

# Review of Queensland's Primary Production Food Safety Legislation

Discussion Paper

February 2026

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FOR QUEENSLAND



**Queensland**  
Government

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*The Department of Primary Industries proudly acknowledges Aboriginal people and Torres Strait Islander people as the Traditional Custodians of Country. We recognise their continuing connection to land, sea, waters and sky. We pay our respects to them, their cultures and their Elders past and present, and commit to ongoing reconciliation.*

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## **Minister's Foreword**

A review of the *Food Production (Safety) Act 2000* and the current regulatory framework governing primary production is timely. This review supports the government's ambitious target to boost primary production output to \$30 billion by 2030. One of the opportunities to achieve this target is to provide appropriate, outcomes-based regulation that will provide certainty to industry, the public and investors. Regulation should be proportionate to risk, and effective and efficient in delivering protections and intended outcomes.

Most of the activities regulated under this *Act* are undertaken by small and/or family-owned businesses. These businesses are an important part of our economy where innovation thrives. The review seeks to identify opportunities to make our regulatory system more efficient, lower the regulatory burden and stimulate innovation through the delivery of a modernised, adaptive regulatory framework.

In 2032, Queensland will be in the international spotlight hosting the summer Olympics and Paralympics. We can demonstrate to international visitors that our state is technologically advanced and innovative in food production; embracing international best practice standards protecting our natural environments, our safety and wellbeing.

I encourage Queenslanders to have their say on this important issue. We need to prepare for future change by delivering a fit-for-purpose system that can adapt and ensure efficient food production safety systems and standards are in place to protect our communities and enable businesses to innovate, compete and grow in our dynamic state economy. Thank you for your participation.

**The Honourable Tony Perrett MP**  
**Minister for Primary Industries**  
**Member for Gympie**

## Introduction

Queensland is renowned for consistently producing fresh, safe and nutritious farm produce that feeds Australia and is exported around the world. Delivering high quality, safe food relies on the entire food supply chain industry working effectively to mitigate risks, avoid exposure to hazards and respond quickly whenever a threat emerges.

Food production supply chains are varied and complex. They involve farming production, storage and handling, transportation and processing components, each with specific systems and technologies. Industry plays a lead role in managing food safety every day. Queensland Government agencies provide regulatory oversight, working with farmers, food produce handlers, transporters and enterprises to ensure standards are well understood and incorporated into safety systems. Queensland legislation, including the *Food Production (Safety) Act 2000* (the Act) and the *Food Act 2006* (the Food Act) provide the regulatory frameworks to manage and incentivise food safety compliance.

Over the last 25 years, there have been significant changes in the food regulation system and developments in the food industry, resulting in changes to the way food is produced, processed, distributed and sold to consumers. These developments have been driven by a range of factors, such as food and agri-technology innovations, adoption of new communication and sales technologies (including online sales), industry desire to remain competitive and expand market share, changes in consumer demands and a greater focus by industry on food production systems and supply chains. Coupled with this is the growing complexity and inter-dependency of domestic and global food supply chains.

We need management and regulation systems that are effective in terms of traceability and rapid identification of food safety hazards. Confidence in our products and our food system is an integral part of Queensland's market domestic and international reputation.

Queensland's food production safety legislation has not undergone significant review since its introduction in 2000. This review will identify if the current approach to food safety regulation under *the Act* needs modernisation to ensure it remains effective and responsive to new and emerging risks.

Queensland has a global reputation for fresh, safe and high-quality food. The Queensland Government has set an ambitious target to boost Queensland's primary industries' output to \$30 billion by 2030. *Primary Industries Prosper 2050* provides a 25-year blueprint for the future of Queensland's primary industries. A review of the *Food Production (Safety) Act 2000* and the current regulatory framework governing primary production supports implementation of one of the priorities to achieve this target: Proportionate and fit for purpose regulation assists in ensuring industry certainty and stimulating investment growth in the sector.

## The need for review

The Queensland Government is committed to ensuring a regulatory framework that supports Queensland's economy and encourages investment while ensuring necessary community and environmental safeguards are maintained. The *Primary Industries Prosper 2050* blueprint

prioritises accelerated innovation, readiness and adoption for the sector, and aims for simplified regulations that enable easier market entry and expansion. For accelerated innovation, investors and business owners need full confidence in our regulatory settings and systems. Where appropriate levels of regulation exist, an environment of business certainty and fairness emerges, which builds stronger confidence in our economy and markets.

There are a number of key issues driving the need for this review. In the 25 years since the inception of *the Act*, there has been considerable change in the way primary production safety is managed. Industry-recognised and funded third party food safety quality assurance systems have emerged in some sectors. There has also been significant uptake of more sophisticated hazard monitoring and reduction systems and risk-based management approaches in primary production. To ensure these systems work efficiently and cooperatively, time-critical data sharing and data management have become essential enabling components across the entire supply chain.

The Commonwealth Scientific and Industrial Research Organisation’s *Towards a State of the Food System Report*<sup>1</sup> notes key food safety challenges and opportunities for Australia. Food supply chains are becoming increasingly integrated with industry using quality assurance approaches that can play a major role in ensuring food safety.

**Table 1 - Food Safety Challenges and Opportunities (CSIRO 2025)**

| Challenges  | Opportunities  |
|---|--|
| Limited and disconnected food safety metrics that consider whole-of-food system impact. | Innovation in proactive safety management, hazard detection, disease source tracking and risk management.                    |
| Regulation lagging behind innovative technologies.                                      | Effective through-chain control, continuous assurance systems, enhanced traceability and rapid identification of food fraud. |
| Threats constantly emerge from new hazards, technologies, practices and climate change. | Better understanding of the origins of foodborne hazards and increased data sharing.   |

All these issues require a policy and regulatory framework that can accommodate and support contemporary, efficient and cost-effective approaches to deliver safe primary production. The review will explore a regulatory environment that maintains a risk-based approach to both proactive and reactive food safety interventions.

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<sup>1</sup> *Towards a state of the food system report for Australia*, CSIRO 2025.  
<https://foodsystemhorizons.org/insights/reports/towards-a-state-of-the-food-system-report-for-australia/>

## Primary production activities in scope for this review

The primary production regulatory framework established under *the Act* covers the selling or supplying of food product(s) and includes activities that produce, process and/or transport meat, eggs, dairy, seafood or horticulture in Queensland.

**Dairy production** includes dairy farming (cows and goats), as well as activities such as cheese, ice cream and milk powder production and milk processing.

**Egg production** includes egg farming and the processing and packing of eggs.

**Meat production and transport** is broad and includes poultry farming, meat abattoirs, butcher shops, cold storage, wild animal harvesting (e.g. kangaroo), pet meat processing and meat transporting.

**Seafood production** includes commercial fishing, aquaculture, bivalve mollusc farming, seafood processing, live holding and cold storage.

**Horticulture (seed sprouts)** production includes seed sprout processing.

In 2025, Safe Food Production Queensland (SFPQ) managed a total of 7,371 accreditations. This included 318 dairy, 125 eggs, 5 horticulture (seed sprouts), 6,047 meat and 876 seafood accreditations. SFPQ approved 1,201 new accreditation applications for the 2024-2025 financial year<sup>2</sup>.

The review will consider all aspects for the primary production food supply chains in Queensland that may fall within the regulatory scope of *the Act*. This includes the premises, vehicles, plant and equipment used for the production and processing of meat, eggs, dairy, seafood and horticulture. The review will consider the administration and regulatory frameworks that support *the Act*.

National and international standards will be considered in this review to the extent that they may inform, support or interact with the Act. The review will consider the importance of uniform national standards and regulatory practices where they support Queensland's interests.

The review will not cover the food safety regulatory framework covered by the *Food Act* that is administered by Queensland Health and local governments.

## Queensland's regulatory environment for primary produce

The regulation of primary production food safety is managed by SFPQ, a statutory body formed under *the Act*. These arrangements have been in place for 25 years. A full review of the regulatory framework necessitates a look at all aspects of the primary production food safety system, including the regulatory and governance structures. This review provides an opportunity for community feedback on whether the current regulatory and governance model remains fit for purpose.

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<sup>2</sup> 2024-2025 Annual Report; Safefood Queensland

*The Act* regulates primary production from the source (farm or vessel) through to the point where products enter either manufacturing (for transformation) or retail sectors. Queensland Health and local government are responsible for food safety not covered under *the Act*.

The Food Production (Safety) Regulation 2014 (FPS Regulation) creates food safety schemes for the primary production of dairy, eggs, meat, seafood and horticulture (seed sprouts). For each of the schemes, the FPS Regulation calls up the relevant food standards under the *Food Standards Australia and New Zealand (FSANZ) Food Standards Code (Code)* as the standards to be complied with in Queensland. A person who operates a business that carries out any of these primary production activities in a manner defined under the FPS Regulation is subject to accreditation and compliance with relevant Code standards.

Queensland's food safety legislation works in conjunction with the Code. This arrangement is part of a formal national food safety framework aimed at achieving uniformity of standards across Australia.

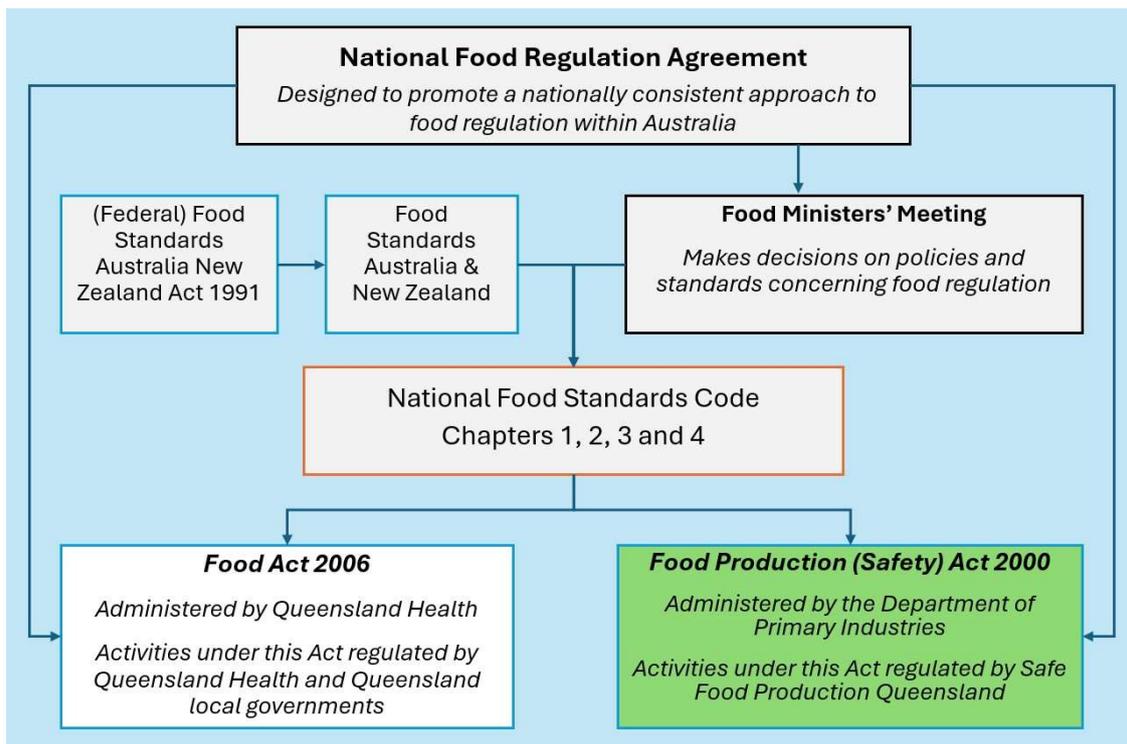
Under the arrangement, FSANZ develops standards in consultation with jurisdictions. In accordance with the Inter-Governmental *Food Regulation Agreement 2000*, to which the Australian Government and all Australian states and territories are signatories. As FSANZ is not a regulatory body, enforcement is the responsibility of jurisdictions. States and territories must take legislative or other steps necessary to adopt or incorporate national food standards (or amendments) under their legislation, once they have been gazetted by the Australian Government. The mechanism to give effect to the standards is prescribed in the state or territory legislation. The primary production and processing standards are covered in Chapter 4 (Primary Production and Processing Standards) of the Code. Under the Agreement, The *Food Regulation Agreement* has been updated several times since 2000<sup>3</sup> and is currently under review. The relationships between the Food Regulation Agreement and national and Queensland legislation is outlined in **Figure 1**.

In Queensland, a regulation under *the Act* must be made to bring into effect relevant parts of Chapter 4 of the Code. Currently, seafood, poultry, meat and meat product, egg and egg product and seed sprout standards have been adopted by regulation as the relevant standards for those respective sectors. New regulations must be made each time it is necessary to make any changes to the extent that Chapter 4 of the Code is applied as the primary production standards in Queensland.

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<sup>3</sup> *Food law, treaties and agreements*, Food Standards Australia; <https://www.foodstandards.gov.au/about-us/corporate-information/food-law-and-treaties>

**Figure 1 – Relationship between Food Regulation Agreement and state legislation**



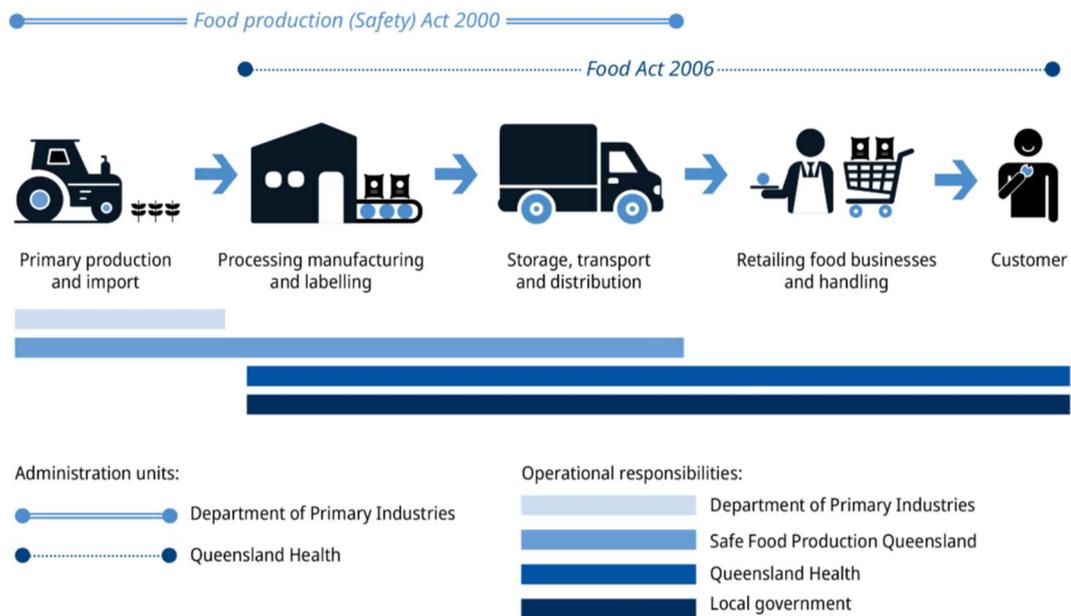
An alternative approach to existing regulation-making processes concerning the application of Chapter 4 of the Code would be for *the Act* to provide for automatic adoption of the Code. Automatic adoption would enable innovations or improvements in the national standards to be implemented in Queensland with less delay. The automatic adoption of Code standards is an existing feature of the *Food Act 2006* (Food Act). This review will consider whether automatic adoption of Chapter 4 standards may be an appropriate policy option.

## Relationship between Acts

In Queensland food regulation is administered under *the Act*, with *the Food Act* taking precedence. The Food Act covers all activities along the food supply chain, from production to consumption, and is regulated by Queensland Health and local government. The relationship between the Acts is shown in **Figure 2**.

Under *the Food Act*, Queensland Health has responsibility for the monitoring and enforcing of compliance with the requirements contained in Chapter 1 and 2 of the Code. This includes, for example, requirements for food labelling and maximum chemical residue limits in foods. Local governments have responsibility under the *Food Act* for monitoring and enforcing compliance relating to food safety standards in Chapter 3 of the Code relating to food manufacturing, food service and food retail sectors. Responsibilities under the Code are described in **Table 3**.

**Figure 2<sup>4</sup> – Coverage of the Act and the Food Act**



**Table 3 - Food safety standards regulation in Queensland by activity category<sup>5</sup>**

| Activity                                | Food Standards Code    |                         |  |           |
|---|------------------------|-------------------------|--|-----------|
|   | Chapter 1 <sup>i</sup> | Chapter 2 <sup>ii</sup> | Chapter 3 <sup>iii</sup>                   | Chapter 4 |
| Primary production                      | QH                     | QH                      | SFPQ <sup>iv</sup><br>LG & QH <sup>v</sup> | SFPQ      |
| Food manufacturing (general)            | QH                     | QH                      | LG & QH                                    |           |
| Food manufacturing (primary processing) | QH                     | QH                      | SFPQ <sup>vi</sup>                         | SFPQ      |
| Food service                            | QH                     | QH                      | LG & QH                                    |           |
| Retail (general)                        | QH                     | QH                      | LG & QH                                    |           |
| Retail (meat)                           | QH                     | QH                      | SFPQ                                       | SFPQ      |

**Notes**

QH: Queensland Health LG: Local government SFPQ: Safe Food Production Queensland

<sup>i</sup> Chapter 1 covers labelling, food additives, food residue limits and microbial limits.

<sup>ii</sup> Chapter 2 covers food composition requirements (e.g. composition of dairy or meat products)

<sup>iii</sup> Chapter 3 covers food safety standards, including food safety programs, standards for food premises and equipment

<sup>iv</sup> Chapter 4 covers primary production and processing standards

<sup>v</sup> A primary production activity may also be conducting a food business under section 13 of the *Food Act 2006*. For example, a commercial fisher selling seafood for immediate consumption at a premises.

<sup>vi</sup> Applicable for businesses undertaking an activity captured by Chapter 4 standard; for example, a butcher.

<sup>4</sup> Figure 2 source based on: *Managing consumer food safety in Queensland*, Queensland Audit Office, Report 17; 14 May 2019, p. 4

<sup>5</sup> Table 3 source: Safe Food Production Queensland

## Jurisdictional comparison

### New South Wales

New South Wales (NSW) operates under the *Food Act 2003*, which integrates food safety across all sectors, including primary production and processing standards (PPP standards). The *Food Regulation 2015* establishes specific food safety schemes for high-risk industries such as dairy, meat, seafood and eggs. NSW explicitly incorporates Code provisions into its regulations, often modifying them to suit local needs.

### Victoria

Victoria's food safety framework includes the *Food Act 1984* and several industry-specific Acts, such as the *Meat Industry Act 1993*, *Seafood Safety Act 2003* and *Dairy Act 2000*. These Acts are supported by sector-specific regulations and administered by agencies like PrimeSafe and Dairy Food Safety Victoria. It is noted that Victoria is currently proposing to amend this model and centralise regulation through a new entity, Safe Food Victoria.

### South Australia

South Australia (SA) operates under the *Food Act 2001* and the *Primary Produce (Food Safety Schemes) Act 2004*. The latter establishes food safety schemes for specific PPP sectors, similar to Queensland's approach, but includes more detailed provisions for individual sectors and allows for greater flexibility in compliance mechanisms, potentially reducing costs for businesses.

### Tasmania

Tasmania's framework includes the *Food Act 2003* and the *Primary Produce Safety Act 2011*, along with the *Dairy Industry Act 1994*. Like Queensland, Tasmania separates general food safety from PPP Standards regulation. Tasmania has detailed regulations for individual PPP Standards sectors, such as eggs, meat and seafood, similar to SA.

### Other jurisdictions

In other Australian jurisdictions, the entire supply chain is regulated through the health portfolio under the respective *Food Act*, with enforcement of chapter 1 and 2 of the Code undertaken by the health department and that of chapters 3 and 4 addressing PPPs devolved to local government. A summary of how each jurisdiction implements its obligations is provided in Appendix 1

### Key themes in comparison

- Approaches to Act structure include sector-specific Acts, a dual-Act structure (general food safety and PPP Standards-specific), and an integrated approach.
- All jurisdictions adopt the Code, but the degree of explicit incorporation varies; NSW and SA provide clear links between the Code and their regulations, while Queensland and Victoria rely on broader legislative references.
- Queensland's SFPQ centralises PPP oversight, contrasting with Victoria's current specialised agencies and NSW's integrated model.

- Queensland and SA emphasise risk-based approaches in PPP regulation, focusing resources on high-risk activities. This aligns with best practices but requires robust data collection and analysis.
- Queensland's use of accreditation / licensing, audits and inspections is consistent with other jurisdictions; however, NSW's explicit modification of Code provisions and SA's flexible compliance mechanisms offer alternative models.

## Review themes

This review will gather views about the following issues. The identification of, and feedback on, other issues relating to the primary producer food production safety regulatory framework and current laws are also invited. Issues to be considered include whether the framework:

- provides for regulation that is risk-based, proportionate and aligns with the [Queensland Government Better Regulation Policy](#)
- provides for shared responsibility for food safety (industry, government, community)
- is adaptive, responsive to change and can deal with disruption
- provides for efficient and effective regulation that is fit for purpose
- has the capacity to deal with changes in food delivery supply chains and technologies
- aligns with national approaches while recognising Queensland-specific interests.

This broad range of issues has been captured into themes, which may assist in generating focused discussion and feedback. We also invite feedback on any aspect of the current regulatory framework, even if not specifically mentioned.

## Theme 1 - A primary production food safety regulatory system that is fit for purpose

This theme covers whether the current system is meeting industry and community needs, is responsive and delivering safe primary produce. We are seeking your feedback on whether the current regulatory system meets the *Queensland Government Better Regulation Policy* aim to ensure that regulation is necessary, effective and efficient, thereby achieving policy objectives while minimising costs on business and the community.

Your feedback is sought on:

- The model for regulating food safety in primary production.
- Alignment of the national and Queensland system, both regulatory and non-regulatory, and ensuring the legislation complements other related Acts.
- Optimal approaches to ensure Queensland's commitment to its roles and responsibilities under the national food system.
- Delivering a regulatory system that meets community and industry expectations concerning the acceptance of primary production safety standards and how the standards are managed, monitored and enforced.
- Modernising terminology of *the Act* to ensure it is in keeping with contemporary legislative drafting principles.
- Delivering clarity to industry and consumers on jurisdictional responsibilities across the primary production supply chain.
- Reviewing the number of approvals or licences required by businesses.

### Questions

Queensland's existing regulatory model involves a single, standalone statutory authority, SFPQ. What are the challenges and benefits of this model compared with alternatives?

How do you think the primary production food safety regulatory system could better reflect industry and consumer needs?

How may the legislation and its administration better support state and national food safety systems?

How could the primary production food safety regulatory system provide better clarity on roles and responsibilities?

Do commodity-specific food safety schemes (e.g. meat-specific or dairy-specific) still have a role to play?

## Theme 2 – Improving system adaptability

This theme is aimed at making the regulatory system for primary production and processing activities better integrated, streamlined, and informed by evidence. The review will consider whether existing or emerging technologies or different assurance schemes could play a role in verifying compliance with requirements and whether the current regulatory system enables, has no effect, or is limiting to their use.

Your feedback is sought on adaptability of the current compliance model.

- What adjustments to the current compliance model, which involves audits and inspections, could improve the identification, assessment and mitigation of risks earlier and more effectively.
- Improving systems and providing new tools that enable the regulator's roles and functions to continue to reflect best practice.
- Identifying opportunities to support the uptake of more agriculture, food and regulatory technology to inform quality assurance and maintain/demonstrate compliance with standards.
- Ways to address emerging challenges in data governance by enhancing frameworks that support secure industry data sharing, facilitate inter-agency collaboration, and uphold the integrity and resilience of regulatory systems.
- Opportunities to embed flexibility in the regulatory framework that enable the regulator to adapt to technological advancements and innovations in food production, processing and monitoring.

### Questions

How could Queensland's primary production safety regulatory system be more flexible, adaptable and responsive with current and emerging challenges?

What current quality assurance schemes do you believe could qualify for meeting the required food safety standards under *the Act*?

## Theme 3 – Efficient and effective primary production food safety systems

This theme seeks to understand how best to deliver a primary production food safety system and regulatory framework that maintains safeguards while minimising costs on business and the community.

It is recognised that delivering high quality, safe food is of the highest priority for Queensland consumers and for protecting the reputation of our food production industries. The review will consider how the costs of maintaining a best price safety system that delivers benefit for the entire Queensland community should be equitably managed.

Your feedback is sought on:

- ways to ensure regulatory food safety schemes provide certainty to industry, the public and government by being proportionate to risk, and effective and efficient in delivering protections and intended outcomes
- options to support the implementation of best regulatory practice delivery, such as through the application of the regulator model practices under the *Queensland Government Regulator Performance Framework*
- any new areas of the primary production supply chain that should be captured by the regulatory framework or any areas that should be removed or covered by a different authority
- how best to address situations where multiple licences or approvals may be consolidated into fewer approvals or a single approval
- how the legislative framework may support industry to grow, be innovative and take business risks.

### Questions

What examples can you provide where the primary production food safety system is focusing on compliance objectives rather than food safety outcomes?

How might a regulatory system be configured to maximise efficiency and effectiveness across the primary production supply chain?

What role should business owners/accreditation holders play in maintaining and supporting this efficiency and effectiveness, if any?

Are there existing data integrity and retention systems that could align with food safety expectations?

## Theme 4 - Information and data systems

Information and data systems are playing an increasingly important role in primary production supply chain management and the effectiveness of regulatory systems. This theme seeks to understand whether the current framework enables, is neutral, or limits industry and government's employment of these systems in the management and regulation of food safety.

Your feedback is sought on:

- ways to empower information and data systems through the regulatory framework to enhance data sharing and embrace 'data intelligence' to help strengthen consumer and market awareness in the primary production food safety system
- data management regulatory frameworks that further improve risk assessments of production and supply chain systems
- whether the existing regulatory framework provides for the use of data sharing / digital technologies to demonstrate or validate food safety compliance.

### Questions

How could Queensland's primary production information systems serve business, community and government into the future?

How can industry data be used to monitor and validate food safety compliance?

What tools are available to ensure Queensland's primary production information systems are effective into the future?

Are there opportunities for food safety regulation to integrate with existing government or industry platforms to streamline information systems and lessen the administrative burden on both businesses and government?

## Next steps

The Department of Primary Industries (DPI) will review feedback to inform the development of potential policy options. These will be presented in a Consultation Impact Analysis Statement (CIAS) for further community feedback. DPI may continue to consult with specific stakeholders during the CIAS-making stage to clarify issues raised.

## Have your say

This discussion paper provides an opportunity for you to tell us your views about proposed changes to laws and other functions or strategies to manage the safe production of primary production in Queensland.

You are invited to make a submission responding to some or all of the issues raised in this discussion paper. Submissions in response to this discussion paper will remain open until **10 April 2026**

For more information, visit the [DPI Engagement Hub](#) or call 13 25 23.

Feedback to the discussion paper can be provided:

- via a survey on the [DPI Engagement Hub](#)
- by email at [foodproductionsafety@dpi.qld.gov.au](mailto:foodproductionsafety@dpi.qld.gov.au)
- by post:

Food Production Safety Review  
Department of Primary Industries  
GPO Box 46  
Brisbane QLD 4001

## Privacy

This privacy statement applies to anyone who provides feedback as part of the consultation process.

DPI is collecting personal information from you, including your name, email address, phone number, geographic location and commentary or opinion, for the purpose of this review.

Information gathered via survey responses and written submissions will inform the review of *the Act* and the development of policy and legislative proposals. As part of the legislative review and implementation process, DPI may need to share some information with relevant Queensland Government agencies and information may be included in regulatory impact assessment reports, for example to the Office of Best Practice Regulation.

Personal information will **not** be included in these reports or published. Information (excluding personal information) may be compiled into a public report to summarise the consultation process. Please let DPI know if you do not wish to have your response or submission included in a public report by emailing: [foodproductionsafety@dpi.qld.gov.au](mailto:foodproductionsafety@dpi.qld.gov.au)

DPI collects your information to register you as a user on DPI's Engagement Hub and all data is maintained on our customer relationship management system hosted on the Engagement Hub. We register you to manage your input into this consultation process. We may contact you about the results of the consultation process and/or invite you to participate in future online surveys and activities.

Your participation in any activity is voluntary. If you do not wish to receive further communication and engagement, you can unsubscribe to the site at any time via the link provided in the registration email. For general information about how DPI handles your personal information go to: [www.dpi.qld.gov.au/site-information/privacy](http://www.dpi.qld.gov.au/site-information/privacy).

## Appendix 1 Legislative frameworks for primary production safety across Australian states and territories

| State/Territory                           | Primary Food Safety Legislation | Regulator                               | Primary Production Food Safety Legislation   | Regulator - Primary Production Food Safety legislation   | Key Areas of Regulation  | Adoption of primary production and processing standards  |
|---|---------------------------------|---|--|--|--|--|
| <b>Queensland (Qld)</b>                   | <i>Food Act 2006</i>            | Qld Health and local government         | <i>Food Production (Safety) Act 2000</i>   | Safe Food Production Queensland  | Egg and egg products<br>Dairy produce<br>Meat and meat products (including pet meat and rendered products)<br>Seafood<br>Horticulture (seed sprouts) | Qld <b>must review and update</b> its legislation to formally implement changes to the Food Standards Code |
| <b>Australian Capital Territory (ACT)</b> | <i>Food Act 2001</i>            | ACT Health                              |  |  |  | ACT <b>automatically adopts</b> changes to the Food Standards Code   |
| <b>New South Wales (NSW)</b>              | <i>Food Act 2003</i>            | NSW Food Authority                      | <i>Dairy Industry Act 2000</i><br><i>Meat Industry Act 1978</i>                    | NSW Food Authority   | Dairy<br>Meat<br>Seafood<br>Shellfish safety<br>Berries, melons, leafy vegetables (from 12 February 2026)  | NSW <b>must review and update</b> its legislation to formally implement changes to the Food Standards Code |
| <b>Northern Territory (NT)</b>            | <i>Food Act 2004</i>            | Department of Health NT                 |  |  |  | NT <b>automatically adopts</b> changes to the Food Standards Code  |
| <b>South Australia (SA)</b>               | <i>Food Act 2001</i>            | SA Health                               | <i>Primary Produce (Food Safety Schemes) Act 2004</i>                              | Primary Industries and Regions SA and Dairy Safe   | Dairy<br>Meat<br>Seafood   | SA <b>must review and update</b> its legislation to formally implement changes to the Food Standards Code  |
| <b>Tasmania (Tas)</b>                     | <i>Food Act 2003</i>            | Department of Health Tasmania           | <i>Primary Produce Safety Act 2011</i>   | Dept Natural Resources and Environment and Tasmanian Dairy Authority   | Dairy<br>Meat<br>Seafood   | Tas <b>must review and update</b> its regulations to formally implement change                             |
| <b>Victoria (Vic)</b>                     | <i>Food Act 1984</i>            | Department of Health and Human Services | <i>Dairy Act 2000</i><br><i>Meat Industry Act 1993 and Seafood Safety Act 2003</i> | PrimeSafe<br>Dairy Food Safety Vic<br>Department of Jobs, Skills, Industry and Regions<br>Safe Food Vic (proposed) | Meat<br>Poultry<br>Seafood<br>Dairy<br>Berries, melons, leafy vegetables   | Vic <b>must review and update</b> its legislation to formally implement changes to the Food Standards Code |
| <b>Western Australia (WA)</b>             | <i>Food Act 2008</i>            | Department of Health WA                 |  |  |  | WA <b>automatically adopts</b> changes to the Food Standards Code  |