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Group E – Comm Cookery Certificate.
Lecturer – Todd Dolphin 13/4/10

Research an Act of Parliament relevant to the Hospitality Industry and write an essay (500 words) outlining the Act and its benefits to the Industry.

The Act I have chosen to research is *The Primary Produce (Food Safety Schemes) Act 2004 and specifically, an Amendment to that Act known as the Primary Produce (Food Safety Schemes) (Seafood) Regulations 2006.*

This legislation deals with the regulations to be adhered to for the commercial production of a bivalve mollusks (oysters, mussels, scallops, clams etc..) in South Australia. This Act requires that the producer must not engage in bivalve mollusc production activities without an accreditation (license). This legislation is also to be viewed in conjunction with the over-arching legislation contained in the *Food Act 2001*, These regulations establish a food safety scheme (the **seafood food safety scheme**) for the activities of licensees constituted of the production of primary produce involving fish intended for sale or supply for human consumption.

A number of methods regulate this license. Initially, the Producer must satisfy the Minister that they have a food safety production arrangement approved by the Minister for bivalve mollusc production activities. This requires the production facility to be inspected and approved by a representative of the Minister (a Fisheries Inspector).

The producer must ensure that the certain requirements are complied with in respect of producing these bivalves. Some of these requirements are to ensure that molluscs produced in an approved growing area not mixed ones that come from non-approved areas, or from the wild. They cannot be kept in a *wet storage* environment unless a sample of molluscs and the water they are kept in can be provided and tested on behalf of the Minister. The Minister can, either through the Government Gazette, or in writing to accredited producers who are authorized, classify an area as an approved area or a restricted area, for mollusc production.

It also requires that molluscs that are harvested on a particular date be placed in a container that clearly lists the name of the producer, the producer's accreditation license number and the date on which they were harvested and details identifying the approved area from which they were harvested. The Minister has the ability to revoke a producer's accreditation if any of these regulations are not met. As with most other types of Government accreditation schemes this one also requires that the producer pay an annual license fee to the Minister.

Overall, this legislation benefits the Hospitality Industry by ensuring that anyone who produces oysters, mussels, scallops (bivalve molluscs) commercially will, from the outset, have a product that is free of disease, have a 'use-by' date and deemed to be a safe and suitable food for human consumption.

Seafood and in this case, bivalve molluscs, comprise a large proportion of meals that are prepared and served in the Australian Hospitality Industry. The Industry needs to be assured that the product it receives at the 'kitchen door' is clean, fresh and of a standard that will ensure, if the Chef 'gets it right', that diners will be satisfied and return. This legislation goes a long way to ensure that that scenario occurs on a continuing basis.