

## Fresh Produce Testing for Food Safety

A Fresh Produce Safety Centre Professional Development Event

Tuesday 1 March 2016, 10:00 am – 2:30 pm at Sydney Markets Plaza Conference Room

### Background

The Fresh Produce Safety Centre (FPSC) identified through industry consultation that there are knowledge gaps and a degree of confusion surrounding testing for microbial and chemical contaminants in fresh produce QA systems. The FPSC is conducting this Professional Development Event (PDE) as part of the Centre's education and outreach program. The focus of this event is on best practice risk-based chemical and microbial testing, and using testing for verification and audit compliance.

### Outcomes

- Understanding the purpose of testing and contribution to food safety risk analysis
- Identification of key microbial and chemical testing requirements
- Designing a testing program relevant to produce types and supplier systems
- Interpretation of test results and the corrective actions potentially required
- Tools to help assess and determine food safety risk and tailoring testing to the analysis, including *Guidelines for Fresh Produce Food Safety* and other Fresh Produce Safety Centre resources

### Participant focus

QA managers in fresh produce businesses, testing service providers, auditors/Certification Bodies, product technologists, trainers/consultants, food regulation managers, food safety system owner representatives, students/academics, etc

### Program

	Topic	Speaker
9:30 am	Registration - tea / coffee on arrival	
10:00 am	Welcome & introduction	Richard Bennett – FPSC
10:10 am	Can we test our way to safety? - What are we trying to achieve by testing? - What are the limits of testing usefulness? - What are the options?	Andrew Wilson – Safe Food Production Queensland
10:30 am	Best practice testing: - What to test - What to test for - How often to test - Who determines this and how far do you go?	Joe Ekman – Fresh Produce Group
11:00 am	Interpreting test results and the potential corrective actions required	Clare Hamilton-Bate – Freshcare
11:30 am	Building confidence based on results – a UK perspective	Brendan Hayes – Coles
<b>12:00</b>	<b>LUNCH</b>	
1:00 pm	The panel session: Strategic approach to addressing risk by testing - Chemical registration - Extraneous (Environmental) Residue Limits - Meaningful micro and chemical testing - Developing a risk assessment-based process - Further issues from the audience	Facilitated by Richard Bennett (FPSC) & Joe Ekman (Fresh Produce Group) Speakers: Jason Lutze – APVMA Brendan Hayes – Coles Allan Dall – Barden Produce
2:20 pm	Summary and close	

Speakers and topics are subject to change without notice, please check the FPSC website for updates. Activities of the Fresh Produce Safety Centre Australia & New Zealand are made possible by a [wide range of industry and government supporters](#). Please [contact the FPSC for further information](#).

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