements Check:</p> <p>Request within approved Funding Plan:</p> <p>Sufficient Support Documentation:</p> <p>General Comments:</p>

2017–18 Annual report on local government activities under the *Food Act 2006*

January 2019

RTI RELEASED



2017–18 Annual report on local government activities under the *Food Act 2006*

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An electronic version of this document is available at <https://www.health.qld.gov.au/public-health/industry-environment/food-safety/resources>

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Summary

In relation to reportable elements of the food regulatory system in Queensland, the *2017–18 Annual report on local government activities under the Food Act 2006* presents:

- statistical information on annual activities for each local government
- consolidated information by region
- an examination of trends for core parameters.

This year's report also provides insights into the food safety training offered by local government which has not previously been captured.

Highlights from 2017–18 reporting period

- The number of licensed food businesses in Queensland was 30,569 representing a 0.6% increase from the previous 2016–17 reporting period.
 - Two thirds (67%) of Queensland's licensed food businesses are from the Brisbane and Moreton region.
 - Only 37% of local governments use risk-based profiling to categorise food businesses.
- 95.3% of licensed food businesses have a nominated food safety supervisor compared to 90.8% the previous reporting period.
- More than half (54%) of local governments reported that they offer food safety education and training to food businesses or the general public. Most offer it free of charge.
- The statewide percentage of licensed food businesses who require a food safety program and have an accredited food safety program is 87%, which is 6% decrease from previous reporting period.
- A total of 35,381 inspections were undertaken in the 2017–18 reporting period. Licensed food businesses were inspected on average 1.2 times per year, which is similar to the previous year's report.
- A total of 3,329 complaints were received by local government regarding Queensland food businesses, representing an 8% decrease from the previous 2016–17 reporting period.
- The total number of employees committed to food regulation has been consistently reported as 0.6 persons per 100 licensed food businesses since 2015. This equates to an average of 1 food safety regulator for every 162 licensed food businesses throughout the state.
- 42% local governments reported that they use contractors to perform some food regulation tasks.
- Enforcement activities showed:
 - 10.5% increase in improvement notices issued
 - more than twice the number of immediate licence suspensions were reported compared to the previous year
 - 17% decrease in prescribed infringement notices (PINs)
 - 26% increase in prosecutions were pursued by Queensland local governments.

1. Introduction

The *Food Act 2006* (the Act) is the primary food safety legislation in Queensland and applies to Queensland food businesses (excluding public hospitals, state schools, prisons and other State food businesses). The objectives of the Act are to ensure food for sale is safe and suitable for human consumption, to prevent misleading conduct in relation to the sale of food and to apply the *Australia New Zealand Food Standards Code* (the Code).

The Department of Health (the Department), Hospital and Health Service Public Health Units (PHUs) and local government are responsible for enforcing compliance with the Act. As such, these agencies are accountable to the community for ensuring that acceptable food safety standards are being achieved by food businesses.

In Queensland, local government are responsible for licensing food businesses, routine inspection and enforcement of food safety standards in retail, manufacture and food service sectors, complaint investigations relating to a food business, collaboration on foodborne illness investigations and accrediting food safety programs for certain high-risk food businesses under the Act. Local government have responsibility for enforcing specified offence provisions of the Act and Chapter 3 of the Code (Food Safety Standards).

Section 28 of the Act empowers the Department to request information from local government relating to the administration and enforcement of the Act. As a partner in the administration of the Act, section 29 enables the Department to provide a report on the administration of the Act to local government.

Since 2010, the Department has collected information annually from local government about the key services they provide in relation to the Act. The subsequent report is published to foster transparency of governance.

The information regarding food regulatory activities provided to the Department by local government contributes directly to the development and overall administration of the Act and informs the status of food safety in Queensland. In turn, this information enables the Department to respond to requests and enquiries from the Minister for Health and Minister for Ambulance Services, the Director General or appropriate Commonwealth agencies.

2. Regions and local governments

There are 77 local governments and one town authority¹ in Queensland. For the purposes of this report, the Weipa Town Authority is included as a local government.

To align with previous local government reports, the data for the 2017–18 reporting period has been grouped into nine geographical division areas. These areas are based on the Australian Bureau of Statistics local government regions in Queensland (see Table 1).

Table 1 Local government regions

Region	Local governments
Brisbane and Moreton	Brisbane, Gold Coast, Ipswich, Lockyer Valley, Logan, Moreton Bay, Noosa, Redland, Scenic Rim, Somerset and Sunshine Coast
Mackay and Fitzroy	Central Highlands, Gladstone, Isaac, Livingstone, Mackay, Rockhampton and Woorabinda
Wide Bay Burnett	Banana, Bundaberg, Cherbourg, Fraser Coast, Gympie, North Burnett and South Burnett
Far North	Aurukun, Cairns, Cassowary Coast, Cook, Croydon, Douglas, Etheridge, Hope Vale, Lockhart River, Mapoon, Mareeba, Napranum, Northern Peninsula, Pormpuraaw, Tablelands, Torres, Torres Strait Islands, Weipa, Wujul and Yarrabah
Northern	Burdekin, Charters Towers, Hinchinbrook, Palm Island, Townsville and Whitsunday
Darling Downs	Goondiwindi, Southern Downs, Toowoomba and Western Downs
North West	Burke, Carpentaria, Cloncurry, Doomadgee, Flinders, Kowanyama, McKinlay, Mornington, Mt Isa and Richmond
South West	Balonne, Bulloo, Maranoa, Murweh, Paroo and Quilpie
Central West	Barcaldine, Barcoo, Blackall-Tambo, Boulia, Diamantina, Longreach and Winton

A map of the nine geographical areas is provided in Appendix 1 with a more detailed map of individual local government boundaries provided in Appendix 2.

¹ Rio Tinto is responsible for the administration of the town of Weipa which it carries out through the Weipa Town Authority (WTA). The WTA acts in the role of Local Authority, with staff that would normally be associated with a local government.

3. Requesting information

The Department provided a notice under section 28 of the Act to all local governments requiring information regarding activities undertaken in the administration of the Act for the period 1 July 2017 to 30 June 2018 (a copy of the reporting template is included as Appendix 3).

The information requested contains a core group of questions consistent with previous reporting periods, that provide a level of consistency in the data collected across reporting periods.

Unfortunately, additional questions designed to increase the data around foodborne illness outbreaks associated with *Salmonella* and *Campylobacter* were not well responded to and as a result have been excluded from the report.

New questions for the 2017–18 reporting period are identified in the reporting template (refer to Appendix 3) and include the use of risk-based profiling (categories) of food businesses, how contractors are used to perform food regulation tasks and the provision of food safety education and training.

In addition, to reduce the number of requests for data to local government, the reporting template sought information regarding broader food businesses (e.g. mobile food vehicles), which is not presented in this report.

4. Considerations and limitations of the report

This report provides data on the activities of local government for the 2017–18 financial year rather than serving as a performance review of local government across Queensland in the administration of the Act.

- The data in this report is presented by geographic regions defined by the Australian Bureau of Statistics. There are significant variations in population density and distribution, distribution of food establishments, capacity in local governments across metropolitan and rural locations and other confounding factors which limit regional comparisons. For example, the Brisbane and Moreton region captures data from six of the of the largest and most densely populated areas of Queensland.
- Data provided in this report is not used as the single measure for performance by local government in the administration of the Act.
- Targeted compliance and regulatory actions undertaken by local governments are determined by local priorities and are not prescribed by the State. This provides local government with the discretion to target regulatory compliance activities within their boundaries and therefore contributes to the variation in food safety compliance activities between local governments.
- The Act does not bind the Crown. Therefore, food businesses in State government facilities such as schools, prisons and hospitals are not regulated by local government.
- Whilst this report provides activity data on select types of regulatory action undertaken by local government, it does not include a full range of strategies and tools regulators may use to assist and engage with food businesses to achieve and maintain food safety compliance with the Act.

- Some businesses or activities are not licensable under the Act, such as:
 - businesses selling only pre-packaged food
 - the sale of whole fruit and vegetables or drinks such as tea, coffee, soft drink and alcoholic beverages
 - primary producers of eggs, dairy, meat and seafood that are accredited by Safe Food Production Queensland under the Food Production (Safety) Act 2000.
 Therefore, these businesses are not captured by this report.
- The methodology consists of self-reporting surveys that may be prone to information bias, also known as misclassification.

5. Results

Queensland's population is clustered around the cities and coastlines. Less than 5% (128,000) of the population live in remote and very remote areas, and over half of the Queensland population live in major cities². This pattern is reflected in the activities reported by the regions.

A summary of the 2017–18 regional results for the core parameters is presented in Table 2 and is discussed within the relevant sections of the report.

Individual local government data for 2017–18 is provided in Appendix 4.

Table 2 Regional results for core parameters in 2017–18

Region	Licensed food businesses	Average inspections per food business	Food businesses with a food safety supervisor	Food businesses requiring a FSP with a FSP	Improvement notices issued	PINs	Prosecutions	FTE employees committed to food regulation
Brisbane & Moreton	20,603	1.1	14,346	1,319	2,963	472	40	98.7
Mackay & Fitzroy	1,925	1.0	1,715	121	24	8	1	15.2
Wide Bay Burnett	1,859	1.1	1,647	107	39	2	0	14.3
Far North	2,312	1.4	2,307	133	41	10	3	17.8
Northern	1,717	1.2	1,667	105	177	24	0	9.2
Darling Downs	1,446	1.5	1,352	106	206	19	0	11.5
North West	226	1.6	226	18	26	5	0	9.3
South West	321	0.8	319	16	0	0	0	7.5
Central West	160	1.4	160	5	1	0	0	2.2
Total	30,569	1.2	23,739	1,930	3,477	540	44	185.6

² Australian Bureau of Statistics. *Regional population growth, Australia*, Cat. No.3218.0. ABS: Canberra; 2016

5.1 Licensed food businesses

Certain food businesses are required to be licensed by local government under the Act, including:

- food manufacturers (e.g. manufacturers of bakery products)
- food businesses selling unpackaged food by retail (e.g. restaurant or catering business)
- non-profit organisations that sell meals on at least twelve occasions in a year (e.g. Meals on Wheels).

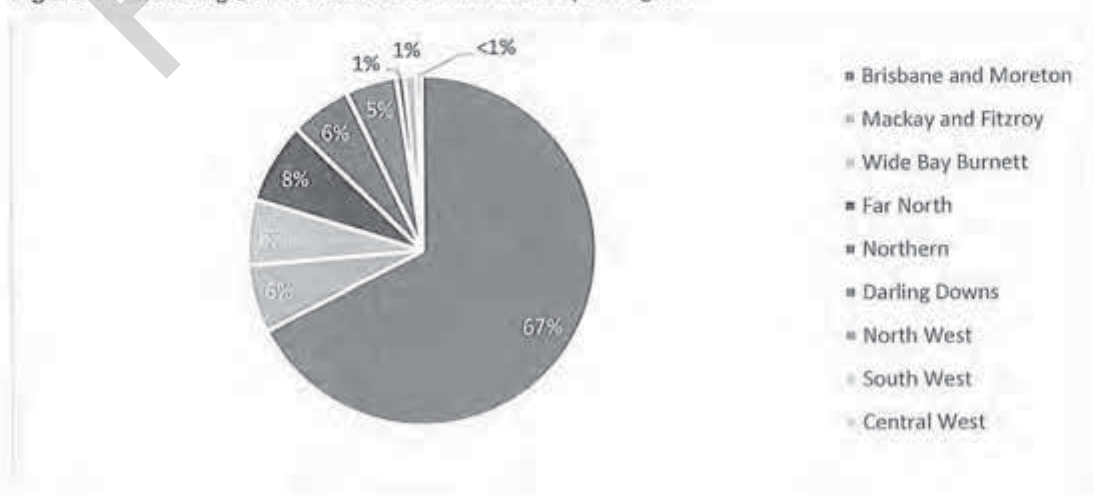
During the 2017–18 reporting period there were **30,569** licensed food businesses in Queensland. This is an increase of 188 (0.6%) licensed food businesses from the previous reporting period.

Eleven (14%) local governments reported that they had zero licensed food businesses, the same number as reported in previous years. In the 2017–18 reporting period they were Woorabinda, Lockhart River, Mapoon, Napranum, Pomppuraaw, Doomadgee, Kowanyama Aboriginal Shire Councils, Northern Peninsula Area Regional Council, Torres Strait Island Regional Council, Palm Island and Mornington Shire Councils.

The percentage of the licensed food businesses from each region is identified in Figure 1. The proportion of licensed food businesses is consistent with population numbers for each region. In descending order they are:

- Brisbane and Moreton region with two-thirds of licensed food businesses (20,603)
- Far North region which includes Cairns and Hinterland, Torres and Cape with 8% (2,312)
- Mackay and Fitzroy region 6% (1,925)
- Wide Bay Burnett 6% (1859)
- Northern region 6% (1717)
- Darling Downs 5% (1446)
- South West 1% (321)
- North West 1% (226)
- Central West accounts for 0.5% (160) of the licensed food businesses for the state.

Figure 1 Percentage of licensed food businesses per region

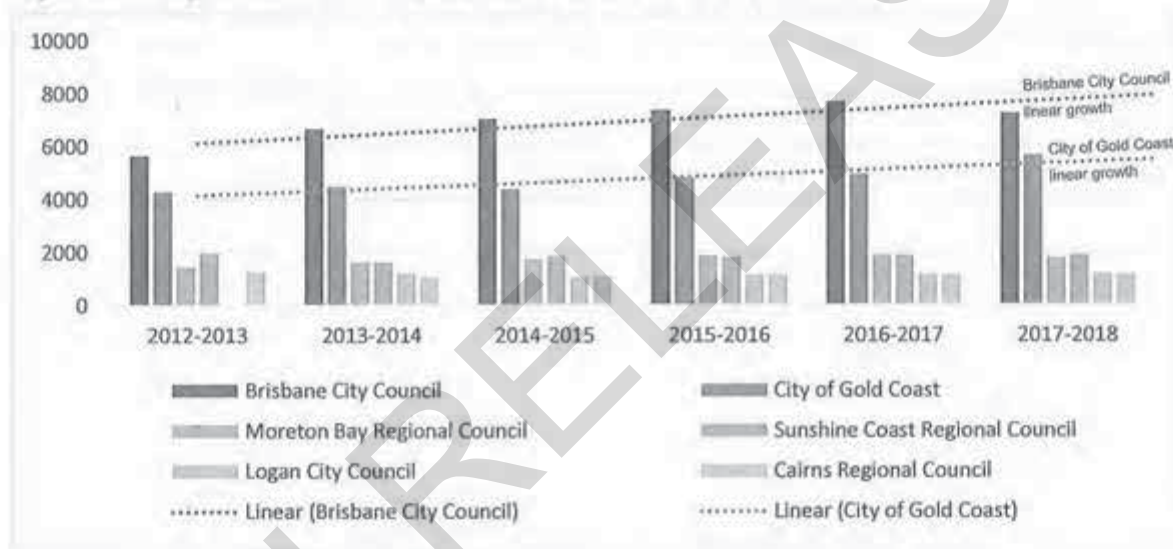


The six local governments with the highest number of licensed food businesses from the 2012–18 reporting periods are shown in Figure 2. As expected, there is minimal difference in ranking between the consecutive reporting periods. This is largely a reflection of location and population density. The top five local governments are located in the Brisbane and Moreton region of South East Queensland which have the highest population densities in Queensland.

In 2017–18 Brisbane City Council reported a 6% decrease of licensed food businesses, despite this, it can be seen in Figure 2 that the two largest local governments in Queensland, Brisbane City and City of Gold Coast have demonstrated an upwards trend since 2012, reflecting the continuing growth expected for the region.

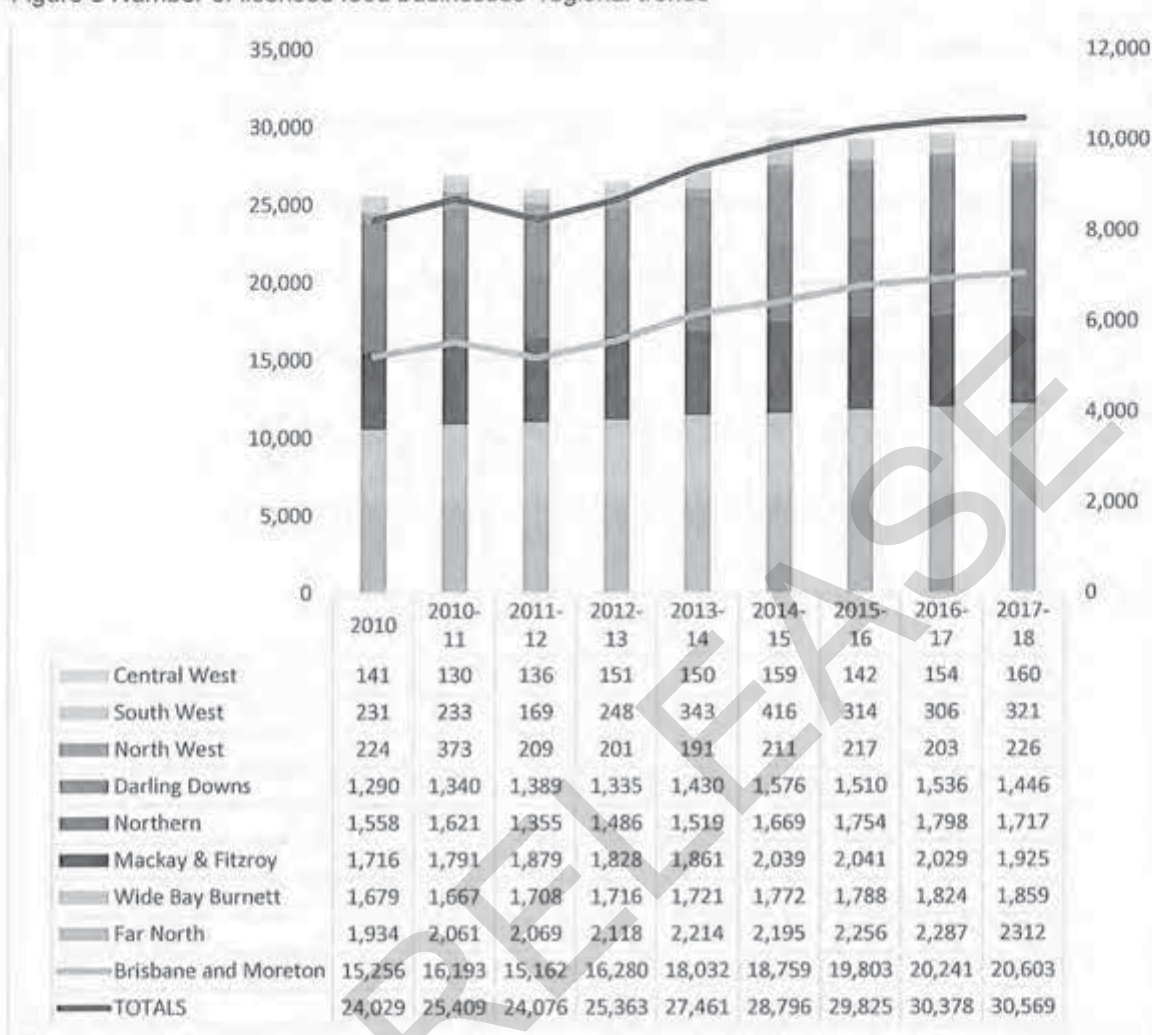
City of Gold Coast results recorded an increase of approximately 14% (708 new food businesses) in the last reporting period (compared to 9.7% and 2.4% growth in the previous years). This is attributed to new businesses commencing for the 2018 Commonwealth Games hosted in the region.

Figure 2 Local governments with highest number of licensed food businesses



From the graph and data in Figure 3 it can be seen that the remaining regional licensed food business numbers are relatively stable. Statewide, the average increase in licensed food businesses is 3% since reporting commenced in 2010.

Figure 3 Number of licensed food businesses—regional trends



5.1.1 Licence categories

The Department acknowledges that at times local government have competing priorities which may result from staffing shortfalls, political interests and responsibility for numerous pieces of legislation.

Classifying food businesses allows local government to prioritise food safety tasks such as inspections which can assist with planning and ensure that adequate resources are available.

Local governments were asked to provide information on licence categories. Of the 67 local governments that reported having licensed food businesses, 18 reported not using licence categories, which is a reduction of 7% from the previously reported figure. This equates to 5 more local governments utilising a method of categorisation to license food businesses.

In the 2017–18 reporting period, 15 local governments used simple categories such as low, medium and high risk; 25 used categories based on business type such as café/restaurant, manufacturer and child care centre; 9 local governments applied other categorisation methods such as by function (temporary, mobile, fixed) or by a combination of risk level and business description and 18 were either unknown or did not report any licence categories. There was a wide range (1 to 34) of food business licence types used by local government throughout the state.

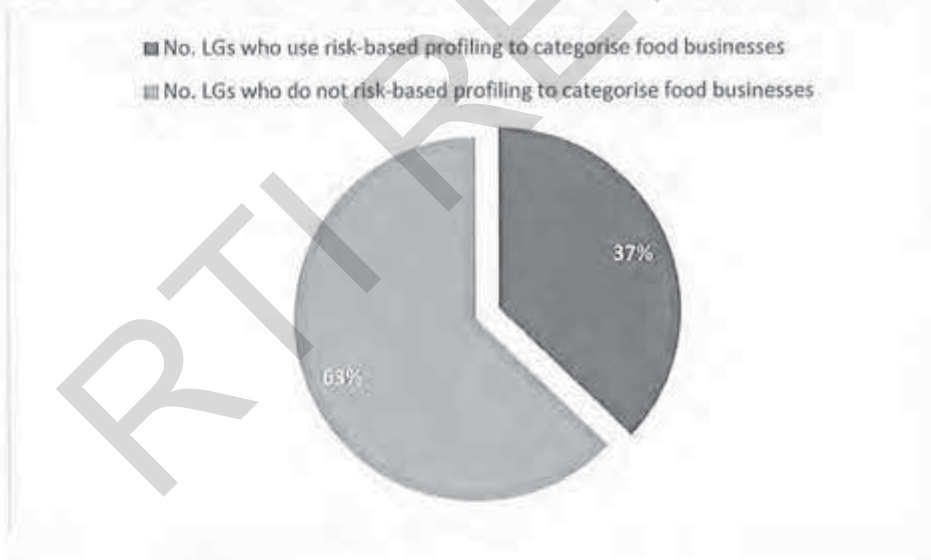
For the first time, local government were asked if they applied risk based profiling to categorise food businesses, only 29 (37%) local governments stated that they used risk-based profiling to classify food businesses (see Figure 4).

Table 3 below shows the average # of food business category types for each region and the percentage of local governments who utilise risk-based categorisation.

Table 3 Food business risk profiling and category types by region

Region	% local governments who use risk-based licensing system	Food business licence types (minimum)	Food business licence types (maximum)	Food business licence types (average)
Brisbane & Moreton	64	5	27	15
Mackay & Fitzroy	43	2	19	8
Wide Bay Burnett	57	3	7	4
Far North	35	1	34	3
Northern	83	2	16	7
Darling Downs	50	3	10	6
North West	10	1	7	2
South West	17	1	6	2
Central West	0	1	10	3

Figure 4 Local governments who use a risk-based system to categorise food businesses



5.2 Food safety supervisors

Section 86 of the Act requires licensable food businesses to have at least one nominated food safety supervisor. Food safety supervisors provide an important role in food businesses and must know how to recognise, prevent and alleviate food safety hazards. They must have skills and knowledge in matters relating to food safety relevant to the food business, and have the authority to supervise and give directions about matters relating to food safety to persons who handle food in the food business. Anyone who meets these requirements may be a food safety

supervisor which may include the business owner, the licensee, a manager, employee or a contractor.

In 2017–18 it was reported that **23,739** (77.7%) of licensed food businesses had a nominated food safety supervisor which appears to be a considerable decrease from the previous reporting period where 27,589 (90.8%). However, during the 2017–18 reporting period, one of the largest local governments, the City of Gold Coast was unable to provide data on this criterion due to the implementation of a new system, which skewed the overall percentage.

To combat this anomaly, the City of Gold Coast food businesses were removed from the calculations. When the City of Gold Coast statistics were removed, the overall compliance with food safety supervisor provisions was **95.3%**, a 5% increase from the previous reporting period.

Both Central West and North West regions reported complete (100%) food safety supervisor compliance for 2017–18.

Table 4 below shows the 2017-18 food safety supervisor data for regions compared to the previous reporting period.

Table 4 Food safety supervisor data

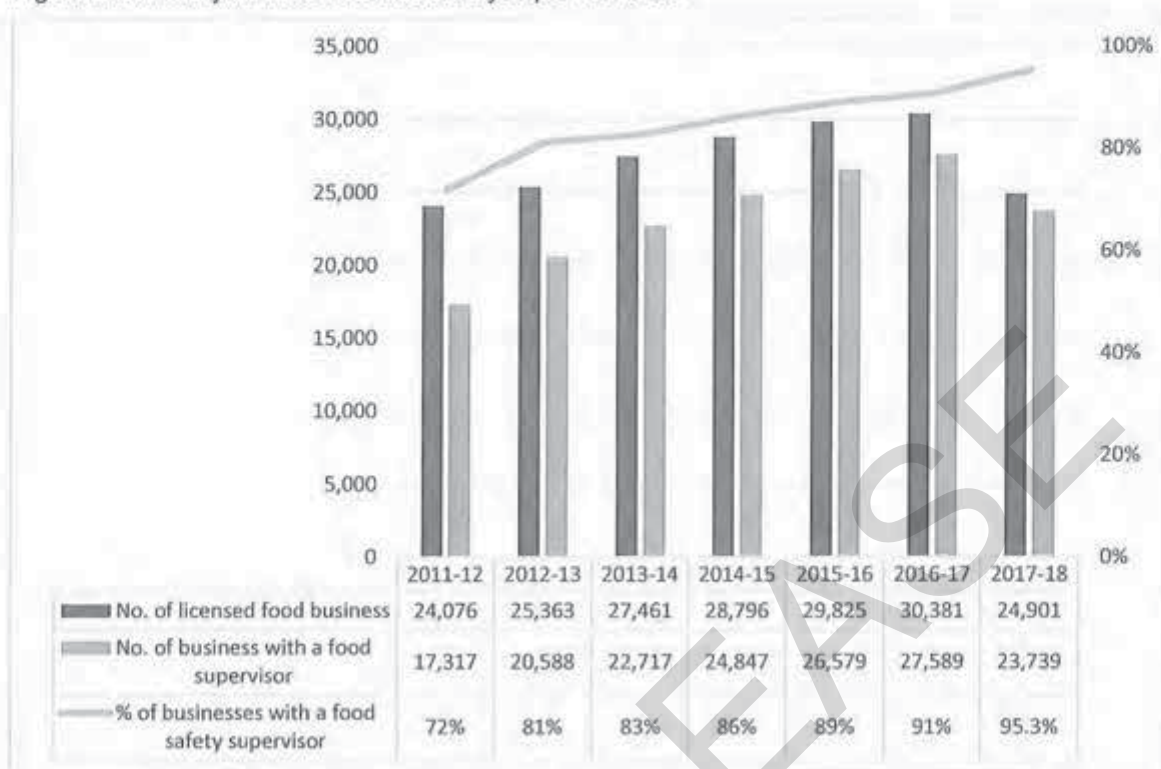
Region	Licensed food businesses 2017–18	Businesses with food safety supervisor 2017–18	% businesses with food safety supervisor 2017–18	% businesses with food safety supervisor 2016–17
Brisbane & Moreton*	14,935	14,346	96.0	88.4
Mackay & Fitzroy	1,925	1,715	89.1	97.6
Wide Bay Burnett	1,859	1,647	88.6	89.0
Far North	2,312	2,307	99.8	97.7
Northern	1,717	1,667	97.1	96.4
Darling Downs	1,446	1,352	93.5	96.0
North West	226	226	100	99.0
South West	321	319	99.4	98.7
Central West	160	160	100	100
Total (average)	24,901	23,739	(95.3)	(90.8)

* Brisbane and Moreton region without the inclusion of the City of Gold Coast statistics

Since reporting commenced, the proportion of food businesses with a nominated food safety supervisor has maintained a relatively stable percentage above 85%.

The sustained and improved rate of compliance that can be seen in Figure 5 and can be contributed to the continued efforts of the environmental health workforce; improved interpretative guidance, enforcement focus and information for the industry and regulators have combined to support the improved compliance rates.

Figure 5 Summary of statewide food safety supervisor data



5.3 Food safety training

Section 167 of the Act states that the functions of an authorised person relating to the carrying on of a food business not only involves enforcing the Act, but also "providing advice and information on how the purposes (*of the Act*) may be achieved."

Whilst most environmental health officers acknowledge the value of providing food safety training, time and local government resources are often expressed as the limiting factor to the provision of training to food business operators.

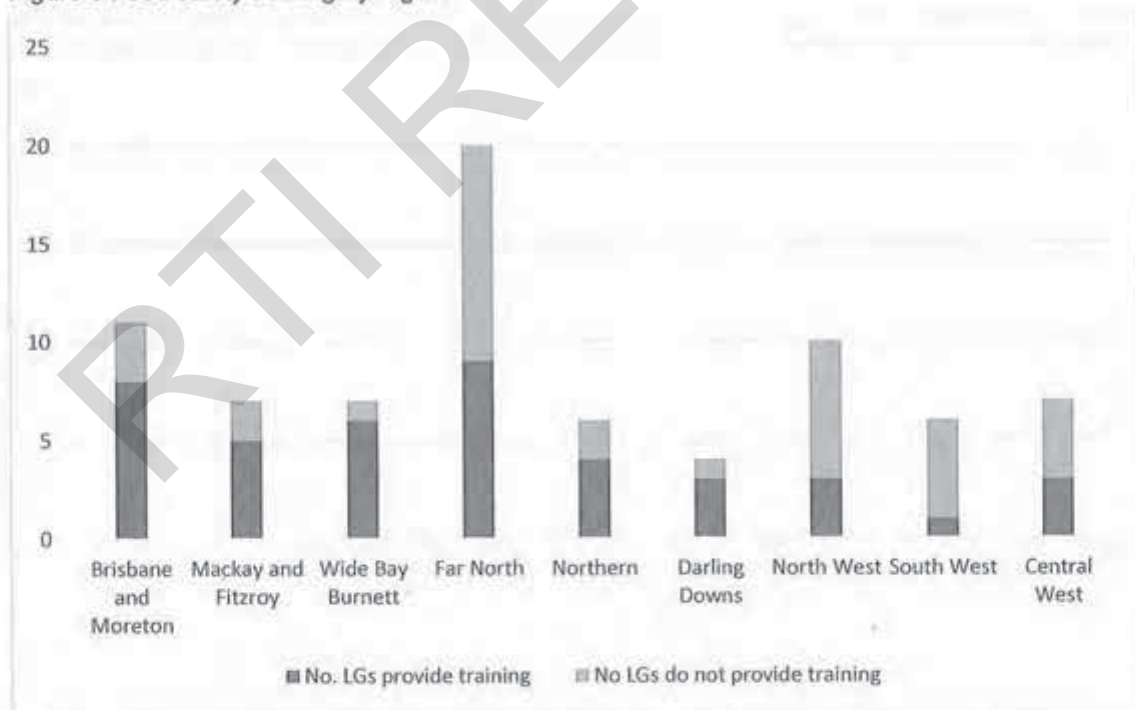
A new category of questions, seeking responses about the provision of food safety education and training was added to the 2017–18 questionnaire. More than half (54%) of local governments reported that they offer food safety training to food businesses or the general public. The number of local governments in each of the regions is shown in Table 5.

Table 5 Number of local governments who provide food safety training by region

Region	Local governments who provide food safety training	
Brisbane and Moreton	8	73%
Mackay and Fitzroy	5	71%
Wide Bay Burnett	6	86%
Far North	9	45%
Northern	4	67%
Darling Downs	3	75%
North West	3	30%
South West	1	17%
Central West	3	43%
Total	42	54%

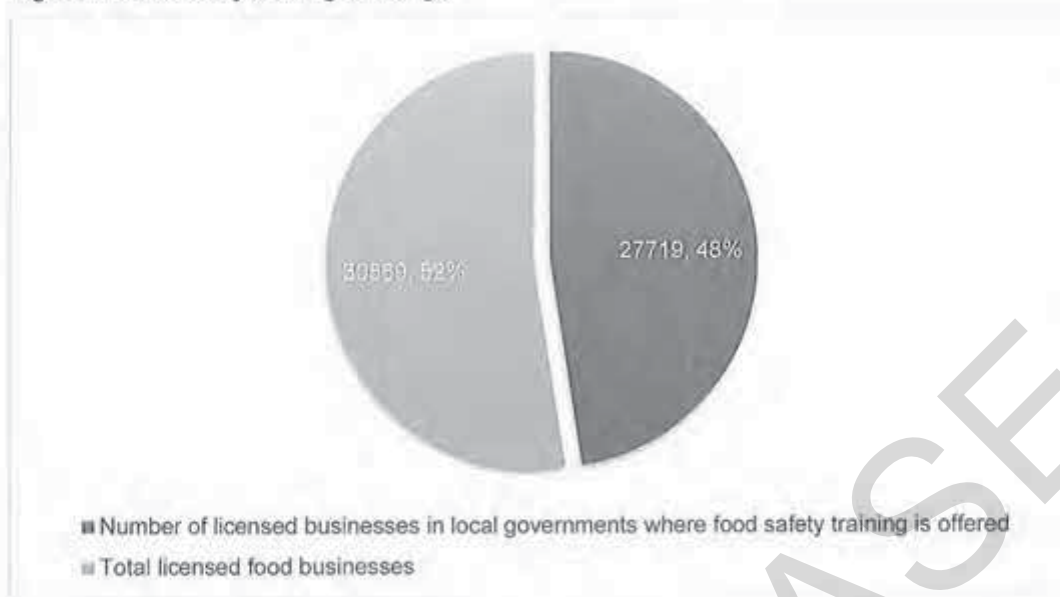
The proportion of local governments who reported that they offer food safety training, whether it is face-to-face, online or via another method is summarised by region in Figure 6 (below).

Figure 6 Food safety training by region



The food safety training offered by these local governments has the potential coverage of almost half of the licensed businesses reported for Queensland (see Figure 7).

Figure 7 Food safety training coverage



Although the reporting template did not ask any additional questions around the training offered, some local governments provided unprompted additional information. Of those who provided additional information, 14 local governments (18%) reported that they use Environmental Health Australia's "I'm Alert" online food safety training program.

Of the local governments who offered additional information, 93% reported that the service was provided free of charge to the participant.

5.4 Food safety programs

The introduction of food safety programs for certain sectors of the food industry was part of a national review and assessment which aimed to reduce the incidence of foodborne illness, reduce regulatory burden on the food industry and provide consistent food regulation and standards across Australia.

Under the Act, certain high-risk licensed food businesses are required to have a food safety program accredited by their local government if:

- the food business involves off-site catering
- the primary activity of the food business is on-site catering
- the food business is carried on as part of the operation of a private hospital or otherwise processes or serves potentially hazardous food to six or more vulnerable persons.

A regional overview of the number of licensed food businesses requiring a food safety program, and the number of those that have been accredited by local government for the 2017–18 and 2016–17 reporting periods is provided in the table below (Table 6).

Table 6 Regional food safety program data for 2017–18 and 2016–17

Region	Licensed food businesses requiring a food safety program 2017–18	Accredited food safety programs 2017–18	% businesses requiring a food safety program with a food safety program 2017–18	Licensed food businesses requiring a food safety program 2016–17	Accredited food safety programs 2016–17	% businesses requiring a food safety program with a food safety program 2016–17
Brisbane & Moreton	1,528	1,319	86.3	1,342	1,245	92.8
Mackay & Fitzroy	145	121	83.4	115	98	85.2
Wide Bay Burnett	137	107	78.1	158	146	92.4
Far North	136	133	97.8	134	122	91
Northern	123	105	85.4	108	101	93.5
Darling Downs	108	106	98.1	116	116	100
North West	25	18	72.0	22	23 ³	100
South West	23	17	73.9	16	16	100
Central West	6	5	83.3	7	6	85.7
Total	2,231	1,931	86.6%	2,018	1,873	92.8%

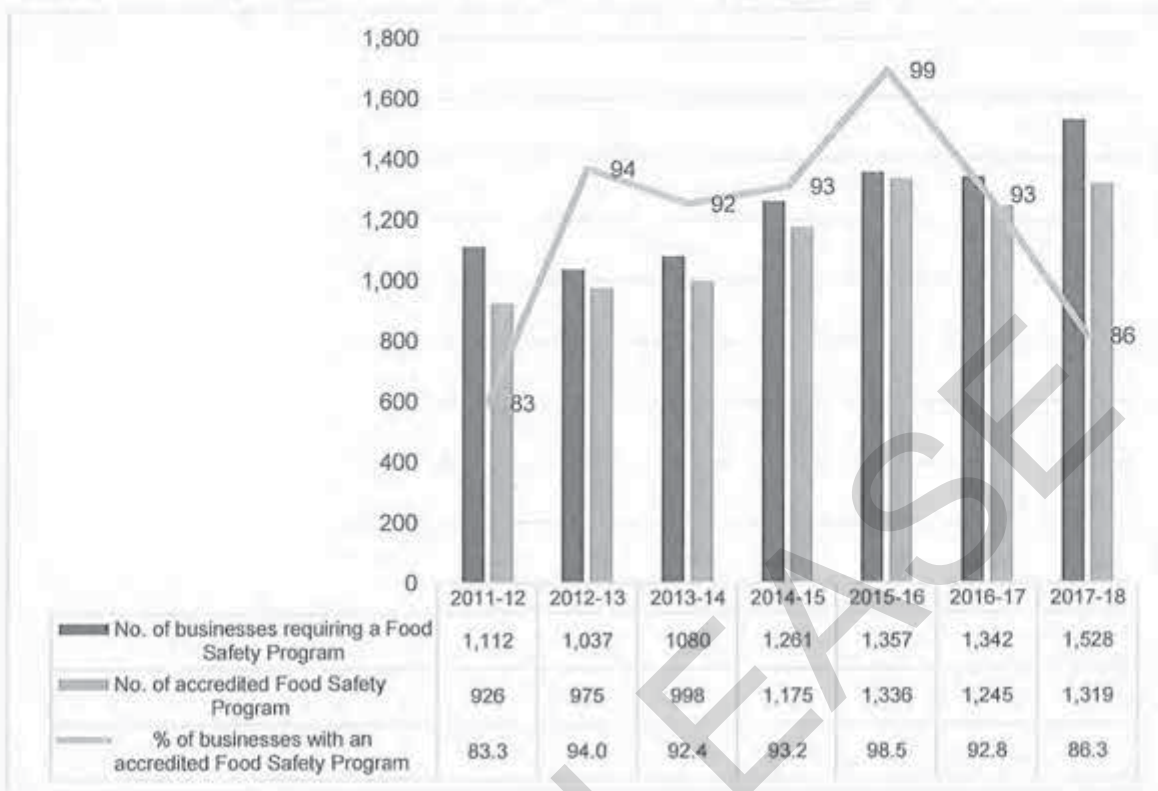
From the table above, it can be seen that six regions showed an increase in the number of licensed food businesses requiring a food safety program – Brisbane and Moreton, Mackay and Fitzroy, Far North, Northern, North West and South West.

The South West region showed the greatest percentage increase in the businesses requiring a food safety program (43% increase or 7 businesses). However, this increase (which appears significant due to the limited number of high risk food businesses in this region), coupled with the number of accredited food safety programs only increasing by one, resulted in an overall reduction in compliance rate of 73.9% in 2017–18 from 100% in 2016–17.

In the graph below (Figure 8) for the 2017–18 reporting period, the Brisbane and Moreton region showed an increase (14%, 186 businesses) in the number of food businesses that require a food safety program yet only an increase of 6% (74 businesses) in the number of food businesses requiring a food safety program with an accredited food safety programs. The net effect therefore demonstrates a reduction in compliance levels similar to the South West region.

³ One food business that doesn't require a FSP has implemented an FSP

Figure 8 Food safety programs—Brisbane and Moreton region summary 2011–18



The Brisbane and Moreton region contributes the greatest proportion to the Queensland statistics, so the reduction in compliance is reflected in the statewide summary (Figure 9).

Figure 9 Food safety programs—statewide trend

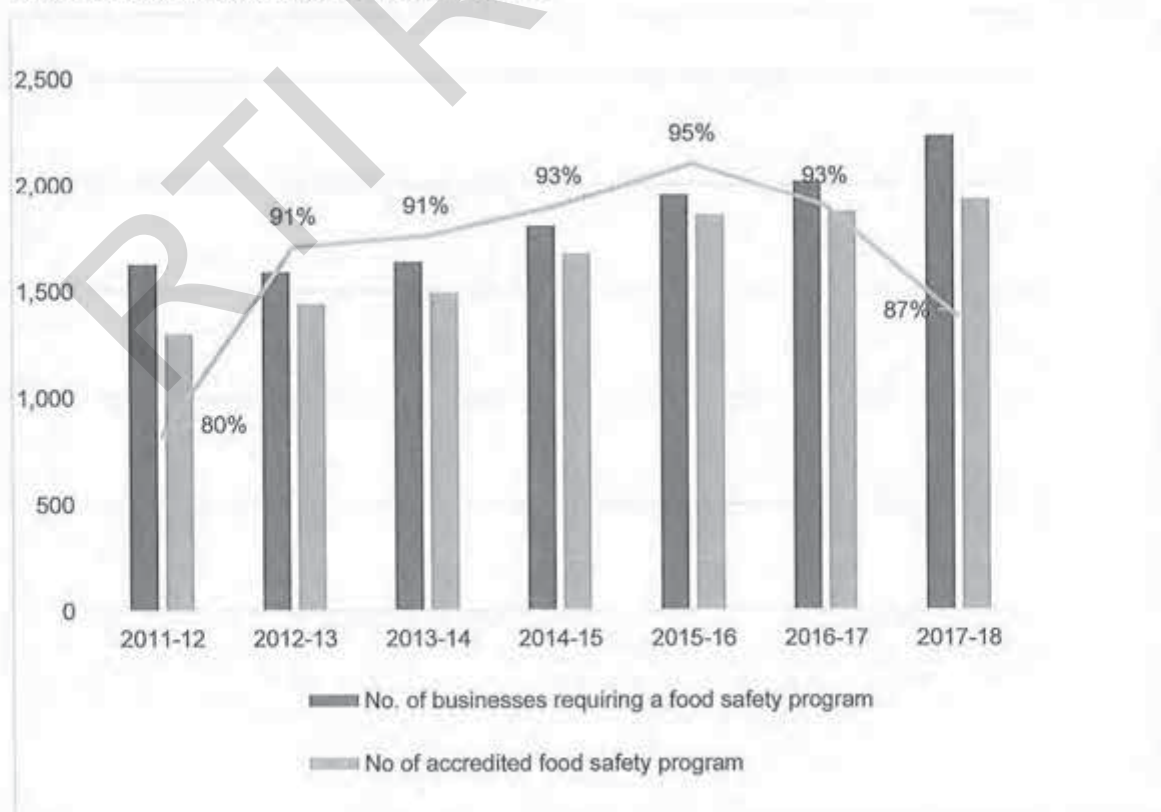
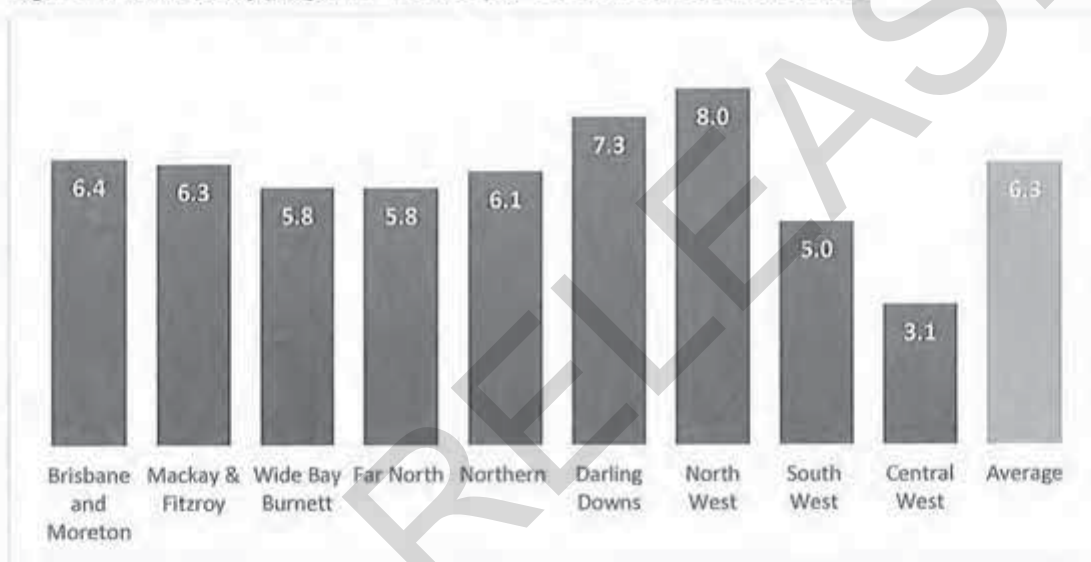


Figure 9 Food safety programs—statewide trend shows that prior to the 2017–18 reporting period, statewide figures show a high percentage (more than 90%) of businesses that required a food safety program had an accredited food safety program. In the 2017–18 reporting period the number of food businesses requiring a food safety program increased by more than 10% (211 businesses), however the compliance rate of accredited food safety programs has decreased by 6%. This could be due to a natural lag in compliance as provisional licences may be provided prior to accreditation of the food safety program.

Statewide, based on 2017–18 reporting period, for every 100 licensed food businesses there are on average 6 food businesses with an accredited food safety program (see Figure 10). This indicates the proportion of licensed food businesses who are considered high risk and have a food safety program in Queensland.

Figure 10 Food safety programs—number per 100 licensed food businesses



5.5 Food business inspections

Local government inspect licensed food businesses to assess compliance with the Food Safety Standards (chapter 3 of the Code), and the licence conditions of the food business pursuant to the Act.

The Act does not specify the frequency of inspections. Local government conduct routine inspections based on factors such as the category of the food business (e.g. high, medium or low risk) and the compliance history of the business.

The frequency of inspections may provide an indication of a local government's capacity to assess compliance of a food business with their legislative requirements in relation to safety.

Statewide, **35,381** inspections were reported in the 2017–18 period (Table 7). Licensed food businesses were inspected on average **1.2 times per year** which includes follow up and complaint inspections. This is consistent with the previous year's data.

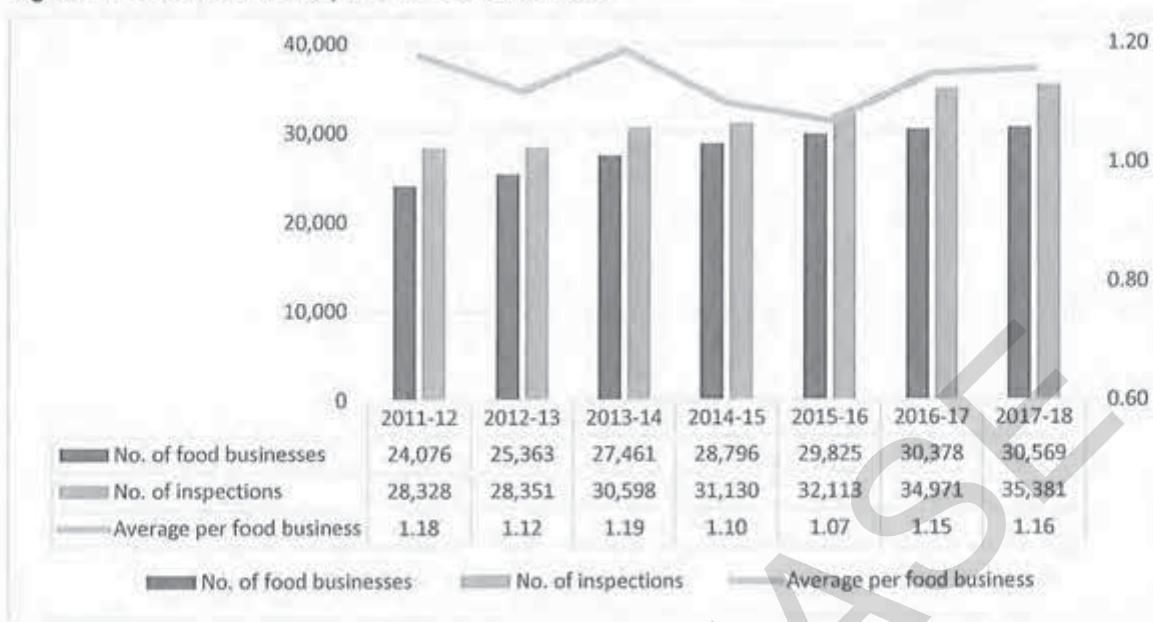
Table 7 Regional food business inspection data

Region	Licensed food businesses 2017–18	Total inspections 2017–18	Inspections per food business 2017–18	Licensed food businesses 2016–17	Total inspections 2016–17	Inspections per food business 2016–17
Brisbane & Moreton	20,603	23,230	1.1	20,244	22,162	1.1
Mackay & Fitzroy	1,925	1,950	1.0	2,029	2,557	1.3
Wide Bay Burnett	1,859	1,992	1.1	1,824	1,584	0.9
Far North	2,312	3,151	1.4	2,287	3,629	1.6
Northern	1,717	2,005	1.2	1,798	1,892	1.1
Darling Downs	1,446	2,196	1.5	1,536	2,348	1.5
North West	226	362	1.6	203	337	1.7
South West	321	265	0.8	306	255	0.8
Central West	160	230	1.4	154	207	1.3
Total	30,569	35,381	1.2	30,381	34,971	1.2

- For the 2017–18 reporting period one region, South West, recorded an inspection rate of less than one inspection per food business.
- Two local governments (Barcoo and Croyden Shire Councils) reported zero inspections were undertaken for the licensed food businesses within their locality.
- Six local governments, Carpentaria and Banana Shire Councils, Charters Towers, Isaac, Moreton Bay and North Burnett Regional Councils, had inspection rates of 0.5 or less inspections per food business.
- Nine local governments (Barcaldine, Boulia, Etheridge, Quilpie, Winton, McKinlay, Diamantina, Torres and Cherbourg) reported that their average number of inspections per licensed food business was greater than 2 per licensed food business for the 2017–18 reporting period.
 - These local governments are in regional or remote areas with a relatively small number of licensed food businesses (less than 50).
 - This represents a 30% reduction from the 2016–17 reporting period. This trend was also observed in 2015–16 and 2014–15 reporting periods.
- 11 remote local governments, Lockhart River, Mapoon, Woorabinda, Palm Island, Kowanyama, Doomadgee and Pormpuraaw Aboriginal Shire Councils, Napranum, Torres Strait Island and Northern Peninsula Area Regional Councils and Mornington Shire Council reported that they do not license food businesses. However, it was identified that inspections were conducted in partnership with PHU staff to ensure oversight of food safety requirements within food businesses.
- The Torres Strait Island Regional Council conducted 180 inspections during the reporting period as part of a strategy to commence licensing of food businesses within the area.

Statewide aggregated data since 2011 shows that the average frequency of inspections of licensed food businesses in Queensland is more than one per year (see Figure 11).

Figure 11 Food business inspections—statewide trend



5.5.1 Inspection categories

Local government were requested to categorise inspections as routine or scheduled, follow-up or re-inspection, and complaint inspections.

Statewide a total of **35,381** inspections were conducted by local government. Figure 12 shows in 2017–18:

- 73% of inspections were scheduled or routine
- 15% were follow-up re-inspections
- 6% inspections were the result of a complaint and
- 6% inspections were for other reasons, which may include license approval or change of ownership.

Figure 12 Types of inspections—statewide 2017–18



Table 8 below shows the number and proportion of the four types of inspections conducted during the 2017–18 reporting period for each of the regions.

Table 8 Number and type of inspections per region 2017–18

Region	Total Inspections	Scheduled Inspections	Re-inspections	Complaint inspections
Brisbane & Moreton	23,230	16,042	3,527	1,868
Mackay & Fitzroy	1,950	1,405	313	78
Wide Bay Burnett	1,992	1,569	212	110
Far North	3151	2,486	525	132
Northern	2,005	2,005	286	39
Darling Downs	2,196	1,454	225	84
North West	362	340	19	5
South West	265	252	9	33
Central West	230	164	73	4
Total	35,381	25,717	5,189	2,353

A total of 29 (37%) local governments, mainly in Far North, North West, South West and Central West regions, reported that they did not conduct any complaint inspections.

A total of 28 (36%) local governments, reported they did not undertake any follow-up actions or re-inspections.

5.6 Complaints

Local government receive a variety of complaints from the public regarding unsafe practices at a food business or regarding food purchased. Some examples of complaints include dirty or unhygienic food premises, undercooked food, poor food handling practices, vermin or animals in a food premises and alleged foodborne illnesses.

The number and type of complaints received can vary greatly. Local government were requested to provide the total number of complaints regarding a food business received during the reporting periods but were not asked to categorise these complaints due to the complexities associated with varying data collection methodology within local government.

Data relating to complaints received in the 2017-18 reporting period are shown in Table 9 compared to the previous reporting period.

Table 9 Complaints about food businesses

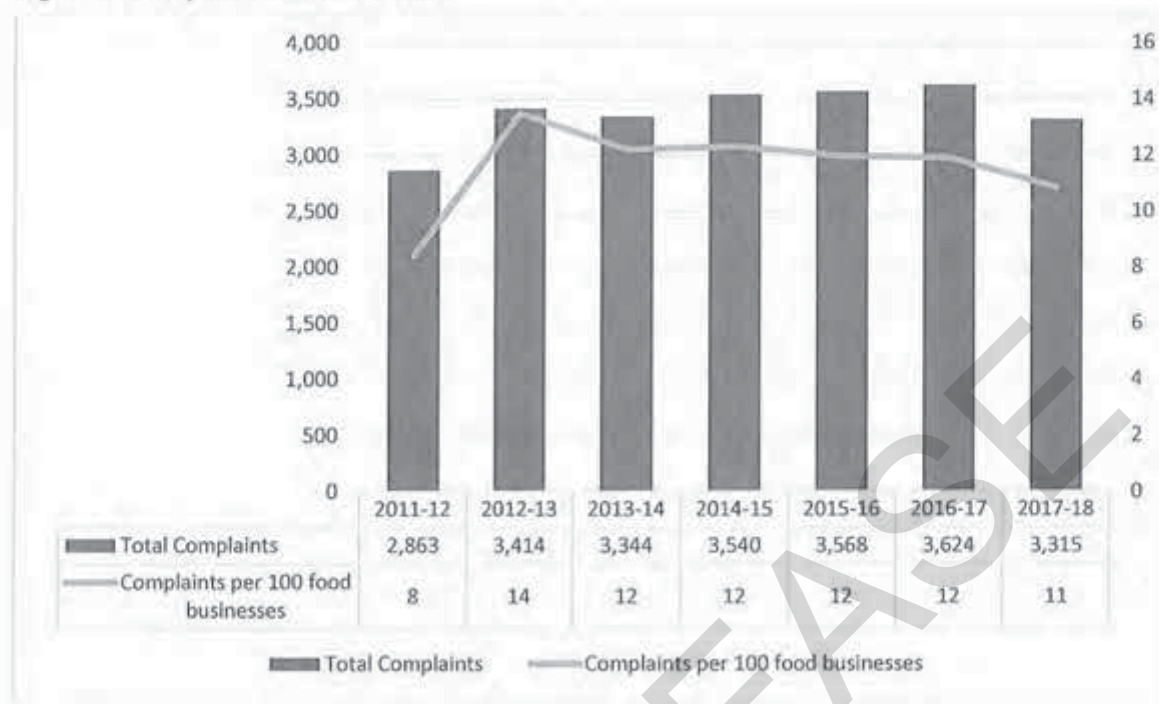
Region	Licensed food businesses 2017-18	Total complaints 2017-18	Complaints per 100 food businesses 2017-18	Licensed food businesses 2016-17	Total complaints 2016-17	Complaints per 100 food businesses 2016-17
Brisbane & Moreton	20,603	2,517	12.2	20,244	2,551	12.6
Mackay & Fitzroy	1,925	182	9.5	2,029	259	12.8
Wide Bay Burnett	1,859	152	8.2	1,824	146	8
Far North	2,312	158	6.8	2,287	224	9.8
Northern	1,717	191	11.1	1,798	160	8.9
Darling Downs	1,446	99	6.8	1,536	231	15
North West	226	9	4.0	203	47	23.2
South West	321	8	2.5	306	5	1.6
Central West	160	13	8.1	154	1	0.6
Total	30,569	3,329	10.9	30,381	3,624	11.9

- A total of **3,329** complaints were received across Queensland, with 76% (2,517) occurring within the Brisbane and Moreton region which is slightly higher than the percentage of food businesses in the region (67%).
- Statewide in the 2017-18 reporting period, there has been an 8% decrease in the number of complaints. This represents 10.9 complaints for every 100 licensed food businesses compared to 11.9 the previous year.
- Brisbane City Council received the highest number of complaints for the 2017-18 reporting period, with 777 complaints, however, when expressed per 100 licensed food businesses, this is 10.6 per 100 licensed food business, lower than the State average. This is a 17% reduction from the previous year (938 complaints 12.2 complaints for every 100 food businesses).
- The City of Gold Coast received the second highest number of complaints, with 577 complaints or 10.2 complaints for every 100 food businesses and again this aligns with the number of food businesses within this local government. It also represents a reduction from the previous reporting period (596 complaints or 12.0 per 100 licensed food business)
- Statewide, 30 local governments (38%) reported that they did not receive any food complaints for the 2017-18 reporting period. These local governments are located in rural or remote areas, with a low number of, or no licensed food businesses.

Figure 13 below shows statewide aggregated food business complaint data since 2011. Annually the total number of complaints received regarding food businesses is more than 3,000 and an average of 12 complaints per 100 licensed food business. A declining trend since 2012–13 reporting period may be due to a number of factors that may include improved food safety compliance levels, better community education resulting in a reduction in unsubstantiated complaints.

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Figure 13 Complaints—statewide trend



5.7 Employees in food regulation

Most local government employees working in food regulation are environmental health officers (EHOs). In some rural and remote areas, food regulation is carried out by contract EHOs employed on an as needs basis. In some of the indigenous communities, environmental health workers (EHWs) may fulfil this function as part of their duties. To support indigenous local governments and build the skills of EHWs, EHOs from local PHUs support EHWs by providing advice on food safety issues, and inspecting food businesses operating within the area.

While it is common in rural and remote areas for local governments to engage contractors; larger local governments also utilise contractors to backfill permanent staff, undertake targeted enforcement or compliance activities, for projects, and during busy periods.

Table 10 shows the number of full-time equivalent (FTE) employees committed to food regulation for 2017–18 in each region.

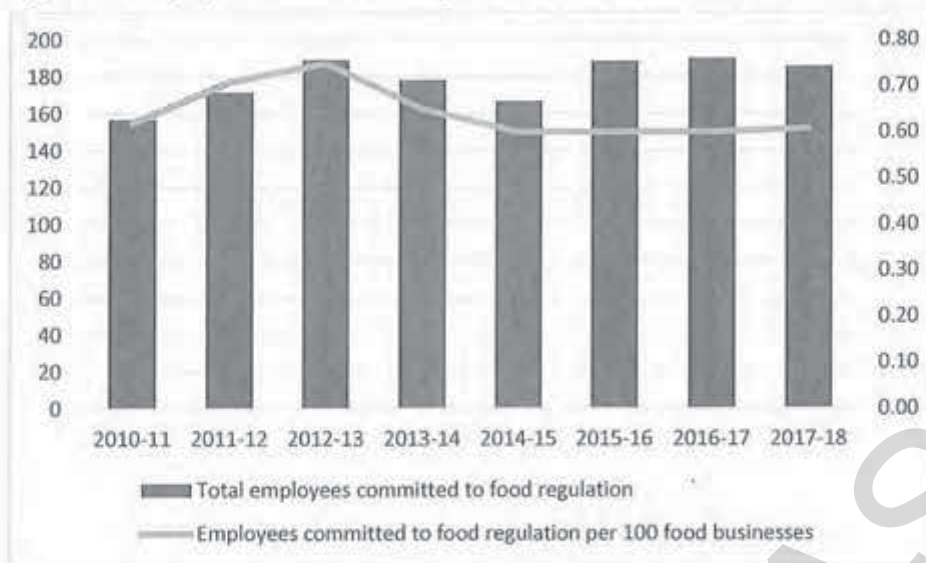
Table 10 Employees committed to food safety regulation

Region	Licensed food businesses 2017–18	Employees 2017–18	Employees per 100 licensed food businesses 2017–18	Employees 2016–17	Employees per 100 licensed food businesses 2016–17
Brisbane & Moreton	20,603	98.7	0.5	104.8	0.5
Mackay & Fitzroy	1,925	15.2	0.8	18.3	0.9
Wide Bay Burnett	1,859	14.3	0.8	15.0	0.8
Far North	2,312	17.8	0.8	17.6	0.8
Northern	1,717	9.2	0.5	8.0	0.4
Darling Downs	1,446	11.5	0.8	10.8	0.7
North West	226	9.3	4.1	5.9	2.9
South West	321	7.5	2.3	5.5	1.8
Central West	160	2.2	1.4	4.45	2.9
Total	30,569	185.6	0.6	190.4	0.6

- Statewide, there were **185.6** employees committed to food regulation for the 2017–18 reporting period, a 2.5% decrease from the previous reporting period.
- 47 (60%) local governments reported having one or more employees committed to food regulation.
- As expected, the Brisbane and Moreton Region had the highest number of employees committed to food regulation. However, when expressed per 100 food businesses, this region and the Northern region, shared the lowest ratio (0.5).
- The North West, South West and Central West regions above average ratios of employees committed to food regulation per 100 food businesses for the entire reporting period 2010–18 (2.9, 1.8 and 2.5). However, these regions also recorded the greatest diversity (range) in reporting numbers, suggesting the challenges that the remote regions face regarding recruitment and retention of qualified regulatory personnel.
- The South West region recorded another significant increase (36.3%) in employees committed to food regulation. While this appears to be a marked increase, across the five local governments in this area, this increase only equates to two additional employees.
- A total of 33 (42%) local governments reported using contractors to perform food regulation functions such as inspections, audits and complaint investigations. This is a slight reduction from the 35 (45%) local governments who reported using contractors in the previous reporting period.

Figure 14 shows the number of FTE employees committed to food regulation in Queensland since reporting began in 2010. The figure shows a steady ratio of 0.6 full-time equivalent employees committed to food regulation per 100 food businesses for the past four reporting periods.

Figure 14 Employees committed to regulation of food businesses—statewide trend



5.8 Enforcement

The Act provides a suite of enforcement options. The enforcement action taken by a local government should be graduated and proportionate to the severity of the non-compliance observed and any history of non-compliance. A summary of the enforcement activities undertaken by local government is shown below in Table 11.

Table 11 Local government enforcement activities 2017–18

Region	Improvement Notices	Improvement Notices per 100 businesses	Prescribed Infringement Notices	Prescribed Infringement Notices per 100 businesses	Immediate suspension	Immediate suspension per 100 businesses	Total prosecutions	Prosecutions per 100 businesses
Brisbane & Moreton	2,963	14.4	472	2.3	96	0.5	40	0.2
Mackay & Fitzroy	24	1.2	8	0.4	1	0.1	1	0.1
Wide Bay Burnett	39	2.1	2	0.1	0	0.0	0	0
Far North	41	1.8	10	0.4	6	0.3	3	0.1
Northern	177	10.3	24	1.4	1	0.1	0	0
Darling Downs	206	14.2	19	1.3	4	0.3	0	0
North West	26	11.5	5	2.2	0	0.0	0	0
South West	0	0.0	0	0.0	0	0.0	0	0
Central West	1	0.6	0	0.0	0	0.0	0	0
Total	3,477	11.3	540	1.8	108	0.4	44	0.1

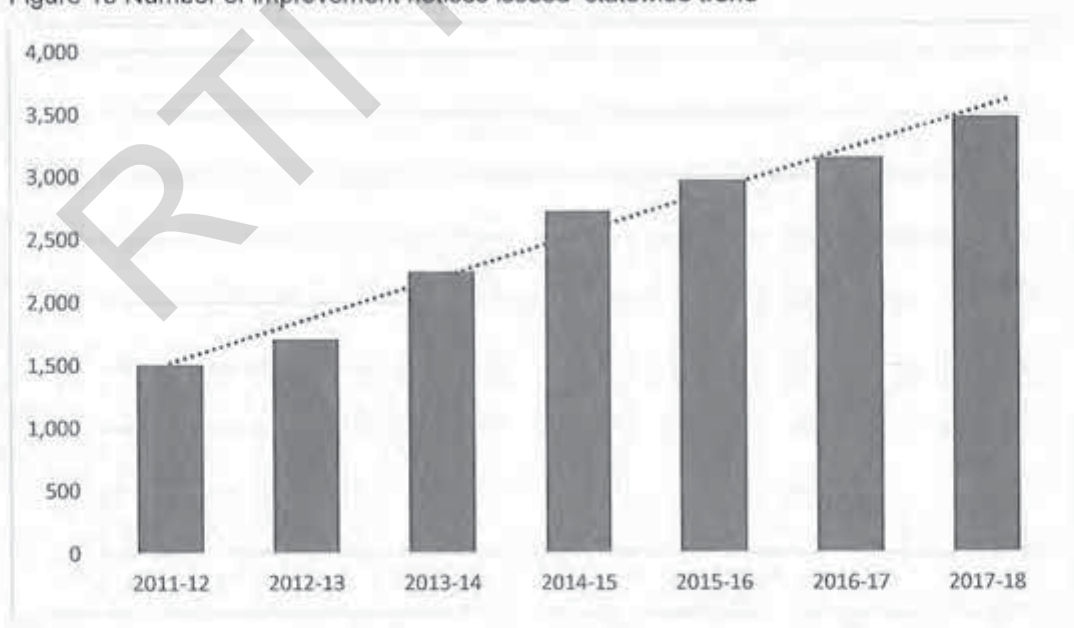
When considering enforcement data, it is important to note that in addition to enforcement actions, authorised officers use non-punitive actions such as education to assist food businesses achieve or maintain compliance with the Act. This report does not capture information from local governments in relation to other strategies used.

5.9 Improvement notices

Improvement notices are utilised by local governments to address a variety of non-compliances within a food business. This may include issues such as the need to remedy cleaning, maintenance or structural contraventions or unsafe food handling practices. Improvement notices must provide food businesses with a reasonable timeframe to remedy any stated non-compliances.

- Improvement notices were the most common enforcement action undertaken by local government, with a total of **3,477** issued across the State. This is an increase of more than 10% from the previous reporting period.
- The Brisbane and Moreton Region issued the highest number of improvement notices 2,963 which is 85% of the total. This elevated number may be attributed to the heightened surveillance due to the Commonwealth Games predominately held in the region in this period.
- 40 local governments (51%) issued improvement notices for the reporting period. The local governments who did not issue any improvement notices were in rural or remote regions.
- Statewide, it can be seen from the graph below (Figure 15) that there has been a steady increase in the number of improvement notices issued each year (average increase of 15% per year).

Figure 15 Number of improvement notices issued—statewide trend



5.9.1 Prescribed infringement notices

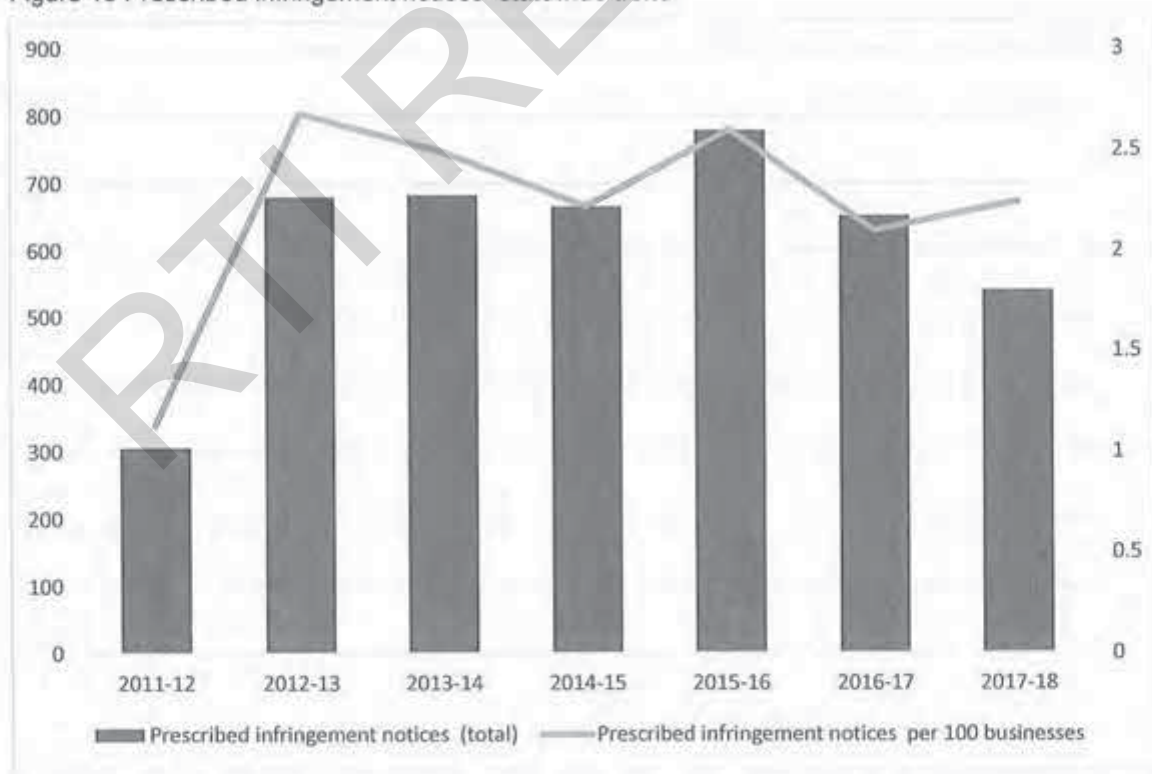
Prescribed infringement notices (PINs) may only be issued for offences that fall within the guidelines for eligible offences and that have been acknowledged as PIN offences in the *State Penalties Enforcement Regulation 2000*. Only certain offences under the Act have been prescribed as PIN offences.

PINs are issued when the offence poses a moderate threat to human health and safety or there are indications of previous, current and ongoing non-compliance, such as failure to comply with a licence condition (section 51(1)) or failure to comply with the Code (section 39(1)). The monetary penalty for PINs increases, depending on the severity of the offence.

Most of the PINs issued by local government are in relation to section 51(1) and section 39(1).

- A total of **540** PINs were issued by 27 local governments in the 2017–18 reporting period. This represents a sustained (17%) decrease in PINs from the previous two reporting periods (see Figure 16).
- The Brisbane and Moreton region issued more PINs than any other region: 472 PINs (87.4% of total PINs), which is consistent with the previous reporting period. This may be because this region has a higher number of licensed food businesses compared with small regional and rural locations.
- South West and Central West regions did not report the issue of any PINs, which is consistent with the previous three reporting periods.

Figure 16 Prescribed infringement notices—statewide trend



5.9.2 Suspension or cancellation of licence

Section 78 of the Act allows local government to suspend or cancel a licence when:

- the licensee is not, or is no longer a suitable person to hold the licence
- the licensee has not complied with the accredited food safety program and the non-compliance is likely to result in a significant risk to public health or safety or
- the licence was issued under false or misleading representation.

Licences can be suspended or cancelled either immediately or following a show cause notice. A show cause notice must follow the process described by section 79 the Act. Local government can use the show cause notice provisions prior to taking proposed action such as suspending or cancelling the licence.

The reduction in the number of prescribed infringement notices shown in section 5.8.2 may be attributed to the significant increase in the number of licenses immediately suspended (see below Table 12).

A total of 108 immediate licence suspensions were issued, almost two and a half times more from the previous report (44). Brisbane City Council issued the most immediate suspensions, at 92, representing 85.2% of the total.

Nine local governments reported issuing immediate suspensions to food businesses, two more than the 2016–17 reporting period.

Table 12 Licence cancelled or suspended

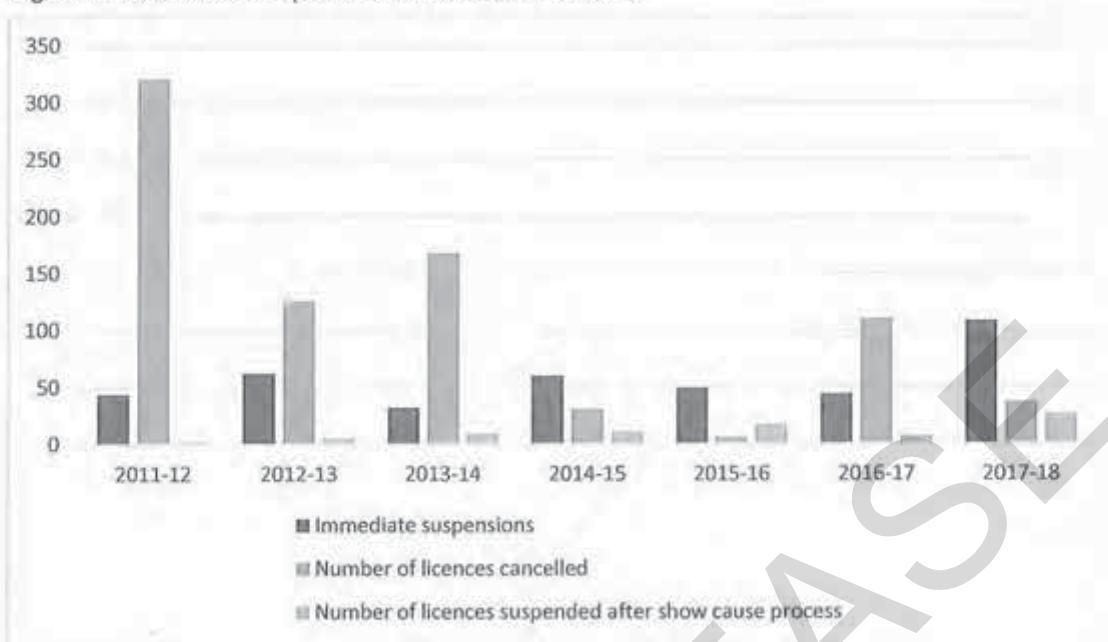
Activity	2017–18	2016–17
Number of licences suspended after show cause process	26	8
Number of licences immediately suspended	108	44
Number of licences cancelled	37	110

Aggregated data for the number of licences suspended and cancelled are shown in Figure 17.

Statewide it can be seen for the first three years of reporting (2011–14) the number of licences that were cancelled (average 205 per year) was much higher than the last four years (average 46 per year).

Immediate suspension of licences and cancellation after a show cause notice have been relatively stable for the reporting range (average 57 and 11 per year). This is with the exception of the last reporting period, in which the Brisbane and Moreton region reported 96 immediate suspensions and 23 cancellations after show cause. This may have been influenced by the increased enforcement and surveillance activities related to the hosting of the Commonwealth Games.

Figure 17 Number of suspended and cancelled licences



5.10 Prosecutions

Prosecutions are usually initiated if there is a significant threat to human health and safety, or if there is a known or expected ongoing non-compliance. Consequently, prosecutions are the least common, most resource-intensive and final enforcement tool utilised by local government.

It should be noted that PHUs have the lead agency role in the management of foodborne illness outbreaks; misleading conduct related to the sale of food and food labelling and compositional requirements. Therefore, the statistics in this report do not reflect the total number of prosecutions of licensed food businesses.

A total of 44 prosecutions were undertaken in the 2017–18 reporting period (see Table 11) by four local governments which is one more than the previous reporting year. 40 of those prosecutions were undertaken by 2 local governments within the Brisbane and Moreton region (Brisbane and Ipswich City Councils), 3 prosecutions were initiated in the Far North region (Torres Shire Council) and 1 in the Mackay and Fitzroy region (Mackay Regional Council).

Figure 18 below shows that the number of prosecutions undertaken by local government since 2011 has considerably increased from 16 prosecutions to 44 in the 2017–18 period. This equals 0.14 prosecutions per 100 licensed food businesses or approximately 1 prosecution for every 714 licenced food businesses per year.

Figure 18 Prosecutions—statewide trend



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Appendix 1 Map of local government regions

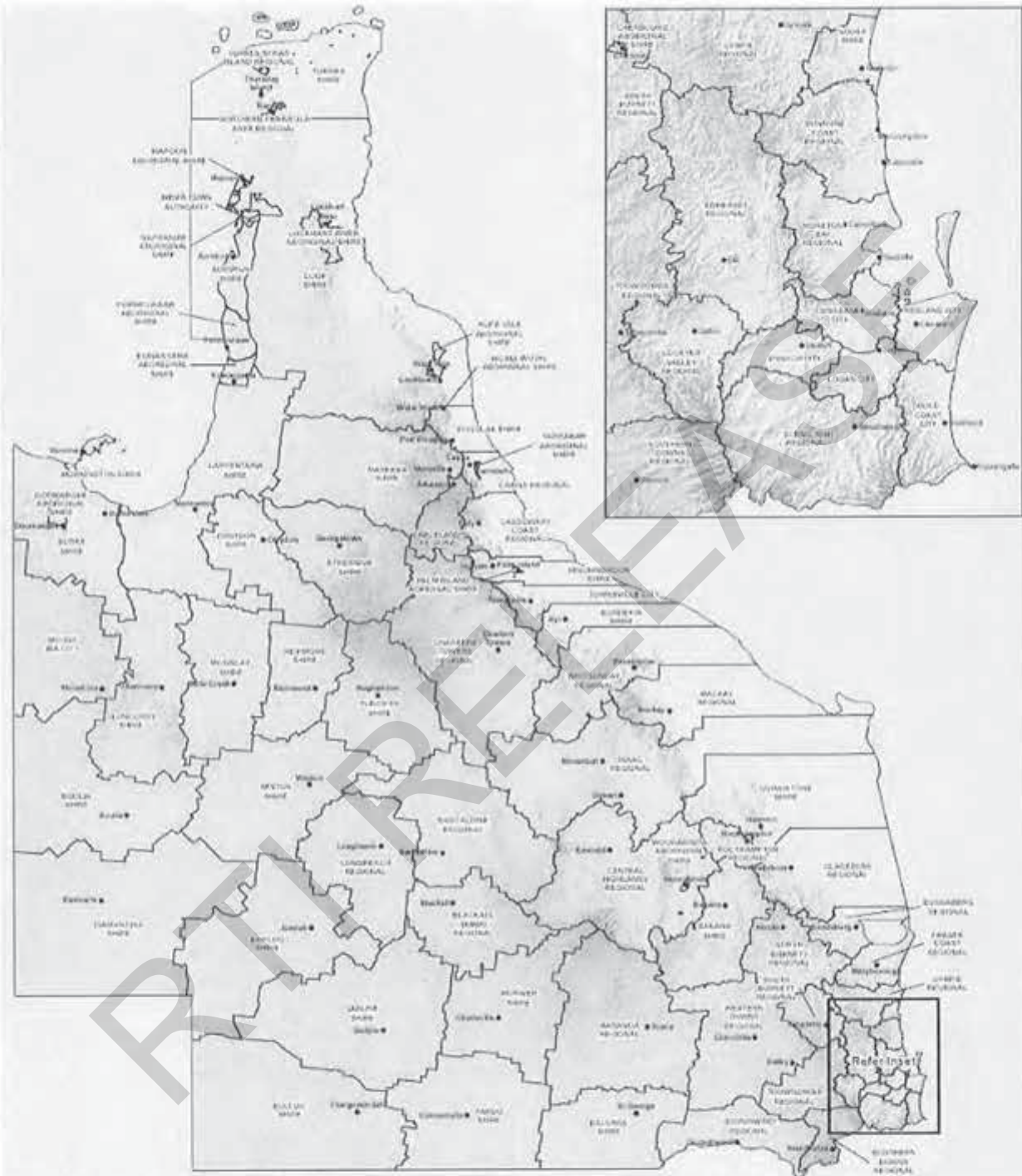


The report uses the Australian Standard Geographical Classification (ASGC)⁴ defined by the Australian Bureau of Statistics (ABS) for the collection and dissemination of geographically classified statistics.

⁴ Australian Bureau of Statistics. *Australian Standard Geographical Classification (ASGC) Queensland maps, July 2011*. Cat. No. 1216.0. ABS: Canberra; 2011

Image: Qld region map 2.PNG. (2014, December 24). *Wikimedia Commons, the free media repository*. Retrieved 23:09, December 10, 2018 from https://commons.wikimedia.org/w/index.php?title=File:Qld_region_map_2.PNG&oldid=143949093.

Appendix 2 Map of local government boundaries



Map was downloaded from <http://www.dilgp.qld.gov.au/resources/map/local-government-area-boundaries.pdf> on 14 November 2018

Appendix 3 Local government request form

Food Act 2006 - Section 28
Notice to Chief Executive
 Report from local government



**Queensland
Government**

<i>This form is to be used by local government when complying with section 28(3) of the Food Act 2006 for the reporting period 1 July 2017 to 30 June 2018.</i>	
Contact details	
Local government	
Contact person - name	
- position title	
- phone	
- email	
Please identify a generic email account you would like general updates and newsletters to be forwarded to (Optional)	
Licences	
Number of food businesses licensed at 30 June 2018	
If licence categories are used, please provide the # of licensed food businesses for each category (e.g. 50 manufacturers).	
Is risk based profiling used to categorise food businesses?	<i>New question</i>
Food safety supervisors	
Number of licensed food businesses with a nominated food safety supervisor at 30 June 2018	
Is training in the recommended national competencies implemented as a mandatory requirement for food safety supervisors?	
Food safety programs	
Number of licensed food businesses serving to vulnerable people that require a food safety program at 30 June 2018.	
Number of licensed catering businesses that require a food safety program at 30 June 2018.	
Number of food businesses that require a food safety program that have an accredited food safety program at 30 June 2018.	
Inspections	
Total number of inspections performed	
Number of routine or scheduled inspections performed	
Number of follow-up or re-inspections performed	
Number of complaint inspections performed	
Highest number of inspections for one premises i.e. most visits to a premises in the reporting period	
Complaints	
Total number of complaints received regarding food businesses	

Employees	
Number of authorised persons at 30 June 2018	
Estimated number of employees committed to food regulation expressed as full time equivalents (FTE) at 30 June 2018	<i>Revised wording</i>
Are contractors used to perform food regulation tasks?	
Are contractors used in addition to employees authorised or as an alternative to permanent employees?	<i>New question</i>
Number of contractors used in 2017-18 expressed as an FTE	<i>New question</i>
Enforcement	
Number of improvement notices issued	
Number of seizures undertaken	
Number of licences suspended after show cause process	
Number of licences immediately suspended	
Number of licences cancelled	
Number of licences surrendered by the licensee	
Number of PINs issued	
Number of prosecutions undertaken	
Enforcement - Salmonella and Campylobacter	
If known, number of enforcement actions relating to confirmed <i>Salmonella</i> or <i>Campylobacter</i> outbreaks or incidents.	
If applicable, a breakdown of the type enforcement action taken (e.g. Number of improvement notices, PINs etc)	
Mobile food vehicle register	
Please complete the mobile food vehicle register	
Egg and Egg Products	
Number of licensed food businesses that handle ready-to-eat food containing raw or partly cooked eggs or egg products?	
Number of licensed food businesses that use pasteurised eggs when preparing ready-to-eat foods that contain raw or partly cooked eggs or egg products?	
For food businesses using pasteurised eggs, how many also use raw eggs as an ingredient?	
Food safety education and training	
Is any food safety education or training provided for food businesses or the general public?	<i>New question</i>
- type of training provided (e.g. general food safety and hygiene, food business requirements).	<i>New question</i>
- Number of training participants over the reporting period.	<i>New question</i>
- is training mandatory or optional?	<i>New question</i>
- what, if any, costs are involved for the participant?	<i>New question</i>
- frequency of training	<i>New question</i>
- method of delivery (e.g. workshop/ online/ one-one guidance	<i>New question</i>

Please send completed form to:

Food Safety Standards and Regulation
 Health Protection Branch Department of Health
 at foodsafety@health.qld.gov.au with 'Local government report' in the subject line.

If you require further information please contact Food Safety Standards & Regulation on phone 3328 9310 or email foodsafety@health.qld.gov.au

Please remember to complete/attach:
 MFV Register information

Appendix 4 Summary of local government responses

Local government	Food businesses licensed at 30 June 2018	Businesses with a nominated food safety supervisor	Businesses that require an FSP that have an accredited FSP	Complaints received	Total inspections performed	Routine inspections performed	Follow-up inspections performed	Complaint inspections performed	FTE employees committed to food regulation	Improvement notices issued	PIVs issued	Licences suspended after show cause	Immediate suspension of licence	Licences cancelled	Seizures	Prosecutions	Food safety education or training provided?	Is task-based profiling used to target categories?	Is task-based profiling used to target food businesses?	Licence categories	Are contractors used to perform regulation tasks?
Aurukun SC	5	5	NR	0	5	5	0	0	0	1	0	0	0	0	0	0	No	No	No	NR	NR
Balonne SC	48	48	6	0	51	51	0	0	1	0	0	0	0	0	0	0	No	No	No	NR	No
Banana SC	118	102	4	3	24	16	8	3	0.2	5	0	0	0	0	0	0	Yes	No	No	6	Yes
Barcardine RC	32	32	0	0	64	32	32	0	1	0	0	0	0	0	0	0	No	No	No	10	Yes
Barcoo SC	6	6	0	0	0	0	0	0	0	0	0	0	0	0	0	0	Yes	No	No	NR	Yes
Blackall-Tambo RC	39	39	2	2	43	39	2	2	1	0	0	0	0	0	0	0	Yes	No	No	NR	No
Boulia SC	5	5	0	0	10	5	5	0	0	0	0	0	0	0	0	0	NR	No	No	5	Yes
Brisbane CC	7279	6796	366	777	8557	6056	1724	777	39.8	974	282	17	92	2	0	39	Yes	Yes	Yes	17	No
Burilloo SC	12	12	2	0	15	13	2	0	1	0	0	0	0	0	0	0	No	No	No	2	Yes
Bundaberg RC	553	499	27	56	744	561	43	44	5	16	2	0	0	2	0	0	Yes	Yes	Yes	6	No
Burdekin SC	122	122	9	10	178	122	56	0	1.5	5	6	0	0	0	0	0	Yes	Yes	Yes	3	No
Burke SC	10	10	1	2	10	10	0	0	0	0	0	0	0	0	0	0	Yes	No	No	2	Yes
Cairns RC	1184	1183	77	110	1815	1382	364	69	6	23	10	0	5	0	0	0	Yes	Yes	Yes	34	No
Carpentaria SC	23	23	1	0	2	2	1	2	0.3	0	0	0	0	0	0	0	NR	No	No	NR	No
Cassowary Coast RC	249	249	15	8	137	114	23	8	1	7	0	0	0	0	0	0	Yes	Yes	Yes	9	Yes
Central Highlands RC	208	184	5	6	131	113	8	10	1	1	0	0	0	0	0	0	Yes	No	No	10	Yes
Charters Towers RC	91	91	4	1	25	20	2	0	0.2	0	0	0	0	0	0	0	Yes	Yes	Yes	16	Yes
Cherbourg ASC	4	4	2	0	13	11	2	0	0	0	0	0	0	0	0	0	Yes	No	No	NR	Yes
Cloncurry SC	25	25	1	1	26	25	0	1	1	10	0	0	0	0	0	0	Yes	No	No	NR	No
Cook SC	74	70	1	3	67	52	9	6	0.5	3	0	0	1	0	0	0	Yes	NR	NR	NR	No
Croyden SC	4	4	0	0	0	0	0	0	1	0	0	0	0	0	0	0	Yes	No	No	NR	Yes

Local government	Food businesses licensed at 30 June 2018	Businesses with a nominated food safety supervisor	Businesses that require an FSP that have an accredited FSP	Complaints received	Total inspections performed	Routine inspections performed	Follow-up inspections performed	Complaint inspections performed	FTE employees committed to food regulation	Improvement notices issued	Licences suspended after show cause	Immediate suspension of licence	Licences cancelled	Seizures	Prosecutions	Food safety education or training provided?	Is risk-based profiling used to categorise food businesses?	Licence categories	Are contractors used to perform food regulation tasks?
Diamantina SC	7	11	0	0	20	21	10	0	0	0	0	0	0	0	0	No	NR	5	Yes
Doomadgee ASC	0	0	0	0	3	3	0	0	1	0	0	0	0	0	0	No	No	0	NR
Douglas SC	235	235	14	4	168	123	15	1	3	3	0	0	0	0	0	No	Yes	3	No
Etheridge SC	21	21	0	0	42	21	0	21	2	0	0	0	0	0	0	Yes	No	NR	Yes
Flinders SC	12	12	0	0	9	9	0	0	1	0	0	0	0	0	0	No	No	NR	No
Fraser Coast RC	448	435	36	42	607	527	53	27	5	12	0	0	0	0	0	Yes	Yes	3	Yes
Gladstone RC	252	252	27	45	373	287	42	4	4	14	2	0	0	0	0	Yes	Yes	2	No
Gold Coast CC	5668	unknown	348	577	5463	3234	552	416	17.1	1285	3	1	0	0	0	Yes	Yes	10	No
Goondwindi RC	47	39	4	4	46	42	0	4	1	31	0	0	0	0	0	Yes	No	6	No
Gympie RC	343	295	26	32	301	185	76	17	2.5	3	0	0	0	0	0	No	No	3	No
Hinchinbrook SC	76	76	4	8	73	73	28	3	0.5	3	0	0	0	1	NR	Yes	Yes	3	No
Hope Vale ASC	3	3	1	0	3	3	0	0	0.5	0	0	0	0	0	0	Yes	No	NR	Yes
Ipswich CC	801	801	90	98	1209	845	266	98	5	73	6	0	0	0	1	Yes	Yes	27	Yes
Isaac RC	154	unknown	2	10	52	30	15	10	1	2	0	1	0	0	0	No	No	15	No
Kowanyama ASC	0	0	1	0	12	6	5	0	1	0	0	0	0	0	0	No	No	0	NR
Livingstone SC	197	192	17	15	289	166	71	11	2	0	0	0	1	0	0	Yes	Yes	4	Yes
Lockhart River ASC	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	No	No	NR	No
Lockyer Valley RC	170	170	23	4	201	168	25	4	0.8	3	0	0	2	0	0	No	Yes	15	No
Logan CC	1196	1196	157	575	2220	1477	356	373	12	370	2	2	0	0	0	Yes	No	18	Yes
Longreach RC	49	45	3	2	49	45	2	2	0.2	1	0	0	0	0	0	Yes	No	NR	No
Mackay RC	644	644	31	67	398	360	21	17	3.25	6	2	0	0	1	1	Yes	No	19	Yes
Mapoon ASC	0	0	0	1	0	0	3	0	0	0	0	0	0	0	0	No	No	NR	Yes
Maranoa RC	171	171	48	0	116	106	0	0	3	0	0	0	0	0	0	NR	Yes	6	No

Queensland Health

Local government	Food businesses licensed at 30 June 2018	Businesses with a nominated food safety supervisor	Businesses that require an FSP that have an accredited FSP	Complaints received	Total inspections performed	Routine inspections performed	Follow-up inspections performed	Complaint inspections performed	FTE employees committed to food regulation	Improvement notices issued	PfNs issued	Licences suspended after show cause	Immediate suspension of licence	Licences cancelled	Seizures-Prosecutions	Food safety education provided to food businesses?	Is risk based profiling used to categorise businesses?	License categories used to perform food regulation tasks?	
Mareeba SC	235	235	8	3	269	257	7	3	0.3	1	0	0	0	0	0	NR	Yes	3	No
McKinlay SC	17	17	1	17	37	34	34	18	0	3	1	0	0	0	0	No	No	3	Yes
Moreton Bay RC	1791	1897	135	210	814	753	44	31	6	41	10	1	1	2	0	Yes	No	6	Yes
Mornington SC	0	0	0	0	4	4	0	0	1	0	0	0	0	0	0	No	No	0	No
Mt Isa CC	128	128	12	5	239	227	10	2	3	13	4	0	0	0	0	Yes	Yes	3	No
Murweh SC	41	39	1	0	42	41	0	0	0.01	0	0	0	0	0	0	No	No	NR	Yes
Napranum RC	0	0	0	NR	0	0	0	0	0	0	0	0	0	0	0	No	No	NR	No
Noosa SC	553	483	27	9	797	498	273	18	4	11	17	0	0	0	0	Yes	No	22	Yes
North Burnett RC	88	82	0	3	43	39	0	3	0.05	0	0	0	0	0	0	Yes	Yes	3	No
Northern Peninsula Area RC	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	No	No	NR	NR
Palm Island ASC	0	0	0	0	7	4	3	0	0	0	0	0	0	0	0	No	No	0	No
Paroo SC	34	34	0	0	62	62	0	0	0.5	0	0	0	0	0	0	Yes	No	NR	No
Pormpuraaw ASC	0	0	1	0	41	39	0	0	1	0	0	0	0	0	0	No	No	NR	No
Quilpie SC	15	15	0	0	30	30	0	30	2	0	0	0	0	0	0	No	No	NR	Yes
Redland City Council	642	636	70	104	1061	846	111	104	5	35	5	0	0	0	0	Yes	Yes	21	Yes
Richmond SC	11	11	1	0	20	20	0	0	1	0	0	0	0	0	0	Yes	No	7	Yes
Rockhampton RC	470	443	39	39	707	448	156	26	3.9	1	0	0	0	0	0	Yes	Yes	4	No
Scenic Rim RC	416	413	11	15	256	236	10	15	2	1	0	0	0	0	0	No	Yes	7	No
Somerset RC	175	175	6	10	192	133	49	10	1	15	1	0	0	0	0	No	No	5	Yes
South Burnett RC	305	290	12	16	260	230	30	16	1.5	3	0	0	0	0	0	Yes	Yes	7	Yes
Southern Downs RC	295	289	12	14	366	287	21	12	2.5	0	0	0	0	0	0	No	Yes	4	Yes
Sunshine Coast RC	1912	1779	86	138	2460	1793	117	22	6	154	4	0	0	0	0	Yes	Yes	13	No
Tablelands RC	229	228	7	2	243	215	28	2	1	1	0	0	0	0	0	Yes	Yes	3	No

Local government	Food businesses licensed at 30 June 2018	Businesses with a nominated food safety supervisor	Businesses that require an FSP that have an accredited FSP	Complaints received	Total inspections performed	Routine inspections performed	Follow-up inspections performed	Complaint inspections performed	FTE employees combined to food regulation	Improvement notices issued	PIs issued	Licences suspended after show cause	Immediate suspension of licence	Licences cancelled	Serious Profections	Food safety education or training provided?	Is risk-based profiling used to categorise food businesses?	Licence categories	Are contractors used to perform food regulation duties?	
Toowoomba RC	830	830	76	63	1475	844	183	61	6	161	13	0	4	0	0	0	Yes	NR	10	No
Torres SC	36	36	4	12	113	72	29	7	0.5	0	0	0	0	0	2	3	Yes	Yes	2	Yes
Torres Strait Island RC	0	0	3	0	180	180	0	0	0	0	0	0	0	0	0	0	Yes	No	NR	No
Townsville CC	1022	972	74	157	1377	1232	124	21	4	165	15	1	1	0	0	0	Yes	Yes	16	Yes
Weipa Town Authority	26	26	0	0	49	26	23	0	0.5	0	0	0	0	0	0	0	Yes	Yes	4	No
Western Downs RC	274	194	14	18	309	281	21	7	2	14	6	0	0	12	0	0	Yes	Yes	6	No
Whitsunday RC	406	406	14	15	344	344	73	15	3	4	0	0	0	16	0	0	No	Yes	7	No
Winton SC	22	22	0	0	44	22	22	0	0	0	0	0	0	0	0	0	No	No	10	Yes
Woorabinda ASC	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	No	No	NR	NR
Wujul Wujul ASC	2	2	1	0	2	2	0	0	0	2	0	0	0	0	0	0	No	No	NR	NR
Yarabah ASC	9	9	1	2	16	16	0	0	0.5	0	0	0	0	0	0	0	No	No	NR	NR
78	30,569	23,739	1,930	3,315	35,381	25,717	5,189	2,353	185.6	3,477	540	26	108	37	4	44	54%	37%	NR	42%

1. Abbreviations: ASC, aboriginal shire council; RC, regional council; SC, shire council; FTE, full time equivalent; PIN, prescribed infringement notice; NR, no response

Patricia Wandrey

From: foodsafety
Sent: Wednesday, 5 December 2018 8:45 AM
To: DL-FSSR-Food Recalls
Cc: DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2018/94) - Charlesworth Nuts - CONSUMER LEVEL RECALL – FOR INFORMATION ONLY IN QUEENSLAND.
Attachments: Food Recall Information Sheet.docx; Recall Notice charlesworth nuts final.pdf; charlesworth nuts.jpg; 181204 - Recall of Charlesworth Nuts products.pdf

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/94

CONSUMER LEVEL RECALL – FOR INFORMATION ONLY IN QUEENSLAND.

Charlesworth Nuts is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking
Diced Dried Apricots	500g	poly cello laminate	Best Before 10 JUN 2019 15 JUL 2019
Almond 'n' Apricot Cluster	500g	bag	2019
White Apricot 'n' Honey Peanut Cluster	500g	poly cello laminate	10 JUN 2019
Cluster Collection (500g bag)	500g	bag	15 JUL 2019
Grandma Charlesworth's Christmas Cake	1605g	poly cello laminate	10 JUN 2019
Jolly Little Puddin' Muffins	740g	bag	2 JUN 2019
Santa's Favourite Pudding	740g	poly cello laminate	2 JUN 2019
Cluster Collection (gift pack)	430g	bag	2 JUN 2019
The Trendy Gourmet	1220g	standup pouch bag	2 JUN 2019
		standup pouch bag	2 APR 2019
		standup pouch bag	
		hard plastic gift bag	
		poly cello laminate	
		bag in a cardboard box	

Reason for recall: the presence of foreign matter (metal)

State/Territories affected:	Point of sale:
VIC	Yes Independent retailer
SA	Yes Charlesworth Nuts Stores independent retailers wineries cafes and online

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: SA

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

This is the latest information as at 08:45 am on Wednesday 5 November 2018.

Regards

Patricia Wandrey

Environmental Health Officer

Phone: 07 3328 9326

Address: 15 Butterfield Street, Herston, QLD 4006.

Email: Patricia.Wandrey@health.qld.gov.au

Queensland Health

Unit, Branch, Division



www.health.qld.gov.au



**Queensland
Government**

Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

RTI REQUEST PLEASE

Food Recall Information Sheet

FSANZ 2018/94

Date: 04/12/2018 02:39 PM

Recall Information	
Reason for Recall	The presence of foreign matter (metal).
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint.
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer</p> <p>Manufacturer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	Various products with dried apricot as an ingredient.	
Product Name	Diced Dried Apricots Almond 'n' Apricot Cluster White Apricot 'n' Honey Peanut Cluster Cluster Collection (500g bag) Grandma Charlesworth's Christmas Cake Jolly Little Puddin' Muffins Santa's Favourite Pudding Cluster Collection (gift pack) The Trendy Gourmet	
Package Details	Package Description	Package Size
	Poly cello laminate bag: Diced Dried Apricots Almond 'n' Apricot Cluster White Apricot 'n' Honey Peanut Cluster Cluster Collection (500g bag) Standup pouch bag: Grandma Charlesworth's Christmas Cake Jolly Little Puddin' Muffins Santa's Favourite Pudding Hard plastic gift pack: Cluster Collection (gift pack) Poly cello laminate bag in cardboard box: The Trendy Gourmet	Diced Dried Apricots - 500g Almond 'n' Apricot Cluster - 500g White Apricot 'n' Honey Peanut Cluster - 500g Cluster Collection (500g bag) - 500g Grandma Charlesworth's Christmas Cake - 1605g Jolly Little Puddin' Muffins - 740g Santa's Favourite Pudding - 740g Cluster Collection (gift pack) - 430g The Trendy Gourmet – 1220g

Communication Plan	
Communicated to Consumers via	Point of sale notification, social media, e-newsletter and website notification.
Company Website	charlesworthnuts.com.au
Public Contact Number	(08)8296 8366
Consumers seeking information on the recall may be directed to the FSANZ website.	

RTI RELEASE

FOOD RECALL

Charlesworth Nuts Products



Santa's Favourite Pudding,
Best Before
2 JUN 2019



Grandma Charlesworth's Christmas Cake,
Best Before
2 JUN 2019



Jolly Little Puddin' Muffins,
Best Before
2 JUN 2019



Cluster Collection, 430g
Best Before
2 JUN 2019



The Trendy Gourmet,
Best Before
2 APR 2019



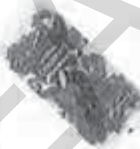
Diced Dried Apricots 500g,
Best Before
10 JUN 2019
& 15 JUL 2019



Cluster Collection 500g,
Best Before
10 JUN 2019



White Apricot 'n' Honey Peanut Clusters, 500g
Best Before
15 JUL 2019



Almonds 'n' Apricot Clusters, 500g
Best Before
10 JUN 2019

Charlesworth Nuts is conducting a recall of the above products. The products have been available for sale nationally through Charlesworth Nuts online store, and for sale at Charlesworth Nuts retail stores, independent retailers, wineries and cafes in South Australia and Victoria.

Problem: The recall is due to the presence of foreign matter (metal fragments).

Food safety hazard: Food products containing metal fragments may cause injury if consumed.

What to do: Consumers should not eat this product and should return the products to the place of purchase for a full refund.

For further information please contact:

Charlesworth Nuts
(08)8296 8366

See www.foodstandards.gov.au/recalls
for Australian food recall information

Media Release

SA Health

Tuesday, 4 December 2018

RECALL OF CHARLESWORTH NUTS PRODUCTS

South Australian business Charlesworth Nuts is preparing a recall of a number of its products which contain diced dried apricot, following two consumer complaints to the business about metal fragments in products.

SA Health's Director Food and Controlled Drugs, Dr Fay Jenkins, said nine different lines of Charlesworth Nuts products containing diced dried apricot are affected.

"Metal fragments can be potentially dangerous and cause injury if ingested," Dr Jenkins said.

"Charlesworth Nuts is proactively working with SA Health and Food Standards Australia-New Zealand to remove the affected products from retailers' shelves and notify consumers.

"Charlesworth Nuts is continuing to investigate and some additional products, which are sold under different labels, may be included in the recall."

The recall will include the following Charlesworth products:

- White Apricot 'n' Honey Peanut Clusters 500g - best before 15 Jul 2019
- Almond 'n' Apricot Clusters 500g - best before 10 Jun 2019
- Grandma Charlesworth's Christmas Cake "Bake at Home" - best before 2 Jun 2019
- Jolly Little Puddin' Muffins "Bake at Home" - best before 2 Jun 2019
- Santa's Favourite Puddings "Bake at Home" - best before 2 Jun 2019
- The Trendy Gourmet Gift Basket - best before 2 Apr 2019
- Cluster Collection 430g - best before 2 Jun 2019
- Cluster Collection 500g - best before 10 Jun 2019 and 15 Jul 2019
- Diced Dried Apricots 500g - best before 10 Jun 2019

In South Australia these products are available at Charlesworth Nuts stores and online.

No other Charlesworth Nuts products are affected by the recall.

The cause is being investigated and there is no evidence of a deliberate act.

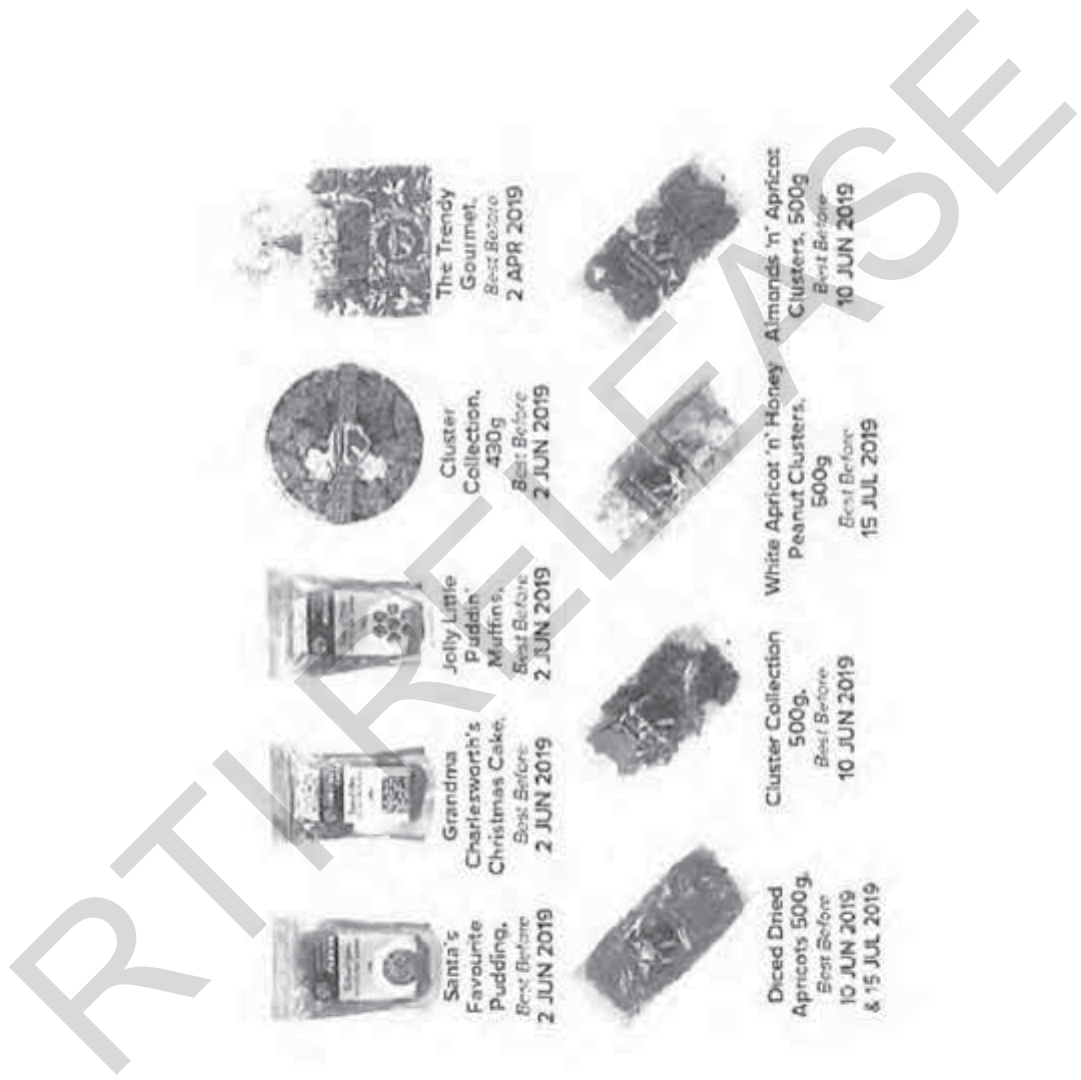
Anyone who has purchased an affected product should check the "best before" date and return it for a full refund or call 1800 001 572 for more information.

For health concerns, consumers should contact their GP or *healthdirect Australia* on 1800 022 222.

For more information

Call the SA Health Media Line
Telephone: 08 8226 6488

www.twitter.com/sahealth www.youtube.com/sahealthaustralia



Santa's Favourite Pudding.
Best Before
2 JUN 2019



Grandma's Christmas Cake.
Best Before
2 JUN 2019



Jolly Little Puddin' Muffins.
Best Before
2 JUN 2019



Cluster Collection.
430g
Best Before
2 JUN 2019



The Trendy Gourmet.
Best Before
2 APR 2019



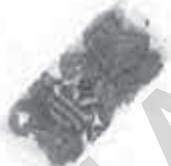
Diced Dried Apricots 500g.
Best Before
10 JUN 2019 & 15 JUL 2019



Cluster Collection 500g.
Best Before
10 JUN 2019



White Apricot 'n' Honey Peanut Clusters, 500g
Best Before
15 JUL 2019



Almonds 'n' Apricot Clusters, 500g
Best Before
10 JUN 2019

Patricia Wandrey

From: foodsafety
Sent: Wednesday, 5 December 2018 2:09 PM
To: DL-FSSR-Food Recalls
Cc: DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2018/95) - Nannas Family Apple Pie 600g CONSUMER LEVEL RECALL – FOR ACTION IN QLD
Attachments: 181205 Food Recall Information Sheet Patties Foods.docx; 181205 Product Food Recall Advertisement Nannas 600g Apple Pie (002).docx; nannas apple pie.jpg

Please view in HTML to retain formatting

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/95**CONSUMER LEVEL RECALL – FOR ACTION IN QLD**

Patties Foods Ltd is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Nannas Family Apple Pie 600g	600g	Cardboard box	Best Before	21 OCT 2020 22 OCT 2020

Reason for recall: the potential presence of foreign matter (glass)

State/Territories affected: All	Point of sale: Coles, Woolworths, IGAs, Foodlands and independent stores
--	---

Product has been exported: No - Please note this product is sold in NZ Countdown and Foodstuffs stores but the affected dates were removed from distribution prior to reaching stores. Should customers wish to enquire about this product in NZ, details will be included in the information sheet.

Product has been imported: No

Country of origin: Australia

Manufactured in: VIC

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

This is the latest information as at 2:10 pm on Wednesday 5 November 2018.

Regards

Patricia Wandrey

Environmental Health Officer

Phone: 07 3328 9326

Address: 15 Butterfield Street, Herston, QLD 4006.
Email: Patricia.Wandrey@health.qld.gov.au

Queensland Health
Unit, Branch, Division



www.health.qld.gov.au



Queensland
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Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

RTI RELEASED

Food Recall Information Sheet

FSANZ 2018/95

Date: 05/12/2018 10:03 AM

Recall Information	
Reason for Recall	the potential presence of foreign matter (glass)
Recall Level	Consumer
Recall Detection	The recall is the result of equipment failure in the manufacturing process from a key ingredient supplier.
Corrective Action taken	Product has been withdrawn
Proposed Method of Disposal/Rectification	Consumers – Return product to place of purchase for a full refund. Retailers – Isolate the affected product and contact Patties Foods for collection instructions. Distribution Centres – Isolate the affected product and contact Patties Foods for collection instructions. Manufacturer – Isolate the affected product.

Product Information		
Food Description	frozen apple pie	
Product Name	Nannas Family Apple Pie 600g	
Package Details	Package Description	Package Size
	Cardboard Box	600g
Date Marking	Best Before	21 OCT 2020, 22 OCT 2020
Batch Identification	Batch Code	APN/EAN
	N/A	93 11008 40768 7
Manufactured In	VIC	
Country of Origin	Australia	
Distribution		
Units Manufactured	Approximately Quantity 9417 cartons (10 units per carton)	
Units Warehoused	Patties DC - Not Distributed 4931 cartons (10 units per carton) Isolated at Retailer DC – 2,650 cartons (10 units per carton)	
Time in Market	~ 1 November 2018 to 27 November 2018	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	Nation Yes al:	Coles, Woolworths, IGA, Franklins and Independent stores

Company Information	
Name	Patties Foods Ltd
Address	CHIFLEY BUSINESS PARK LEVEL 2, 1 JOSEPH AVENUE MENTONE VIC 3194
Email	
Company Recall Contact	Andrew Chen
Contact Number	

FOOD RECALL

Nanna's Family Apple Pie

(600g, Best Before dates 21 Oct 2020 and 22 Oct 2020 only)



The recalled product has been available for sale in Coles, Woolworths, IGA's, Foodlands and other independent supermarkets throughout Australia.

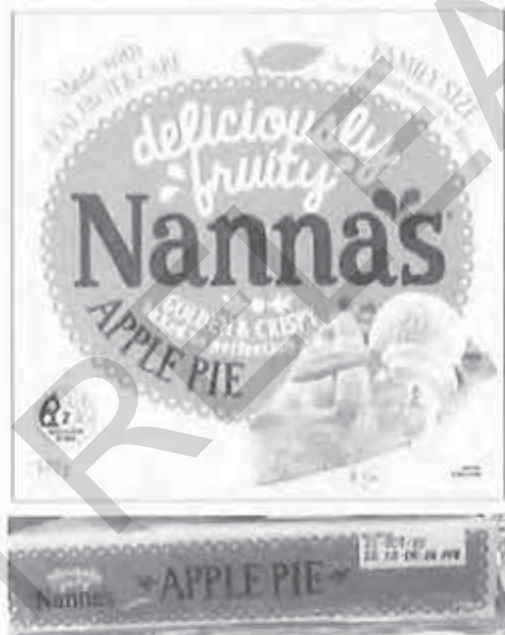
Problem: The recall is due to the potential presence of glass in an ingredient used in the 600g Nannas Family Apple Pie. This is a result of an equipment failure with the supplier. No other Nanna's products are affected by this recall.

Food Safety Hazard: Food products containing glass may cause injury if consumed. We have initiated a recall of the affected batches as a precautionary measure.

What to do: Customers should not eat this product. They should return the product to the place of purchase for a full refund.

Contact details: For further information contact 1800 650 069 or info@patties.com.au

See www.foodstandards.gov.au/recalls
for Australian food recall information



Patricia Wandrey

From: foodsafety
Sent: Wednesday, 5 December 2018 6:49 PM
To: DL-FSSR-Food Recalls; DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2018/96) - Colway Real Mayonnaise FOR ACTION QLD - consumer level
Attachments: Advertising document Recall Code 55335 Colway Real Mayonnaise.docx; Colway mayo.png; Food Recall Information Sheet Colway Final.docx; Food Recall Information Sheet Colway Final.docx

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/96

CONSUMER LEVEL RECALL – FOR ACTION IN QLD

Aldi Stores (a Limited Partnership) is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Colway Real Mayonnaise 466g	466g	Glass jar with tinplate lid	Best Before	All dates

Reason for recall: a packaging fault and the potential for glass breakage

State/Territories affected:		Point of sale:
QLD	Yes	ALDI Stores
NSW	Yes	ALDI Stores
ACT	Yes	ALDI Stores
VIC	Yes	ALDI Stores
TAS	No	
NT	No	
SA	Yes	ALDI Stores
WA	Yes	ALDI Stores

Product has been exported: No

Product has been imported: Yes

Country of origin: Germany

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

This is the latest information as at 6:45 pm on Wednesday 5 December 2018.

Regards

David Larkings

Food Safety Standards and Regulation

Ph: [REDACTED]

3328 9328

RTI RELEASE

Food Recall Information Sheet

FSANZ 2018/96

Date: 05/12/2018 05:04 PM

Recall Information	
Reason for Recall	a packaging fault and the potential for glass breakage
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer/importer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer/importer</p> <p>Manufacturer/Importer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	Mayonnaise sauce	
Product Name	Colway Real Mayonnaise 466g	
Package Details	Package Description	Package Size
	Glass jar with tinfoil lid	466g
Date Marking	Best Before	All dates
Batch Identification	Batch Code	APN/EAN
	All batches	26212425 or 4088700023709 tbc confirmed tomorrow
Manufactured In	Germany	
Country of Origin	Germany	
Customs entry number	To be provided tomorrow	
Manufacturer Name	Homann Plant Lintorf	
Manufacturer Details	Heinrich Hamker Str. 20, 49152 Bad Essen, Germany	
Distribution		
Units Imported	Precise Quantity 951840	
Units Warehoused	Precise Quantity 199003	
Time in Market	Every day product in all ALDI Stores from 2016	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: Yes	ALDI Stores
	ACT: Yes	ALDI Stores
	QLD: Yes	ALDI Stores
	VIC: Yes	ALDI Stores
	TAS: No	
	SA: Yes	ALDI Stores
	NT: No	
WA: Yes	ALDI Stores	

Food Recall Information Sheet

FSANZ 2018/96

Date: 05/12/2018 05:04 PM

Recall Information	
Reason for Recall	a packaging fault and the potential for glass breakage
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer/importer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer/importer</p> <p>Manufacturer/Importer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	Mayonnaise sauce	
Product Name	Colway Real Mayonnaise 466g	
Package Details	Package Description	Package Size
	Glass jar with tinplate lid	466g
Date Marking	Best Before	All dates
Batch Identification	Batch Code	APN/EAN
	All batches	26212425 or 4088700023709 tbc tomorrow
Manufactured In	Germany	
Country of Origin	Germany	
Customs entry number	To be provided tomorrow	
Manufacturer Name	Homann Plant Lintorf	
Manufacturer Details	Heinrich Hamker Str. 20, 49152 Bad Essen, Germany	
Distribution		
Units Imported	Precise Quantity 951840	
Units Warehoused	Precise Quantity 199003	
Time in Market	Every day product in all ALDI Stores from 2016	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: Yes	ALDI Stores
	ACT: Yes	ALDI Stores
	QLD: Yes	ALDI Stores
	VIC: Yes	ALDI Stores
	TAS: No	
	SA: Yes	ALDI Stores
	NT: No	
WA: Yes	ALDI Stores	

FOOD RECALL

**Colway
Real Mayonnaise - 466 g
Affected batches: All batches**



ALDI takes product quality and safety seriously. ALDI wishes to advise all customers of a recall of the above product. The product has been available for sale in all ALDI stores.

Problem: The recall is due to faulty packaging and potential for glass breakage.

Food Safety Hazard: Faulty packaging could cause injury or result in glass contamination.

What to do: Consumers should not consume this product. Customers should return the product to the place of purchase for a full cash refund. We apologise for any inconvenience.

**For further information please contact:
ALDI Food Recall Hotline on 1800 709 993**

**See www.foodstandards.gov.au/recalls
for Australian food recall information**



Patricia Wandrey

From: foodsafety
Sent: Thursday, 6 December 2018 11:44 AM
To: DL-FSSR-Food Recalls
Cc: DL-FSSR-Food Recalls-consumer
Subject: FW: Food Recall (FSANZ 2018/96) - Colway Real Mayonnaise [SEC=UNOFFICIAL]

Dear All

ALDI have confirmed that both barcode dates should be included in the recall for FSANZ2018\96 – Colway Real Mayonnaise. These numbers are: 26212425 or 4088700023709

Kind regards

s.73

Food Recall Coordinator
 Food Safety & Response



t s.73 (food recalls) m +61 412 166 965 (after-hours recall)

s.73 @foodstandards.gov.au

www.foodstandards.gov.au

Level 4, 15 Lancaster Place Majura Park, ACT 2609

PO Box 5423, Kingston ACT 2604



From: Food Recalls
Sent: Wednesday, 5 December 2018 6:09 PM
Cc: Food Recalls <Food.Recalls@foodstandards.gov.au>
Subject: Food Recall (FSANZ 2018/96) - Colway Real Mayonnaise [SEC=UNOFFICIAL]

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/96

Aldi Stores (a Limited Partnership) is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Colway Real Mayonnaise 466g	466g	Glass jar with tinplate lid	Best Before	All dates

Reason for recall: a packaging fault and the potential for glass breakage

State/Territories affected:	Point of sale:
------------------------------------	-----------------------

QLD	Yes	ALDI Stores
NSW	Yes	ALDI Stores
ACT	Yes	ALDI Stores
VIC	Yes	ALDI Stores
TAS	No	
NT	No	
SA	Yes	ALDI Stores
WA	Yes	ALDI Stores

Product has been exported: No

Product has been imported: Yes

Country of origin: Germany

Consumer level recalls are published on the [FSANZ website](#).

ACCC: Please acknowledge this email as official notification to the Minister responsible for Consumer Affairs from Aldi Stores (a Limited Partnership) for the above Consumer level recall. It would be appreciated if you could please pass this notification on to the Ministers for Fair Trading in the affected States and Territories.

If you have any questions or concerns, please do not hesitate to contact me.

Kind regards

Gabrielle Weidner

Food Recall Team

t +61 2 6271 2610 m +61 412 166 965 (after-hours recall)

food.recalls@foodstandards.gov.au

www.foodstandards.gov.au

Level 4, 15 Lancaster Place Majura Park, ACT 2609
PO Box 5423, Kingston ACT
2604

The recall mailbox (food.recalls@foodstandards.gov.au) is monitored Monday to Friday during the hours 9am-5pm (Canberra time) and intermittently after hours. If there is a food safety issue or you need to conduct a recall after hours please contact the after hours mobile 0412 166 965.

This email and any files transmitted with it are confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this email in error please notify the system manager.

Scanned by the Clearswift SECURE Email Gateway.

RTI RELEASE

Patricia Wandrey

From: foodsafety
Sent: Tuesday, 18 December 2018 10:48 AM
To: DL-FSSR-Food Recalls; DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2018/97) - True Organic: Australian Organic Feta Marinated In Oil With Garlic and Herbs-CONSUMER LEVEL RECALL – FOR ACTION IN QLD
Attachments: Food Recall Information Sheet.docx; Recall Notice.docx; feta cheese.jpg

Please view in HTML to retain formatting

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/97**CONSUMER LEVEL RECALL – FOR ACTION IN QLD**

Organic Dairy Farmers of Australia is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
True Organic: Australian Organic Feta Marinated In Oil With Garlic and Herbs	280g net and 1kg bulk varieties	plastic container	Best Before	20 DEC 19

Reason for recall: labelling (incorrect best before date)

State/Territories affected:		Point of sale:
QLD	Yes	IGA, Greenslopes; IGA, Mt Cotton; IGA, Thornlands; IGA, Wellington
NSW	Yes	Dennett's IGA Mullumbimby;
WA	Yes	IGA, Leederville, IGA, Shenton Park, IGA, The Park Hive Hammond Park,

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: VIC

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

This is the latest information as at 10:45am on Tuesday 17 December 2018.

Kind regards

Patricia Wandrey

Indigenous Environmental Health Officer

Phone: 07 3328 9326

Address: 15 Butterfield Street, Herston, QLD 4006.

Email: Patricia.Wandrey@health.qld.gov.au

Queensland Health

Food Safety Standards and Regulation Unit, Health Protection Branch, Prevention Division



www.health.qld.gov.au



**Queensland
Government**



Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

Food Recall Information Sheet

FSANZ 2018/97

Date: 14/12/2018 08:38 AM

Recall Information	
Reason for Recall	labelling (incorrect best before date)
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer</p> <p>Manufacturer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	Cows Milk Feta in oil	
Product Name	True Organic: Australian Organic Feta Marinated In Oil With Garlic and Herbs	
Package Details	Package Description	Package Size
	plastic container	280g net and 1kg bulk varieties
Date Marking	Best Before	20 DEC 19
Batch Identification	Batch Code	APN/EAN
	1309	True Organic Marinated Feta 280g 9339253000422 Inner package True Organic Marinated Feta 280g 19339253000429 Outer carton True Organic Marinated Feta 1kg 9339253000422 Inner package True Organic Marinated Feta 1kg 19339253000429 Outer carton
Manufactured In	VIC	
Country of Origin	Australia	
Manufacturer Name	Lartisan Cheese Company	
Manufacturer Details	62-66 Cowie st North Geelong, Vic 3215	
Distribution		
Units Manufactured	Precise Quantity 40 cartons= 240 units total 280g net plastic jars, 12 cartons=24 units total 1kg plastic buckets	
Units Warehoused	Precise Quantity 10 cartons=60 units 280g net jars, 8 cartons=14 units total 1kg plastic buckets	

Company Website	organicdairyfarmers.com.au
Public Contact Number	(03) 5277 8906
Consumers seeking information on the recall may be directed to the FSANZ website.	

RTI RELEASE

Unofficial

FSANZ Recall: «R_Number»

Date: «SP_TODAYSDATE»

FOOD RECALL



**True Organic: Australian Organic Feta Marinated In Oil With
Garlic and Herbs**
280g net and 1kg bulk varieties Best Before 20 DEC 19

Organic Dairy Farmers of Australia is conducting a recall of the above product. The product has been available for sale at IGA's, fresh produce stores, health food stores and independent stores in NSW, WA, QLD.

Problem: The recall is due to labelling (incorrect best before date).

Food safety hazard: Food products containing a date code 20 DEC 19 may lose their quality and become unfit for consumption after 20 DEC 18.

What to do: Consumers should return unopened products with the best before date of 20 DEC 19 to the place of purchase for a full refund. Opened products should be immediately disposed of. For more information please contact:

Organic Dairy Farmers of Australia
(03) 5277 8900 organicdairyfarmers.com.au

See www.foodstandards.gov.au/recalls
for Australian food recall information




Patricia Wandrey

From: foodsafety
Sent: Saturday, 22 December 2018 3:01 PM
To: DL-FSSR-Food Recalls; DL-FSSR-Food Recalls-consumer
Subject: Recall (2)- (FSANZ 2018/98) - Vics Meats
Attachments: Food Recall Information Sheet (updated 22 Dec).docx; Recall Notice v2.docx

Please find following an update to the Vic's Meats recall incorporating an additional food business. The update does not impact on Queensland businesses.

Regards
Leanne Fulmer
Advanced Environmental Health Officer



From: Food Recalls <food.recalls@foodstandards.gov.au>
Sent: Saturday, December 22, 2018 2:54 pm
To: 

Subject: UPDATE: Food Recall (FSANZ 2018/98) - Vics Meats [SEC=OFFICIAL]

RTI RELEASE

Dear All,

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/98 updated 22 Dec (in red below and in attached). [affected product was also made available for sale from Simon Johnson in VIC]

Vic's Premium Quality Meat is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
BONE-IN HAM HALF LEG	4.5kg	Cardboard box (2 types used) – Brown cardboard box with Victor Churchill illustration White Cardboard box with Vic's meat illustration.	Best Before	29/01/2018

Reason for recall: microbial (*Listeria monocytogenes*) contamination

State/Territories affected:		Point of sale:
QLD	Yes	Vic's Meat Brisbane
NSW	Yes	Victor Churchill Simon Johnson
ACT	No	
VIC	Yes	Simon Johnson
TAS	No	
NT	No	
SA	No	
WA	Yes	Simon Johnson

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: NSW

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

Kind regards

s.73

Food Recall Team

t s.73 m +61 412 166 965 (after-hours recall)

From: Food Recalls

Sent: Friday, 21 December 2018 3:52 PM

To: Food Recalls <Food.Recalls@foodstandards.gov.au>;

RTI RELEASE

Subject: RE: Food Recall (FSANZ 2018/98) - Vics Meats [SEC=OFFICIAL]

Dear All

Apologies the best before date should read 29/01/2019, not 2018.

I've re-attached the information sheet and recall notice.

Kind regards

s.73

Food Recall Coordinator
Food Safety & Response



t s.73 (food recalls) m +61 412 166 965 (after-hours recall)

s.73 @foodstandards.gov.au

www.foodstandards.gov.au

Level 4, 15 Lancaster Place Majura Park, ACT 2609

PO Box 5423, Kingston ACT 2604



From: Food Recalls

Sent: Friday, 21 December 2018 3:23 PM

Cc: Food Recalls <Food.Recalls@foodstandards.gov.au>

Subject: Food Recall (FSANZ 2018/98) - Vics Meats [SEC=OFFICIAL]

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/98

Vic's Premium Quality Meat is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
BONE-IN HAM HALF LEG	4.5kg	Cardboard box (2 types used) – Brown cardboard box with Victor Churchill illustration White Cardboard box with Vic's meat illustration.	Best Before	29/01/2018

Reason for recall: microbial (*Listeria monocytogenes*) contamination

State/Territories affected:	Point of sale:
------------------------------------	-----------------------

QLD	Yes	Vic's Meat Brisbane
NSW	Yes	Victor Churchill Simon Johnson
ACT	No	
VIC	No	
TAS	No	
NT	No	
SA	No	
WA	Yes	Simon Johnson

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: NSW

Consumer level recalls are published on the [FSANZ website](#).

ACCC: Please acknowledge this email as official notification to the Minister responsible for Consumer Affairs from Vic's Premium Quality Meat for the above Consumer level recall. It would be appreciated if you could please pass this notification on to the Ministers for Fair Trading in the affected States and Territories.

If you have any questions or concerns, please do not hesitate to contact me.

Kind regards

s.73 [Redacted]

Food Recall Team

t s.73 [Redacted] m +61 412 166 965 (after-hours recall)

food.recalls@foodstandards.gov.au

www.foodstandards.gov.au
 Level 4, 15 Lancaster Place Majura Park, ACT 2609
 PO Box 5423, Kingston ACT
 2604

The recall mailbox (food.recalls@foodstandards.gov.au) is monitored Monday to Friday during the hours 9am-5pm (Canberra time) and intermittently after hours. If there is a food safety issue or you need to conduct a recall after hours please contact the after hours mobile 0412 166 965.

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Scanned by the Clearswift SECURE Email Gateway.

RTI RELEASE

Food Recall Information Sheet

FSANZ 2018/98

Date: 21/12/2018 11:10 AM

Recall Information	
Reason for Recall	microbial (<i>Listeria monocytogenes</i>) contamination
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Pathogen	<i>Listeria monocytogenes</i>
Proposed Method of Disposal/Rectification	Consumers – Return product to place of purchase for a full refund Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer Manufacturer – Isolate the affected product and destroy on site

Product Information		
Food Description	Half leg of ham	
Product Name	BONE-IN HAM HALF LEG	
Package Details	Package Description	Package Size
	Plastic vac seal bag with label as seen in photograph	4.5kg
Date Marking	Best Before	29/01/2019
Batch Identification	Batch Code	APN/EAN
	n/a	n/a
Manufactured In	NSW	
Country of Origin	Australia	
Manufacturer Name	Vic's Premium Quality Meats	
Manufacturer Details	Vic's Premium Quality Meat: 4-10 Merchant Street, Mascot, NSW, 2020	
Distribution		
Units Manufactured	Precise Quantity 236 units	
Units Warehoused	tbc	
Time in Market	3 weeks	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: Yes	Victor Churchill, Simon Johnson
	ACT: No	
	QLD: Yes	Vic's Meat Brisbane
	VIC: Yes	Simon Johnson
	TAS: No	
	SA: No	
NT: No		

FOOD RECALL



Vic's Meat BONE-IN HAM HALF LEG 4.5kg Best Before 29/01/2019

Vic's Premium Quality Meat is conducting a recall of the above product. This product has been made available for sale at Victor Churchill NSW, Simon Johnson NSW, VIC and WA and Vic's Meat Brisbane.

Problem: The recall is due to microbial (*Listeria monocytogenes*) contamination.

Food safety hazard: *Listeria* may cause illness in pregnant women and their unborn babies, the elderly and people with low immune systems.

What to do: Any consumers concerned about their health should seek medical advice and should return the product to the place of purchase for a full refund. For further information please contact:

Vic's Premium Quality Meat
(02) 9317 6900 www.vicsmeat.com.au

See www.foodstandards.gov.au/recalls
for Australian food recall information

Patricia Wandrey

From: foodsafety
Sent: Friday, 21 December 2018 2:38 PM
To: DL-FSSR-Food Recalls
Cc: DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2018/98) - Vics Meats CONSUMER LEVEL RECALL – FOR ACTION IN QLD
Attachments: 0EDBEC75-59B0-4A62-A4CB-F29D4B0096A8.jpg; Recall Notice.docx; Food Recall Information Sheet.docx

Please view in HTML to retain formatting

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/98

CONSUMER LEVEL RECALL – FOR ACTION IN QLD

Vic's Premium Quality Meat is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
BONE-IN HAM HALF LEG	4.5kg	Cardboard box (2 types used) – Brown cardboard box with Victor Churchill illustration White Cardboard box with Vic's meat illustration.	Best Before	29/01/2018

Reason for recall: microbial (*Listeria monocytogenes*) contamination

State/Territories affected:		Point of sale:
QLD	Yes	Vic's Meat Brisbane
NSW	Yes	Victor Churchill Simon Johnson
ACT	No	
VIC	No	
TAS	No	
NT	No	
SA	No	
WA	Yes	Simon Johnson

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: NSW

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

This is the latest information as at 2:35 PM on Friday 21 December 2018.

Kind regards

Patricia Wandrey

Indigenous Environmental Health Officer

Phone: 07 3328 9326

Address: 15 Butterfield Street, Herston, QLD 4006.

Email: Patricia.Wandrey@health.qld.gov.au

Queensland Health

Food Safety Standards and Regulation Unit, Health Protection Branch, Prevention Division



www.health.qld.gov.au



**Queensland
Government**



Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

RTI RELEASE

Unofficial

FSANZ Recall: «R_Number»
Date: «SP_TODAYSDATE»

FOOD RECALL



Vic's Meat BONE-IN HAM HALF LEG 4.5kg Best Before 29/01/2018

Vic's Premium Quality Meat is conducting a recall of the above product. The product has been available for sale at Simon Johnson, Victor Churchill and Vic's Meat Brisbane in NSW, QLD, WA.

Problem: The recall is due to microbial (*Listeria monocytogenes*) contamination.

Food safety hazard: *Listeria* may cause illness in pregnant women and their unborn babies, the elderly and people with low immune systems.

What to do: Any consumers concerned about their health should seek medical advice and should return the product to the place of purchase for a full refund. For further information please contact:

Vic's Premium Quality Meat
(02) 9317 6900 www.vicsmeat.com.au

See www.foodstandards.gov.au/recalls
for Australian food recall information

Unofficial

Food Recall Information Sheet

FSANZ 2018/98

Date: 21/12/2018 11:10 AM

Recall Information	
Reason for Recall	microbial (<i>Listeria monocytogenes</i>) contamination
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Pathogen	<i>Listeria monocytogenes</i>
Proposed Method of Disposal/Rectification	Consumers – Return product to place of purchase for a full refund Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer Manufacturer – Isolate the affected product and destroy on site

Product Information		
Food Description	Half leg of ham	
Product Name	BONE-IN HAM HALF LEG	
Package Details	Package Description	Package Size
	Cardboard box (2 types used) – Brown cardboard box, with Victor Churchill illustration, White Cardboard box with Vic's meat illustration.	4.5kg
Date Marking	Best Before	29/01/2018
Batch Identification	Batch Code	APN/EAN
	n/a	n/a
Manufactured In	NSW	
Country of Origin	Australia	
Manufacturer Name	Griffith Trading Pty LTD, Vic's Premium Quality Meats, Black Forest Smokehouse	
Manufacturer Details	Griffiths: Lennox Head, NSW, 2478, Vic's Premium Quality Meats: As above, Black Forest Smokehouse: 148 Victoria Road, Marrickville, 2204	
Distribution		
Units Manufactured	Precise Quantity 221 units	
Units Warehoused	tbc	
Time in Market	One week	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: Yes	Victor Churchill, Simon Johnson
	ACT: No	
	QLD: Yes	Vic's Meat Brisbane

Patricia Wandrey

From: foodsafety
Sent: Friday, 21 December 2018 2:58 PM
To: DL-FSSR-Food Recalls-consumer
Cc: DL-FSSR-Food Recalls
Subject: UPDATE Food Recall (FSANZ 2018/98) - Vics Meats CONSUMER LEVEL RECALL – FOR ACTION IN QLD
Attachments: Food Recall Information Sheet (new).docx; Recall Notice.docx

Dear all

Please see attached update

Kind regards

Patricia Wandrey

Indigenous Environmental Health Officer

Phone: 07 3328 9326

Address: 15 Butterfield Street, Herston, QLD 4006.

Email: Patricia.Wandrey@health.qld.gov.au

Queensland Health

Food Safety Standards and Regulation Unit, Health Protection Branch, Prevention Division



www.health.qld.gov.au



**Queensland
Government**



Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

From: Food Recalls [mailto:Food.Recalls@foodstandards.gov.au]

Sent: Friday, 21 December 2018 2:52 PM

To: [Redacted]

RTI RELEASE

Dear All

Apologies the best before date should read 29/01/2019, not 2018.

I've re-attached the information sheet and recall notice.

Kind regards

s.73

Food Recall Coordinator
Food Safety & Response



s.73 (food recalls) m +61 412 166 965 (after-hours recall)

s.73 @foodstandards.gov.au

www.foodstandards.gov.au

Level 4, 15 Lancaster Place Majura Park, ACT 2609

PO Box 5423, Kingston ACT 2604



From: Food Recalls

Sent: Friday, 21 December 2018 3:23 PM

Cc: Food Recalls <Food.Recalls@foodstandards.gov.au>

Subject: Food Recall (FSANZ 2018/98) - Vics Meats [SEC=OFFICIAL]

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2018/98

Vic's Premium Quality Meat is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
BONE-IN HAM HALF LEG	4.5kg	Cardboard box (2 types used) – Brown cardboard box with Victor Churchill illustration White Cardboard box with Vic's meat illustration.	Best Before	29/01/2018

Reason for recall: microbial (*Listeria monocytogenes*) contamination

State/Territories affected:		Point of sale:
QLD	Yes	Vic's Meat Brisbane
NSW	Yes	Victor Churchill Simon Johnson
ACT	No	

VIC	No	
TAS	No	
NT	No	
SA	No	
WA	Yes	Simon Johnson

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: NSW

Consumer level recalls are published on the [FSANZ website](#).

ACCC: Please acknowledge this email as official notification to the Minister responsible for Consumer Affairs from Vic's Premium Quality Meat for the above Consumer level recall. It would be appreciated if you could please pass this notification on to the Ministers for Fair Trading in the affected States and Territories.

If you have any questions or concerns, please do not hesitate to contact me.

Kind regards

s.73 [Redacted]

Food Recall Team

t s.73 [Redacted] m +61 412 166 965 (after-hours recall)

food.recalls@foodstandards.gov.au

www.foodstandards.gov.au
Level 4, 15 Lancaster Place Majura Park, ACT 2609
PO Box 5423, Kingston ACT 2604

The recall mailbox (food.recalls@foodstandards.gov.au) is monitored Monday to Friday during the hours 9am-5pm (Canberra time) and intermittently after hours. If there is a food safety issue or you need to conduct a recall after hours please contact the after hours mobile 0412 166 965.

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Food Recall Information Sheet

FSANZ 2018/98

Date: 21/12/2018 11:10 AM

Recall Information	
Reason for Recall	microbial (<i>Listeria monocytogenes</i>) contamination
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Pathogen	<i>Listeria monocytogenes</i>
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer</p> <p>Manufacturer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	Half leg of ham	
Product Name	BONE-IN HAM HALF LEG	
Package Details	Package Description	Package Size
	Plastic vac seal bag with label as seen in photograph	4.5kg
Date Marking	Best Before	29/01/2019
Batch Identification	Batch Code	APN/EAN
	n/a	n/a
Manufactured In	NSW	
Country of Origin	Australia	
Manufacturer Name	Vic's Premium Quality Meats	
Manufacturer Details	Vic's Premium Quality Meat: 4-10 Merchant Street, Mascot, NSW, 2020	
Distribution		
Units Manufactured	Precise Quantity 236 units	
Units Warehoused	tbc	
Time in Market	3 weeks	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: Yes	Victor Churchill, Simon Johnson
	ACT: No	
	QLD: Yes	Vic's Meat Brisbane
	VIC: No	
	TAS: No	
	SA: No	
NT: No		

Unofficial

FSANZ Recall: «R_Number»
Date: «SP_TODAYSDATE»

FOOD RECALL



Vic's Meat BONE-IN HAM HALF LEG 4.5kg Best Before 29/01/2019

Vic's Premium Quality Meat is conducting a recall of the above product. The product has been available for sale at Simon Johnson, Victor Churchill and Vic's Meat Brisbane in NSW, QLD, WA.

Problem: The recall is due to microbial (*Listeria monocytogenes*) contamination.

Food safety hazard: *Listeria* may cause illness in pregnant women and their unborn babies, the elderly and people with low immune systems.

What to do: Any consumers concerned about their health should seek medical advice and should return the product to the place of purchase for a full refund. For further information please contact:

Vic's Premium Quality Meat
(02) 9317 6900 www.vicsmeat.com.au

See www.foodstandards.gov.au/recalls
for Australian food recall information

Unofficial



Patricia Wandrey

From: foodsafety
Sent: Monday, 31 December 2018 2:12 PM
To: DL-FSSR-Food Recalls; DL-FSSR-Food Recalls-consumer
Subject: Fwd: Food Recall (FSANZ 2018/100) - Lao Gan Ma Chilli Oil - for INFORMATION in Qld
Attachments: Recall Notice.docx; Copy of Batch25042018.xls; chilli oil.jpg; Food Recall Information Sheet.docx

From: Food Recalls <food.recalls@foodstandards.gov.au>
Sent: Monday, December 31, 2018 2:01 pm
To:

RTI RELEASE

Cc: Food Recalls
Subject: Food Recall (FSANZ 2018/100) - Lao Gan Ma Chilli Oil [SEC=OFFICIAL]

Dear All
FSANZ FOOD RECALL REFERENCE: FSANZ 2018/100

Kambow Wholesaler Pty Ltd is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Lao Gan Ma Chilli Oil	280g, 275g, 210g	Glass jar	Best Before	Batch 19062018 with best before 181219 Batch 19072018 with best before 1182018 Batch 25042018 with best before 24062019

Reason for recall: the presence of an undeclared allergen (peanut)

State/Territories affected:		Point of sale:
QLD	No	
NSW	No	
ACT	No	
VIC	Yes	Asian supermarkets
TAS	Yes	Asian supermarkets
NT	No	
SA	Yes	Asian supermarkets
WA	No	

Product has been exported: No

Product has been imported: Yes

Country of origin: China

Consumer level recalls are published on the [FSANZ website](#).

ACCC: Please acknowledge this email as official notification to the Minister responsible for Consumer Affairs from Kambow Wholesaler Pty Ltd for the above Consumer level recall. It would be appreciated if you could please pass this notification on to the Ministers for Fair Trading in the affected States and Territories.

If you have any questions or concerns, please do not hesitate to contact me.

Kind regards

s.73

Food Recall Team

t + s.73 m +61 412 166 965 (after-hours recall)

food.recalls@foodstandards.gov.au

www.foodstandards.gov.au
Level 4, 15 Lancaster Place Majura Park, ACT 2609
PO Box 5423, Kingston ACT
2604

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RTI RELEASE

Unofficial

FSANZ Recall: «R_Number»

Date: «SP_TODAYSDATE»

FOOD RECALL



**Lao Gan Ma Chilli Oil 280g, 275g, 210g
Batch 19062018 with best before 181219,
Batch 19072018 with best before 1182018,
Batch 25042018 with best before 24062019**

Kambow Wholesaler Pty Ltd is conducting a recall of the above products. The products have been available for sale at Asian supermarkets in VIC, TAS, SA.

Problem: The recall is due to the presence of an undeclared allergen (peanut).

Food safety hazard: Any consumers who have a peanut allergy or intolerance may have a reaction if the product is consumed.

What to do: Consumers who have a peanut allergy or intolerance should not consume this product and should return the products to the place of purchase for a full refund. For further information please contact:

**Kambow Wholesaler Pty Ltd
03 9768 2068**

**See www.foodstandards.gov.au/recalls
for Australian food recall information**

OFFICIAL



Total Imported 40Cartons x 24Blts/carton = 240blts

Shop Name

Address

s.73



OFFICIAL

Food Recall Information Sheet

FSANZ 2018/100

Date: 31/12/2018 10:27 AM

Recall Information	
Reason for Recall	the presence of an undeclared allergen (peanut)
Recall Level	Consumer
Recall Detection	The recall is the result of Routine Government testing
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the importer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the importer</p> <p>Importer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	Chilli oil sauce	
Product Name	Lao Gan Ma Chilli Oil	
Package Details	Package Description	Package Size
	Glass jar	280g, 275g, 210g
Date Marking	Best Before	Batch 19062018 with best before 181219, Batch 19072018 with best before 1182018, Batch 25042018 with best before 24062019
Batch Identification	Batch Code	APN/EAN
	2018.04.25, 2018.07.19, 2018.06.19	
Manufactured In	China	
Country of Origin	China	
Customs entry number	AC64NT39J	
Manufacturer Name	Laoganma Special Flavour Food	
Supplier Details	Zhongshang GHL Trading Company Limited Rm 13H, Xingzhong Building No.11 Xingzhong Road, Shiqi zhongshang city, Guangdong, china	
Distribution		
Units Imported	Precise Quantity 150 x 24Blts/carton	
Units Warehoused	Precise Quantity none	
Time in Market	From September 2018	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: No	
	ACT: No	
	QLD: No	
	VIC: Yes	Asian supermarkets
	TAS: Yes	Asian supermarkets



Patricia Wandrey

From: foodsafety
Sent: Thursday, 3 January 2019 4:11 PM
To: DL-FSSR-Food Recalls
Cc: DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2019/1) - Target Modern Gourmet Spicy Beer Nuts 450g [SEC=OFFICIAL] CONSUMER LEVEL RECALL - FOR ACTION IN QLD
Attachments: Food Recall Information Sheet (003).docx; Recall notice.pdf; beer nuts.jpg

Please view in HTML to retain formatting

FSANZ FOOD RECALL REFERENCE: FSANZ 2019/1

FOR ACTION IN QLD

Target Australia Pty Ltd is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Hot Spicy Beer Nuts	450g	Cardboard box with 3 glass bottles	Best Before	03 June 2019

Reason for recall: the presence of foreign matter (glass)

State/Territories affected: All	Point of sale: Target and Target Country Stores
--	--

Product has been exported: No

Product has been imported: Yes

Country of origin: China

Consumer level recalls are published on the [FSANZ website](#).

This is the latest information received as at 16:10 on 3 January 2019.

Kind Regards,

Naomi Hooper

Senior Environmental Health Officer

Phone: 07 3328 9332

Address: 15 Butterfield Street, Herston, QLD 4006.

Email: Naomi.Hooper@health.qld.gov.au

Queensland Health

Health Protection Branch



www.health.qld.gov.au



**Queensland
Government**



Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

RTI RELEASE

Food Recall Information Sheet

FSANZ 2019/1

Date: 03/01/2019 01:12 PM

Recall Information	
Reason for Recall	the presence of foreign matter (glass)
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Corrective Action taken	Product has been withdrawn from sale
Proposed Method of Disposal/Rectification	Consumers – Return product to any Target store for a full refund Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the importer Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the importer Importer – Isolate the affected product and destroy on site

Product Information		
Food Description	Spicy seasoned nuts	
Product Name	Hot Spicy Beer Nuts	
Package Details	Package Description	Package Size
	Cardboard box with 3 glass bottles	450g
Date Marking	Best Before	03 June 2019
Batch Identification	Batch Code	APN/EAN
	n/a	0732346449877
Manufactured In	China	
Country of Origin	China	
Customs entry number	AC7JAFGKA	
Manufacturer Name	Qingdao Bolan Group	
Manufacturer Details	845 Guangzhou North Road, Jiaozhou, Qingdao, China 266300	
Distribution		
Units Imported	Approximate Quantity 5380	
Units Warehoused	Approximate Quantity 253	
Time in Market	Sold from 17 November 2018 to 27 December 2018	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	Nation Yes al:	Target Australia including Target Country Stores

Company Information	
Name	Target Australia Pty Ltd
Address	Level 14, Brookfield Place Tower 2, 123 St George's Terrace, Perth Western Australia, 6000, Australia
Email	



FOOD SAFETY RECALL

Modern Gourmet Spicy Beer Nuts 450g
Keycode: 59394600

Sold at Target Australia Stores including Target Country
17 November 2018 – 27 December 2018
All with Best Before 03 Jun 2019



Problem: The recall is due to the potential presence of glass fragments.

Hazard: Food products containing Glass Fragments may cause illness/injury if consumed

What to do: Do not consume this product. We recommend that you immediately return this product to a Target or Target Country store as soon as possible, where our team members will provide you with a full refund. A receipt is not required to obtain a refund.

Contact: If you require further information, please contact our Customer Support Centre on 1300 753 567 or visit www.target.com.au/help/contact-us

See www.foodstandards.gov.au/recalls for Australian Product Recall Information

5224A

RTI 5224 CASE

Patricia Wandrey

From: foodsafety
Sent: Friday, 11 January 2019 1:46 PM
To: DL-FSSR-Food Recalls
Cc: DL-FSSR-Food Recalls-consumer
Subject: Food Recall (FSANZ 2019/2) - Raw Apricot Kernels – CONSUMER LEVEL RECALL – FOR INFORMATION ONLY IN QUEENSLAND
Attachments: Food Recall Information Sheet.docx; Recall Notice.docx; apricot kernels.jpg

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2019/2

CONSUMER LEVEL RECALL – FOR INFORMATION ONLY IN QUEENSLAND.

Tamex Import Export is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Raw Apricot Kernels	400g	plastic bag	Best Before	27.03.2019

Reason for recall: biotoxin (hydrocyanic acid) contamination

State/Territories affected:		Point of sale:
NSW	Yes	s.73

Product has been exported: No

Product has been imported: Yes

Country of origin: Turkey

Consumer level recalls are published on the [FSANZ website](#).

If you have any questions or concerns, please do not hesitate to contact me.

This is the latest information as at 13:45 on Friday 11 January 2019

Kind regards

Patricia Wandrey

Indigenous Environmental Health Officer

Phone: 07 3328 9326

Address: 15 Butterfield Street, Herston, QLD 4006.

Email: Patricia.Wandrey@health.qld.gov.au

Queensland Health

Food Safety Standards and Regulation Unit, Health Protection Branch, Prevention Division



www.health.qld.gov.au



**Queensland
Government**



Queensland's Health Vision: By 2026 Queenslanders will be among the healthiest people in the world.

Queensland Health acknowledges the Traditional Owners of the land, and pays respect to Elders past, present and future.

RTI RELEASED

Food Recall Information Sheet

FSANZ 2019/2

Date: 10/01/2019 02:15 PM

Recall Information	
Reason for Recall	biotoxin (hydrocyanic acid) contamination
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Proposed Method of Disposal/Rectification	<p>Consumers – Return product to place of purchase for a full refund</p> <p>Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the importer</p> <p>Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the importer</p> <p>Importer – Isolate the affected product and destroy on site</p>

Product Information		
Food Description	raw apricot kernels	
Product Name	Raw Apricot Kernels	
Package Details	Package Description	Package Size
	plastic bag	400g
Date Marking	Best Before	27.03.2019
Batch Identification	Batch Code	APN/EAN
	n/a	2355888112450
Manufactured In	Turkey	
Country of Origin	Turkey	
Manufacturer Details	Salihli Organize Sanayi Bolgesi	
Distribution		
Units Imported	unknown	
Units Warehoused	unknown	
Time in Market	unknown	
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: 10 packets	s.73

Company Information	
Name	Tamex Import Export
Address	5/42 Kurrajong Ave, MOUNT DRUITT, NSW, 2770
Email	tameximports@hotmail.com
Company Recall Contact	Mustafa and Tervin Denizhan
Contact Number	02 9832 3656

Communication Plan	
Communicated to Consumers via	point of sale notification;
Public Contact Number	02 9832 3656
Consumers seeking information on the recall may be directed to the FSANZ website .	

RTI RELEASE

OFFICIAL

FSANZ Recall: «R_Number»

Date: «SP_TODAYSDATE»

FOOD RECALL



Raw Apricot Kernels 400g Best Before 27.03.2019

Tamex Import Export is conducting a recall of the above product. The product has been available for sale at small grocery stores in NSW.

Problem: The recall is due to biotoxin (hydrocyanic acid) contamination.

Food safety hazard: Food products containing hydrocyanic acid may cause illness if consumed.

What to do: Consumers should not eat this product. Any consumers concerned about their health should seek medical advice and should return the products to the place of purchase for a full refund. For further information please contact:

Tamex Import Export
02 9832 3656

See www.foodstandards.gov.au/recalls
for Australian food recall information

RAW APRICOT KERNEL

★ **TANTEX** Imp. Exp.

Imp. By 5/42 Kurrajong Ave. MTD RUPT. N.S.W.2770

Tel: 02 98 32 36 56 Fax: 02 96 25 72 05

Product of TURKEY - Made in TURKEY

FAH: 305 Sk. No:3 SALTUKU Organize Sanayi Bölgesi

Sahinli / MANISA Ihtelme Kayit No: TR 45 K - 010516

Denizhan Gıda ve Sanayi A.Ş. - 08060 Izmir

Çokluoğlu İhtelme 1 Sk. No: 3 - 08060 Izmir

Keep at cold and dry. Keep out of sun.



400 Gr.
when packed

MD:27.03.2017 MB:27.03.2019

Patricia Wandrey

From: foodsafety
Sent: Sunday, 13 January 2019 3:07 PM
To: DL-FSSR-Food Recalls-consumer
Subject: Fwd: Food Recall (FSANZ 2019/3) - Moon Dog- Beer For Action in Queensland
Attachments: son of a plum.jpg; Food Recall Information Sheet.docx; Recall Notice.docx

Dear All
Please see attached details of consumer level Recall FSANZ 2019/3 for Action in Queensland.

Regards Cameron
Ph. [REDACTED]

[Get Outlook for iOS](#)

From: foodsafety <foodsafety@health.qld.gov.au>
Sent: Sunday, January 13, 2019 3:03 pm
To: DL-FSSR-Food Recalls
Subject: Food Recall (FSANZ 2019/3) - Moon Dog- Beer For Action in Queensland

Dear all
Please find attached details of Consumer level food Recall FSANZ 2019/3 For Action in Queensland.

Regards
Cameron
[REDACTED]

[Get Outlook for iOS](#)

From: Food Recalls <food.recalls@foodstandards.gov.au>
Sent: Sunday, January 13, 2019 2:10 pm
To: [REDACTED]

Cc: Food Recalls
Subject: Food Recall (FSANZ 2019/3) - Moon Dog Beer [SEC=OFFICIAL]

Dear All

FSANZ FOOD RECALL REFERENCE: FSANZ 2019/3

Moon Dog Brewing Pty Ltd is conducting a Consumer level recall. The details are as follows:

Product Name	Weight	Description	Date Marking	
Son of a Plum Peach n Plum Sour Ale 330mL bottles	575g per bottle	330 ml Amber Glass Bottle	Best Before	15/08/2019 16/08/2019 and 06/09/2019

Reason for recall: a packaging fault resulting in the potential for the top to pop open

State/Territories affected:		Point of sale:
QLD	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
NSW	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
ACT	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
VIC	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
TAS	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
NT	No	
SA	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
WA	Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops

Product has been exported: No

Product has been imported: No

Country of origin: Australia

Manufactured in: VIC

Consumer level recalls are published on the [FSANZ website](#).

ACCC: Please acknowledge this email as official notification to the Minister responsible for Consumer Affairs from Moon Dog Brewing Pty Ltd for the above Consumer level recall. It would be appreciated if you could please pass this notification on to the Ministers for Fair Trading in the affected States and Territories.

If you have any questions or concerns, please do not hesitate to contact me.

Kind regards

s.73

Food Recall Team

t +61 2 6271 2610 m +61 412 166 965 (after-hours recall)

food.recalls@foodstandards.gov.au

www.foodstandards.gov.au

Level 4, 15 Lancaster Place Majura Park, ACT 2609
PO Box 5423, Kingston ACT
2604

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Food Recall Information Sheet

FSANZ 2019/3

Date: 11/01/2019 05:03 PM

Recall Information	
Reason for Recall	a packaging fault resulting in the potential for the top to pop open
Recall Level	Consumer
Recall Detection	The recall is the result of customer complaint
Corrective Action taken	amended processing/handling procedures;
Proposed Method of Disposal/Rectification	Consumers – Return product to place of purchase for a full refund Retailers – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer Distribution Centres – Isolate the affected product and destroy under managerial supervision OR for return to/collection by the manufacturer Manufacturer – Isolate the affected product and destroy on site

Product Information		
Food Description	Beer	
Product Name	Son of a Plum Peach n Plum Sour Ale 330mL bottles	
Package Details	Package Description	Package Size
	330 ml Amber Glass Bottle	575g per bottle
Date Marking	Best Before	15/08/2019, 16/08/2019 and 06/09/2019
Batch Identification	Batch Code	APN/EAN
	n/a	n/a
Manufactured In	VIC	
Country of Origin	Australia	
Distribution		
Units Manufactured	Precise Quantity 20340	
Units Warehoused	Precise Quantity 2880	
Time in Market		
Affected states and territories	State/Territory	Retail Outlets (point of sale)
	NSW: Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
	ACT: Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
	QLD: Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
	VIC: Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops
	TAS: Yes	Dan Murphy's, pubs, clubs, hotels and bottle shops