

Name of the Tool**Food standards Australia New Zealand****Home Page****Logo****URL**<http://www.foodstandards.gov.au/foodsafety/standards/Pages/Foodsafetystandards.aspx>**Subject**

Food industry and trade -- Standards – Australia;

Food industry and trade -- Standards -- New Zealand

Accessibility

Free

Language

English

Publisher

Food Standards Australia New Zealand (FSANZ)

Brief History

Food Standards Australia New Zealand (FSANZ) is an independent statutory agency established by the *Food Standards Australia New Zealand Act 1991* (FSANZ Act). FSANZ is part of the Australian Government's Health portfolio.

FSANZ develops standards that regulate the use of ingredients, processing aids, colorings, additives, vitamins and minerals. The Food Standards Code also covers the composition of some foods, e.g. dairy, meat and beverages as well as foods developed by new technologies such as genetically modified foods. We are also responsible for some labeling requirements for packaged and unpackaged food, e.g. specific mandatory warnings or advisory labels.

Scope and Coverage	In Australia, FSANZ has broader coverage and prepares standards across the food supply chain. It develops standards for primary production and processing and for food hygiene. It also set residue limits for agricultural and veterinary products. In New Zealand, these activities are undertaken by the New Zealand Ministry for Primary Industries. FSANZ develops standards in consultation with other government agencies and stakeholders, the Australia and New Zealand Ministerial Forum on Food Regulation sets policy guidelines for the development of food standards by FSANZ.
Kind of Information	The food safety standards aim to lower the incidence of food borne illness. They place obligations on Australian food businesses to produce food that is safe and suitable to eat, and also place health and hygiene obligations on food handlers. There are five national food safety standards that apply in Australia namely 3.1.1 — Interpretation and Application, 3.2.1 — Food Safety Programs, 3.2.2 — Food Safety Practices and General Requirements, 3.2.3 — Food Premises and Equipment, 3.3.1 — Food Safety Programs for Food Service to Vulnerable Persons. These standards provide a risk-based, preventative approach to providing safe and suitable food. They are based on the principle that food safety is best ensured by implementing food hygiene controls at each stage of food handling and that additional risk management tools, such as food safety programs, may be required for high-risk food industry sectors. After entering each standard, the website provides the full title, notation on that standard, the name of the administrative authority etc. At the same time each entry displays here the links to compilations of the principal (the most current link is at the top of the list). The list provides Compilations Title, Registered date, Register Id, Start Date, End Date etc.
Special Features	Under the publication heading, the website provides guide book which is helpful to give essential idea about the standards. The guidebook provides many different kind of information like interpretation, meaning of safe and suitable food, General application of the Food Safety Standards Compliance etc. Other additional information are provided in appendices.
Arrangement Pattern	The three above mentioned standards are arranged numerically.
Remarks	Food Standards Australia New Zealand (FSANZ) makes no warranty or representation regarding the completeness, accuracy, or currency of any information contained in this document or publication or that such information will be error-free. FSANZ does not decide overarching food policy enforce the Code, provide advice on food compliance issues, regulate therapeutic goods e.g. medicines and complementary medicines, regulate industrial chemicals, inspect and sample imported food.
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