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\$868,000 FOR FOOD SAFETY PROGRAMS

The Stanhope Government has allocated \$868,000 over four years for the provision of additional resources to introduce food safety programs (FSPs) for highest risk food businesses.

Announcing this today, Health Minister Katy Gallagher said this was in line with the Government's election commitment to provide \$2 million for health promotion and disease prevention.

"These resources will initially be used to develop the required changes to legislation, the necessary communication strategy and business support," Ms Gallagher said.

"In the later stages of the program, the resources will be used to undertake compliance audits within the new regulatory arrangements. Through these audits authorised officers will examine records and assess compliance against the Food Safety Plan for each business."

In December 2003, the Australia New Zealand Food Regulation Ministerial Council agreed that FSPs become mandatory in the following identified highest risk food business sectors:

- food service in which potentially hazardous food is served to vulnerable populations (e.g. hospitals, nursing homes);
- producing, harvesting, processing and distributing raw oysters and other bivalves;
- · catering operations serving food to the general public; and
- producing manufactured and fermented meats.

Around 250 highest risk food businesses in the ACT will need to introduce mandatory FSPs with the following food premises affected:

- hospitals;
- aged care and nursing homes;
- childcare centres;
- · meals on wheels (housebound clients);
- seafood processors;
- catering operations (public clients general); and
- manufactured meat processors.

"The introduction of food safety programs are likely to result in public health improvements with associated community and business benefits," Ms Gallagher said.

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