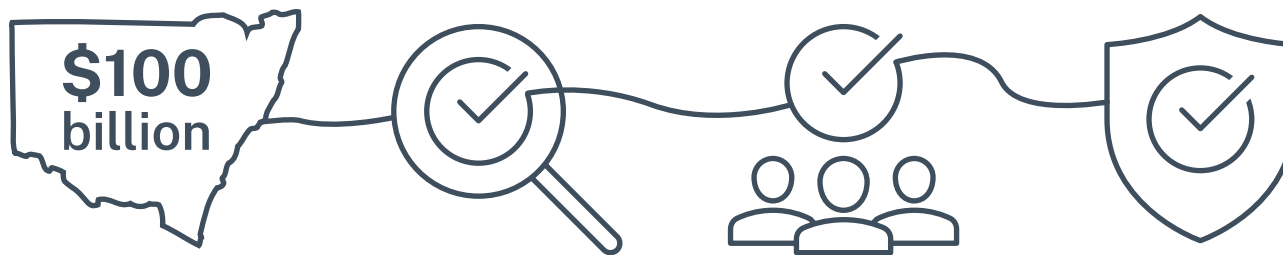


Safe food from paddock to plate



The NSW Food Authority is the regulator and source of truth for food safety in NSW, underpinned by science in an evidence-based approach.



'Food' is a broad sector and big business – the industry contributes over \$100 billion to the NSW economy each year.

Our work spans the whole food chain - farms, retail, processors, manufacturers, wholesalers, warehousing and transporters, importers, exporters and consumers.

We make sure food is safe to eat every step of the way.

We check that food products meet food safety standards set down in laws and work closely with key partners such as NSW Health and local councils. We licence businesses in some sectors, ensuring compliance with the relevant Food Safety Scheme.

Our education and advisory programs ensure that whether you're a business or a consumer, you get the information you need to provide safe food and make safe food choices.

We support the whole industry and the people of NSW by minimising risk for both consumers and businesses.

Consumers want to be able to trust the products they're buying, and business need to supply products that comply with food safety laws.



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Safe food from paddock to plate



Consult, evaluate and educate

We value the strong collaborative relationships we have with our partners across the food chain. We seek their feedback in a variety of ways.

Our risk-based approach demonstrates our commitment to best practice in food safety regulation. Our evaluation framework allows us to continuously measure the effectiveness of current regulation, as well as to focus on areas which pose the greatest threat to the safety of food for consumers in NSW.

Our foundation in science delivers authoritative, evidence-based resources for consumers and industry sectors. We publish and distribute material on scientific surveys, safe food handling practices, food labelling, risk assessment techniques and trends in foodborne illness.

Primary producers



We develop food safety schemes for higher risk businesses such as meat, eggs, dairy, plant products, seafood and shellfish, and respond quickly to incidents to minimise harm. We licence all businesses in these sectors and audit them regularly.



Processors and manufacturers

We work with high-risk sectors to research food safety issues and apply a consistent approach to food safety. This includes working with industry on issues such as potentially damaging or dangerous product recalls.

Warehousing and transporters



We license and inspect all premises and vehicles that store or transport higher risk foods. This includes monitoring food temperatures and analysing samples so food meets requirements.

Retailers



Through the Food Regulation Partnership, we partner with local councils across NSW to inspect retail food businesses for good food safety practices and run training and education programs for people working in the retail sector and the consumer frontline, including on product recalls.

Consumers

We promote good food safety practices to the NSW community, guiding consumers in how to read food labels and how to store and prepare food safely. We directly respond to consumer enquiries and food safety concerns made through our helpline. Our Scores on Doors program rates hygiene and food safety practices in retail food service outlets in participating local Council areas, helping them make informed choices about where to eat or shop for food.

Importers/exporters



We work with the Australian Government to support its dual roles of inspecting and controlling imported food and assisting our industry to export Australian products to the world.

