Australian Quarantine and Inspection Service (AQIS)

Food Processing Accreditation (FPA)
Approved Quality Assurance Arrangements (AQA)
Codex Alimentarius Commission SUBSIDIARY BODIES

- **Codex Committees**, which prepare draft standards for submission to the Commission
- **Coordinating Committees**, coordinate food standards activities in the region
- Codex Committees are classed as either General Subject Committees or Commodity Committees.

  - **General Subject Committees**
    - Committee on General Principles, hosted by France
    - Committee on Food Labelling, - Canada
    - Committee on Methods of Analysis and Sampling - Hungary
    - Committee on Food Hygiene, - United States
    - Committee on Pesticide Residues- Netherlands
    - Committee on Food Additives and Contaminants- Netherlands
    - Committee on Import/Export Inspection and Certification Systems, hosted by Australia (AQIS)
    - Committee on Nutrition and Foods for Special Dietary Uses- Germany
    - Committee on Residues of Veterinary Drugs in Food - United States
Role of AQIS

• Provide effective and economic inspection service i.e. protection of our resources.
• Aims to ensure products are safe and wholesome whilst being honestly and informatively described.
• Inspection powers-granted through export control act (1982) and its associated relevant regulations and orders.
AQIS function provide…..

• Inspection and certification of food products for export.
• Information and services to exporters.
• Contribute to development of national policies on food standards.
• Facilitation of the importation of animal and plant products, whilst protecting against the spread and or entry of exotic diseases and pests.
• Reacting to and dealing with any outbreaks of exotic diseases, pests and weeds.
• AQIS charged with regulating and inspecting most food exports, and all food imports.

• Ensure Australian exports are of an internationally accepted standard.

• Products therefore acceptable under int. obligations and treaties. Ensures “Market Access”.
Relevant Legislation

- **Export Control Act** – 1982 can prohibit export if conditions are not met. Includes penalties as well as export protection and certification.

- **Export Control (orders) Regulations** – provide ministers with the power to create and enforce “orders”.

- **Prescribed Goods (general) Orders** – cover administrative legislation relating to all food exports, i.e. establishment registration, trade description and packaging requirements.
Relevant Legislation (Cont.)

• Export Control (processed food) Orders – specific standards for product preparation including;
  – Structural requirements
    Operational standards
    Product standards
    System of inspection
    Trade description
Specific quality system requirements, food exports

Declaration by Chief Executive
Schedule of products
Export documentation
Product recall
Process control
Inspection and testing
Declaration by Chief Executive

This is a mandatory requirement to formalise the QA arrangement with the AQIS; to specify the scope of the arrangement; and to endorse the procedures outlined in the manual(s).
Specific quality system requirements, food exports
(Cont.)

Schedule of products

A schedule of products to be covered under the QA arrangement must be included in the manual. List products, including where applicable can or carton sizes etc. Where there are a number of establishments covered by an arrangement also indicate the products that are produced at each establishment.
Specific quality system
requirements, food exports
(Cont.)

Export documentation

- the names of officers of the company
  authorised to sign the QA certificate
  (company authorised signatories) and
  specimen signatures
- who is responsible for the completion and
  security of the document
- how the document should be completed
- details of the number of copies required and
  which copy accompanies the
  consignment
- the location of both clean and completed
  documents.
Specific quality system requirements, food exports (Cont.)

**Product recall**

- contact names and positions
- contact address, 24-hour telephone/facsimile access number
- identification of the members of the recall committee and their roles
- the mechanics of notification of distribution network, clients and the public
- product recovery procedures and
- follow-up action(s).
Specific quality system requirements, food exports

Process control (Cont.)

1. General requirements

   The company must identify how they address the relevant Codex Codes of Practice principles in the following area:
   - establishment hygiene requirements
   - personnel hygiene and health requirements
   - cleaning and disinfection procedures
   - end-product specifications.
Specific quality system requirements, food exports
(Cont.)

Process control (Cont.)

2. Layout of establishment - Provide a simple plan of the establishment

3. Hazard analysis
   Process flow charts
   Hazard analysis tables
Specific quality system requirements, food exports
(Cont.)

**Process control** (Cont.)

4. **Special processes**
   - Cleaning and sanitation program
   - Storage and use of toxic substances
   - Waste disposal
   - Staff hygiene
   - Pest control
   - **Water supply** is potable
Specific quality system requirements, food exports

(Cont.)

Inspection Options

Two systems of inspection are available to processed food exporters:

Food Processing Accreditation (FPA)

Approved Quality Assurance Arrangements (AQA).
FPA Inspection

• The exporter proves to AQIS they have control of the process, and then take on that responsibility.

• Company prepares process control documentation including process flow charts and HACCP tables.

• AQIS then complete the audits required by the orders I.e. plant hygiene and process control.

• AQIS then perform audits at regular intervals determined by risk category of the product, structural standard of the buildings and performance against order requirements.
FPA Inspection

- Table 1: approximate establishment inspection frequency

### Establishment Rating

<table>
<thead>
<tr>
<th>Risk category</th>
<th>A</th>
<th>B</th>
<th>C</th>
<th>D</th>
</tr>
</thead>
<tbody>
<tr>
<td>Low</td>
<td>Annually</td>
<td>6 months</td>
<td>4 months</td>
<td>2 months</td>
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<tr>
<td>Medium</td>
<td>5 months</td>
<td>3 months</td>
<td>6 weeks</td>
<td>1 month</td>
</tr>
<tr>
<td>High</td>
<td>4 months</td>
<td>2 months</td>
<td>1 month</td>
<td>2 weeks</td>
</tr>
</tbody>
</table>
AQA Inspection

• Alternative inspection arrangement.
• Company must have a fully documented quality system in place and also take over the inspections previously conducted by AQIS.
• Aim is to refine process and system so faulty product is minimised or eliminated.
• This system must be fully documented in a Quality Manual
AQA Inspection - The Quality Manual

- Describes quality system and processes to ensure product quality.
- System includes: raw material control, process control, end product control, hygiene and sanitation procedures, pest control, equipment maintenance, calibration, documentation control and internal audit procedures.
AQA Inspection – The Quality Manual (Cont.)

• AQIS then review quality manual.
• Conduct site audit to ensure system is in place.
• Then usually conduct two audits per year of the whole documented quality system.
• AQIS recover all running cost through three fees; establishment charge, service fee and export quantity charge.