AIC Food Safety Program (Abalone) Information Page

The AIC Food Safety Program (Abalone) document has been prepared by the Abalone Industry Committee of Victoria (AIC), to assist operators with their PrimeSafe obligations and preparation for an audit.

The requirement to comply with the PrimeSafe regulations has been in place since July 2011. The current industry document is the combined Vessel Operations and Food Safety Plan. Last year the Vessel Operations component was separated out and redeveloped to improve compliance with the new AMSA regulations.

Similarly the Food Safety component has now been separated out of the original document and redeveloped to create a new Food Safety Program.

The AIC Vessel Safety Management System, Vessel Log book and the new Food Safety Program work together seamlessly as a complete system.   An operator using this new system is no longer required to use the record keeping stickers in the Abalone Docket Book.

How to use the document:

Cover Page
- Enter details where indicated in YELLOW.
- "Right click" on the photo to change it.

Page 1 Company Policy
- Enter details where indicated in YELLOW.

Page 3 Staff Training
- Complete staff training and fill in the record.

Appendix A: Revisions and Annual Review page
- Conduct a review of your food safety procedures annually and record outcomes here.
- Record any changes you make to the document here.

Appendix B: Vessel Log
- Make sure you maintain the Vessel Log book previously provided with the Vessel Safety Management Plan.

Appendix E: Harvesting Code of practice
- Insert or attach the relevant Industry Harvesting Code of practise and bio-security procedures.

Appendix F: PrimeSafe Licence
- Insert of attach a copy of your current PrimeSafe licence to this document and make sure that you carry the original on board the vessel.