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.