

1
2 **CODE OF PRACTICE : FOOD INCIDENTS AND FOOD ALERTS**

3
4 **[Contents etc.]**

5
6
7 **1.0 Introduction:**

8
9 The aim of this Code of Practice is to set out the arrangements for
10 responsibilities and communications in relation to food related hazards at
11 local and national level, identified by food businesses, official agencies or
12 other Member States (notified through the Rapid Alert System for Food and
13 Feed (RASFF)) with the objective of having a co-ordinated approach to
14 ensure that food products identified as being a risk to consumers are
15 controlled or removed from the food chain.

16
17 In most circumstances problems will be identified by food producers
18 themselves, who will normally initiate a product withdrawal/recall. The
19 arrangements in this COP will assist such activities by facilitating the effective
20 communication of information between food businesses and official agencies.

21
22 There will be other instances, for example through the investigation of
23 illnesses, outbreaks of infectious disease or testing of foods by official
24 agencies, where a problem will be identified and action will need to be
25 initiated independently of the food producer. A framework of the interaction
26 between the official agencies, the FSAI and the food businesses is provided.

27
28 Part 2 of the Code relates to investigations of food complaints where the food
29 was imported. The Directive on Official Feed and Food Controls sets out
30 administrative and co-operative arrangements for a 'single liaison' body to act
31 in each Member State to assist in such investigations. Similarly, food
32 exported from Ireland may lead to complaints in other countries and the same
33 arrangements would apply.

34
35 The objectives of the COP are to:

- 36
37
- 38 • Categorise food incidents for management
 - 39 • Explain the management of RASFF notifications received by the FSAI
 - 40 • Provide instruction for communicating food incident details to,
41 and between, food businesses, official agencies and the Food
42 Safety Authority of Ireland (FSAI).
 - 43 • Detail the arrangements for categorising, issuing,
44 communicating and actioning Food Alerts
 - 45 • Detail the arrangements for investigating food complaints
46 involving import from other Member States or referred from
47 Authorities in other Member States
- 48
49

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44
45
46
47
48
49

Scope

The Code of Practice applies to Food Incidents and Alert Notifications in relation to Food only and not Animal Feed. It also applies to the exchange of information on food safety matters between Ireland and other Member States under the provisions of the Official Feed and Food Controls 'single liaison' arrangements.

The Code is intended for use by all official agencies, the Food Safety Authority and food businesses.

2.0 Definitions:

Hazard

Hazard means as a biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect

(Regulation 178/2002, Article 3)

Risk

Risk means a function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard.

(Regulation 178/2002, Article 3)

Incident

Incident means the circumstances surrounding the identification of a hazard which poses a risk to health and can be considered as (but not exclusively):

- An event which has potentially harmful implications to the public resulting from the consumption of food
- The identification of contaminated foodstuff, that if consumed may lead to illness
- The identification of serious human illness that may be linked to contaminated food
- The identification of unhygienic practices in a food business of such a degree as to present an immediate danger to consumers' health
- The identification of irregular or illegal practices in any food business or in the distribution network that could pose a threat to consumers' health
- Biological or chemical contamination resulting from deliberate tampering or a terrorist event.

Communications

Rapid Alert System for Food and Feed (RASFF) is a notification system which is operated by the European Commission to exchange information on identified hazards between Member States and covers food and feed.

Confidential Document

Working outline draft only - Not to be used as reference

1 Notifications are categorised as either *Alerts* where there is an identified direct
2 or indirect risk to health or *Information Notifications* which relate to
3 information on a food or feed product which is unlikely to pose a risk to health,
4 but which may be interest to food authorities (such as consignments blocked
5 at BIPs because of non-compliances or developments on food safety
6 matters).

7
8 *Food Alert* means a notification issued by the FSAI to official agencies and
9 food businesses relating to an identified hazard. A food alert may result from,
10 but not be limited to, information received by a RASFF notification; a problem
11 identified by a food producer; a problem identified by an enforcement agency
12 through food testing or investigative work.

13
14 Risk Analysis

15
16 *Risk Analysis* means the process consisting of three interconnected
17 components: risk assessment, risk management and risk communication

18 *Risk assessment* means the scientifically based process consisting of
19 four steps – hazard identification, hazard characteristic, exposure assessment
20 and risk characterisation

21 *Risk management* means the process of weighing policy alternatives in
22 consultation with interested parties, considering risk assessment and other
23 legitimate factors, and, if need be, selecting appropriate prevention and
24 control options

25 *Risk communication* means the interactive exchange of information
26 and opinions throughout the risk analysis process as regards hazards and
27 risks, risk related factors and risk perceptions, among risk assessors, risk
28 managers, consumers, food businesses, the academic community and other
29 interested parties, including the explanation of risk assessment findings and
30 the basis of risk management decisions.

31 (Regulation 178/2002, Article 3)

32
33 Official agency

34
35 *official agency* means an official agency carrying out functions under a service
36 contract and acting on behalf of the Authority pursuant to section 48 of the
37 Food Safety Authority of Ireland Act of 1998

38
39 Investigating agency

40
41 *Investigating agency* means an official agency of the Food Safety Authority of
42 Ireland which has identified a hazard or is taking the lead on investigating an
43 incident.

44
45 Food Business

46 *Food business* means any undertaking, whether for profit or not and whether
47 public or private, carrying out any of the activities related to any stage of
48 production, processing and distribution of food.

49 (Regulation 178/2002, Article 3)

1 **PART 1 : INCIDENT AND ALERT NOTIFICATION MANAGEMENT**

2
3 **3.0 Management of Incidents**

4
5 **3.1 Role of the Official Agencies**

6
7 Official Agencies are likely to be the first contact point in dealing with an
8 incident and will take the lead role in investigations. They will also:

- 9
10
- 11 • Identify the hazard giving rise to the incident
 - 12 • Assess the risk
 - 13 • Initiate action
 - 14 • Communicate as necessary to other authorities, agencies,
organisations and consumers
 - 15 • Review activities on basis of information available
 - 16 • Act as a contact point for information requests
- 17

18 Which may be done individually or in co-operation with other agencies and/or
19 the FSAI.

20
21 See flow chart 1: Official Agencies

22
23 **3.2 Role of the FSAI**

24
25 Depending on the particular incident the FSAI will be able to:

- 26
- 27 • provide enforcement support;
 - 28 • act as a central contact point for gathering and issuing information;
 - 29 • act as an information resource and point of contact for scientific
30 expertise in dealing with an incident;
 - 31 • issue Food Alert and RASFF notifications;
 - 32 • notify and update official agencies
 - 33 • provide necessary briefings to other professionals, government
34 departments and officials and the media.
- 35

36 The FSAI will also be able to contribute significantly to the risk analysis
37 process.

38
39 See flow chart 2: FSAI

40
41 **3.3 Role of Food Business Operators**

42
43 Food businesses operators should be aware of legal obligations set out in
44 Regulation 178/2002 regarding food recall notifications and maintenance of
45 food recall and traceability systems. These provisions will apply from 1
46 January, 2005 and include:

Confidential Document

Working outline draft only - Not to be used as reference

1 1. A requirement to withdraw food from the market where there is a belief that
2 food which has been imported, produced, processed, manufactured or
3 distributed does not meet food safety requirements

4
5 2. Accurately and effectively inform consumers of the reason for the product
6 withdrawal where the product is likely to have reached retail sale level and
7 recall from consumers products already supplied to them when other
8 measures are not sufficient to achieve a high level of health protection.

9
10 3. Inform relevant official agencies

11
12 4. Collaborate with official agencies on action taken to avoid risks posed by
13 food which they have supplied

14
15 The provisions extend to all production, processing, manufacturing, retail and
16 distribution activities.

17
18 Therefore food businesses shall:

- 19
20
- Take all necessary measures to protect public health
 - Maintain and test an effective and efficient recall and traceability system
 - Maintain all process documentation and product testing and traceability documentation.
 - Notify official control agencies and/or the FSAI of incidents or potential incidents without delay¹
 - Provide all necessary assistance and co-operation to an investigating agency
 - Ensure timely release of information relevant to an investigation
 - Review and update information as it becomes available and ensure investigating agencies are notified during incidents
- 21
22
23
24
25
26
27
28
29
30
31
32

33 (¹ Where a legal requirement under a specific Statutory Instrument exists to
34 notify a specific Official Agency/Ministry, the relevant provisions must be
35 followed)

36
37 See flow chart 3: Food Business

38 39 **3.4 Planning and Co-Ordination**

40
41 Official agencies will have arrangements or procedures in place to deal with
42 receiving notifications of incidents and will investigate accordingly.

43
44 Such an investigating agency will be responsible for identifying the hazard,
45 assessing the risk and deciding upon and initiating the appropriate course of
46 action.

47

Confidential Document

Working outline draft only - Not to be used as reference

1 Incidents should be dealt with using the principles of risk analysis. In order to
2 categorise incidents for management purposes, consideration will be given to
3 the risk posed and the scale and nature of the distribution of the food.

4
5 In deciding where the responsibility for managing an incident lies the risk
6 categorisation and distribution of food associated with an incident can be used
7 as a guide.

8
9 The **risk categorisation** can be classified as High, Medium or Low

10
11 **High** – where the adverse health affects are likely to be severe and
12 immediate (eg. *E.coli* O157, *cl. Botulinum*, caustic chemicals, presence of
13 allergens)

14
15 **Medium** – where the health affects are serious but relate to long term
16 exposure or consumption of large quantities of food (eg. Chemical
17 contaminants such as PAHs)

18
19 **Low** – where the health effects are minimal or not observable (eg chemical
20 residue levels which are above statutory limits but which do not pose a health
21 risk, foreign objects)

22
23 High risk category incidents should in all cases be notified to the FSAI without
24 delay.

25
26 The **distribution of the food** can be considered in the context of the
27 enforcement remit of the investigating agencies and classified as Limited or
28 Wider distribution.

29
30 **Limited distribution** – where the food is distributed in a localised area under
31 the responsibility of one official agency (such as a bakery operating with the
32 boundary of one health board) or the distribution is confined to one sector
33 under the responsibility of one official agency (such as shellfish consigned to
34 various dispatch centres all under control of DCMNR).

35
36 **Wide distribution** – where the food is distributed such that more than one
37 official agency has responsibility or where food has been distributed outside
38 the state.

Confidential Document

Working outline draft only - Not to be used as reference

1
2
3
4

In considering where the responsibility for managing an incident lies, the following outline should be used.

Distribution	Risk	Management
Limited	Low	Investigating Agency
	Medium	Investigating Agency, in collaboration with FSAI as necessary
	High	Investigating Agency in collaboration with FSAI
Wide	Low	Investigating Agency
	Medium	Investigating Agency, in collaboration with FSAI as necessary
	High	FSAI in collaboration with Investigating Agency

5
6
7
8
9

The responsibility for carrying out investigation and liaison at local level will be with the investigating agency. Such an agency may request assistance from the FSAI regardless of the risk or distribution associated with any incident.

10
11
12
13

Where there is necessary collaboration with the FSAI in managing an incident, investigations will continue to be carried out by the investigating agency with support from the FSAI if requested.

14
15
16
17
18
19
20
21
22

In many cases, an investigating agency may not be aware of the full nature of the distribution or risk when initially investigating a food incident. Agencies are encouraged to use the 'precautionary principle' approach. During the course of investigation, officers may believe there are wider implications than the evidence suggests and should notify the FSAI of the circumstances at the initial phase of the investigation. As much detail as possible should be provided and updates provided as necessary as outlined below. An investigating agency may need to re-categorise the incident on the basis of information as it becomes available.

23
24
25
26

[Where a high risk/wide distribution incident has been identified, the FSAI will consider invoking the Crisis Management Plan.]

27
28
29
30

Any distribution of food to other Member States will necessitate the notification of the Commission through the RASFF and it is therefore necessary even in investigating low risk incidents that official agencies notify such distribution immediately to the FSAI..

1 **3.5 Risk Analysis**

2
3 The investigating agency with responsibility for managing an incident will need
4 to follow a risk analysis approach in deciding action.

5
6 In carrying out the risk assessment, the Codex Alimentarius model (as set out
7 in Regulation 178/2002) will be followed, which consists of hazard
8 identification, hazard categorisation, exposure assessment and risk
9 categorisation.

10
11 **1. Hazard Identification:** the identification of known or potential health effects
12 associated with a particular agent.

13
14 **3. Hazard Characterisation:** the qualitative or quantitative evaluation of the
15 nature of the adverse effect associated with the hazard .

16
17 **2. Exposure Assessment:** the qualitative or quantitative evaluation of the
18 degree of intake likely to occur.

19
20 **4. Risk Characterisation:** the integration of hazard identification and
21 exposure assessment into an estimate of the risk and its associated
22 uncertainties.

23
24
25 **4.0 Notifications**

26
27 A template for notifications, based on the Codex 'Guidelines for the Exchange
28 of Information in Food Control Emergency Situations' is included at Annex 1,
29 which should be used for notification of any incident to the FSAI.

30
31 Notifications of incidents should be sent by e-mail to: rapidalert@fsai.ie,
32 detailing as much information as is known and relevant. Contact details must
33 be provided, including out of hours contact as necessary.

34
35 It is essential that prior to sending a notification to the Authority that a
36 telephone call be made to the FSAI Rapid Alert Team to advise that such a
37 notification is being sent to ensure receipt.

38
39 The FSAI will notify official agencies of key contacts and telephone numbers
40 and provide regular updates on any changes to these.

41
42 **4.1 Out of Hours Arrangements**

43
44 The FSAI operates an emergency out of hours telephone line (01) 817 1313.
45 Where information is being sent to the rapid alert e-mail address outside of
46 normal working hours, a call to the out of hours number advising of the fact
47 should precede the information.

1 Official agencies should have local arrangements in place for the notification
2 of incidents occurring outside of working hours and these arrangements
3 should be advised to the FSAI
4

5 **5.0 Malicious Tampering/Intentional Contamination of Food**

6
7 Malicious tampering and intentional contamination of food is considered to be
8 a matter under the remit of the Garda Siochana National Bureau of Criminal
9 Investigation.

10
11 Investigating agencies which become aware of an incident which may be the
12 result of malicious tampering and/or intentional contamination of food should
13 notify the FSAI immediately for further advice.
14

15 **6.0 Communications**

16
17 Food distribution follows a complicated network and in many cases food will
18 come under the responsibility of more than one official agency through the
19 distribution chain in Ireland.
20

21 In addition it is possible for food produced in Ireland to leave the state or to be
22 brought into the state from other countries.
23

24 The FSAI will ensure there are suitable communication systems and
25 arrangements in place in the state to exchange such information within Ireland
26 and with other countries.
27

28 This includes:

- 29 • Operation of the Rapid Alert System For Food in Ireland
- 30 • A protocol for sharing such information with the Food Standards
31 Agency (Northern Ireland) on cross border distributions
- 32 • A protocol on investigating incidents under the Single Liaison Body
33 arrangements of Official Feed and Food Controls (currently
34 Directive 93/99/EEC)
- 35 • Acting as the central contact point for exchanging such information to
36 third countries
37

38 There is a need for Official Agencies, Industry groups and food businesses to
39 have their own communications structures and protocols in place, which
40 should include the maintenance of lists of key contacts.
41

42 **6.1 Rapid Alert System for Food and Feed (RASFF) Notifications**

43
44 The European Regulation 178/2002EC provides for a rapid alert system
45 network for the notification of incidents between Member States of direct or
46 indirect risk to human health deriving from food or feedstuffs. The system is
47 referred to as the Rapid Alert System for Food and Feed (RASFF). The
48 European Commission manages the system.
49

Confidential Document

Working outline draft only - Not to be used as reference

1 The FSAI acts as the contact point for receipt of Rapid Alert notifications
2 issued by the European Commission (in relation to food) and is the contact
3 point for notifying the Commission of any action initiated in Ireland to control a
4 food hazard.

5
6 RASFF notifications (Alerts and Information exchanges) are received by the
7 FSAI on a daily basis and all are assessed for possible implications for
8 Ireland. The basis for the assessment includes:

- 9
- 10 • Known distribution of the food to Ireland
 - 11 • Possible distribution of food to Ireland from another country
12 known to have received the food
 - 13 • The type of food
 - 14 • The possible uses for the food (e.g. direct retail sale or as an
15 ingredient in processing)
 - 16 • The nature of the risk
 - 17 • Other potential implications for consumers
- 18

19 Where the implications are unclear, the FSAI will consult with appropriate food
20 business representatives, official agencies and other experts in order to
21 inform on the correct course of action.

22
23 Where the FSAI consults directly with food business operators the relevant
24 official agency will also be informed where appropriate.

25
26 The FSAI will notify the Commission of any measure taken to restrict the
27 placing on the market or of forced withdrawal or recall from the market of food
28 in order to protect public health and requiring rapid action.

29
30 Rejection, related to a direct or indirect risk to human health, of a batch,
31 container or cargo of food at a Border Inspection Post will also be notified
32 through the RASFF.

33
34 The template for such notifications is provided by the Commission.

35
36 Where an official agency is aware of the need to notify the Commission of, for
37 example, an incident or results of testing, as many of the relevant details
38 should be completed and forwarded to the Rapid Alert Team as described in
39 Section 4.

40
41 Once details have been checked and the notification sent to the Commission,
42 it will be copied to the originator by way of confirmation. This will normally be
43 done within one working day of receipt.

44 45 **6.2 Food Alerts**

46
47 The FSAI may become aware of a food hazard through the RASFF
48 notifications, directly from a food producer in Ireland, any of the official
49 agencies, food control laboratories or any other source. Where there is a need

Alerts CoP : February 2004

Page 10 of 21

DRAFT 4

Confidential Document

Working outline draft only - Not to be used as reference

1 for action to be taken or to convey the information to the wider enforcement
2 and food business community, the FSAI will issue a Food Alert.

3
4 The Food Alert notification will be issued to all enforcement agencies. The
5 Alert will also be sent to public health representatives, food business
6 representatives, and other interested groups and organisations who have
7 requested to be on the circulation list.

8
9 While notifications will also be sent by fax where requested, e-mail will be
10 considered as the normal means of communication.

11
12 As a supplement to the e-mail notification, SMS text messaging will be used
13 by the FSAI to inform recipients of the issue of an Alert.

14
15 Once issued, all food alerts will be placed on the FSAI website: www.fsai.ie

16
17 The Food Alert will be in a standard form, identified with a unique, sequential
18 number relating to the year of issue (see examples in Annex 2).

19
20 Food Alerts will be issued in one of two categories:

21
22 **Category I (For Action)** - Will be used where there is an identified risk to
23 consumers and action is required to be taken. Ensuring the removal from
24 store shelves of a food identified with a high pathogenic bacterial loading is an
25 example of the type of Alert which would fall in this category.

26
27 The detail contained in the Alert will clearly set out what is known about the
28 food (including batch/production codes, size of containers, quantities affected,
29 durability dates, etc), the nature of the hazard and the risk along with what
30 specific action is required. This will enable official agencies and food
31 businesses to act in an appropriate, consistent and co-ordinated manner to
32 control the risk.

33
34 Official agencies will be provided with direction on the level of response and
35 enforcement required and any other action to be carried out.

36
37 **Category II (For Information)** – Will be used for passing on information
38 relating to food safety, but not detailing or requiring any action to be taken.
39 Where a product recall has been initiated by a food producer and there is no
40 further action being required would be an example of such a notification.

41
42 Category II Alerts are a means of making enforcement offices and food
43 business representatives aware of food safety issues where there may be, for
44 example, enquiries from the public or trade organisations on a particular food
45 safety matter.

46
47 The detail provided in the Alerts will very much depend on the specific issue
48 being dealt with.

49

Confidential Document

Working outline draft only - Not to be used as reference

1 The decision to issue a food alert will be taken in view of the nature and
2 details known about the hazard and risk. Where an incident has been notified
3 to the FSAI by an official agency the decision to issue an Alert will be taken in
4 consultation with the agency and will include summary details of any action
5 which has already been undertaken.

6
7
8 **6.3 Media Management**

9
10 **Incidents Managed by Official Agencies**

11 The investigating agency may issue a local press statement to alert the
12 general public to an incident. The relevant food business should be consulted
13 before the identity of a named business or branded food is discussed with, or
14 released to, the media. A copy of the press statement should be sent to the
15 FSAI, for information. If the need arises, the FSAI can provide a support role
16 to the investigating agency on their request.

17
18 **Incidents Managed by Official Agencies in Collaboration with the FSAI**

19 An investigating agency should consult with the FSAI prior to issuing a press
20 release where there is collaboration on the management of an incident. The
21 responsibility for issuing this press release will remain with the investigating
22 agency, with input from the FSAI. Where the FSAI considers it necessary to
23 issue a press release this will be carried out in consultation with the official
24 agency.

25
26 **Incidents Managed by the FSAI**

27 Where the FSAI is leading the management of a food incident in collaboration
28 with one or more official agencies, the issue of press releases and statements
29 to the media will be managed by the FSAI with input from the investigating
30 agency/agencies.

31
32 Food business operators issuing press releases, public notices and/or recall
33 or withdrawal notifications should provide copies to the relevant official
34 agency or the FSAI.

35
36
37 **7.4 Incident Closure**

38
39 Once investigations into an incident have been completed or all possible
40 action has been carried out to ensure food products have been recalled or
41 withdrawn, it is recommended good practice to notify all parties involved that
42 the incident is closed, whether the action has been initiated by a food
43 business operator, official agency or the FSAI.

44
45 A summary record of the outcome should be made for reference purposes
46 and in the case of food withdrawals/recalls, details of quantities
47 returned/destroyed should be identified.

1
2
3 **PART 2 : SINGLE LIAISON ARRANGEMENTS**

4
5 **'Single Liaison' Arrangements and Third Country Notifications**

6
7 Under the single liaison arrangements set out in Article 6(2) of Directive
8 93/99/EC, relating to the additional measures concerning official control of
9 foodstuffs, The FSAI will act as the contact point in Ireland to assist and
10 coordinate communication and, in particular, the transmission and reception
11 of requests for assistance between Ireland and other Member States.

12
13 The arrangements do not preclude direct contact between official agencies
14 and officials in other Member States, but where there is such contact, the
15 FSAI should be informed concerning the nature of the contact.

16
17 **Referrals from Other Member States**

18
19 Where a request for assistance is received from another Member State, the
20 FSAI will refer the matter to the appropriate official agency.

21
22 The official agency receiving such requests will be responsible for providing
23 such information that has been reasonably requested and the information
24 shall be forwarded without delay. It is recommended that as part of good
25 practice such requests should be dealt with within 28 days.

26
27 The information to be relayed to the requesting authority can be sent either
28 directly or through the FSAI. Where information is sent directly, a copy should
29 also be sent to the FSAI

30
31 In dealing with the request, if it becomes apparent that there has been a
32 breach of food safety legislation, appropriate action will be taken by the official
33 agency.

34
35 **Matters referred to other Member States**

36
37 As a result of consumer complaints, sampling and inspection, official agencies
38 may find investigations being carried out on food produced in other member
39 states. It would be appropriate in such circumstances to refer the matter to
40 the competent authority in that member state for information and action.

41
42 In forwarding such information, it would be reasonable to request any relevant
43 details about the conditions of manufacture, distribution etc. of the product
44 which could assist in the local investigation. Details of the outcome of any
45 investigation and follow up action could also be reasonably requested. The
46 FSAI, acting on behalf of the official agency, will be able to forward all details
47 and requests about such matters to the designated 'single liaison' contact
48 point for the appropriate member state.

1 **Third Country Investigations**

2

3 Similar arrangements will apply where food has been exported to, or imported
4 from, a country outside the EU.

5

6 For assistance with investigations involving Third Countries, the FSAI should
7 be contacted.

DRAFT

1 **ANNEX 1:**

2 **FSAI INCIDENT REPORT FORM**

3
4
5 **NOTIFICATION OF FOOD INCIDENT**

6
7 **REPORTED BY:**

8 Position:

9 Organisation:

10 Address:

11 Direct Tel. No:

12 Out of Hours:

13 Fax No:

14 e-mail:

15
16 **DATE /TIME OF REPORT:**

17
18
19 **SECTION 1 – DETAILS OF HAZARD**

20
21 **PRODUCT IDENTIFICATION:**

22 (Please supply as much information as is known)

23
24 Food type:

25
26 Nature of the Hazard:

27

Chemical	Microbiological	Foreign Object

28
29 Country of Origin:

30
31 Manufacturer:

32
33 Importer:

34
35 Retailer/Distributor:

36
37 Lot/Batch Number:

38
39 Details of Packaging (pack size, type etc):

40

1 Date of Production:

2

3 Known Distribution:

4

5

6 **SECTION 2 – DETAILS OF INVESTIGATION**

7

8 Date of Hazard identified

9

10 How Hazard was identified:

11

12 Known illness related to consumption:

13

14 Details of any investigation:

15

16 Contact with other agencies/organisations:
17 (details of individuals, contact numbers etc)

18

19

20

21

22 **SECTION 3 – OTHER INFORMATION**

23

24 Any other details known about the incident:

25

26

27

28 Once completed the form should be emailed to rapidalert@fsai.ie
29 Or faxed to 'Rapid Alert', FSAI on 01 817 1301

30

31 For out of hours notification, phone 01 817 1313 and advise
32 information is being sent.

33

34

1 **ANNEX 2**

2

ALERT NOTIFICATION 2001.028
Category I : For Action
Antibiotic residues in Royal Jelly Capsules

Notifying Country	Germany
Country of Origin	Italy
Product	Natural Goodness Royal Jelly Capsules
Product Description	45 x 500mg capsules Food supplement on the basis of Royal Jelly
Manufacturer	Italiano Food Supplements, Cathedral St, Rome
Minimum Durability Date	End 11/2004
Lot No.	345245-04B
Importer	Marcel & Detroit, D-90675, Hamburg, Germany

Message

The Food Safety Authority of Ireland advises that the above brand of Royal Jelly Capsules should be withdrawn from the market due to the presence of the antibiotic residues Chloramphenicol and Streptomycin.

Chloramphenicol and Streptomycin are antibiotics used in human medicine. The levels present in the capsules pose a very low risk to consumers and it is not considered to be of public health significance. However these residues are not permitted in Royal Jelly, so as a precautionary measure the affected lots should be withdrawn.

Consignments of the implicated products have been dispatched to Ireland from Germany, some of which have already been supplied to the health trade.

No other products from these Manufacturers or Importers are affected in any way. Only the products detailed above are the subject of the notice.

Confidential Document

Working outline draft only - Not to be used as reference

Nature of Danger

Presence of the antibiotic residues Chloramphenicol and Streptomycin which are not permitted in Royal Jelly

Action Requested

Retailers/ Wholesalers are requested to remove these products from shelves

EHOs are requested during the course of routine inspections to ensure that these products are removed from sale

Joe Bloggs,

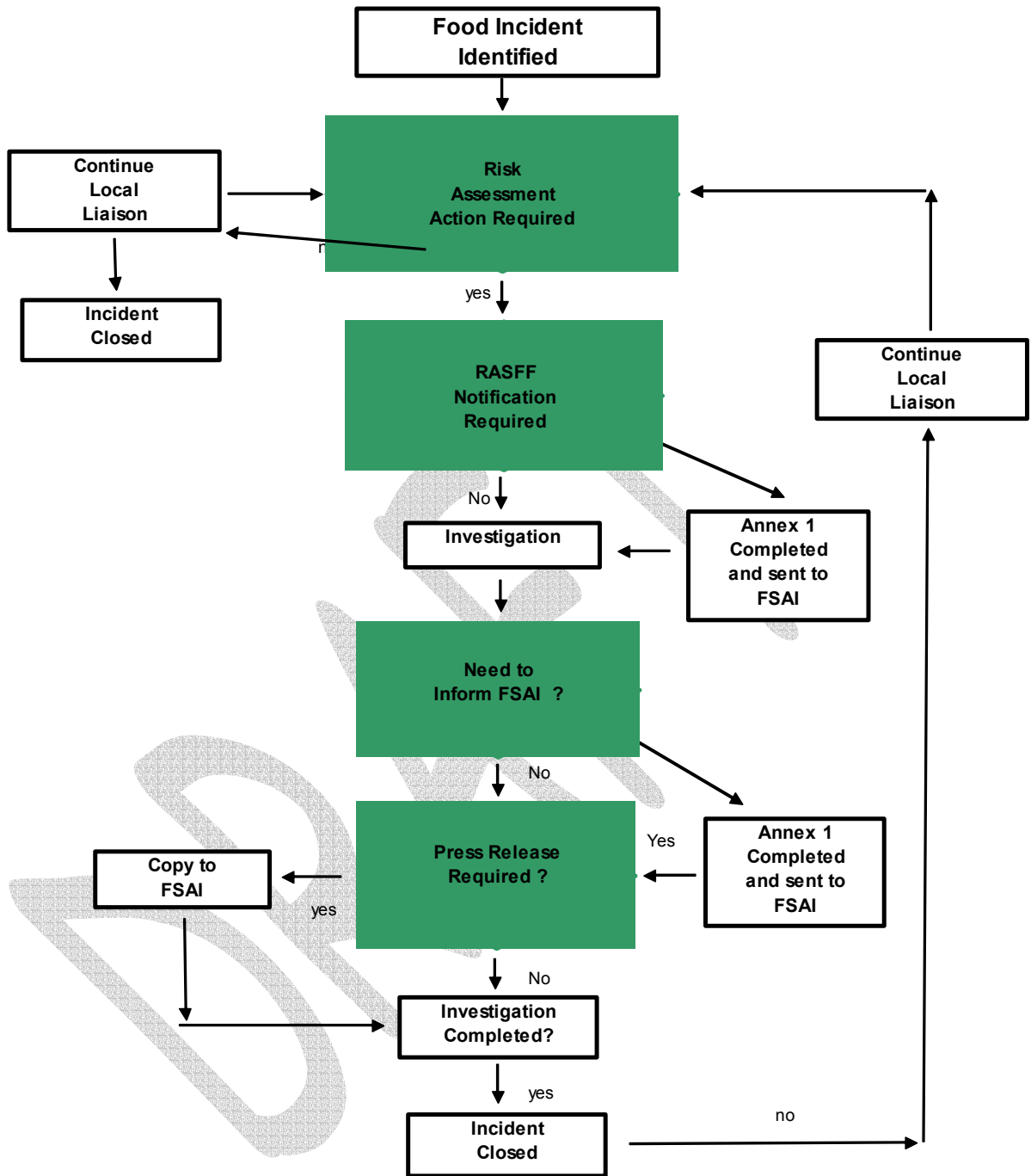
Consumer Protection Division

Date 01st April, 2001

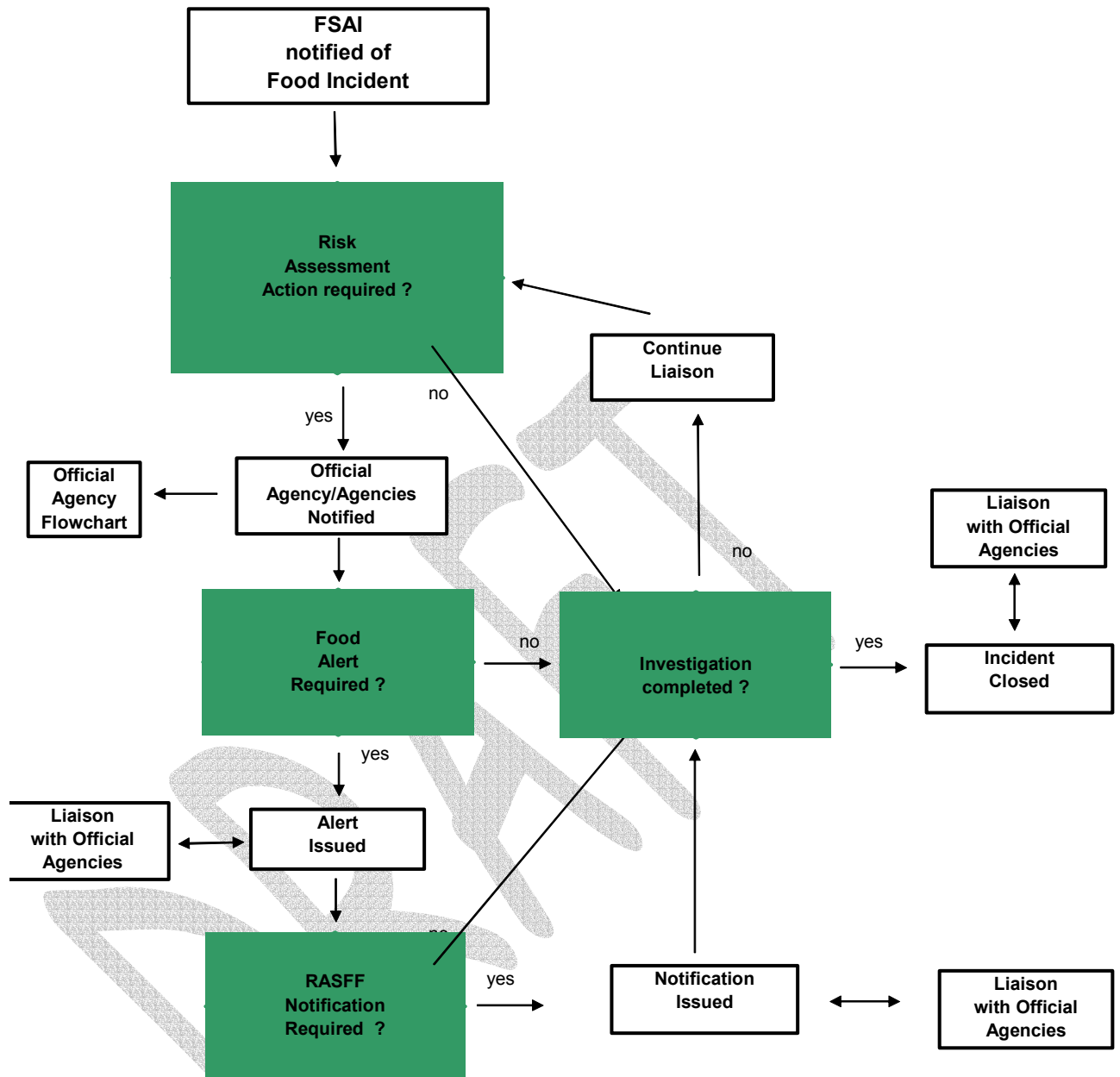
Abbey Court, Lower Abbey Street, Dublin 1
TELEPHONE: +353 1 817 1300
FACSIMILE: +353 1 817 1301
EMAIL: rapidalert@fsai.ie

DRAFT

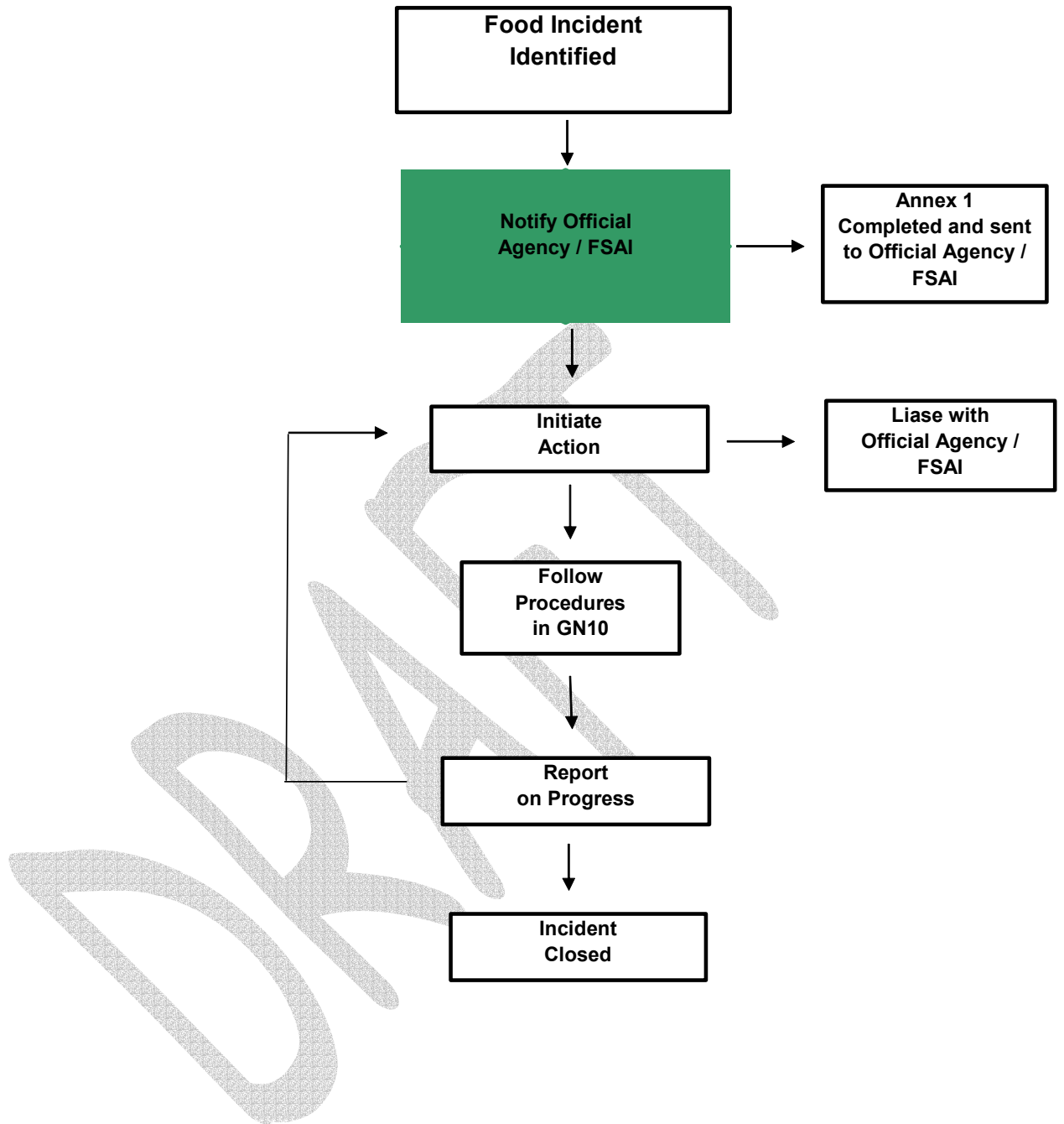
Flowchart 1 Official Agency



Flowchart 2: FSAI



Flowchart 3 Food Business



1
2