



F&B INDUSTRY INSIGHTS

EPISODE ONE





WHEN 99% FOOD SAFETY COMPLIANCE ISN'T ENOUGH

With the food and beverage industry of Australia accounting for over 32% of the country's manufacturing turnover, nothing is more important than the quality assurance of the manufactured goods. As the country increases in food manufacturing, so too do the food safety regulations and standards, aiming to greatly reduce the incidence of food-borne illness.

Overall, Australia has a strong food safety management system in place which ensures the provision of a safe food supply. Despite this, foodborne illness continues to be a problem. Being one of the high priority areas on the agenda at the Australia and New Zealand Ministerial Forum on Food Regulations (the Forum) for 2017 – 2021, they said they would like to see the system strengthened further, especially relating to illnesses such as *Campylobacter*, *Salmonella* and *Listeria*. The removal or deliberate control of such bacteria is obviously vital to the success of food manufacturing facilities in Australia.

Leading food manufacturing corporations understand the fines and cost of downtime if their facility must shut down due to a bacteria outbreak. But at the end of the day, impact on the company reputation is a greater worry than the short-term or upfront costs of the resultant downtime. It is a reputation that has taken so many years of planning and execution to secure and maintain.


**AUSTRALIA'S FOOD, BEVERAGE,
GROCERY & FRESH PRODUCE SECTOR
IS WORTH \$122B***

*Australian Food & Grocery Council, 2019 State of the Industry report





High-profile food corporations have adopted unique methods to eliminate and control bacteria growth in their facilities to uphold their reputations. With cross contamination being a particular pain-point in a company's attempt to reduce bacteria growth, the colour-coding method has become particularly popular. Regardless of language barriers, colour-coding quickly communicates essential information for food safety. It is the simplicity of the technique that makes it so effective as a preventative control measure. Colours act as visual cues to identify the personnel, equipment, or tools to be used within an area and can be used to separate the zones and products based on risk.

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For colour-coding as a preventative control, the recommendations for best practices are as follows:

1. Colour-coded uniforms and footwear to identify employees working in high-risk areas and to minimize potential pathogen contamination from spreading.
2. Colour-coded containers to identify and separate waste from useable or edible products.
3. Colour-coded equipment and flooring in hygienic zones to keep tools from spreading one type of contamination or allergen to other areas in the plant.
4. Colour-coded facility maps to differentiate hygienic zones.

Our recommended solid supplier for this episode is [Foodcare Systems](#). Foodcare specialises in equipment for quality assurance in the production area and equipment for maintenance of HACCP. With their 100% commitment to the Australian Food Processing industry, Foodcare maintains the highest levels of customer service.



About F&BII

Food & Beverage Industry Insights is about connecting the industry with solid suppliers, purely based on our recommendation, and the recommendation on trustworthy persons in this industry. For the coming editions, we will be speaking with many such experts, that understand the importance of 100% compliance in the food and beverage industry of Australia.

Allied Finishes are not sponsored by any company to provide recommendations. The company's aim is to provide honest insights and solutions to food and beverage producers so that they can uphold their honourable reputations.

About Allied Finishes

Allied Finishes specialises in antimicrobial, fast-curing flooring and drainage solutions for the food, beverage and pharmaceutical sectors. This Australian company supplies and installs premium floors that are durable, safe, compliant and delivered fast; reducing production downtime to deliver uptime for their valued customers.

Allied Finishes' expert team works closely with architects and engineers as well as site and maintenance managers to provide premium flooring solutions and high quality assurance through exceptional service and industry expertise. This is why the company is trusted across the industry, developing strong relationships with many wellknown food and beverage facilities.

