



Foodborne Illness Reduction Strategy 2018-2021+

– Priorities to reduce Salmonellosis

Reduction Target

Our aim is to reduce the rate of human cases of foodborne Salmonellosis by 30%.



Priority 1

Consumer Awareness

Informing the public of safe food handling practices in the home kitchen and when buying food.



Priority 2

Stakeholder Engagement

Communicating our shared responsibility to enhance statewide and local food safety culture – across the food industry and government portfolios.



Priority 3

Primary Production and Processing

Managing, surveying and monitoring food safety risks on farm; and in other primary production and processing environments, including transport and storage.



Priority 4

Food Service and Retail

Managing, surveying and monitoring food safety risks in our food service and retail industries.



Priority 5

Partnerships

Strengthening our food regulatory system by formalising partnerships between state and local governments; and food industry bodies.



Priority 6

National Strategies and Policy Development

Implementing the state actions of national-level strategies; and contributing to policy that supports foodborne illness reduction.



Priority 7

Collaborative Research

Collaborating with local researchers to analyse Salmonella risks in the food supply chain.

