

# 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

# Specific quality system requirements, food exports (Cont.)

## 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

(Cont.)

## Process control

### 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

Risk category	A	B	C	D
Low	Annually	6 months	4 months	2 months
Medium	5 months	3 months	6 weeks	1 month
High	4 months	2 months	1 month	2 weeks

# 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.