

# Food Safety Data

## What is Food Safety Data?

All dairy manufacturers have a food safety program that describes the food safety controls (such as hazard reduction/elimination steps and basic housekeeping) in place to ensure the food they make is safe.

Businesses then collect records (or data) during production to show that these controls are working. This data includes measurements, test results or certification that an activity was undertaken, to demonstrate that the food safety controls are in place and working as they should.

Dairy businesses generate a large amount of food safety data which may include microbiological test results, CCP records, temperature checks, calibration records etc.

## Why is DFSV looking at food safety data as part of Dairy RegTech?

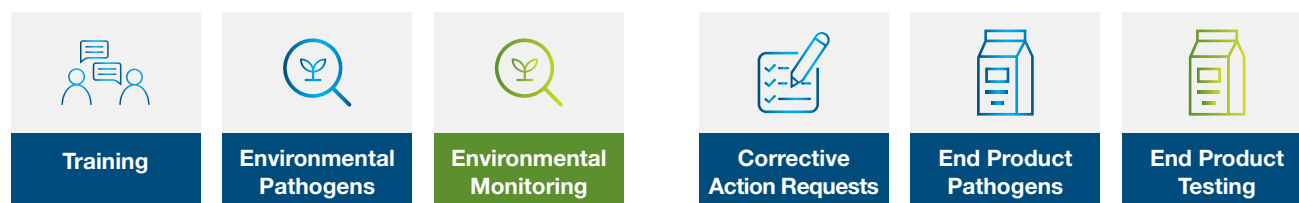
As the Victorian dairy food safety regulator, DFSV examines food safety data (records) during regular compliance audits. This verifies that the business is complying with their food safety program and that all food safety controls are working effectively.

Checking of these records during audit is a time consuming and manual process and often only a subset of records can be examined. Dairy RegTech uses technology to monitor food safety compliance data and reduces the time spent manually checking records during audit. This will free up time for valuable qualitative observations, assessments and conversations between the business and auditor about food safety.

## How is food safety data collected and used in the RegTech program?

Participants in Dairy RegTech upload key food safety data via a customised portal. The information is then presented graphically on a dashboard accessible to both the business and DFSV. This assists both the business and DFSV to identify trends or anomalies which may indicate less effective control. It supports a more proactive use of data and early intervention where issues are identified, thus adding value for the business.

The program currently involves sharing data for training, corrective action requests and microbiological testing. Over time it will evolve and extend the type and amount of data that can be analysed, providing more value to both DFSV and the business.



## Capturing and analysing food safety data within the RegTech Program enables:

- Regular monitoring and assurance of compliance with food safety obligations and reduced reliance on audit as the only means of verifying compliance
- Proactive use of data to monitor trends and identify patterns, and early identification and rectification of potential issues
- Reduced time manually checking records during audit, allowing a more targeted and focused audit with more time to discuss food safety issues and opportunities for improvement with your auditor.

## Do you want to know more?

DFSV licensed manufacturers can visit our website or get in touch with the team at [regtech@dairysafe.vic.gov.au](mailto:regtech@dairysafe.vic.gov.au)