

# Shared responsibility on food safety is working



Publication:  
Reading time:

28 June 2018  
2 minutes



The “everyone’s responsibility” approach to food safety is working with Australia on track to record a significant fall in the number of cases of Salmonella food poisoning for the second consecutive year.

Half year data from the Federal Department of Health shows a 21 percent fall from the same time last year. This follows a 9 percent drop from 2016 to 2017.

Managing Director at Australian Eggs, Rowan McMonnies, said the sharp decline is the result of an all-industries approach that puts responsibility on all participants in the supply chain.

“Food Safety is everyone’s responsibility. From the farmer, processor or wholesaler to the café owner, catering company or grocery buyer,” Mr McMonnies said.

“The state authorities regulating food safety have done an excellent job promoting food safety to the entire food industry supply chain and educating the public on food safety at home.

“At the farm level, a combination of research & development, new technology and the Egg Standards of Australia (ESA) quality assurance program has allowed egg farmers to reduce Salmonella risk to a very low level. ESA is extremely important as it’s the mechanism with which farm businesses can demonstrate the quality and consistency of their product.

“We have invested heavily in food safety improvements over the last decade but there is still potential for better dialogue in the post-farm supply chain and with end-users of eggs.”

Salmonella bacteria are usually spread to humans via poorly cooked food made from infected food products. Cross-contamination can occur when food that will not be cooked further comes in contact with surfaces, knives or hands that have been exposed to Salmonella.

Foods containing raw or lightly cooked eggs such as home made aioli or tiramisu can be risky and need to be prepared and stored safely. When cooking eggs, they should be cooked until the white is completely firm and the yolk begins to thicken.

For consumer-friendly information on [eggs and salmonella](#) [click here](#).

## NUMBER OF NOTIFICATIONS OF **SALMONELLA** FOOD POISONING

