



FOOD AUTHORITY

OUTBREAK TRENDS AND POLICY DIRECTION

EDAP Western Group Conference
27 April 2016



Department of
Primary Industries
Food Authority

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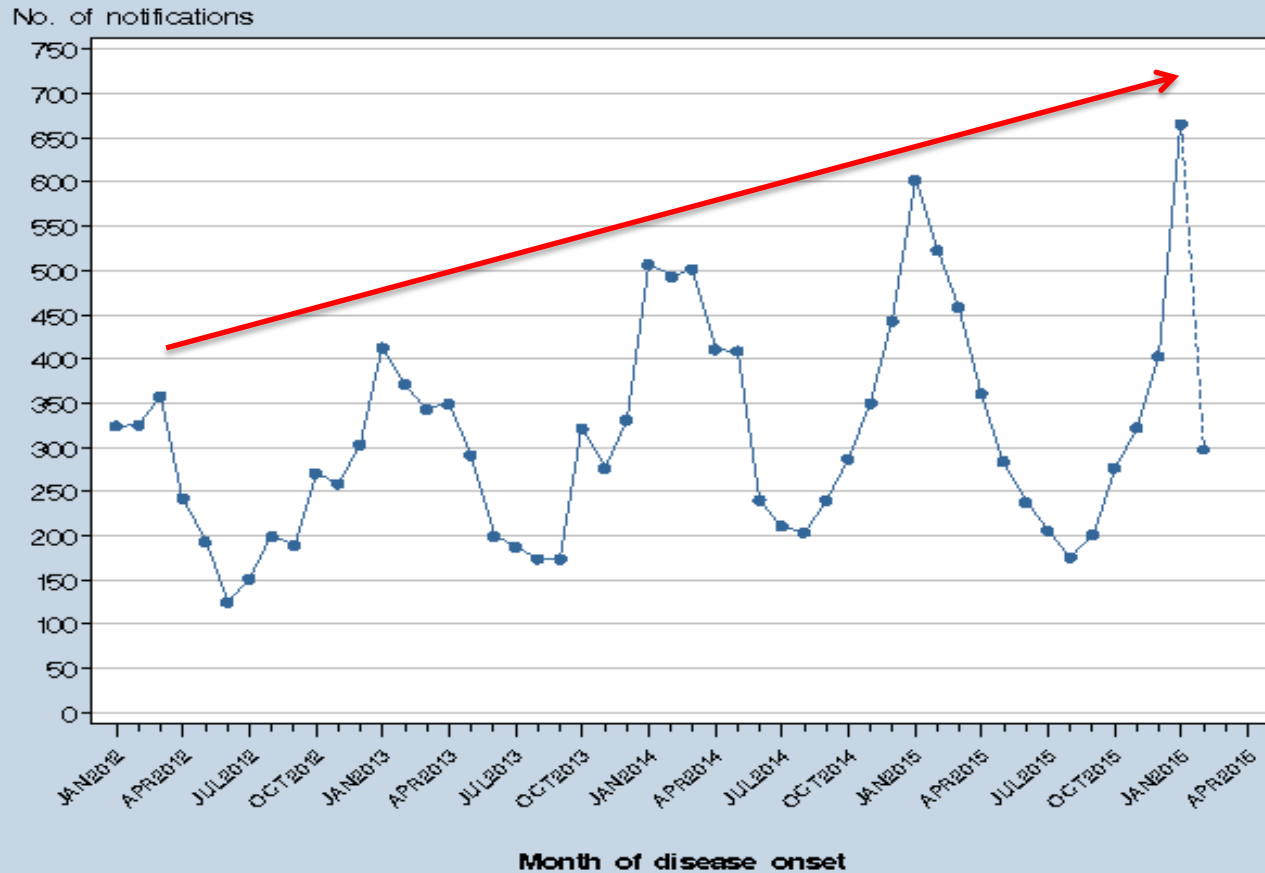
OVERVIEW

- *Salmonella* outbreaks
- *Listeria*
- Skills and knowledge training for 2016



RECENT SALMONELLA FIGURES

Salmonellosis notifications in NSW residents,
by month of disease onset. January 2012 to February 2016



Last updated on: 22 February 2016



SALMONELLA NUMBERS

Year	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Total
2012	324	325	358	242	193	125	151	199	189	271	259	303	2939
2013	413	371	343	349	291	199	187	174	174	321	276	331	3429
2014	507	493	502	411	409	240	211	204	240	287	350	443	4297
2015	602	523	458	361	284	238	206	176	201	277	322	403	4051
2016	666	298	964

- Numbers current as of 22 Feb
- January figures affected by a single large outbreak
- *Salmonella* estimated to have increased by 24% from 2000 to 2010

FOODBORNE OUTBREAKS 2014

- **44 confirmed or probable outbreaks**
 - 39 previous year (2013)
- ***Salmonella* Typhimurium most common disease agent**
 - 26 outbreaks (59%)
 - 13/26 outbreaks implicated a specific food type
 - 10/13 involved raw or partially cooked egg
- Raw egg foods (butter, mayonnaise, sauce, fried ice cream, tiramisu, mousse) **most common food vehicle for *Salmonella* for some years**



LISTERIA

- Scoping being undertaken on a campaign to target *Listeria*
- Outbreaks are often linked to delis
- Cleaning and sanitising is the key



OUTBREAK CONTRIBUTING FACTORS



OUTBREAK CONTRIBUTING FACTORS



OUTBREAK CONTRIBUTING FACTORS & ROUTINE INSPECTION PRACTICES

- Most common factors leading to outbreaks in NSW (historically)
 - **Use of raw egg foods**
 - **Failure to clean & sanitise**
 - **Lack of skills & knowledge**



SKILLS AND KNOWLEDGE TRAINING

- The Local Government Unit is focusing on equipping EHOs with the ability to assess and improve the skills and knowledge of food handlers in all 3 training rounds in 2016.
- It is critical that EHOs are able to identify and take action when food handlers do not properly understand the reasons behind food safety legislation.



SUMMARY

- Raw egg foods and *Salmonella* continue to be a significant cause of food borne illness in NSW.
- *Listeria* has been identified as an emerging issue in NSW.
- Skills and knowledge, cleaning and sanitising is the key.





THANK YOU

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QUESTIONS?



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