



Proposal P1017: Criteria for Listeria Monocytogenes- Microbiological Limits for Foods

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The Dietitians Association of Australia (DAA) is the national association of the dietetic profession with over 5500 members, and branches in each state and territory. DAA is a leader in nutrition and advocates for better food, better health, and wellbeing for all. DAA appreciates the opportunity to provide feedback to Food Standards Australia New Zealand on Proposal P1017: Criteria for Listeria Monocytogenes- Microbiological Limits for Foods.

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DAA interest in this consultation

Listeriosis cases have the potential to cause serious health implications, particularly in vulnerable population groups, such as pregnant women, newborns, the elderly and the immunosuppressed. Accredited Practising Dietitians (APDs) provide advice to these vulnerable patients and organisations, such as residential care facilities, about food safety to reduce the risk of listeriosis.

Recommendations

DAA supports FSANZ's recommended regulatory approach; Option 1, to include limits in Standard 1.6.1 for *L. monocytogenes* on the basis of whether the food is ready-to-eat and can or cannot support its growth.

Discussion

DAA supported Option 1 in response to the first round of consultation, and maintains that position in this consultation. Option 1 supports a nationally consistent approach and international harmonisation. This option also moves towards a broader approach of establishing limits across all ready to eat foods, instead of the current approach which sets limits on specific products.

DAA supports the continued effort of FSANZ to work with the government food communicators group to develop key messages. Stakeholders, including jurisdictions and APDs, can apply these key messages in relation to limits for all ready-to-eat foods. DAA therefore welcomes the review of existing materials and would be happy to provide input during consultation.