



Australian Government
**Department of Agriculture,
Water and the Environment**

TO WHOM IT MAY CONCERN

Australia has a strong regulatory system that requires all Australian facilities involved in the processing and export of food to implement appropriate hygiene and contamination control measures to mitigate the risk of the potential spread of COVID-19 within the scope of their activities. The Australian food industry has implemented strict processing controls to manage the spread of COVID-19 in the workplace. These controls are best practice in terms of personnel and workplace hygiene, social distancing, use of personal protective equipment, health checks and contact tracing and are consistent with the "COVID-19 and food safety: Guidance for food businesses" published by the Food and Agriculture Organisation of the United Nations and World Health Organisation.

In the event that a new case/suspected case of COVID-19 is detected in a food enterprise, Australian health and food authorities will follow WHO guidelines to ensure that all necessary measures to eliminate any food safety risks and to protect consumer health will be taken.

I trust this provides the necessary assurance including during the COVID-19 pandemic.

Yours sincerely

A handwritten signature in blue ink, appearing to read 'Fran Freeman'.

Fran Freeman
First Assistant Secretary
Exports and Veterinary Services Division