



9 March 2018

Foodborne Illness Reduction Strategy
C/- Food Regulation Secretariat
GPO Box 9848, MDP 707
Canberra ACT 2601

By email: foodregulationsecretariat@health.gov.au

Dear Sir/Madam,

National Reduction in Foodborne Illness Strategy – AHA submission

This submission is in response to the consultation document regarding “A strategy to reduce foodborne illness in Australia, particularly related to Campylobacter and Salmonella”.

The Australian Hotels Association (AHA) is an organisation of employers in the hotel and hospitality industry registered under the *Fair Work (Registered Organisations) Act 2009*. Its diverse membership of more than 5,000 licensed hotel businesses includes pub-style hotels plus three, four and five-star international accommodation hotels located in each state and territory.

The service of food is an integral part of every hotels business. AHA supports the objective set out in in the consultation document. AHA supports the highest standards of food safety and provides advice to its members on their obligations and best practices.

Australian hotels are bound by a range of food safety regulations and protocols, e.g. certifications, inspections, penalties. This includes providing significant training to staff in food safety practices and maintaining certified food preparation, hygiene, storage and service areas.

In essence, professional food service businesses are low risk when compared to less regulated areas, which are higher risk. The AHA is concerned at the imposition of additional administrative and regulatory requirements on their businesses. Instead, the strategy needs to focus on areas where that food preparation is less regulated and the users are less educated, e.g. the home. Therefore, the AHA believes the greatest effort should be put into targeting individual behaviours around food preparation and consumption into the less regulated areas.

Yours faithfully

STEPHEN FERGUSON
AHA NATIONAL CEO