

# MWIP Bakery Project 2022-2023

Biosecurity and Food Safety (BFS) protects the NSW community, environment and economy from biosecurity & food safety risks

## Project Overview

The Food Authority has a Manufacturers and Wholesalers Inspection Program (MWIP) that focuses on food businesses exempt from a food safety scheme. Historically, baked goods processors have lower levels of compliance resulting in a targeted operation.

The objective of the operation was to:

- Assess the level of compliance across these businesses
- Identify the reasons for continued non-compliance, and
- Identify strategies to drive behaviour change.

## Project Statistics



Inspections



Enforcement actions



Acceptable inspections



Unacceptable inspections



Premises with visible pest activity

## Project Outcomes

BFS Compliance found that manufacturers of:

- Pies and sausage rolls were 100% compliant
- Low moisture baked goods were 83% compliant
- High moisture baked goods were 75% compliant

The top five defects identified by BFS Compliance were:

- Unclean premises
- Failure to maintain premises, fixtures and equipment
- Non-compliant hand washing facilities
- Failure to address issues raised at previous inspections
- Storing food at unsafe temperatures and not protecting food from the risk of contamination.