



# To request your FREE TRIAL:





Clive Withinshaw, HACCP Australia



### Welcome

A glove

is not just

a glove

and a cloth

is not just

a cloth."

his 22nd Food Safety Bulletin sees a modernisation of appearance and style though we think we have maintained the quality and breadth of content. Our readers are varied, coming from all sectors – manufacturers, distributors, caterers, retailers, QSRs, specifiers and academia. We like to think that the articles and news of certified products and companies also have equally wide appeal.

We highlight, on page 17, some more food businesses to which we have been providing HACCP services for more than ten years. We are very grateful for their loyalty and are pleased to indulge in a little of their glory as they have grown over the years. We like to think of ourselves as partners on their journeys.

This issue is our first issue since BRC version 7 went live and that, together with the earlier release of SQF version 7, heralds the arrival of new requirements in terms of food safety and introduces major scheme additions, particularly in terms of fraud and supply chain vulnerability. This is actually a new dawn for QA managers and auditors in

particular – now having to address crime, or potential criminal activity risks.

This is a very different, and additional, scenario to those of accidental contamination and process issues and this has serious ramifications for all involved and I urge you to consider where this leads. An article by Richard Werren of Cert ID Europe on page 5 gives us a glimpse into the future and addresses the issues of skill sets and disciplines that will have to be brought to bear in the broad field of 'food safety'.

The 'due diligence' requirements in purchasing incidental food contact products, as well as products that have a significant impact on food safety have also drawn more attention from new releases of the GFSI endorsed schemes. In line with those, a number of new products and companies have sought and achieved certification from HACCP Australia or our overseas arm, HACCP International. We are very pleased to see some great products which are designed and manufactured with food safety front of mind, making the food

industry an ideal market.

Buyers might once have thought, "It's just a cloth" or "a glove is just a glove". This is just not so. Our certification scheme now sees more products failing than passing and this is "because a glove is not just a glove and a cloth is not just a cloth." Many of these products are manufactured at the lowest possible cost to attract an increasing number of cost driven buyers. We all know where this leads. Materials used in some of these lesser known products have been found to be particularly nasty and production managers would freak out if they knew the half of it. Often the suppliers themselves don't even know their constitution!

Of course, I recommend that you rely on 3rd party certification such as that issued

> by HACCP Australia which addresses all the risks and components as detailed on page 32 - but if you don't, and you have the ability, for the sake of our industry and your brand, make sure you know what you are buying by conducting (and recording) a full and proper due diligence study to avoid a nasty surprise down the track. Your auditors

will be expecting it anyway but that could be the least of your worries.

Our certification is used by many food businesses and retailers as that due diligence process in selecting materials, equipment and services. Sadly, we have found, more commonly in recent times, the unauthorised appearance of our certification mark on a number of products. This is disappointing, time consuming and expensive to control as it often happens at the manufacturing source overseas. We have now developed a public register of certified equipment, materials and services which is available on our website - haccp.com.au. We do suggest that certification is verified by using that register. The register will be updated monthly.

If you require any further information on certified products or want assistance in seeking products that have successfully gone through our processes, please do ring. Equally, you might be interested in how we do what we do - feel free to contact our team of food scientists, chemists or microbiologists if you want more details. We will be delighted to hear from you. \*



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HACCP Australia Food Safety Certification provides a recognised endorsement to provide assurance of a product's suitability for use within a food related environment.

# Food Certification - a glimpse into the future



**By Richard Werran,**Managing Director,
Cert ID Europe Ltd, Cert ID
Asia Pvt Ltd

ince the launch of the BRC Standard in 1998 it has, in those 17 years, gone through an enormous amount of change - a metamorphosis. With each iteration, it has accommodated key learnings from events and challenges confronting the food industry at that time. Few would doubt the BRC Standard has been, and will continue to be, a powerful catalyst for change and continuous improvement within the food industry. Which has seen more change in the last 20 years than in the previous 2,000 years. Quite remarkable! The BRC Standard rightly deserves its place as a global food safety standard.

Up to issue 6, the scheme focussed on food safety. However, an examination of the BRC Global Standard for Food Safety Issue 7 sees the introduction of a new aspect - Vulnerability Assessments. Curiously, this aspect has nothing to do with food safety at all. Vulnerability Assessments put attention upon the potential for food fraud and food fraud is by and large motivated by monetary gain.

In the future, we will look back at Issue 7 and identify this iteration as a pivotal moment in the historical growth and development of the standard that quite subtly changed the standard's food safety audit requirement into a business audit. Certified organisations would be well advised to both view and approach Issue 7 from this interesting perspective.

Today, the standard is by anyone's judgement a heavy duty document running to 118 pages. Prescriptively, the depth and breadth of Standard presents auditors and auditees alike with an enormous, time sensitive and pressured task. Food certification standards are, by and large, misunderstood. They set out to mitigate risk and thus facilitate business but the formal disciplines that certification schemes introduce within a food business are often viewed, by today's food industry as a speed bump and, at worst, a straightjacket getting in the way of good business.

The Standard's 'one size fit's all', approach harks back to the late 90's and looks increasingly outmoded and outdated because the increasingly diverse needs of individual food manufacturers are different - especially as standards become global. Food standards struggle to accommodate the very different situations that might be presented by a mega food production site as compared to a micro food producer. That being the case, we have reached the point where it makes sense to remodel certification to meet the needs of today's fast and dynamic paced food industry in the 21st century. The key, in future, will be how certification standards can be proportionate, appropriate, focused and yet flexible.

Cert ID, as a certification body that listens to its clients, have detected voices, with increasing volume, within the food industry that are calling for all food standard owners to get back to food safety basics, create a 'core' standard focussed entirely upon HACCP and directly related food safety requirements and supporting services. With this foundation in place, the auditee might then select from a menu of 'add-ons' that meet their current and anticipated needs. Some of these add-on modules could well be retailer/brand driven or even retailer specific. The auditee is then able to add extension modules at any time, contingent upon core food safety certification being maintained. The extension modules may be renewed or allowed to expire or replaced by other extension modules according to the changing and evolving business needs of the auditee's business.

In 1998, the internet was still in its ascendance. The fast reliable broadband speeds of today could only be dreamt of and they will become even faster. This opens an opportunity for food certification schemes to permit certification bodies to remotely access and audit the auditee's documented quality management system, procedures and records via a secure log on username and password provided by the auditee. This means time consuming on-site documentation reviews can be minimised because they can be completed at any time prior to the audit. This, in turn, then allows the auditor to have more plant time focusing more upon the food manufacturing process itself and, above all, connecting with those involved in the execution of systems and procedures and less on documentation.

Food safety certification schemes like any other business are competitive. Consequently, food certification scheme owners tend to find ways to leapfrog over one another in seeking competitive advantage and market preference. With the introduction of requirements outside of food safety comes the requirement for tomorrow's auditors to acquire new skills. Food fraud will require them to be very much more commercially savvy than they might be currently. Furthermore, departments within food businesses that, to date, have not been involved with, nor exposed to, a food safety audit, such as Buying and HR, will inevitably be drawn into audit scope to complete what is today very much a business audit. \*



#### Richard Werran.

Managing Director of Cert ID Europe Ltd and, Cert ID Asia Pvt Ltd

Having qualified in Food Technology in 1979, Richard worked with Unigate Foods, Cow & Gate, Hercules Ltd (food stabilizers) and Lucas Meyer (UK) Ltd (food emulsifiers) of which he became Managing Director in 1996.

Since then, Richard started a new food ingredients business, designing and building the only food grade stainless steel soya lecithin processing plant in the UK. The plant was designed to receive and process Cert ID Non-GMO soya lecithin in bulk from Brazil and India with full traceability and certification into the European market for the first time. The plant also featured an innovative inline microbiological kill step.

Richard joined Cert ID in 2002, Cert ID are the acknowledged leaders in Non-GMO certification and are also accredited by UKAS to deliver BRC Global Standard for Food Safety, BRC Agents & Brokers and ISO22000 certification.

# Groundbreaking solution

### for intelligent pest control

Our modern urban expansion has created an ideal environment for rodents in which they thrive and multiply quickly. They are growing increasingly resistant to some of the common control/prevention methods and regulations for the use of rodenticides will possibly become more stringent. In order to combat rodent problems in our businesses and communities, there is an urgent need for new, efficient methods. The answer is Flick Anticimex SMART – a more intelligent and safer solution for pest control.

lick Anticimex is one of Australia's leading pest control and hygiene companies with over 95 years of reliable, safe and professional service. The Flick Anticimex timeless mission is the unwavering dedication to creating safe, healthy indoor environments through inspections, prevention, treatment programs which are supported by service guarantees.

The innovative Flick Anticimex SMART Systems are represented by a suite of advanced digital traps, sensors, devices and cameras. The systems are completely flexible and can be tailored to suit specific sites, situations and customer requirements and are a product of:

- Exhaustive research and development
- Extensive experience and In depth knowledge
- Innovation and vision

Digital pest control is becoming an increasingly important aspect of commercial pest control in Australia and overseas. Electronic rodent stations and monitoring systems particularly suit businesses where rodent activity has a critical impact on day-to-day operations, including food manufacturing and warehousing.



Rodents present serious problems for businesses, causing adverse effects on their brand, reputation and bottom-line. They spread disease, contaminate products and can trigger

product recalls and production halts, cause safety failures, and even fire. Their presence often results in customer complaints, discarded product and tarnished reputations.

"Flick Anticimex is at the forefront of digital pest control. Digital monitoring control of rodent pests is one of the most significant changes in the industry since the introduction of traditional rat poisons. Digital solutions allow us to improve communication, documentation, preventive protection and immediate response for our customers.

"The SMART Systems are cutting-edge technology, which is also environmentally-friendly. It incorporates quick and humane rodent elimination without the use of rodenticides (if required) says Gary Stephenson, National Pest Technical Manager at Flick Anticimex. Gary stresses that "the SMART Systems provide pinpoint location of rodents, which then enables focused management of that rodent activity, the moment it occurs, minimising the potential for localised pest ingress to escalate into a major infestation".

"An added advantage is real time intelligence & reporting, which contributes greatly to food standards compliance and in turn, enhances audit results for food businesses".

Flick Anticimex SMART is a comprehensive, nontoxic alternative, which can cater for various problems that businesses face. Flick Anticimex has developed a number of individual and combined SMART systems to help carry out effective and discreet rodent control.

Intelligent SMART systems include:

- Flick Anticimex SMART Axess network
- Anticimex SMART Box;
- Anticimex SMART Camera;
- Anticimex SMART Sewage Trap; and
- Anticimex SMART Control System

FLICK ANTICIMEX SMART AXESS represents ground breaking technology which incorporates 24/7 monitoring & recording of pest activity and if required, elimination of that activity. It's a completely flexible system which can be tailored to suit specific sites, situations and customer requirements. This system operates via a network of Master Control devices, routers and sensors. It is extremely reliable and efficient.

ANTICIMEX SMART BOX is an environmentally friendly, multi-catch trap for indoor as well as outdoor usage. The trap is placed in areas where rodents are active, and is effective against both rats and mice. It is available in several models and can be powered by battery, electricity or solar panels. As rodents are curious beings, they quite happily explore new environments. Anticimex SMART box takes advantage of their innate urge to seek safety and protection.

ANTICIMEX SMART CAMERA is an infrared surveillance camera that has the ability to record activity in total darkness. It can be used to monitor the presence of rodents (or other pests) in sewers, attics, basements, warehouses, storages, factories – or wherever there are concerns about rodent activity. By utilising continuous recording, an accurate overview of the situation can be provided in real time. By determining the presence and accurate location of rodents, a precise control strategy can be developed to suit every unique situation.

ANTICIMEX SMART SEWAGE TRAP is a patented solution setting a new standard for fast and effective control of rodents in sewage systems. It is aimed at controlling the rodent population underground, which effectively reduces their numbers above ground. The digital trap is environmentally friendly and completely automatic, ensuring a time-saving solution, incorporating 24/7 protection and monitoring.



ANTICIMEX SMART CONTROL SYSTEM is an intelligent solution for protecting buildings and businesses against rodent infestation, both indoors and outdoors. The system is capable of connecting and controlling up to 50 different traps and sensors. It is ideal for use in food processing and manufacturing plants, pharmaceutical and packaging industries, in and around apartment blocks, hospitals, schools, government properties and other similar areas. All equipment has been designed to be modern, discreet and to blend in naturally with different environments.



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The advantages of Flick Anticimex SMART include:

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- Professional callout service on hand to take prompt action when required;
- Documented notifications and reports, giving early indications of where and when problems occur, enabling targeted response;
- Environmentally gentle, safer and greener premises;
- Cost-effective due to mitigation of risk and reduced stock loss; and
- Time-saving as a result of automated checks. \*

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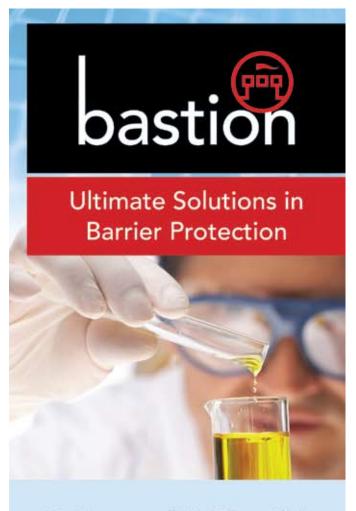
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# Product Contact Surfaces and Food Safety

by Debby Newslow, Vice President Americas

A view of our certification from our USA office



Debby Newslow is vice president of our company's US operations. Debby is one of the most high profile, food safety experts in the United States. She is the author of many technical papers and the heralded author of both 'Food Safety Management Programs – Applications, Best Practice and Compliance (2014) and "The ISO 9000 Quality System – Applications in Food (2001). Her perspective of our certification scheme is as follows:

t is so exciting to be part of the HACCP International Team, having the opportunity to represent this program in the Americas. Timing is everything and this is the perfect time to be able to provide this type of food safety related evaluation to the food industry. HACCP International's Certification is valuable, in that it, confirms the ability of equipment, materials, and services to support the integrity and safety of the food.

The production of "safe food" is paramount to everyone that grows, transports, manufactures, distributes, and/or serves a consumable product. HACCP International focuses its requirements, evaluation and decision on certification to those matters specifically to issues of food safety and suitability for use in the food industry.

Food safety affects everyone. The World Health Organization (WHO) defines "safe food" as "assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use".

The Hazard Analysis Critical Control Point (HACCP) Programs for the control of food safety related hazards have been in existence dating back several years. The concept of "HACCP" was first introduced in the United States in 1961 for NASA's space program. NASA required food safety to be as close to 100% as possible for the food being sent into space for the astronauts. Dr. Howard Bauman of the Pillsbury Company first developed this process for NASA.

The concept of HACCP has evolved considerably since 1961. The process has always been based on 5 Preliminary Steps and 7 Principles known as the 12 steps of HACCP. The requirements of these 12 steps have become more comprehensive over the years. This is especially true in recent years with the application and acceptance of the GFSI approved schemes.

The Global Food Safety Initiative (GFSI) is a non-profit foundation, created under Belgian law in May 2000. GFSI benchmarks existing food standards against food safety criteria and also develops mechanisms to exchange information within the supply chain. This is done to raise consumer awareness and to review good retail practices.

Benchmarking is a "procedure by which a food safety-related scheme is compared to the GFSI Guidance Document:"

A food safety management scheme is 'recognized' by GFSI when it meets the internationally recognized minimum food safety requirements, developed by multi-stakeholders, which are set out in the GFSI Guidance Document. GFSI is not a scheme in itself, and neither does it carry out any accreditation or certification activities. (http://www.mygfsi.com/schemes-certification/overview.html).

Examples of approved schemes include FSSC 22000, IFS, BRC and SQF. At this time, there are a total of 12 schemes approved. It is best to monitor the GFSI website (http://www.mygfsi.com) for the most current information.

Quality (food safety) is doing it right when no one else is looking." Henry Ford

The HACCP International Team understands the need to focus on the "non food" items. In my experience, I have found that one of the most misunderstood aspects of a Food Safety HACCP Program is the identification and inclusion of "product contact surfaces" in the hazard analysis.

As a link to the food chain, all materials going into the process, used in the process and exiting the process must be

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Testo measuring instruments have a product contact surface and are certified by HACCP International.

identified and described. Product Characteristic (raw materials, ingredients, product contact materials, and end product) must be defined and included in the hazard analysis (ISO 22000:2005 Section 7.3.3).

Product contact surfaces must be constructed from materials designed for food use. They must be impermeable and rust or corrosion free. (ISO 22002-1:2009 Section 8.3).

ISO 22000:2005 and ISO 22002-1:2009 make up part of the FSSC 22000:2009 food safety management system standard.

For the purpose of the food safety/HACCP programs, a product contact surface is defined as any surface that may come in direct contact with an exposed product. Examples would include piping, gaskets, agitators, conveyor belts, water used for cleaning, cleaning chemicals, gaskets, cleaning utensils (brushes, sponges, pads, etc.) and lubricants.

In other words, any item that either contacts the surface (i.e., cleaning chemical) or is the actual product surface (i.e. stainless steel) must be listed and evaluated for existing or potential hazards.

The following examples may enhance the understanding of this requirement:

**Example 1:** There are many types of equipment (i.e. copper), that are not generally approved as a food contact surface. Many foods are able to break down copper into a chemical that we would not want to consume.



HACCP International's Bill DuBose, from our USA office with Bill Simos, MD. Asia Pacific at the SOF conference.

**Example 2:** Stainless steel is thought of as an approved food contact surface; however, not all grades of stainless steel are approved. This is a perfect example of a food contact surface (either existing or a new installation) that must be confirmed food safe through further analysis. In addition, new stainless steel equipment must go through a "passivation process", which is a chemical reaction that forms a passive film of chromium oxide that protects against corrosion and rusting. "Passivation" is a much more complex project than just described, but used here as an example of what would arise during the hazard analysis of this product contact surface.

In developing a food safety HACCP program, many of us find it more effective to separate this requirement into "product contact surfaces" and "processing aids". A processing aid is defined as any item that may be used in the production of a product but is not actually an ingredient. Examples may be process enzymes, lubricants, steam, and ice. These items are added to the food for their technical or functional effect in the processing but are not actually ingredients (i.e. identified on the label). (Newslow. Food Safety Management Programs. CRC Press. 2013.)

I received a call a week ago from the president of a company that manufactures clean rooms. He has been working in the food industry for many years handling new construction and renovations. A potential customer recently asked him if his products were HACCP certified. No one had ever asked that before. Another client asked us to provide the names of some flooring companies that had their flooring materials HACCP certified. These types of requests are new to us but have been in the industry for many years. Why now? What is changing?

> Choose a product with the HACCP International seal. This represents the fact that it has been evaluated and deemed a safe item for use in the food industry."

It is imperative as we move forward in the world of food safety to know that the products we are using are safe in the food manufacturing environment. It is exciting to experience first hand the certifications that the HACCP International team has been performing for years throughout the world.

HACCP International specifications include the evaluation of the use, manuals, the requirements for preventive maintenance and any other aspect that may affect the use of an item as related to the safety of the food product. For example, a cleaning brush may be evaluated for its function. It must also be evaluated for its construction quality to make sure the bristles won't fall out while using it. How are the bristles adhered to the brushes? Staples would not be acceptable. These could become dislodged and end up in the product. If the brushes are approved, they will have the HACCP International Mark.

An astute purchasing agent of a food company that is

searching for the best brush should choose a product with the HACCP International Seal. This represents the fact that it has been evaluated and deemed a safe item for use in the food industry. A brush without this pre-evaluation would enter the process and the food safety team or their trained designee would have the responsibility to perform an extensive hazard analysis of the product prior to its use to ensure that it would not introduce any hazards or potential hazards into the operation. Keep in mind that the requirement is for all product contact surfaces and processing aids to be included in the hazard analysis. The organization that requires the HACCP International Seal on as many items as possible, not only enhances the effectiveness of their food safety HACCP program, but also saves its food safety team time with their hazard analysis. The evaluations done by HACCP International not only include specific items, but also include chemicals (i.e. pesticides) and services (i.e. pest control).

As a food safety professional, I am thankful to HACCP International for providing such a service. In the old days, we learned from our mistakes; however, in today's world we can not afford to make the mistakes or end up having a recall of our end product. We must have effective support from specialist such as HACCP International to aid in keeping our consumers safe. \*

HACCP International's contact details in The USA are: T +1 407 992 6223 F +1 407 290 0252 E debby.n@haccp-international.com www.haccp-international.com



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### Highlights since our last bulletin;

- Australian Carobs P/L has achieved 3rd party Non GMO certification for its range of carob products. Non GMO Certification is a pre-requisite by importers in China, USA, Hong Kong and the UK. The story of Michael and Jam Jolley's successful venture can be read on page 15.
- Clear Springs Pastoral Company Pty Ltd has also been successful in achieving Non-GMO certification for their 100% Grass Fed Black Angus beef cattle. (see article below)
- GMO ID Australia exhibited at the Naturally Good Exhibition in Sydney during May. We were fortunate to

- have Jerry Houseago, Business Development Director for CERT ID Europe visit and present at the Expo. A large number of enquiries were fielded during and after the Expo. It is encouraging to see the number of Australian manufacturers which are now looking into informing their Australian customers that their products are Australian produced and free of any genetically modified ingredients.
- Our Food Safety Auditors are also conducting CERT ID Non-GMO audits at the same time that HACCP audits are being conducted, providing for additional cost effectiveness through the certification process.
- Banana producers are also investigating the feasibility of certifying their crops and operations with pending likelihood of genetically modified bananas. This is to protect their market and to also protect their crops against the possibility of cross contamination should gm bananas be approved. \*



lear Springs Station has achieved an Australian first through the Non-GMO certification for it's livestock operations. It's premium quality beef is nourished completely without GM feeds or supplements and the Non-GMO certification is expected to provide significant marketing advantages in sensitive domestic and export markets, such as the United States and Canada.

GMO ID Australia is proud to be associated with Clear Springs Pastoral Company Pty Limited.

Clear Springs Station is a family-owned, Australian company situated in the upper reaches of the Murray River in Southern New South Wales. The station has been a working farm since the 1860s with a strong focus on the environment and sustainability. It is capably managed by Chris Burton, the Station Manager of Clear Springs, who brings with him deep experience in the breeding and management of livestock.

Located at 35° south latitude, Clear Springs is in an ideal, agro-ecological zone with temperate to cool seasonal variations with reliable rainfall. The region is globally recognised as fertile grounds for cattle production. "Black Angus cattle thrive in these conditions," says Burton. "Our property is 8,000 acres in size, so our livestock have plenty of

room to roam, graze and socialise. It is important to us that they have open and uninterrupted access to fresh pasture throughout their entire lives."

"We breed and raise Black Angus cattle on natural and improved grasslands," Burton continues, "It is a pure, grass diet, with a variety of grass types including clover, sub clover, phalaris and ryegrass."

### INDEPENDENT CERTIFICATION

Clear Springs stands by its all-natural philosophy and is committed to providing clients with absolute assurance over its claims. Each year, the company submits itself to rigorous, 3rd-party audits and on-farm inspections, performed by recognised accreditation bodies and National Industry Assurance Programmes.

"By going beyond self-declaring our all-natural qualities, we invest heavily in quality assurance programmes to secure independent certification and recognition," says Burton. "We consider the effort and stringent processes worthwhile, as this gives our clients the comfort of knowing that Clear Springs Black Angus cattle are truly and certifiably 100% grassfed, free of hormones and antibiotics, and uniquely, non-GMO".

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Chris Burton, 'Clear Springs Pastoral' Station Manager being presented with the CERT-ID certificate by Jerry Houseago.

The 3rd party certification programmes which Burton references include CERT-ID by GMO ID Australia and the Pasturefed Cattle Assurance System (PCAS), with AusMeat as one of the auditors.

Clear Springs Black Angus beef is:

- Certified 100% Grassfed, whole-of-life.
- Certified no grain, no additives, no feedlots, no confinement
- Certified antibiotic-free
- Certified hormone-free
- Certified Non GMO
- Low animal: land ratio
- Ethical husbandry and animal welfare practices



The Australian Red Meat Industry has in place a worldclass livestock traceability framework. The Australian National Livestock Identification System (NLIS) controls the identification and traceability of each animal from birth to processing. Clear Springs upholds and adheres to NLIS standards and lifetime traceability practices. "Our cattle are fitted with a small electronic identification ear tag, which enables the animals to be fully traceable", says Burton. "A whole-of-life history is maintained for each individual Clear Springs steer and heifer." The data is updated and stored in the central, national database, yielding full transparency.

For more information visit www.clearsprings.com.au or email info@clearsprings.com.au





## Australian carob producer secures non-GMO status

he Australian Carob Company produced more than 200 tonnes of quality, allergy-free carob pods in 2015 for distribution throughout Australia and export markets such as USA, China, Hong Kong, Singapore and the UK. It has secured Non-GMO verification from Cert ID. They expect to produce above 600 tonne per year by 2017.

Based in South Australia, The Australian Carob Company owns and harvests 6000 carob trees using sustainable and organic farming practices. The company believes non GM Verification by Cert ID, carried out by its partner company

products. These include Roasted Carob Powder, Raw Carob Powder, Raw Carob Kibble Nibbles and Carob Syrup. Laboratory testing is undertaken to validate that any GM presence is below 0.1% as set out in the Cert ID Non GM Standard.

Cert ID's Non-GMO Verification system is designed for food manufacturers and ingredient suppliers who wish to inform consumers of the confirmed non-GM status of their product. The scheme is particularly suitable for food producers and manufacturers wishing to target the North American market where awareness of GM issues is increasing.



GMO-ID Australia, will give The Australian Carob Company 'added value' with the increasing GM-aware Australian consumer. This value extends into new export markets such as the USA where they have secured distributorship with Azure Standard throughout the USA.

The Australian Carob Company's Pure product range is truly nut free, gluten free and allergen free. This is guaranteed due to their on farm growing, harvesting, processing and packing with no other products coming in contact with their machinery.

Some advantages of Australian Carob over cocoa include the fact that every carob pod is washed for cleanliness and the carob is assured bug free. Also, being caffeine and theobromine free, carob does not cause the type of side effects that cocoa can. Further, carob does not go through a fermentation process, so customers can be sure they receive the best quality carob products available when purchasing from The Australian Carob Company.

The scope of the Cert ID Non-GMO certification covers the growing, harvesting, processing and packaging of seven carob

Michael Jolley, owner of The Australian Carob Company said: "We are already committed to the highest standards of sustainable and organic farming practices and our increasing export activities means we were being asked about our non GM status too. We wanted to enter the US market with not only the best tasting carob products that have ever been available but with also a very high standard of Non GMO certification. The Cert ID Non GMO Verification scheme provides a unique selling point because we are now able to demonstrate complete traceability at every step of carob production, which gives us real 'added value'. The business is also accredited by Australian Certified Organic (ACO) and USDA Organic Standards. \*

For further information on The Australian Carob Company go to www.australiancarobs.com or call 0408 891 994

Äusträlian Carob co.

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At HACCP Australia we really value our customers and seek to build long term, consultative relationships with each of them. We are thrilled to showcase a selection of our food clients who have achieved certification for 10 or more years. Here, the business owners, in their own words, highlight features that have contributed to their operation's success. Each of these clients clearly has a common characteristic; a HACCP Food Safety Management Programme that is completely integrated into their everyday business activities. Congratulations to all who make this milestone, we hope to be working with you for another decade!

### **JB Metropolitan Distributors**

Since 1983 JB Metropolitan Distributors have been serving the Sydney metropolitan area.

Many ideas and schemes that start out in a bloke's shed tend to stay there, never seeing the light of day. However, in owner Bruce Spiteri's case, his small business, Bruce's Confectionery, has made the transition from the family garage to become Australia's largest independent confectionery, snack food, grocery and beverage distribution company.



Based in the Sydney suburb of Moorebank and holding contracts with leading brands including Cadbury, Mars, Nestle, Wrigleys, Lipton Ice Tea, Red Bull and many more, JB Metropolitan Distributors is a very different operation to the 'mum and dad' business that began over 30 years ago.



With a dedicated staff of 110, a brand new fully equipped warehouse facility boasting state-of-the-art computer control systems, and a fleet of over 20 trucks and vans monitored using Satellite Navigation systems, the company is in the best position to deliver a huge variety of confectionery, snack foods, groceries and beverages. Most deliveries are made within 24

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As well as Sydney, a.hartrodt operates in Melbourne (incl. cold storage facilities), Brisbane, Adelaide (Food & Beverage Logistics) and Fremantle.

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#### La Casa del Caffe

With over 30 years of roasting coffee in Sydney – La Casa del Caffe knows coffee. The business was founded in 1984 by Don and Maureen Kennedy in Greystanes. It has grown substantially and is now primarily a wholesale coffee roaster located in warehouse premises in Minto in Sydney's south west.

La Casa del Caffe is a second generation coffee roaster, with the third generation growing up fast - a family roasting business with strong family values and great customer relationships. Along with a handful of other dedicated roasters. La Casa del Caffe helped pioneer a culture of espresso coffee drinking in Sydney and greater New South Wales. "How things have changed during these 30 years! The early adopters of espresso coffee have led some of the most innovative coffee developments in Australia. People now venture out to their local cafe for breakfast, the mid-morning coffee and lunch while we quietly go about our business and continue to develop great coffee. "We have had a profound impact on Australian culture and we are proud of this," said Don Kennedy. owner of La Casa del Caffe.

We have been blessed to interact with so many wonderful café and restaurant owners, baristas and roasters, who just like us, started off small with a challenging venture. It's encouraging for us to see great coffee enthusiasts doing so well. It's wonderful to be part of a like minded community and we hope to be bringing the world more and more great coffee in the years to come.

#### What our customers say about us:

Mark Chance of Primary Espresso Bowral, said "I have used La Casa tropicana blend for

17 years, best coffee service and business I have dealt with ever." Thanks Primary Espresso Bowral

Paul Dore from Digi.Kaf, a NSW winner of the Foxtel Lifestyle Food Awards for 2014, said "This year our coffee has been recognised as the favourite in NSW! Thanks to our dedicated coffee supplier, La Casa del Caffe who consistently go above and beyond in all aspects of their business. No matter who you are lucky enough to deal with you will always be certain that they care and will do their utmost to fulfill your needs, and they roast great beans too!"

#### About our coffee

We buy the highest quality green beans from around the world and batch roast and dispatch daily to ensure maximum freshness. Freshness is essential for quality coffee and for extracting the perfect espresso.



The La Casa del Caffe roaster and 3 generations of the family.

We buy a selection of ethically traded specialty coffees from PNG, South America, Africa and Asia. The certifications these estates maintain ensure workers rights, safety and that their families are protected. We are supporters of sustainable coffee growing practices, offering a large range of accredited sustainable coffees and we are affiliated with a number of well known organisations in this field including Rainforest Alliance and Fairtrade.

The coffee selection includes: Colombian; French; Italian; Napoletana; Rainforest; Fairtrade Organic; Tazza D'oro, and the Signature Blend -Tropicana; All Natural Water Decaffeinated; Double Pods; Single Pods.

In addition to the coffee blends, La Casa del Caffe also stocks the following: Elmstock tea range; Coffee and Tea Syrups, chai latte, commercial and semi-commercial espresso machines.

All areas of La Casa del Caffe's business comply with the requirements of HACCP including our roasting, packaging processes and our distribution and warehousing all meet these standards. La Casa del Caffe is a member of the Australian Coffee Traders Association and The Australian Specialty

Coffee Association. Contact details: 1300 52 22 72 www.lacasadelcaffe.com.au



### **Coffee & Nut Trading Pty Ltd**

Coffee & Nut Trading Pty Ltd was established by Victor Smith in 1989 as a supplier of gourmet green coffee beans to the Australian and New Zealand markets. Victor was well known in the green coffee bean circles, but sadly passed away in 2002. At that time, Linda Smith stepped in to carry on the business and continued to trade successfully with large well established coffee roasters at one end of the spectrum to the smaller roasters making their foray into the market at the other end.

Coffee & Nut Trading specialises in a large range of gourmet green coffee beans from world leading coffee growing countries. The beans are shipped from origin to Australia where they are stored and distributed from a HACCP approved warehouse. HACCP has played an important role in our business assuring customers of strict control in food safety procedures and administrative practices. \*

Contact details: Linda Smith, Director Coffee & Nut Trading Pty Ltd 02 9966 0751



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by Richard Mallett,

European Director of HACCP International

he BRC Global Standard for Food Safety has, for the first time in its latest version (Issue 7 published January 2015), in addition to food safety management, considered issues that are not strictly related to food safety as



Richard Mallett, European Director of HACCP International

we all know it. And for good reason, in the wake of "Horse-gate" which uncovered, very visibly, the global problem of food fraud, and also in the wake of the proportion of food recalls which are still initiated because of failure of labelling and pack controls.

In this edition of HACCP International Food Safety Bulletin we look at an overview of the main

technical changes from Issue 6 to Issue 7 of The Standard. For full details, take a look at The Standard itself.

The main changes can be summarised as belonging to the following categories, all mandated by specific clauses within The Standard:-

- Supplier approval, which includes a need to have a system to approve food supplied by agents and brokers.
- Traceability, which requires visibility of the traceability of foods purchased from agents and brokers.
- A brand new section called Labelling and Pack Control to specify measures to reduce the number of product recalls caused by incorrect information being supplied on labels and packaging.
- Authenticity, which requires the food business to challenge the source and identity of raw materials to militate against economically, motivated food substitution.
- Claims and Chain of Custody Controls to prove that foods such as Organic, "Free-from" and of geographical or special status are what they say they are!

### Agents, Brokers, approval and traceability

The practicality and convenience of buying a range of raw materials from brokers and agents, experts in the sourcing, procurement and resale of foods from around the world, cannot be disputed. But can you be totally sure of the source, identity and food safety management systems behind the foods you are buying? The Standard now requires that you consider Agents and Brokers in much the same

way as you do direct suppliers. In other words they should be formally approved on the basis that the Agent or Broker can furnish you with information on the traceability, identity and food safety of foods, from each link in the supply chain to their operation, and then on to you! Certification of these operations to the BRC Agents and Brokers Standard is one way in which approval can be secured. Otherwise control can only be assured by audit, review and challenge of HACCP systems, traceability and GMP systems in place within the supply chain to the Broker, in much the same way as you would do, and should do, for direct suppliers who do not hold current certification to a GFSI benchmarked Standard. Incidentally the supplier approval process even for direct suppliers has changed to permit supplier questionnaires to be used only for low risk foods! And your annual supplier risk assessment must now include challenge of potential vulnerability (see below).

### **Labelling and pack control**

A significant proportion of recalls are still the result of incorrect labelling or packaging, which, in the worst case, might fail to warn the consumer of the presence of allergens. The BRC has responded with a brand new, dedicated section within Section 6 of The Standard (Process Control) called, unsurprisingly, "Label and pack Control"! This section now demands a formal and recorded system for the correct allocation of packaging and labels to the packing area and a series of documented checks at start up and following changes of product to ensure that incorrect packaging and label is kept well away, to prevent its inadvertent use. The key task here is a review of the label to ensure that it is up to date and accurate. This section also brings in a need to check fail-safe's and alerts where on-line vision equipment is used for product labels and printing. This new section is still supported by the Section 5 (Product Control) sections on Product Labelling and Product Packaging requiring properly specified food contact packaging, and processes to verify ingredient and allergen information, together with instructions for use, storage, safe handling and validate claims.

### **Authenticity**

The biggest change of all is not strictly related to food safety. It is related to food fraud. At a recent Cert-ID workshop called BRC Issue 7 "The Chain Reaction", it was demonstrated to the delegates that in fact food fraud is not new, despite what we may all think following "Horse-Gate" where horse and other non-declared meats were found in a range of food products within Europe. In fact the concept of food fraud is ancient – with evidence of "additives" to flour such as sawdust and alum. In 1872 Dr. Hassall, the pioneer investigator into food adulteration and the principal reformer in this vital area of health, demonstrated that half of the bread he examined had considerable quantities of alum. And that's just the tip of the medieval food fraud iceberg.

The fact is that no particular, specific standard was available or considered by the food industry to control this issue. So Issue 7 of the BRC Global Standard for Food Safety is welcome in this respect. Section 5.4 now requires a vulnerability assessment to be carried out and a process to be in place to access past, current and future (horizon scanning) threat to authenticity.

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The key to the vulnerability assessment was explained comprehensively by Cert-ID during their recent workshops. One must consider and assess the various root causes and means of economically motivated food substitution or replacement:-

- Low availability of raw material due to for instance crop disease, crop failure or even geo-political unrest in source
- The ease with which a particular food can be substituted by another.
- The value of the raw material the higher the value, the more likely it is to encourage the criminal activity of food fraud.
- The availability, accuracy and use of analytical methods to determine purity.
- The length of the supply chain the more numerous the links, the more likely fraud will go undetected.
- The credit rating of the supplier are they in significant financial difficulty and maybe tempted by food fraud?
- The geographical source of raw material some geographical areas are more commonly associated with food fraud
- The use of unverified and unchallenged suppliers which considerably increases risk of food fraud, especially in conjunction with number 5 above (length of supply chain).

Once information on risk has been established, based on these and other root causes, controls should then be proposed to reduce the risk of food fraud. This may be by considering controls such as, but not necessarily limited to:-

- Shortening the supply chain length.
- Demanding certificates of analysis of purity with each batch
- Full audit and/or certification of the supply chain
- Demonstrable and full traceability within each link of the supply chain

Above all the vulnerability assessment must be documented, along the lines of HACCP - what are my authenticity hazards, which are the most significant (and for what raw materials), and what controls should we implement to reduce the risk? How and when should we review and verify the information supporting our vulnerability risk assessment, the vulnerability hazards we have identified and the controls we have implemented?

#### **Claims and Chain of Custody**

In short The Standard requires that verification of specific provenance, origin, breed or varietal claims, assured status, GMO status and so forth is supported by appropriate certification or other appropriate means of documented verification. Clause 5.4.4 demands that facility must maintain purchasing records, traceability of raw material usage and final product packing records to substantiate any claims. Documented mass balance tests should take place at the frequency demanded by any specific scheme (for instance Organic Standard), or 6 monthly where no such frequency is stipulated.

The likelihood is that many food businesses are only just about now, nervously, getting to grips with these new requirements ahead of audits against Issue 7 which started on 1st July 2015. The principle however of audit against The Standard remains the same as it always has – make sure you are fully prepared, before the actual audit! In 3 years' time, I'm sure, we'll wonder what all the fuss was about! \*



**HACCP Australia** is delighted to announce courses to the **BRC** Global Standard for Food Safety, Issue 7

The following training programs are currently being delivered as in-house and Public Courses in Australia.

- BRC Global Standard for Food Safety, Issue 7
  - Understanding the requirements 2 days
- BRC Global Standards for Food Safety, Issue 7
  - Implementing the standard 2 days
- BRC Global Standard for Food Safety, Issue 7 Conversion from Issue 6 to Issue 7
  - 1 day course for manufacturers
- BRC Global Standard for Food Safety, Issue 7
  - 5 day Third Party Auditor Training

The public courses are held in venues close to Sydney CBD. The in-house courses are held at sites or venues selected by clients. We can also hold the courses for small groups in our North Sydney office.

The courses are delivered by a BRC approved training provider and certificates of attendance for the course are issued by BRC UK.

For more information on our BRC training, please contact our Sydney office on 02 9956 6911



www.yaptrading.com.au

Reduce your audit costs

You might not be able to change the rate but you can certainly reduce the time!

by Martin Stone, Director of HACCP Australia

ith the increase in requirements for demonstrating compliance to a given standard, audit costs are steadily rising across the industry. The ultimate cost of a food safety audit is based on the amount of time an auditor spends on site plus a travel component, also based on time. Typically, that total time is multiplied by a rate to yield the total cost. The trick to reducing auditing costs therefore, is to reduce the time of the audit.

There are three areas that I regularly see as having potential for reducing audit time which are under the control of the auditee. These include the evidence provided to the auditor, preparation for the audit and activities on the audit day itself.....here are some practical tips to ensure you are minimising your audit costs;

#### Evidence.

- Auditors base decisions on evidence. The better the
  evidence, the less time an auditor will take to make a
  decision. The best supporting evidence consists of relevant
  documents that get to the heart of a matter. Documents
  should be titled, signed and dated. Photographs should be
  headed and dated. Cross references should be logical and
  easy to follow. Make it easy for the auditor to join the
  dots and come to a correct and timely decision.
- Remember that facts are quicker for an auditor to respond to...compared to opinions....The provision of hard, concise and factual evidence will save auditing time and money.

### Preparation.

- Read the last audit report carefully. Consider recommendations or any issues requiring close outs at this audit and be prepared with the chain of evidence that will be required. Expect the auditor to want to investigate any anomalies raised at prior audits and again, have relevant information at hand to provide to the auditor.
- Pre-audit yourselves. Imagine the non-conformances or questions that could be raised...be prepared with an answer and chain of evidence to support your assertions. By anticipating the questions to come from an auditor, you can be ready with the answers.
- Many facilities have lengthy induction/site entry
  programmes which are underpinned by the requirement
  for visitors to read and respond to lengthy documents.
  Consider if some of the induction programme for visitors
  can be conducted off site. A system that allows an auditor
  to complete some or all of an induction programme prior
  to arriving on site will reduce site time of the audit.

### The audit day.

• Ask the auditor; "Can we proceed quicker if possible, what can we do to reduce the time required?" Let the auditor



know that you wish to keep audit time to a minimum and will do what you can to facilitate this. Ask the question at the start of the audit and again, for next time, at the closing meeting.

- Get a plan for the audit and ensure the relevant people available at each stage. If a key person is not available at a particular time, alter the audit plan to suite. Do not get in a position where you are waiting for a key person to finish a meeting before interacting with the auditor.
- Have someone available for the auditor to access at all times.... Think 'assistant auditor' and assigning someone like this can save you a lot of time. This 'someone' needs to know where all the references are and how to find anything that the auditor may request. The idea here is to keep the information flowing to the auditor, rather than receiving a big list of requests that result in dead auditing time whilst the required information is retrieved.
- Ensure complete access to the plant is available for a single plant inspection. Having to go to and from the plant because one section or another is closed or in wash down or 'starting up later' wastes time. Tour the facility in a logical common sense manner. Start with receivals and end with dispatch. This makes the process easy to understand and will speed transit through the facility. Auditors need guiding, tell them where key monitoring takes place and point out 'places of interest' and those locations relevant to the programme being audited. Again, do everything you can to ensure the tour is a 'one-pass'. Coming back to the plant to check on something that was not observed in the first pass wastes large amounts of time.
- Develop a one page index of your system so that an auditor
  can find a relevant section quickly and easily. A diagram of
  the system component parts is also great to help an auditor
  who is unfamiliar with your system, pull it all together in
  their own mind. Understanding your system always takes
  some audit time but you can minimise this.
- Provide somewhere quiet and not cramped for the auditor

- to sit and review. A big desk or table that they can spread out on is essential.
- Ensure your records are organised, chronologically and complete. Check this yourself if you rely on others to put the records together. Missing records will waste time. If you discover missing records that cannot be located before the audit, determine a cause and be prepared for questioning by the auditor in this regard. If the records have been misplaced, ask the auditor if you can send them for review on a later date rather than making the auditor wait as you conduct a sweep of the operation.
- I recently reviewed a report where an auditor returned on a second day to complete an audit and logged only one hour of audit time for this day. They also logged an additional two hours of travel time for this second day. By staying back another hour, the additional travel time could have been avoided. Ask your auditor; "Can we stay back to complete rather than coming another day?"

Above all, try to eliminate the 'waiting for' moments in an audit.....waiting to see this item, waiting to find that document or waiting to see that person can be dead audit time which ends up costing your business money. Like most things in food manufacturing, planning really is central to minimising time and costs in this regard.

Let's face it, every year you should be getting better at audits so having shorter audits as an objective is a worthwhile and achievable target. Try setting the auditee team a KPI of reduced audit time and see if you can actively reduce your audit costs.

#### Good luck with the audit. \*



Every year, Food Magazine hosts the Food Magazine awards to recognise and reward best practise and innovation in food and beverage processing in Australia and New Zealand. Now in their 12th year, the Awards have become the most highly anticipated event in the industry's calendar.

For the 2016 awards.

HACCP Australia continues its sponsorship of the award category FOOD SAFE EQUIPMENT AND MATERIALS.

This category of award specifically recognises non-food suppliers to the food industry and the major impact this sector has on food safety. Subscribers to this magazine will already understand the importance of non-food material, equipment and services in regard to the integrity and safety of food. It is hoped that these awards will further raise the profile of these issues and assist the food industry in recognising the benefits of true food safe design and characteristics.

Entries are open to all equipment and services used in the food industry and will be judged upon merits such as design, cleanability, consequence of error and overall contribution to food safety. \*

Visit www.foodmagazineawards.com.au on how to enter.



### **Product Recalls in Australia** www.recalls.gov.au

Many of you will be familiar with this site but for those who are not, it is a very valuable contact and should be listed in many readers' 'favourites'. Keep up to date with products that are subject to a recall. The site has a section devoted specifically to 'food' it is easy to keep a look out for products you might buy or sell.

### Food safety daily news www.foodhaccp.com/indexcopynews.html

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### **Food safety information council** www.foodsafety.asn.au

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### **Airline Meals** www.airlinemeals.net

Hate them - or even love them (some people do, you know, Business Class can be good so we've heard!), airline food always prompts comment. While this is not strictly a food technology site, it is food and there is plenty of technology involved in getting it to you (safely) at 30,000 feet! This is good viewing with many amusing comments describing the best to the worst from all over the world – plenty from down-under too. Don't just grumble next time - take a photo and send it in!!

### **The Heart Foundation Tick** www.heartfoundation.org.au

One of the most recognised ticks in Australia. The Heat Foundation has been challenging food companies for nearly 20 years now to improve nutritional content of foodstuffs. It has also been of significant influence in the food label debate and standards formation in recent times. \*



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# Child aged 10 dies after drinking coconut milk

as importer admits label charges



10-year-old child died from an allergic reaction after drinking a "natural" coconut drink imported by a Sydney firm.

The canned product from Taiwan, Greentime Natural Coconut Drink, is sold in most states and was recalled just over a month later following the tragedy in December 2013. But it was never revealed that it was blamed for causing the fatal anaphylactic reaction in the child from Melbourne.

The NSW Food Authority said importer Narkena Pty Ltd, based in western Sydney, pleaded guilty in September to three labelling charges and will be sentenced later this month.



The authority said the company entered pleas of guilty to two charges that the drink was labelled in a way that falsely described the food and to one charge of selling food in a manner that contravened the Food Standards Code.

A spokeswoman for the Victorian Coroner said a decision about whether there would be an inquest would be made after the other court hearings were concluded. Lawyers are understood to be pursuing a civil action against the importer.

Despite the tragedy occurring some 22 months ago, it was only in August that a suppression order was applied for in relation to the case.

The child, as a minor, cannot be named by The Sun-Herald.

The child is understood to have had an allergy to dairy products. The NSW Food Authority said at the time that the recall was because the milk content was not declared on the label.

Narkena Pty Ltd did not respond to a request for comment. Five coconut drinks have been recalled in the last four weeks, all because they contained undeclared cow's milk according to Allergy and Anaphylaxis Australia.

Last month, The Sun-Herald reported Aiden Henderson, nine, who is allergic to dairy products, went into anaphylactic shock after drinking the flavoured drink Coco Joy. It is also imported by a Sydney firm and was recalled after the incident.

The Department of Agriculture subsequently began inspecting the labels of all imported coconut milk drinks. All products with labels that do not declare milk will be sent to labs for testing it said. Under Australian law, an importer who knowingly brings in food that poses a risk to human health can be jailed for 10 years.

Former Speaker Anna Burke, MP for Chisholm in Victoria, who has a child with a peanut allergy, said she was familiar with the death of the 10-year-old. She said that the big objective of the boy's father, who has also since died, was to ensure that no other child suffered and died as his did.

"They were fully aware of the child's allergy. He checked carefully the can. Buying coconut water, why would you think there would be milk product in it? But he checked it.

"The parents were very keen for people to be aware of the issues around the labelling on the can. The family were also very concerned that there hadn't been a coroner's inquest. I tried to encourage the father to pursue that but he, through his lawyers, said they were following other avenues that they thought would be more successful.

"I wanted to have a coronial inquest so the public would know and we would bring out the big issue of food labels. You want parents to be fully aware, not to traumatise every parent like myself with a child with an allergy, but to be mindful when you are buying imported products that sometimes you have to be more cautious than at others."

> Five coconut drinks have been recalled in the last four weeks, all because they contained undeclared cow's milk according to Allergy and Anaphylaxis Australia."

Maria Said, president of Allergy & Anaphylaxis Australia said she was dismayed that although the coconut drink the child consumed immediately before the anaphylaxis that took his life was found to contain cow's milk, it had taken almost two years for other similar products to be investigated.

"Surely someone in the food science industry would have known the cow's milk was used for a functional purpose in coconut drink and if that was the case, it would likely be in other coconut drinks," she said.

"Another child's near-death experience after drinking a different coconut drink in July 2015 prompted NSW Food Authority to test other coconut drink products, some of which have now also been recalled due to undeclared cow's milk. The spate of coconut drink-related recalls continues as it should have from Jan 2014".

This article by Tim Barlass first appeared in the Sydney Morning Herald October 4th 2015.

## A cautionary tale for all food businesses as an American court gets tough on food poisoning.

Salmonella outbreak brings sentences ranging from 3 to 28 years among a total of 63.

While this story is from America, it is not unreasonable to expect our courts to act in a similar tough manner when irresponsible food processors take lives.

n September this year, an American peanut company mogul, Stuart Parnell, began facing the prospect of spending the rest of his life in prison after a US federal judge in Georgia sentenced him to 28 years for shipping tainted products that caused a deadly nationwide salmonella outbreak in 2008.

Some seven years after the event, he was convicted of conspiracy, obstruction of justice, wire fraud and other crimes that killed nine people, sickened more than 700 and prompted one of the largest food recalls in U.S. history. Two others involved with the now-bankrupt company also were sentenced to long prison terms.

These sentences are the first felony punishments for executives in a food-borne outbreak in 77 years, according to attorney Bill Marler, who represents several victims of Parnell's products.

"It's significant - very significant," Marler said after the sentencing. "Even if (they) end up not spending much time in jail, the sentences send a strong message to executives."

The four victims testified during the sentencing, including 7-year-old Jacob Hurley, who was 3 when he became seriously ill from crackers made with tainted peanut products. Also present was Lou Tousignant, whose 78-year-old father, Cliff, died after eating tainted peanut butter.

Cliff Tousignant "was a Korean War vet with three Purple Hearts who lived in Minnesota. He got all shot up (in the war)," Marler said. "So he comes back and dies from eating peanut butter? There's something fundamentally wrong with that."

In October, two former managers at the Georgia peanut plant were also sentenced to prison sentences though they received significantly lesser time behind bars than the ex-boss they helped convict.

A U.S. District Court judge in Albany, Georgia, sentenced Daniel Kilgore to six years in prison and gave Samuel Lightsey a three-year prison term. Both men, at different times, managed the Peanut Corporation of America's Georgian processing plant

Kilgore and Lightsey would have faced decades in prison had they been convicted at trial. Instead, both pleaded guilty to charges that they knowingly shipped tainted food to customers and faked the results of lab tests intended to screen for salmonella.

"Mr. Kilgore and Mr. Lightsey acknowledged their wrongdoing," U.S. Attorney Michael Moore, whose office prosecuted the case in the Middle District of Georgia, said in statement. "and today their sentences reflect not only their acceptance of that responsibility, but also the requirement of accountability."

Investigators discovered the Georgia plant had a leaky roof, cock roaches and evidence of rodents, all ingredients for brewing salmonella. They also uncovered emails and records showing food confirmed by lab tests to contain salmonella while other batches were never tested at all.

Prosecutors said chopped peanuts, peanut butter and peanut paste tainted with salmonella were shipped to manufacturers who used them in products from snack crackers to pet food.

Before Parnell and two co-defendants were sentenced, both Lightsey and Kilgore offered apologies to victims' relatives who filled the courtroom.

"I'm sincerely sorry to all of you here and all the ones who are not here," Lightsey said.

Kilgore also apologized "for my part in any of this and for my actions, and for my lack of action."

Parnell's attorneys blamed the scheming on Lightsey and Kilgore. They argued Parnell, who ran the business from his home in Lynchburg, Virginia, was a poor manager who failed to keep up with his employees' actions.

Parnell's brother, food broker Michael Parnell, received 20 years in prison. Mary Wilkerson, the plant's quality control manager, got five years.

Peanut Corporation closed after declaring bankruptcy in 2009. Three deaths linked to the outbreak occurred in Minnesota, two in Ohio, two in Virginia, one in Idaho and one in North Carolina.

Tainted products from Parnell's Georgia processing plant led to the recall of approximately 4,000 processed foods, from crackers to pet food.

Email, lab and financial records showed that Parnell was aware of the conditions and wrote an email to a manager in 2007, saying: "Just ship it.". In some cases, products were shipped the same day they were processed rather than held for lab tests, and records were faked to indicate the outgoing batches passed salmonella tests.

Michael Parnell, the executive's brother, a food broker who provided companies like Kellogg's with peanut paste from Peanut Corporation of America, was sentenced to 20 years in prison. Mary Wilkerson, quality control manager at the Georgia-based factory, was sentenced to five years in prison.

Marler said he would not be surprised if Parnell and his codefendants served just a few years.

"It's not so much how much time they spend, it's the fact that the government, for the first time since 1938, prosecuted corporate executives poisoning customers," Marler said.

"All of them view this as a kind of a door closing. They can put this behind them now," Marler said. "The same families who testified were the ones who testified before Congress asking for more food safety regulations. It's not just about justice in a criminal court sense - it's about stopping this from happening to other people again." \*

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# FACTERIA Hepatitis A

epatitis A is becoming increasingly common and is now a major food-borne illness concern both in Australia and elsewhere in the world. The recent product recall linked to frozen berries in Australia has sharply focussed the food industry and the consumer on this potential contaminant of food.

### What is Hepatitis A?

It is a virus that results in liver disease. It can effect anyone at any age. The Hepatitis A virus (HAV) is found in faeces and is spread from human to human when contaminated items are placed in the mouth. The virus can also be spread from HAV –infected animals to humans. Poor sanitation processes and poor personal hygiene are far and away the most common causes of HAV.

### What are the symptoms?

Signs of infection include yellow eyes or a 'jaundiced' complexion, dark urine, nausea, fever, fatigue, vomiting, stomach pains and/ or loss of appetite. Signs of infection normally appear within six weeks of exposure though children rarely display symptoms of infection. Three out of four adults will develop these symptoms when infected over several days.

Making it a more difficult problem is the fact that HAV can be spread about one week before symptoms appear and during the first week of those symptoms. In this way an infected person spreads the discease unknowingly.

Unpleasant as it is, it is not a long-term illness and death is rare. Once recovered, an infected person is most unlikely to be reinfected in the future.

#### Is food a carrier of HAV?

Yes. In addition to the well-publicised berry incidents, reports over the last few years indicate Hepatitis A being linked to contaminations in raw vegetables and shellfish. Other possible sources identified include contaminated drinking water and ice.

### Does cooking kill HAV?

Subjecting the virus to temperature in excess of 41°C for one minute does kill HAV however such a process does not mean the product cannot be reinfected. Chlorine treatment also kills HAV.

### Is HAV preventable?

Proper hand washing discipline after using the toilet, changing nappies or preparing / handling food is essential as is correct food preparation, handling and sanitation procedures. Vaccines are also available.



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### **PRODUCT NEWS**

### HACCP CERTIFIED PRODUCTS IN THE NEWS



A HACCP certified sealing products manufacturer plays vital role in keeping our industry's equipment rolling.

Some of the least obvious products are the most vital and this is particularly true of the seals and gaskets that are used in most food production equipment.

Seal Innovations rubber and plastic production facility and manufacturing processes are specifically designed to meet the high quality and food safety standards demanded by the individual requirements of thousands of machines around the country as well as meeting the needs of world's leading food safety schemes - particularly in terms of product contact material.



The production of non-toxic food products requires sealing systems made from non-toxic materials. Seal Innovations has access to modern high performance elastomeric materials that meet international food grade standards and also provide our customers maximum performance for equipment utilisation.

The Seal Innovations production facilities are the only available ones in Australia that are regularly audited and meet the standards of HACCP Australia.

Being able to produce rubber and plastic components for food production and packaging equipment in Australia safely and to the highest standards enables their customers to realise significant benefits through reductions to maintenance lead times and optimised equipment performance.

Seal Innovation's bring access to modern elastomeric materials and manufacture which means customers can avoid equipment obsolescence with continued supply of specific seal kits, rubber and plastic components.

Seal Innovations engineers are working daily with maintenance and engineering managers of leading food and beverage producers and this sees their products being currently used in bottling plants, canning lines, filling machines, kneading machines and homogenisers throughout Australia and meeting very precise quality dosing requirements in the process. \*

Contact details: sales@sealinnovations.com.au www.sealinnovations.com.au



Roxset deliver a new hard wearing coating for ALMOL Casings – a renowned meat products supplier

Almol Casings is an iconic Australian company established 40 years ago to become one of Australia's leading producers and suppliers specializing in natural casings. Almol Casings are committed to be the 'best of breed' in every aspect of the business. As part of Almol's focus on delivering the highest quality product and service, the same attention was given to the establishment of its new state of the art multi million dollar factory in Sydney.

A key requirement of the new facility was manufacturing production coatings to meet strict Food Hygiene & OH&S Standards, demanding cleaning regimes and provide extensive longevity. The client choose ROXSET, the #1 Applicator of HACCP Australia certified, OH&S compliant floor coating with a tailored solution to optimise the traffic demands of every area of the facility. A major requirement was a system with aesthetic appeal, which was also extremely tough and able to withstand forklift and trolley traffic.

ROXSET SE was installed over 2000sqm at an increased thickness of 4-6mm. The Mezzanine storage area needed an anti slip coating for extra safety and protection while the processing and wash down areas needed a seamless waterproof floor which could withstand very wet conditions, high pressure cleaning and forklift and trolley traffic. The client also called for each working area to be colour delineated using a block pattern with the epoxy resin, this is not only practical but adds interest and appeal for staff and customers alike.



ROXSET SE1 is ideal for wet processing zones such as food manufacturing, food preparation areas and chemical processing plants. ROXSET SE delivers an easy to clean and sterilize anti slip surface, which is heat resistant to 120c and provides thermal protection at -40c. In the cold room areas ROXSET SE4 was applied. The seamless flooring also ensured compliance with all the requirements of HACCP, AQIS & BRC certification. Wall-to-Floor coving installed at 100ml to provide a monolithic surface.

"This was a great project installed by ROXSET and is a tremendous investment in our rapidly growing business - the floor looks very impressive for visiting clients and an appealing working area for staff". David Moses, Managing Director. \*

Contact details: 1800 769 738

www.roxset.com.au

# Kitchen Exhaust System When is Cleaning Requir

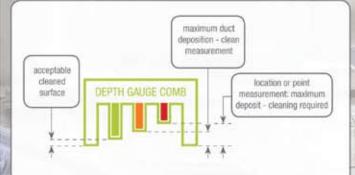
### Background

The Australian Standard for Maintenance of Fire Protection Systems and Equipment (AS 1851:2005) requires certain components of Kitchen Exhaust systems (hoods and filters) to be periodically inspected and cleaned (refer table 18.4.1.11 in AS 1851:2005).

The Standard also requires that the associated ducts, plenums and fans to be inspected annually by competent persons for excessive grease accumulation and is to be cleaned as required. As the standard does not define what constitutes "excessive", the application of this standard relies on the competency of the inspector to make a professional evaluation. In order to overcome the lack guidance around "excessive" it is necessary to reference international best practice standards such as the National Fire Protection Association (NFPA) 96:2014.

### Depth Gauge Comb Overview

As identified by the NFPA 96:2014 the most comprehensive way to identify if there is a build-up of grease is to measure the grease throughout an extraction system to determine if cleaning is required. As per the internal best practice this is done by way of a depth gauge comb. A depth gauge comb is used to measure the grease deposit from within the exhaust system as shown below.



The green section is to be used to verify that the system has been cleaned to an acceptable level. After cleaning the surface should not contain any grease that would mark the green section of the depth gauge when scraped across the surface.

#### ORANGE

If grease marks the orange section of the depth gauge then this confirms that cleaning is required. Schedule cleaning to be done as soon as practicable.

#### RED

Critical depth 3.174mm

If grease marks the red section of the depth gauge then this confirms that urgent cleaning is required. Cleaning of the area to be undertaken as soon as possible.

### Reading Depth Gauge

The depth gauge has three depth measurements which are highlighted on the gauge in three colours, which identify different depth measurements as per the NFPA 96:2014. After the depth comb is scaped across the surface the comb is reviewed to confirm the level of grease build-up on the surface.

### Overview for Use of a Depth Gauge Comb:

- Access exhaust system in areas that require inspection; canopy gutters (external edges of canopy), internals of hood (area before filters), exhaust plenum (area located behind filters), ductwork (horizontal and vertical) and exhaust fan.
- Select areas that appear to have a visual build-up. Place depth gauge on surface of the canopy/duct ensuring that gauge is held in an upright position.
- Scrape the depth gauge over the surface in one motion 20cm to 30cm (preferred measurement but not always practicable)
- Review reading on depth gauge.
- Clean depth gauge and repeat process to other areas throughout the extraction system.

Please contact TVH to purchase your set of grease gauge combs or to organise a dedicate information session about how to maintain your kitchen exhaust systems to comply with the applicable Australian Standards.



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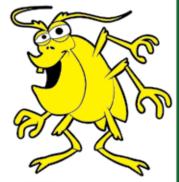
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# These products are food safe

The HACCP Australia product certification scheme is particularly aimed at those organisations that are required to supply 'food safe', 'compliant' or 'HACCP approved' products and services to their food safety conscious customers. Such products or services are usually those that have incidental food contact or might significantly impact food safety in their application. Food safety schemes, particularly the leading ones which are GFSI endorsed, require food businesses to subject many such products to a 'due diligence' process and the HACCP Australia certification is designed to meet this. This independent assessment and verification of fitness for purpose offers assurance to the buyer or user that HACCP food safety protocols will not be compromised in using such a product or service correctly and that such a product is 'fit for purpose' in the food industry.

Certified products have been rigorously reviewed by HACCP Australia's food technologists and, in their expert estimation, are manufactured and designed to meet all the appropriate food safety standards. In performing the assessment, they look for 'world's best' in terms of food safety features and characteristics. The food technologists undertaking these reviews all have extensive industry and manufacturing experience. Only products that are assessed as meeting the criteria can carry the mark. Quite often, organisations are required to make modifications to the product, design, delivery, literature or recommendations in order to comply. This process is therefore particularly useful for products that are designed for many industrial applications.

The companies listed below carry a range of excellent food safe products or services certified by HACCP Australia. For more details, phone 02 9956 6911

'fit for purpose' in the food industry.	services certified by HACCP Australia. For more details, phone 02 9956 6911		
CATERING EQUIPMENT I PROCESS EQUIPMENT I CHEMICALS I PEST FACILITY FIT OUT I REFRIGERATION SUMABLES I FLOORING I CLESERVICES I STORAGE ITEMS I LICERY I CEST.	CHAMPION ED OATES PTY LTD GOLDSTEIN ESWOOD COMMERCIAL COOKING MACKIES ASIA PACIFIC TOMKIN AUSTRALIA	Manifacturers of industrial dish and glass washers Oates utensils and cookware accessories Manufacturers of industrial dish and glass washers Food safe bread loaf pans and bakery trays Food safe kitchen equipment and serving ware	02 9956 6911 1800 791 099 1800 013 123 02 9708 2177 02 8665 4675
LU CLEANING EQUIPMENT SILS I HYGIS PRODUCTS I THERMOMETERS I REPORTING SYSTEMS I CLOTHING PRODUCTS I PROCESS QUIPMENT I CHEMICALS I PEST FACILITY FIT OUT I REFRIGERATI CONSUMABLES I FLOORING I CLE LIGHTING SERVICES I STORAGE	ABCO PRODUCTS BAXX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD HYDRO ECOTECH MAGIC TANK OZ TANK POWER CLEAN TANK SABCO SOAKTANK AUSTRALIA TERSANO AUSTRALIA	Wet and dry floor cleaning equipment Equipment for the elimination of airborne pathogens Food safe cleaning aids and equipment Full range of food grade cleaning equipment HeKleen Super Alkaline Ionised Water (SAIW) Soak tank and cleaning solution for catering equipment SS deep cleaning tanks and systems for pans and trays Stainless steel soak tank and consumables Wet floor cleaning equipment Soak tank and cleaning solution for catering equipment Aqueous Ozone solution for cleaning and sanitising	1800 177 399 02 9939 4900 02 9557 4411 1800 791 099 0416 808 777 0421 669 915 1300 668 866 02 8338 1891 1800 066 522 1300 427 625 02 8197 9929
LIGHTING I LUBRICANTS I UTEN- CLEANING AND MAINTENANCE OF SERVICES TO THE FOOD INDUSTRY MEPORTING SYSTEMS I CLOTHIN CLEANING PRODUCTS I CLEANING PRODUCTS I PROCESSING EQUIP CHEMICALS I PEST CONTROL I CACILITY FIT OUT I REFRIGERATION CONSUMABLES I FLOORING I CLE SERVICES I STORAGE ITEMS I LIG CHEMICALS I PEST CONTROL	ACE FILTERS INTERNATIONAL BORG CORPORATE PROPERTY SERVICES CHALLENGER SERVICES GROUP ECOWIZE GLENN PETERS SERVICES IPS CLEANING AUSTRALIA FLICK ANTICIMEX LOTUS FILTERS INITIAL HYGIENE TOTAL EXHAUST CLEANING CONTRACTORS TOTAL VENTILATION HYGIENE WASH IT AUSTRALIA	Food grade cooking oil filters Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Hygiene and sanitation service providers to the food industry Specialist contract cleaning services for food premises Specialist contract cleaning services for food premises Washroom services for the food industry and premises Filters and filter services for range hoods and food facilities Bathroom services for the food industry and premises Specialist cool room, hoods and kitchen cleaning services Specialist cleaning services for the food industry (Sydney region) Food transport vehicle cleaning & sanitation services	1300 555 204 03 9463 1300 1300 248 249 1800 808 727 02 9580 4429 1800 651 729 1300 656 531 1300 653 536 1300 731 234 0418 192 025 1300 557 999 1300 927 448
CLOTHING - DISPOSABLE GLOVES AT ICON AND PROTECTIVE WEAR RING I CLE LIGHTING SERVICES I STORAGE LIGHTING I LUBRICANTS I UTENS AND	BASTION PACIFIC BUNZL CLOROX AUSTRALIA ED OATES EDCO (EDGAR EDMONDSON) KIMBERLY – CLARK PROFESSIONAL LALAN GLOVES SAFETY CARE LIVINGSTONE INTERNATIONAL MEDLINE INTERNATIONAL TWO AUSTRALIA PARAMOUNT SAFETY PRODUCTS PRO PAC PACKAGING RCR INTERNATIONAL STEELDRILL HEALTH AND SAFETY UNIVERSAL CHOICE WHOLESALER YAP TRADING COMPANY	Disposable gloves and protective apparel for the food industry Disposable gloves for the food industry Chux® and Astra® disposable gloves for the food industry Reusable gloves for the food industry Reusable gloves for the food industry Reusable gloves for the food industry Kleenguard disposable gloves for the food Industry Disposable gloves and protective apparel for the food Industry Disposable gloves and protective apparel for the food Industry Disposable gloves for the food Industry Disposable and reusable gloves for the food industry Disposable and reusable gloves for the food industry Pro-Val disposable gloves and protective apparel for the food Industry Disposable gloves and protective apparel for the food Industry Disposable gloves and protective apparel for the food Industry Disposable and reusable gloves for the food industry Disposable and reusable gloves for the food industry Disposable and reusable gloves for the food industry	02 9714 1110 03 9590 3000 02 9794 9600 1800 791 099 02 9557 4411 1800 647 994 03 9706 5609 1300 727 203 1800 110 511 03 9762 2500 02 8781 0600 03 9558 2020 03 9790 6411 1300 727 203 02 9826 8299
TORAGE ITEMS I REFRIGERATIO- CON FACILITY FIXTURES AND FIT OUT I CLE LIGHTING SERVICES I STORAGE LIGHTING I LUBRICANTS I UTENS TYGIENE PRODUCTS I THERMOM REPORTING SYSTEMS I CLOTHIN CLEANING PRODUCTS I CLEANING PRODUCTS I PROCESSING EQUIP CHEMICALS I PEST CONTROL I FA TIT OUT I REFRIGERATION I CONS FLOORING I CLEANING SERVICES	AERIS ENVIRONMENTAL ASSA ABLOY ENTRANCE SYSTEMS BLUCHER CARONA GROUP DYSON APPLIANCES ELECTROLUX PROFESSIONAL ELPRESS HALTON JET DRYER LUXURY PAINTS MANTOVA PHOENIKS THORN LIGHTING WURTH AUSTRALIA & NEW ZEALAND	AerisGuard - removable film for coating rangehoods Automatic rapid close doors Stainless steel drainage hardware Coldshield's thermal doors for food premises Suppliers of food safe hand dryers Washers, ironers and finishing equipment Hygenic entrance equipment Suppliers of extraction hoods and ventilation devices Suppliers of food safe hand dryers Specialist coating materials Food grade shelving and storage solutions Suppliers of Gif Activent demountable ventilated ceilings Food safe lighting and fit out solutions for food handling facilities ORSY - organisation system	02 8344 1315 1300 131 010 08 8374 3426 02 4702 6655 1800 426 337 1300 888 948 1800 882 549 0412 702 145 1300 071 041 07 3375 3199 02 9632 9853 1300 405 404 1300 139 965 1300 657 765
FACILITY DESIGN AND OPERATION SERVICES	ENERGY AND CARBON SOLUTIONS UNIVERSAL FOODSERVICE DESIGNS	Food safe energy efficient solutions Design services for production facilities	1300 130 024 02 4329 0630
FL (FLOORING WALLS AND MATTING HTIN SERVICES I STORAGE ITEMS I LIG LUBRICANTS I UTENSILS I HYGIE PRODUCTS I PROCESSING EQUIP PEST CONTROL I FACILITY FIT OL REFRIGERATION I CONSUMABLE	3M ALTRO SAFETY FLOORING AND WALLING BASF CONSTRUCTION CHEMICALS BETHELL FLOORING BLUESCOPE STEEL CITADEL FLOOR FINISHING SYSTEMS CLIFFORD FLOORING DEFLECTA CRETE SEALS FLOWCRETE	Specialist safety matting for food and beverage areas Specialist food premises flooring and wall panels UCRETE® Flooring System Supplier and installers of specialist food premises flooring Colorbond® Anti-bacterial Coolroom Panelling Products (quote 2222) Suppliers and installers of specialist food premises flooring Supplier and installers of specialist food premises flooring Anti-bacterial flooring product and services Industrial flooring and commercial resins experts	136 136 1800 673 441 1300 227 300 07 3865 3255 1800 022 900 0409 166 172 02 4655 1042 03 9318 9315 07 3205 7115

FLOORING WALLS AND MATTING CONT. EQUIPMENT I CHEMICALS I PEST FACILITY FIT OUT I REFRIGERATI CONSUMABLES I FLOORING I CLE SERVICES I STORAGE ITEMS I LIG LUBRICANTS I UTENSILS I HYGIE PRODUCTS I THERMOMETERS I	GENERAL MAT COMPANY (THE) HYCHEM MATTEK NUPLEX CONSTRUCTION PRODUCTS PROFLOOR EPOXY SYSTEMS PROTECT CRETE ROXSET AUSTRALIA SIKA SILIKAL GmbH	Specialist safety matting for food and beverage areas Supplier of specialist food premises flooring Specialist safety matting for food and beverage areas Food safe floor surfaces for food handling facilities Flooring installation and maintenance services Food safe concrete treatment systems and vinyl flooring solutions Supplier and installers of specialist food premises flooring Sikafloor polyurethane flooring systems Silikal MMA fast cure flooring systems	1800 625 388 02 4646 1660 1300 305 012 02 9666 0331 02 9894 2732 03 9587 3100 1800 769 738 1300 223 348 03 9662 1775
FOOD SERVICE EQUIPMENT ROCESS AND UTENSILS COUPLIED TO THE COU	AACLAIM QUALITY SALES LANCER BEVERAGE SYSTEMS SIX SIMPLE MACHINES SKANISCO SPM DRINK SYSTEMS TANCO THE HUNGRY PRODUCT COMPANY TOMKIN AUSTRALIA	Food service and food storage light equipment Customised beverage dispensing systems The Juggler - Cafe milk tap system Supplier of Kee-seal <sup>TM</sup> disposable piping bags Soft serve dispenser machine Disposable pipimg bags (New Zealand) Suppliers of Moooi and Cool Blue disposable piping bags Colour coded catering utensils, catering equipment and piping bags	02 9525 1049 1300 146 744 0402 872 940 07 3279 3358 02 9316 7878 +64 7 549 5675 07 3273 8111 02 8665 4675
IYGHANDCARE CONSUMABLESIERMOM REPORTING SYSTEMS I CLOTHIN CLEANING PRODUCTS I CLEANING PRODUCTS I PROCESSING EQUIP	ASALEO CARE DEB AUSTRALIA GOJO AUSTRALASIA KIMBERLY — CLARK PROFESSIONAL SOLARIS PAPER	Tork hand hygiene liquids, soap dispenser, hand towels and dispensers Range of cleansers, lotions and dispensers Supplier of hand cleaners and skin conditioner Range of soaps, cleansers, towelling products and dispensers Livi hand towels and dispensers	1800 643 634 1800 090 330 02 9016 3882 1800 647 994 1300 832 883
AC ICE MACHINES I REFRIGERATIO	BIOZONE SCIENTIFIC HOSHIZAKI LANCER	Sanitation system for ice machines Ice machines for hotels, restaurants and catering outlets	1300 070 040 1300 146 744
SER KITCHEN AND CLEANING TEMS I LIG CONSUMABLES CHEMICALS I PEST CONTROL I PACILITY FIT OUT I REFRIGERATION CONSUMABLES I FLOORING I CLE LIGHTING SERVICES I STORAGE LIGHTING I LUBRICANTS I UTENS INGERE PRODUCTS I THERMOM REPORTING SYSTEMS I CLOTHIN CLEANING PRODUCTS I CLEANING PRODUCTS I PROCESSING EQUIP CHEMICALS I PEST CONTROL I FA ATT OUT I REFRIGERATION I CONS FLOORING I CLEANING SERVICE	3M ABCO PRODUCTS AERIS ENVIRONMENTAL ASALEO CARE BASTION PACIFIC BUNZL CLOROX AUSTRALIA EDCO (EDGAR EDMONDSON) ED OATES PTY LTD ENVIRO ASSOCIATED PRODUCTS ENVIRONMENTAL FLUID SYSTEMS (EFS) ITW POLYMERS AND FLUIDS KIMBERLY — CLARK PROFESSIONAL PACIFIC NONWOVENS RCR INTERNATIONAL SOLARIS PAPER WURTH AUSTRALIA & NEW ZEALAND	Scotch-Brite™ cleaning chemicals, cloths, scourers and sponges Cleanmax heavy duty wipes, scourers and brushware AerisGuard products for air-conditioning and refrigeration systems Tork premium colour coded specialist cloths Multi-purpose cleaning wipes Kwikmaster scourering pads and Katermaster baking and cooking paper Chux®, Astra®, OSO® and Glad® range of materials Disposable cleaning wipes, industrial scourers and scouring sponges Full range of kitchen cleaning materials Veora disposable cleaning wipes Supplier of kitchen cleaning chemicals Food safe aerosol cleaner Disposable cleaner Disposable cleaning wipes and colour coded Microfiber cloths VISTEX colour coded wipes Pro-Val colour coded wipes Livi colour coded premium wipes and napkins Range of specialist adhesives, solvent cleaners and sealants	136 136 1800 177 399 02 8344 1315 1800 643 634 02 9714 1110 03 9590 3000 02 9757 4411 1800 791 099 1300 962 898 1800 777 580 1800 63511 1800 647 994 0478 473 367 03 9558 2020 1300 832 883 1300 657 765
TO LABELS HE FOOD GRADE RIGERATIO CONSUMABLES I FLOORING I CLE LIGHTING SERVICES I STORAGE LIGHTING I LUBRICANTS I UTENS	Label Power Label Makers Omega Labels The Van Dyke Press Wedderburn	Food safe labels for food products and food retail Labels, carcass tags and package inserts Beverage packing material and labels Food and beverage labels, lidding and packaging for FMCG Food safe labels for food products and food retail	1300 727 202 1300 735 399 1800 028 924 02 9938 5666 1300 970 111
Y GLUBRICANTS - FOOD GRADE ROOM REPORTING SYSTEMS I CLOTHIN BLEANING PRODUCTS I CLEANING PRODUCTS I PROCESSING EQUIP	CRC INDUSTRIES GSB LUBRICATION SERVICES ITW POLYMERS AND FLUIDS LANOTEC AUSTRALIA WURTH AUSTRALIA	Provider of lubricants and lubrication supply systems Provider of lubricants and lubrication services to the food industry Rocol food grade lubricants Suppliers of food grade lubricants Suppliers of food grade lubricants	1800 224 227 1300 660 569 1800 063 511 07 3373 3700 1300 657 765
AC MAGNETS OUT I REFRIGERATION ON SUMABLES I FLOORING I CLE	ACTIVE MAGNETIC RESEARCH AURORA PROCESS EQUIPMENT MAGNATTACK GLOBAL	Magnetic separation technology and magnet validation services Magnet verification services Food safe magnetic separators for liquids and powders	02 4272 5756 +64 7 847 5315 02 4272 5527
MANAGEMENT SYSTEMS	BRAND M8	Automated and web-based checklist management systems	03 8645 5500
ACIMANUFACTURING EQUIPMENTERATIO ON COMPONENTS AND CONSUMABLES LE LIGHTING SERVICES I STORAGE LIGHTING I LUBRICANTS I UTENS YGIENE PRODUCTS I THERMOM REPORTING SYSTEMS I CLOTHIN	ENERGY AND CARBON SOLUTIONS ENVIRONMENTAL SURFACE SOLUTIONS GARDNER DENVER LAFERT ELECTRIC MOTORS/ SCORPION SEAL INNOVATIONS SICK SMC PNEUMATICS	Compressed air piping systems in food manufacturing processes Transparent, durable antimicrobial surface treatments Servicing and maintenance of compressed air systems Stainless steel electric motors for food processors Plastic and rubber sealing components for food processing Food safe switches, sensors and sensor solutions Suppliers of pneumatics and valves for food manufacturing	1300 1300 24 07 5449 1110 1800 634 077 03 9546 7515 02 9947 9259 1800 334 802 1800 763 862
LE PACKAGING MATERIALS I CLEANIN( RODD ON THE PROCESSING EQUIP) CHEMICALS I PEST CONTROL I ACILITY FIT OUT I REFRIGERATIO ONSUMABLES I FLOORING I CLE ERVICES I STORAGE ITEMS I LIG CHEMICALS I PEST CONTROL I ACILITY FIT OUT I REFRIGERATIO	ACHIEVE AUSTRALIA A PLUS PLASTICS ASTECH PLASTICS CAPS N CLOSURES DALTON PACKAGING EDCO (EDGAR EDMONDSON) FLEXPACK MICROPAK NETPACK RCR INTERNATIONAL	Repacking of consumables and food products Food transport and storage containers Supplier of food safe pails and lids Range of standard and custom designed caps and closures Manufacturers of paper bags and products for the food industry EDCO utility tub (clear) Manufacturers and printers of film packaging Manufacturers of food grade packaging materials Suppliers of food grade netting to small goods manufacturers Pro-Val disposable crate covers	1800 106 661 02 9603 2088 1300 133 531 03 9793 1500 02 9774 3233 02 9557 4411 07 3710 3300 02 9646 3666 02 9604 4950 03 9558 2020
CON PEST CONTROL EQUIPMENTING I CLE LIGAND MATERIALS LIGHTING I LUBRICANTS I UTENS LIGHTING I LUBRICANTS I UTENS LIGHTING I LUBRICANTS I UTENS LIGHTING PRODUCTS I THERMOM REPORTING SYSTEMS I CLOTHIN REPORTING PRODUCTS I CLEANING RODUCTS I PROCESSING EQUIPMENT OF THE PROPURS LIGHTING PEST CONTROL I FA IT OUT I REFRIGERATION I CONS FLOORING I CLEANING SERVICE	AGNOVA TECHNOLOGIES BASF CHEMICALS BASF-GOLIATH, PHANTOM STORM & STRATAGEM BAYER BELL LABORATORIES FLICK ANTICIMEX FMC AUSTRALASIA MAKESAFE PEST FREE AUSTRALIA STARKEYS PRODUCTS SYNGENTA ULTRA VIOLET PRODUCTS WEEPA PRODUCTS	Storm secure wax block rodenticide Suppliers of Roguard bait stations Suppliers of rodent and insect control materials Suppliers of rodent and insect control materials Suppliers of rodent control materials and stations Smart - rodent monitoring systems Suppliers of rodent control and insect control materials BaitSafe® rodent bait-station device Specialist electronic vermin elimination devices Range of insect control devices Suppliers of rodent and insect control materials Insect trapper device Weep hole protection devices for new or retro application	03 9889 8100 1800 006 393 1800 006 393 03 9248 6888 0427 802 844 13 14 40 1800 066 355 1300 065 467 02 4969 5515 08 9302 2088 1800 022 035 1800 081 880 07 3844 3744
TO PEST CONTROLLERS (NSW/ACT) CHE PEST CONTROL I FACILITY FIT OF REFRIGERATION I CONSUMABLE FLOORING I CLEANING I LIGHTIN EDVICES I STORAGE ITEMS I LIG	AEROBEAM PROFESSIONAL PEST MGNT AMALGAMATED PEST CONTROL AVION SERVICES AUSTRALIA CPM PEST & HYGIENE SERVICES CORPORATE PEST MANAGEMENT FCOLAB	Specialist food premises pest management Specialist pest control services for the food industry	02 9636 5840 13 19 61 1300 253 799 02 9674 5499 02 9311 1234 13 62 33

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LEAPEST CONTROLLERS (NSW/ACT) CONT. QUIPMENT I CHEMICALS I PEST FACILITY FIT OUT I REFRIGERATIONSUMABLES I FLOORING I CLE ERVICES I STORAGE ITEMS I LIG	FLICK ANTICIMEX KNOCK OUT PEST CONTROL RENTOKIL SCIENTIFIC PEST MANAGEMENT STOP CREEP PEST CONTROL TERMITRUST PEST CONTROL	Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry National pest control services for the food industry Regional pest control services for the food industry Specialist pest control services for the food industry	13 14 40 1300 858 140 1300 736 865 1300 139 840 02 9371 3911 13 73 78
LUPEST CONTROLLERS (QLD)S I HYGIE RODUCTS I THERMOMETERS I EPORTING SYSTEMS I CLOTHING LEANING PRODUCTS I PROCESSI QUIPMENT I CHEMICALS I PEST	AMALGAMATED PEST CONTROL ECOLAB FLICK ANTICIMEX RENTOKIL SCIENTIFIC PEST MANAGEMENT SIVTECH COMMERCIAL SERVICES	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry	13 19 61 13 62 33 13 14 40 1300 736 865 1300 139 840 1300 723 229
PEST CONTROLLERS (SA) ONSUMABLES   FLOORING   CLE LIGHTING SERVICES   STORAGE	ADAMS PEST CONTROL ECOLAB RENTOKIL	Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry	08 8297 8000 13 62 33 1300 736 865
LIG PEST CONTROLLERS (MC/Tas) UTENS YGIENE PRODUCTS I THERMOMIS REPORTING SYSTEMS I CLOTHIN LEANING PRODUCTS I CLEANING RODUCTS I PROCESSING EQUIPM CHEMICALS I PEST CONTROL I ACILITY FIT OUT I REFRIGERATIO ONSUMABLES I FLOORING I CLE ERVICES I STORAGE ITEMS I LIG CHEMICALS I PEST CONTROL I ACILITY FIT OUT I REFRIGERATIO	ADAMS PEST CONTROL AMALGAMATED PEST CONTROL AVION SERVICES AUSTRALIA DAWSON'S AUSTRALIA ECOLAB FLICK ANTICIMEX HAYES PEST CONTROL PESTAWAY AUSTRALIA PESTOFF PEST CONTROL PROTECH PEST CONTROL RENTOKIL SCIENTIFIC PEST MANAGEMENT STATEWIDE PEST TRAPS PEST CONTROL	Specialist pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry	03 9645 2388 13 19 61 1300 253 799 03 9222 7378 13 62 33 13 14 40 1300 553 365 1800 330 073 03 9844 4037 1300 736 865 1300 139 840 1800 136 200 03 9390 6998
ONSEST CONTROLLERS (WA) ING I CLE LIGHTING SERVICES I STORAGE LIGHTING I LUBRICANTS I UTENS YGIENE PRODUCTS I THERMOME	ALL PEST ECOLAB PEST-A-KILL SCIENTIFIC PEST MANAGEMENT TERMITRUST PEST CONTROL	Specialist pest control services for the food industry Specialist pest control services for the food industry Specialist pest control services for the food industry National pest control services for the food industry Specialist pest control services for the food industry	08 9416 0200 13 62 33 1800 655 989 1300 139 840 13 73 78
REFRIGERATORS – EQUIPMENT, GOVERNORS AND DATA GOVERNORS AND DATA	CAREL HOSHIZAKI IGLU COLD SYSTEMS (AUSTRALIA) MISA	Temperature controllers and supervisors for refrigeration Refrigerators and freezers for hotels, restaurants and catering outlets Refrigerators and freezers for hotels, restaurants and catering outlets Modular cool room and freezer room solutions	02 8762 9200 1300 146 744 02 9119 2515 1800 121 535
REFRIGERATION SERVICES   CONS	REJUVENATORS (THE)	Specialist cool room cleaning and rejuvenation services	0407 292 826
THERMOMETERS, ANALYTICAL EQUIPMENT AND SCALES IN GICLE	3M IDEXX SCALE COMPONENTS TESTO	TL 20 Temperature logger for logistics Test kits and equipment for microbiological testing of water and ice Weighing equipment for the food industry Specialist thermometers and oil testers for use in the food industry.	136 136 1300 443 399 07 3808 9644 03 8761 6108
TRANSPORT CONTAINERS I UTENS YOU AND PALLETS OF THERMOMI	SCHUETZ AUSTRALIA VIP PACKAGING	Plastic composite intermediate bulk containers (IBCs) and plastic drums Food grade intermediate bulk containers	1800 336 228 02 9728 8999

## THORN

### LIGHTING PEOPLE

Thorn Lighting is a globally trusted supplier of LED and fluorescent lighting for outdoor and indoor applications. With a wide range of fixtures to suit many applications, Thorn has many HACCP Australia endorsed luminaires suitable for:

- Kitchen areas Food storage areas Food manufacturing areas



Royal

Chameleon

MaxiBatten

WeatherForce

Gladiator











Contact Thorn on 1300 139 965 for more information. www.thornlighting.com.au



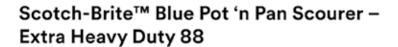




### Safe for all Food Preparation areas.

### 3M<sup>™</sup> Scotch-Brite<sup>™</sup> Power Pad 2000/3000

- Scours up to 4 times faster than conventional scourers. Scratches up to 8 times less than other pads.
- Resists degradation from hot water, detergents and most cleaning liquids.
- Consistent scouring throughout the life of the pad due to distribution of soil removing particles.
- General purpose pad, can be used throughout the site from kitchen to housekeeping.
- Pad/sponge with antimicrobial protection that kills germs and odours in the sponge. (3000)
- HACCP Approved



The hardest working pad available; even the most stubborn deposits are scoured clean, especially useful for heavily encrusted pots and pans, kitchen and maintenance equipment. Ideal replacement for stainless steel wool and metal scourers. Open weave construction for easy cleaning. HACCP Approved.

### 3M™ Safety-Walk™ Cushion Matting 5100

- Rigid vinyl Z-web construction provides firm support and allows cart traffic.
- Extended ridge design provides increased traction in wet areas, helping reduce slips and falls.
- Open Z-web design allows liquids and small debris to fall through enhancing the security of footing.
- Ideal for the workplace where people stand for extended periods of time.
- HACCP Approved.











whether equipment, materials and services are suitable for use in food processing and handling?

Only one mark truly confirms a non-ingredient product is food-safe. If it's not food-safe in every respect, it can't carry this mark - simple.

The HACCP Australia certification mark is aligned with the due diligence requirements of the world's leading food safety standards and quality systems. Ten key criteria are examined to give you that full assurance. Certified products need to satisfy ALL criteria – not just individual components. It's either completely fit for its purpose or it's not!



### No ifs, no buts, it is or it isn't!

That's why products from these well respected manufacturers and many more carry the mark.

















