

# Victoria's anaphylaxis notification system: 2023 and beyond

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Department  
of Health

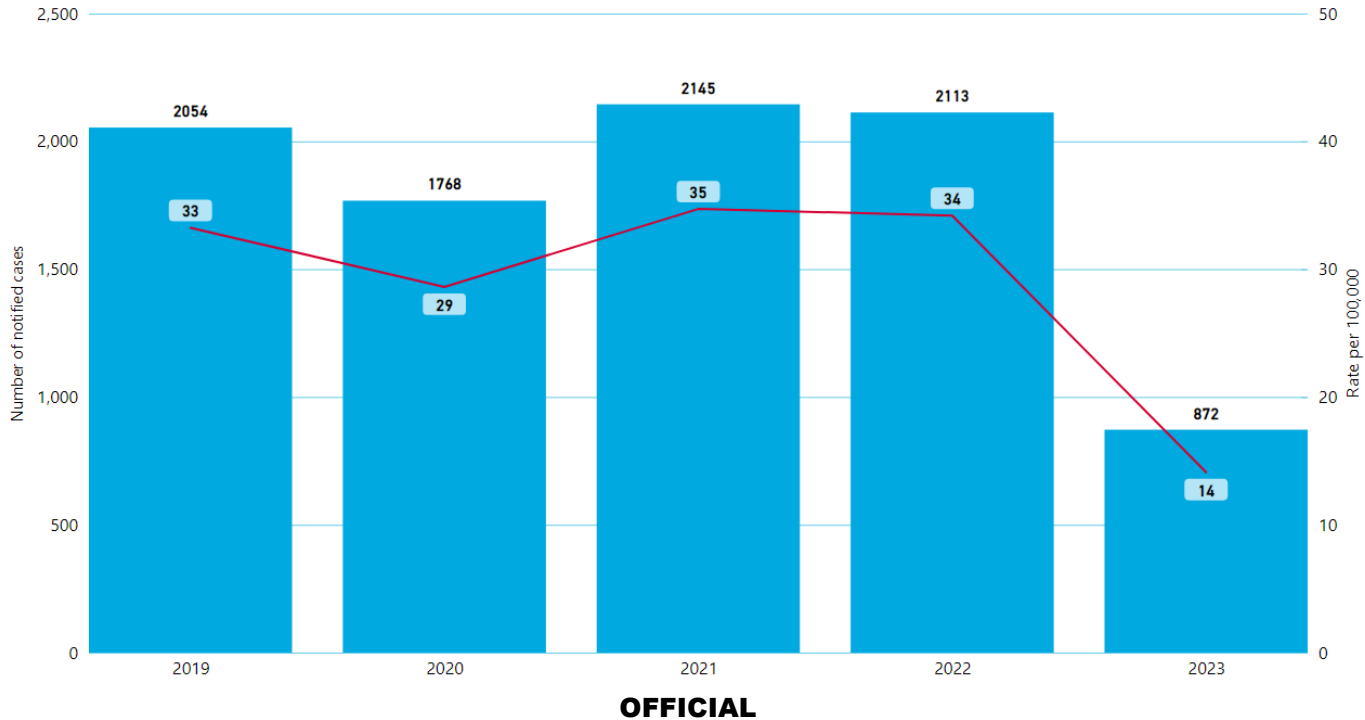
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# Anaphylaxis notification scheme

- commenced in November 2018
- Victorian coronial report – death of a child
- all anaphylaxis presentations notified
- in-hospital reactions not notified
- online Smartform – data integration
- food safety investigations team.

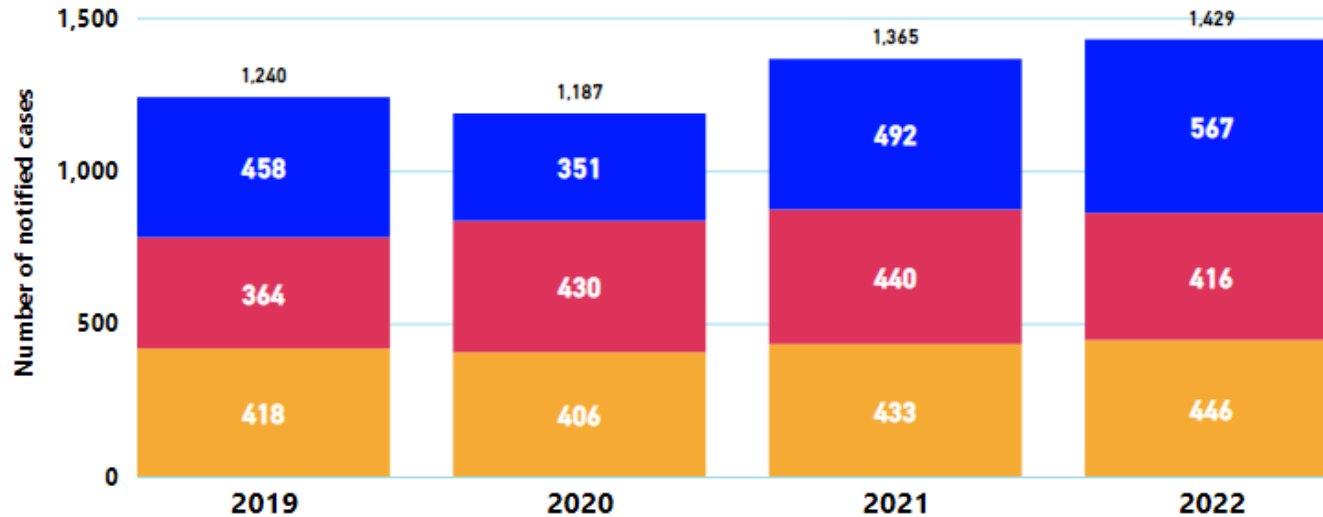
# Anaphylaxis data – total cases

Number of notified cases and rate per 100,000 population by year



# Anaphylaxis data – food related

Number and proportion of notified cases by suspected cause



Suspected food cause: ● Food - Other ● Food - Packaged food ● Food - Unpackaged from food premises

## Anaphylaxis data

- 2020 – dip in total cases COVID
- 2022 – increase in unpackaged food cases
- 2023 – March saw 226 notifications, highest month since the scheme began.

# Packaged food cases

- product sampling
- investigations
- recalls
- 'Did not read the label'
- snickers, chocolate cheesecake!

# FSANZ recalls from anaphylaxis scheme

Year	Recalls
2018	1
2019	2
2020	2
2021	5
2022	3
2023 to date	2
<b>TOTAL to date</b>	<b>15</b>

# FSANZ recalls from anaphylaxis scheme



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# FSANZ recalls – complaints

- protein bread mix
- hot cross buns
- paratha
- instant noodles
- soup mix
- crackers
- biscuits
- prawn crackers
- caramel corn

# Unpackaged food from food premises

- Food compliance focus – *Food Act 1984* and Australia New Zealand Food Standards Code
- only 25 per cent of consumers in 2021 declared the allergy/ordered food without their allergen
- over 480 cases have been referred to Victorian Local Councils
- butter chicken, Mongolian beef!

## Food - other

- homemade food
- friend and family homes
- workplaces – non-disclosure
- rare – non-ingestion
- data categories need improvement.

# Trendspotting

## Online food ordering:

- case interviews
- difficulties identified
- end 2021-2022
- adapted data collection
- briefed EHOs
- delivery companies.

# Trendspotting

## Schools:

- food technology class
- school events
- school camps
- don't always involve local council - education
- Department of Education – *All About Allergens*

# Trendspotting

## Recall data – allergens:

- free-from foods 2020 = 22 per cent
- ‘free-from survey’ – Victorian Local Councils
- consumer choice foods – vegan, plant based
- non-compliance
- three food recalls (seven product lines).

# Surveillance

- follow on from 'free-from survey'
- PAL survey – milk
- inform further surveillance and action
- wider recommendations.

# Surveillance – horizon scanning

- <https://www.foodsafetynews.com/2023/04/national-checks-reveal-allergy-information-often-incorrect/>
- Netherlands, Sweden, Denmark
- food business knowledge poor – 60 per cent!
- data – unpackaged cases
- Victorian survey.



# Training

- hospital – food service, nutrition, dietetics
- environmental health officers
  - Victoria
  - Tasmania
- upskilling and relationship building.

# Continuous improvement

- phone – web-based – fully integrated
- data extraction
- data cleansing in progress
- re-categorisation
- learning and evolving
- more targeted education
- adding value – cases.

# Continuous improvement into the future

- National Allergy Council
- improve system
- resources – environmental health officers, food businesses
- education
- collaboration.

Questions

Thank you!  
Any questions?

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