



Údarás Sábháilteachta Bia na hÉireann
Food Safety Authority of Ireland



ANNUAL
REPORT **2025**

To the Minister for Health,
The Board is pleased to submit to the Minister for Health its Annual Report for the year ended 31 December 2025, in accordance with Section 25 of the Food Safety Authority of Ireland Act, 1998.



Ms Ann Horan
Chairperson



Mr Greg Dempsey
Chief Executive Officer

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Chairperson's statement

It is my great pleasure to present the Annual Report of the Food Safety Authority of Ireland (FSAI) for the year 2025.



This year marked the beginning of our new Strategic Plan, which will guide our direction for the coming years. It was a year of significant leadership change, as in March we welcomed our new Chief Executive Officer (CEO), Mr Greg Dempsey – whose arrival comes at a pivotal moment in the implementation of our multi-year strategy – and marked the conclusion of Dr Pamela Byrne's 10-year leadership as CEO of the FSAI.

Throughout 2025, we advanced our statutory mandate through science-based regulation, enhanced surveillance and enforcement activities, and continued to collaborate with our stakeholders across the food chain. The FSAI worked closely with the Department of Health, whose support remains essential to the effective delivery of our strategy. The expertise of the official agencies is critical in supporting Ireland's robust food safety framework. In 2025, we maintained our close partnership with the Official Agencies.

The achievements outlined in this report reflect the efforts of our staff, and on behalf of the Board I would like to thank them. Their collective commitment ensures that the FSAI remains agile, evidence driven and responsive to emerging risks and evolving consumer expectations.

I would also like to express my sincere appreciation to the members of the FSAI Board and the Food Safety Consultative Council, as well as the Chairs and members of the Scientific Committee and its subcommittees, the Performance and Remuneration Committee, and the Audit and Risk Committee for their input throughout the year.

On behalf of the Board, I wish to extend our gratitude to the Minister for Health, Jennifer Carroll MacNeill, her advisors, Minister of State, Jennifer Murnane O'Connor, and the staff of the Department of Health for their continued support to the FSAI and its range of activities.

As we look ahead, the FSAI remains steadfast in its ambition to protect consumers and lead a food safety system that is resilient, future focused and aligned with best international practice.

A handwritten signature in blue ink, which appears to read "Ann Horan". The signature is fluid and cursive.

Ms Ann Horan
Chairperson

Chief Executive Officer's foreword

It is a privilege to introduce the Annual Report of the Food Safety Authority of Ireland (FSAI).



Since joining the FSAI in 2025, I have greatly valued having the opportunity to meet our dedicated staff, our partners across the official agencies and the many stakeholders who contribute to Ireland's strong and trusted food safety system.

In 2025, we successfully delivered the actions set out in our business plan, thus ensuring continued progress across our regulatory, scientific and consumer-focused priorities. These achievements reflect the professionalism of our teams and the strength of our collaborative approach with the Department of Health, official agencies, industry representatives and colleagues across the wider public service.

Some of our activities in 2025 include: the publication of our new guidance note on food safety culture, a successful Food Safety Consultative Council open meeting which looked at how artificial intelligence can be used across our evolving system, the development of the FSAI's *Science Strategy 2026–2030*, a public consultation on a food hygiene rating scheme for Ireland, and managing and coordinating the response to a foodborne outbreak of listeriosis in the summer.

Our *Strategy 2025–2029* recognises the need for the FSAI to use data more effectively to monitor and analyse the food system. In 2025, we began a multi-year programme to achieve this goal by

training staff in the use of information tools, accessing our existing systems and considering our data governance structures. In 2026, we will continue to embed a data-driven culture across our organisation, thus ensuring that data consistently inform and strengthen our decision-making.

The 2025 annual report is presented differently than previous reports, reflecting the beginning of our new strategy. This report is structured around each of our strategic goals, providing a clearer view of how our work aligns with the long-term direction we have set for the FSAI through to 2029. This approach offers greater transparency and demonstrates how our day-to-day activities contribute to the delivery of our strategic goals.

As we plan for the future, I am confident that the foundations laid in 2025 position us strongly for the years to come. I look forward to continuing our work with our stakeholders to protect public health and uphold the highest standards of food safety for consumers across Ireland.

A handwritten signature in black ink, appearing to read 'Greg Dempsey'. The signature is stylized and written in a cursive-like font. It is positioned above a horizontal line that separates it from the printed name below.

Mr Greg Dempsey
Chief Executive Officer



01

About the Food Safety
Authority of Ireland

About the Food Safety Authority of Ireland

The Food Safety Authority of Ireland (FSAI) was established under the Food Safety Authority of Ireland Act, 1998 as an independent Government agency responsible for the enforcement of food legislation in Ireland. This Act was enacted in July 1998 and came into effect on 1 January 1999. The Act was amended in 1999 by the British-Irish Agreement Act.

The Authority is a statutory, independent and science-based regulatory enforcement body dedicated to protecting public health and consumer interests in the areas of food safety, hygiene, integrity and authenticity. It reports to the Minister for Health, who appoints a 10-member Board for the organisation. The Authority also has a 15-member Scientific Committee (also appointed by the Minister for Health) which assists and advises the Board.

The Authority has service contracts with the Health Service Executive (HSE), the Department of Agriculture, Food and the Marine (DAFM) and the Sea-Fisheries Protection Authority (SFPA). These official agencies carry out official controls of food businesses on the Authority's behalf. The Authority also has service contracts with the Marine Institute and the State Laboratory for food sampling, and with the National Standards Authority of Ireland for controls on natural mineral waters and food packaging.

The Authority makes decisions relating to food safety, hygiene and integrity using the latest and best scientific advice, evidence and information available. This ensures that people in Ireland, as well as consumers of Irish food in more than 180 countries across the world, have access to safe and trustworthy food. The Authority is legally mandated to take all reasonable steps to make sure that food consumed, produced, distributed or marketed in Ireland meets the highest standards of food safety and hygiene reasonably attainable, and that food complies with legal requirements or, where appropriate, with recognised codes of good practice. These activities are key to underpinning Ireland's societal health and economic growth.





02

Our activities

Activities delivered in 2025



Management of **9,882** queries and complaints



Completion of **820** food incidents and **88** investigations



Communication to consumers of **83** food alerts and **57** food allergen alerts



Completion of **96** risk assessments



Management of **209** protected disclosures



Food Safety Consultative Council Open Meeting held on “AI in Food Safety: Innovation, Risks and Opportunities”



Publication of legislative and scientific advice, research and guidance for food businesses



Delivery of materials on food safety culture, including a guidance note and a webinar



Active collaboration across EU networks



Addition of five new modules to the FSAI Learning Portal



Agreement on the FSAI's People Strategy



Further embedding into the FSAI the optimal use of data in order to enhance food safety



03

Progress against our
Strategy 2025–2029

Our *Strategy 2025–2029*

In 2024, the Authority launched its *Strategy 2025–2029*, setting out a 5-year vision for what we aim to achieve and how we will deliver on those goals.

2025 marked the first year of implementation of our *Strategy 2025–2029*. This report details our progress against the strategy, highlighting achievements across our four strategic goals. Each goal is supported by clear objectives and high-level deliverables, designed to be met within the first 3 years and to guide the Authority's activities throughout the strategy period.

We report annually on these deliverables and we will conduct a midpoint review to ensure that our approach remains responsive to the external environment. This section of the annual report provides a detailed account of our performance in 2025, structured around each of our four strategic goals.



Our vision

Safe and trustworthy food for everyone

Our purpose

As Ireland's independent regulator and the central competent authority for the enforcement of food safety legislation, we will protect consumers' health and interests by:



Building a culture of food safety



Improving food safety within a risk analysis framework



Leading a robust food safety control system



Continuing to drive organisational excellence

Our goals



Goal 1
Advocate and Engage



Goal 2
Reduce Risk



Goal 3
Enforce Food Law



Goal 4
Drive Organisational Excellence

Our values

- We develop and inspire people to build a better organisation through **teamwork**
- We act with **integrity** and are honest, open and independent in all we do
- We are **passionate** about protecting consumers
- We act with **respect** and take personal responsibility
- We recognise and value **collaboration** with our partners
- We are **transparent** and open, and we communicate clearly



Goal 1

Advocate and engage

Advocate for food safety and authenticity in our engagement with all stakeholders to better protect consumers' health and interests and increase compliance. As the independent and trusted voice for consumers within an evolving food system, we will:

- Identify and take opportunities to promote the importance of food safety and authenticity through dialogue and working collaboratively
- Provide accessible and evidence-based advice, tools and communications to raise compliance with food safety standards
- Work with Government, State agencies and our partners to ensure that food safety and authenticity is prioritised
- Foster the highest standards of food safety, integrity and authenticity in the food industry.

Introduction

Throughout the year, we continued to advance Goal 1 of the FSAI *Strategy 2025–2029* by strengthening our role as a proactive and trusted voice for food safety. Our work focused on deepening the FSAI's engagement with consumers, industry and Government partners, thus ensuring that our advice, insights and regulatory guidance remained clear, evidence based and accessible. By fostering open dialogue with our stakeholders, enhancing communication channels and championing a culture of transparency, we worked to build greater understanding of food safety responsibilities and risks across the entire food chain. The progress outlined under this goal reflects our commitment to advocacy that informs and engagement that empowers, thus helping to protect public health and support a compliant, sustainable food system.

Key activities in 2025

Objective 1:

Identify and take opportunities to promote the importance of food safety and authenticity through dialogue and working collaboratively

The Food Safety Consultative Council (FSCC)

The FSCC is a statutory Council established under Section 14 of the Food Safety Authority of Ireland Act, 1998. Its purpose is to facilitate consultations for the purpose of promoting higher standards or for any other matters relating to the functions of the Authority.

Membership of the FSCC is made up of representatives from the Authority's stakeholders, including consumer representatives, food industry professionals, members of the inspectorate and academics representing the food sector. Members are by Ministerial appointment and by the Board of the Authority. Membership of the FSCC in 2025 is listed in Appendix 1.

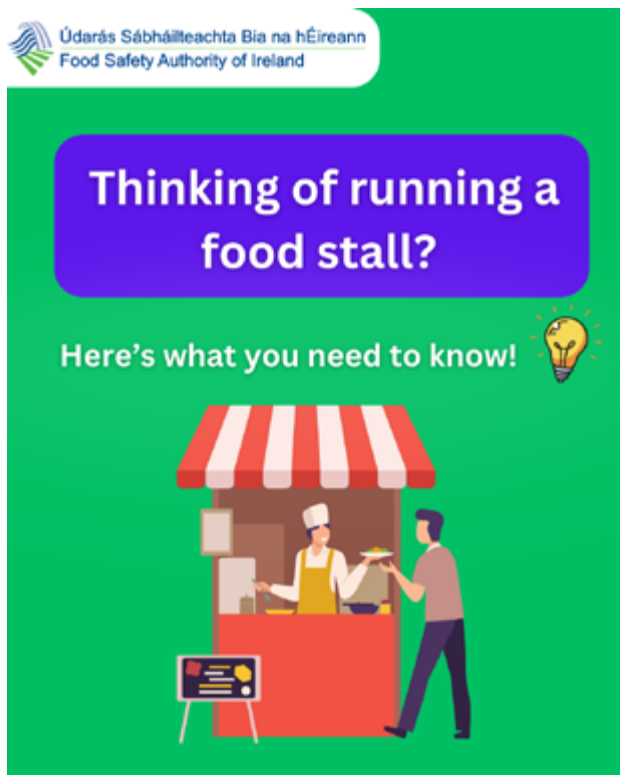
The FSCC continued to deliver strongly against its remit during 2025. The FSCC hosted three meetings of the Council which covered a broad spectrum of work carried out within the Authority. This activity supported the advancement of priority issues and supports the delivery of the FSCC's role of consulting with stakeholders on food safety issues.

The FSCC held an open meeting in February, and its theme was "AI in Food Safety: Innovation, Risks, and Opportunities". The meeting was attended by more than 150 people and provided an opportunity for the FSAI and its stakeholders to learn about and debate the application of AI in food safety. Following the meeting, a report was published: [The Food Safety Consultative Council Open Meeting – AI in Food Safety: Innovation, Risks, & Opportunities | Food Safety Authority of Ireland](#).

In addition, the FSCC developed a new 3-year work plan, with input from both the Board and the FSAI Senior Leadership Team. The FSCC Chair presented an update to the Board in December, reinforcing strong governance and engagement.

Promoting food safety and authenticity through stakeholder engagement and communication

Strategic communications and stakeholder engagement remained a central focus, with ongoing activity to promote the importance of food safety and authenticity. The Authority continued to enhance its social media channels, enabling it to alert consumers to food safety issues, respond to queries, and engage directly with consumers and food businesses. In 2025, the Authority had an online community of 86,671 engaged stakeholders between its Facebook, X, LinkedIn, Instagram and YouTube accounts – an increase of approximately 9% on the 2024 figure of 79,179.



The Authority hosted a number of events during the year, including the Food Reformulation Task Force event “Implementing the Food Reformulation Roadmap”, Breakfast Bites on food safety skills and food safety culture, and the FSCC Open Meeting “AI in Food Safety: Innovation, Risks, and Opportunities”. All events were successfully delivered and had a strong attendance.

The Authority continued to engage with the media throughout the year in order to keep its stakeholders up to date. Authority staff were regularly invited to speak on national and local radio throughout. In 2025, the Authority responded to 188 media queries and issued a total of 20 press releases.

Each year, the FSAI allocates time to the education of the future generation of food scientists and food safety inspectors, as well as those studying for a career in regulatory agencies, by delivering lectures and seminars across Ireland and providing student internships and placements in the FSAI. Throughout 2025, the Authority’s staff members continued to work with various third-level institutions to deliver lectures, posters, and presentations.

Preparations for Ireland’s EU Presidency

The Authority contributed to preparations for Ireland’s EU Presidency in 2026, providing input into the planning of key food safety events.

Objective 2:

Provide accessible and evidence-based advice, tools, and communications to raise compliance with food safety standards

Food hygiene rating system evaluation

The Scientific Committee Ad hoc Subcommittee on Food Hygiene Rating Systems and a similar FSCC subgroup continued their work throughout 2025. The Scientific Committee is examining the evidence base, while the FSCC is considering the views of the stakeholder represented by the Council. In May, the FSCC subgroup announced a public consultation to gather views from consumers and food businesses in Ireland on the potential benefits and negative consequences of a food hygiene rating scheme for Ireland.

Both groups met regularly during the year, including several joint meetings with stakeholders in other jurisdictions that have implemented food hygiene rating schemes. Separate reports are being drafted and they are expected to be published in 2026. This work contributes to a comprehensive assessment of food hygiene rating schemes and their potential role within Ireland's food system.

Supporting food business compliance

To aid food business compliance, the Authority continued to develop and deliver training materials, events, briefings, and other supports for its stakeholders, including food businesses, trade organisations, education stakeholders, and State agencies.

Throughout the year, significant progress was made on compliance-building tools and resources. The development of the FSAI Learning Portal continued in 2025. The learning portal is a free digital platform which food businesses can use to keep up to date with the latest food safety requirements. It was developed to assist food businesses in building compliance, and it includes e-learning modules, webinars, short videos and explanatory materials covering a broad range of relevant topics. In 2025, 3,210 food businesses created new accounts on the FSAI Learning Portal, enabling them to access a wide range of courses and resources. Throughout the year, five new e-learning modules for food businesses were launched, including “Starting a Food Business”, “Growing your Food Business Safely”, “Food Safety Skills and Training”, “Pest Control”, and “Making Healthier Food Products”. Work commenced on a module on nutrition and health claims to be launched in early 2026.

Údarás Sábháilteachta Bia na hÉireann
Food Safety Authority of Ireland

**‘Best before’ vs. ‘Use by’ dates
What’s the difference?**

Check out our learning portal



An insight into the FSAI Learning Portal

Throughout 2025, the FSAI Learning Portal was continuously developed as a central, shared platform supporting learning across the food system. Designed to meet the needs of diverse users, it provided a structured and reliable digital space for food businesses, inspectors and FSAI staff to access clear, up to date food safety learning resources aligned to regulatory requirements and available free of charge 24/7.

A sustained focus during the year was on supporting small and micro food businesses. Recognising the pressures faced by businesses with limited time and resources, the portal provided free, easily accessible learning designed to support compliance. In 2025, new e-learning modules were launched to address common challenges faced by smaller operators, including starting a food business, managing growth safely, and embedding food safety skills and training within the business.

Broader thematic learning, including food safety culture, continued to be strengthened in 2025 through an updated e-learning module and the delivery of two webinars. Food safety culture remained one of the most engaged with topics among food business operators. The expansion of learning resources in this area provided additional, flexible supports to meet the diverse needs of businesses and to reinforce the importance of behaviours, leadership and shared responsibility in achieving effective food safety management.

For food businesses, the portal supported practical engagement with food safety obligations at different stages of business activity, offering guidance that could be accessed when needed and applied directly to day to day operations. For the inspectorate, it enabled consistent access to learning materials that supported professional judgement, regulatory understanding and a harmonised approach to enforcement. For FSAI staff, it offered flexible learning opportunities that strengthened technical capability, supported role specific development and reinforced organisational knowledge.

Content was developed to respond to emerging issues and evolving requirements, with an emphasis on clarity and accessibility. The portal increasingly supported learning as an ongoing process, integrated into routine work rather than confined to discrete training events.

As the FSAI Learning Portal continued to expand in scope and maturity, it played an important role in strengthening capability across the Authority and its wider stakeholders. In 2025, it supported a consistent understanding of food safety requirements, contributed to organisational excellence and reinforced the Authority's commitment to building compliance through informed engagement and shared understanding.



Image 1. In May, the FSAI held a Food Safety and You course and welcomed trainers from the Civil Defence.

A revised and updated *FSAI Guide to Food Safety Skills* was developed and launched in 2025 for businesses and food safety trainers. The guide outlines the food safety skills required by food handlers, linked to their level of responsibility in the workplace. A Breakfast Bite webinar and e-learning module were developed to aid businesses in adopting and implementing the new guide as part of their food safety training responsibilities.

In 2025, as part of the Food Safety and You training programme, the FSAI trained 44 trainers, bringing the number of registered trainers for the programme to 174. These registered trainers held 356 induction-level food safety courses with more than 2,500 food handlers receiving training on the Food Safety and You induction level course in 2025.

In 2025, the Authority responded to a number of technical queries from its stakeholders, covering topics such as residues, game, avian influenza, hot school meals, and shared kitchens. Updates were developed to support food businesses operating from shared facilities, and with State agencies such as Enterprise Ireland and the Local Enterprise Offices which support food industry development.

Publications

The Authority continues to be a leading expert in food safety for its stakeholders, providing timely food safety guidance, conducting studies and publishing scientific reports on a regular basis. During 2025, 24 publications were published on the Authority's website. Of these 24 publications, 16 were new publications, 6 were updates to existing publications, and 2 were event summaries.

Some of our new publications in 2025:

- *FSAI Guide to Food Safety Skills*
- *Guidance Note 42 Cocoa and Chocolate Products*
- *Guidance Note 43 Official Control Sampling of Meat Products for Nitrate/Nitrite*
- *Guidance Note 44 Food Safety Culture*
- *Guidance for Preparing an Article 4 Request to Ireland Under the Novel Food Regulation (EU) 2015/2283*
- *Scientific Committee Report: Parameter/foodstuff combinations for consideration in the next Total Diet Study and the selection of appropriate biomarkers to support risk assessment in Ireland*
- *FSAI Research Needs 2025*
- *Application for the Authorisation of Mechanical PET Recycling Processes*

- *Microbiological Survey of Chilled and Frozen Coated Poultry (22NS6)*
- *The Food Reformulation Task Force (FRTF) Progress Report 2024*
- *FRTF: Energy and Target Nutrient Thresholds for Use in New Product Development*
- *FRTF: Benchmarking the Nutrient Content of Children’s Meals Sold in the Foodservice Sector and Guiding Principles for their Reformulation*

Using technology platforms to strengthen communication with food businesses

The Authority continued to strengthen communication with food businesses and consumers through effective use of technology platforms. In 2025, the Authority’s website continued to be a key source of trusted food safety information, recording 1.75 million pageviews. Engagement grew strongly in Ireland, with a 24.9% increase on 2024. Information on the website was maintained to ensure that it remained current, relevant, and accessible, in line with accessibility requirements.

The Authority’s Advice Line is a critical communications channel for active engagement with our stakeholders. During 2025, the Advice Line handled a total of 9,882 queries and complaints from various stakeholders and consumers. The Authority actively encourages consumers to contact it about any food safety complaints or issues they may have.

In 2025, the Authority received 6,135 complaints from consumers – 2,030 related to unfit food, 1,693 related to hygiene standards, and 1,570 related to suspected food poisoning. This was approximately a 23% increase, compared with 4,996 complaints in 2024, which continues an overall upwards trend in the number of complaints from 2021 to 2025 (see Figure 1). All complaints received by the FSAI in 2025 were followed up on and investigated by food inspectors throughout the country.

The Advice Line also provided advice and information throughout the year. In 2025, the Advice Line received 3,747 queries from people working in the food industry, including caterers, food manufacturers, retailers and others, such as food safety consultants and researchers. Popular topics included: how to start a food business; food labelling information; best practice in food businesses; and food safety training.

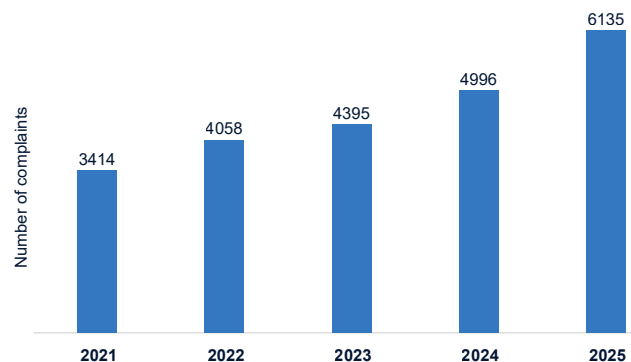


Figure 1. Consumer complaints received by the FSAI Advice Line, 2021–2025.

The Authority has continued to enhance its social media channels, enabling it to alert consumers to food safety issues, respond to queries and engage one-to-one with consumers and food businesses. These social media channels also provide a key mechanism by which stakeholders can contact the Authority. Throughout the year, the Authority engaged with its stakeholders on social media through regular posts and campaigns. Some examples of social media campaigns delivered throughout 2025 include information on the FSAI Learning Portal, “How to avoid an Enforcement Order”, information on the European Food Safety Authority (EFSA), and World Food Safety Day, where the theme was “Food Safety: Science in Action”.

Objective 3:

Work with Government, State agencies, and our partners, to ensure that food safety and authenticity is prioritised

Advocating for food safety in sustainable food systems

The Authority continued to play an active role in supporting Ireland’s transition towards sustainable food systems, ensuring that food safety remains central to national and European Union (EU) sustainability initiatives. The Authority’s contribution to profiling food safety within sustainability work was achieved during the year, with planning underway for a more ambitious internal sustainability group to commence in early 2026. The Authority provided advice on food safety and authenticity aspects of EU and national initiatives leading and supporting several areas under Food Vision 2030.

Strengthening collaboration through memoranda of understanding

During 2025, the Authority continued to maintain its close relationship with the Food Standards Agency (FSA) in Northern Ireland. This partnership, enabled through a memorandum of understanding (MoU), allows common issues related to the consistency of enforcement in both jurisdictions to be addressed, in addition to ensuring efficient cooperation in the event of a cross-border food incident.

Constructive engagement with the FSA in Northern Ireland on food import controls and enforcement of EU law was maintained throughout the year, thus ensuring continued cooperation on issues relating to foods destined for Ireland and movement of foods on the island.

In parallel, the Authority ensured that MoUs with State agencies and other Government bodies, including the Loughs Agency and Safefood, remained up to date and effective in supporting collaboration on food safety and authenticity.



Image 2. In November, the Authority welcomed colleagues from the Food Standards Agency in the United Kingdom (UK) and the Food Standards Agency in Northern Ireland to share perspectives and insights in responding to food incidents and to discuss the area of emerging risks.



Image 3. The Authority welcomed Ian McWatt (Deputy Chief Executive) from Food Standards Scotland to the Authority's office to share insights and explore new ways to continue to strengthen our collaborative efforts in ensuring consumer health in relation to food safety.

Driving food safety and supporting public health policy

The Food Reformulation Task Force (FRTF) is a strategic partnership between the Authority and Healthy Ireland at the Department of Health. The purpose of the FRTF is to implement the Roadmap for Food Product Reformulation in Ireland. The achievements of the FRTF are detailed in [The Food Reformulation Task Force Progress Report 2025](#).

2025 marked the fourth operational year of the FRTF. Engagement with food businesses and trade bodies remained extensive, with more than 150 stakeholder meetings on food reformulation held during the year. The Authority worked closely with the Food Reformulation Task Force Oversight Committee, agreeing and implementing the 2025 work programme, including supplemental updates as required. This work resulted in significant progress on driving the implementation of the Government's policy on national food reformulation efforts by the food industry.

During the year, market snapshot data for 2024 were extracted, analysed and reported, and the FRTF set targets for new product development and complementary foods for infants. The JA PreventNCD dataset was fully recategorised, cleaned, verified, and submitted, while sodium results from the 2025 sampling programme (covering ready meals and Chinese meals) were received.



Image 4. Members of the Food Reformulation Task Force at the event “From Plan to Product: Implementing the Food Reformulation Roadmap.”

On 5 December, the FRTF also hosted its annual event “From Plan to Product: Implementing the Food Reformulation Roadmap” at the Convention Centre, Dublin. The event aimed to showcase reformulation implementation, highlighting strategic and practical enablers, and was open to food manufacturers, retailers, the out-of-home (OOH) foodservice sector, and others with an interest in food reformulation in Ireland. The event received positive feedback from participants.

The Authority contributed actively to national One Health structures, including the One Health Oversight Committee, the Antimicrobial Resistance Interdepartmental Committee, and zoonoses-related groups such as influenza preparedness and *Campylobacter* initiatives.

MenuCal is a tool designed to help food businesses manage allergen information and calculate calories for their menus. Throughout the year, the MenuCal tool continued to be maintained.

During the year, work progressed on the follow-up to the 2008 Scientific Committee report on land spreading of organic materials, with the ongoing rewrite of the Code of Practice presenting a strong opportunity to embed food safety considerations alongside nutrient management.

The Authority continued to provide expert food safety and authenticity advice to technical committees of State bodies, including the National Standards Authority of Ireland (NSAI) and Bord Bia Technical Advisory Committees (TAC).

Objective 4:

Foster the highest standards of food safety, integrity, and authenticity in the food industry

Industry fora

The Authority engages regularly with the food industry in order to make food businesses aware of their responsibilities and to increase their compliance with food safety legislation through providing training and compliance events. The Authority has five industry fora which enable structured and focused engagement with specific parts of the food sector:

- The Artisan Forum
- The Retail Forum
- The Food Service Forum
- The Molluscan Shellfish Safety Committee
- The E-commerce and Online Food Business Forum.

The Authority meets with its industry fora in order to provide food industry professionals with a platform to discuss issues. The meetings allow the Authority to raise any ongoing issues with those working in specific sectors of the industry and create awareness of regulatory and legislative changes. All actions relating to the management, chairing and support of the Authority-led industry fora were completed during the year, thus ensuring that work plans remain aligned with current and emerging food safety and authenticity challenges.

Promoting food safety

The Authority actively promoted food safety and authenticity at key industry events and through targeted stakeholder engagement. Three in-person briefings were delivered to the Food Drink Ireland (FDI) Regulatory Affairs Committee and two to its Emerging Risks and Threats Group.

Broader engagement with stakeholders continued throughout the year. The Authority participated in the Department of Enterprise-led National Enterprise Hub quarterly meetings and shared food safety messages with businesses through the hub. Members of the Senior Leadership Team also provided further briefings to Retail Ireland on *Listeria monocytogenes*, thus contributing to improved awareness of emerging risks.

Addressing and improving

During 2025, presentations were delivered across the Authority's research forums, national health professional meetings and scientific events. This broad programme of engagement ensured that food safety and authenticity remained prominent and was addressed collaboratively and effectively.

Work also advanced on improving industry understanding of chemical contaminant issues in cereal-based foods. During the year, clarification was sought on the taking of non-official control samples of retail oats, with a dedicated workshop being considered to support improved compliance and risk awareness among food businesses handling cereal-based products.



Goal 2

Reduce risk

Enhancing our ability to protect consumers' health and interests by anticipating, assessing, and managing risks that impact on the safety and authenticity of food. As the independent evidence-based regulator for food safety and authenticity, we will:

- Lead on the management and communication of risk in the food chain and respond effectively and transparently to national or international food incidents or crises
- Continue to strengthen Ireland's capability and capacity to proactively identify, assess, manage, and communicate risks
- Augment risk-based decision making and policy development through independent expertise
- Expand the knowledge and evidence base through science, research, and engagement

Introduction

In 2025, we made significant progress under Goal 2 by enhancing the systems, structures, and partnerships that underpin robust food safety regulation. Our efforts centred on improving consistency, transparency, and responsiveness across the regulatory landscape, thus ensuring that enforcement is effective, risk based, and proportionate. By strengthening collaboration with official agencies and modernising regulatory processes, we continued to safeguard public health while supporting businesses in meeting their legal obligations. The achievements detailed under this goal demonstrate our commitment to maintaining a high-performing, science-informed regulatory framework.

Key activities in 2025

Objective 1:

Lead on the management and communication of risk in the food chain and respond effectively and transparently to national or international food incidents or crises

Efficient management of food incidents and investigations

Food incidents occur when a food is either:

- Suspected of posing a risk to consumers' health
- Non-compliant with food law.

In either situation, a fast risk management response is required in order to remove unsafe or, as appropriate, non-compliant food from the market and alert consumers in cases where a risk to their health has been identified.

During the year, the Authority continued to manage and coordinate food incidents, investigations and protected disclosures in line with agreed procedures, thus ensuring that consumer protection remained central to all actions.

By year end, 820 food incidents were responded to, which required a 24/7 response capability. This represents an increase of 3%, compared with the 796 food incidents dealt with in 2024.

Many of these food incidents were complex and challenging, with one particular food incident focused on the largest foodborne outbreak of listeriosis ever recorded in Ireland. As always, technical support was provided to the official agencies and food businesses, with specialist input delivered as part of the response to this outbreak.

In 2025, the Authority produced 96 risk assessments to support food safety incidents and investigations. Of these, 45 were on biological safety, 27 on chemical safety, 8 on nutritional safety and 16 in the food science and technology area.

The Authority also processed 30 iRASFF food fraud requests. Seven of these required action and were referred to DAFM. By year end, all seven had been closed out accordingly.

The CEO of the Authority is a prescribed person under the Protected Disclosures Act 2014. During 2025, 209 protected disclosures were made to the CEO. Where breaches of food law were detected, either the Authority or the official agency took the appropriate enforcement action in order to ensure that consumer health and consumer interests were protected. Figure 2 shows the number of protected disclosures from 2021 to 2025.

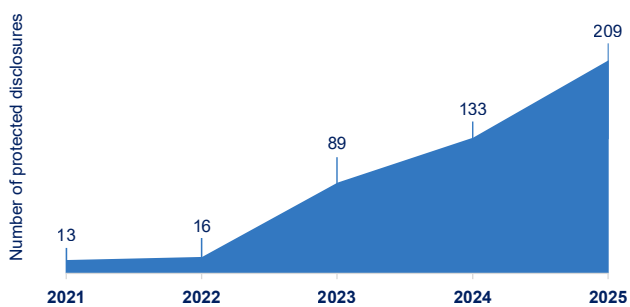


Figure 2. Protected disclosures, 2021–2025.

Effective communication of food safety risks

Another aspect of managing food incidents includes the communication of the associated risk to consumers.

In 2025, a total of 140 public warnings about food being recalled from the market were issued in the form of food alerts (83) and food allergen alerts (57), representing an 11% increase on the 2024 figure (126).

In 2025, 83 food alerts advising the public not to consume unsafe food were issued. The principal reasons for food alerts in 2025 were the presence of a direct or indirect threat to consumers' health and interests, such as the presence of foreign matter, chemical contaminants or pathogenic microbes such as *Salmonella* or *Listeria*.

In addition to the 83 food alerts, the FSAI issued 57 food allergen alerts. Allergen alerts are issued when a food contains 1 or more of the 14 categories of allergens that are legally required to be declared on the label and the food business operator has failed to do so. Three in 100 people in Ireland have food allergies, and as such it is important that consumers are notified of any product which contains an undeclared allergen. Subscribers to the Authority's alert system continued to be informed of these alerts by text message.



Food incident management through cross-agency coordination

During the year, the Authority progressed work on enhancing its crisis preparedness and cross-agency coordination.

The Authority is the national contact point for the EU Alert and Cooperation Network (ACN), which includes the Rapid Alert System for Food and Feed (RASFF), a network for exchanging information between its members on hazards identified in food, feed and food contact materials. The Authority is also the contact point for the International Food Safety Authorities Network (INFOSAN), a global network of national food safety authorities whose secretariat is hosted by the World Health Organization.

Following feedback from the Data Driven Steering Group, analysis of food incident data continued, with PowerBI dashboards expanded to improve insight into food incident drivers and to provide opportunities for proactive improvement of official controls.

The Authority collaborated with DAFM on a risk assessment approach to egg safety, which will continue into 2026. This is the first time that the Authority and DAFM have completed a joint risk assessment, and marks a new way of working on complex issues.

Finally, recommendations from the Sixth International Nuclear Emergency Exercise (INEX-6) were incorporated into the Authority's crisis plan. This work builds on the Authority's continued ability to effectively operate the 24/7 incident management and investigations service with the official agencies.





Ireland's largest Listeriosis outbreak

In 2025, the FSAI dealt with Ireland's largest Listeriosis outbreak, where nine human cases of illness were notified to public health authorities.

Following the outbreak, the FSAI undertook an exercise to determine actions to augment existing controls around Listeria. This included analysis of the specific strain associated with the outbreak, assessment of consumer practices associated with the preparation of the meals at the centre of the outbreak, and development of guidelines for producers.

The FSAI led on coordinating the incident response, working in close collaboration with colleagues in the National Environmental Health Service, ensuring appropriate action was taken by the food business operator. Additionally, the response to the outbreak involved close collaboration and engagement with colleagues in the Department of Agriculture, Food and the Marine, the National Salmonella, Shigella and Listeria Reference Laboratory, and the Health Protection Surveillance Centre of the HSE.

The FSAI published three food alerts to inform consumers of recalls by a food business operator, as well as a comprehensive questions and answers webpage for this outbreak, helping to address consumer concerns and queries. Our Advice Line responded to individual consumer queries, and the FSAI also issued a press release to reassure consumers regarding the food recalls. Technical support was provided to the official agencies and food businesses, with specialist input delivered as part of the response to this outbreak.

Objective 2:

Continue to strengthen Ireland's capability and capacity to proactively identify, assess, manage, and communicate risks

Partnership with the European Food Safety Authority (EFSA)

The Authority continued to organise and host the EFSA Focal Point for Ireland and make other significant contributions to the work of EFSA. This continued in 2025 under a new EFSA Focal Point agreement. A 2024 annual report was submitted and approved by EFSA along with a 2025 work plan and 2026 Focal Point agreement. Five scientific outputs from the Authority were uploaded to the EFSA knowledge junction and two training events were jointly organised with EFSA.

The Focal Point visited four third-level Article 36 institutions to highlight the available research funding and emphasise opportunities for collaboration with EFSA. Atlantic Technological University became a new Article 36 organisation, increasing the list for Ireland to 15 institutions that are able to access EFSA funding. In 2025, the Focal Point handled 45 requests for information through the Focal Point network.

The Authority also continued to grow its partnership with EFSA, and in 2025 this included the Authority's involvement in a tailor-made activity (TMA) on supplement botanical nutravigilance and our first lead of a TMA titled "A retail prevalence study to investigate microbiological contamination levels in ready-to-eat (RTE) plant-based dairy and meat substitutes".

Four proposals for new TMAs were submitted in 2025, of which two were funded. One is an FSAI project with other EU Member States to improve the assessment of e-commerce risks and the other is a TU Dublin project, which is a first-time TMA funding for an Article 36 organisation. These projects will start in 2026.



The Authority's staff members participated in four meetings of the EFSA Advisory Forum, contributing scientific advice to EFSA and 10 EFSA network meetings with EU Member States on subjects such as nanotechnology, microbiological risk assessment, zoonoses data monitoring and genetically modified organisms (GMOs).

Finally, the Authority collaborated with DAFM and the HSE to collate data on zoonoses in Ireland for 2025. This was completed and submitted to EFSA within the legal deadline.

Strengthening the Authority's systems for risk analysis

During 2025, the Authority contributed technical expertise to the *Campylobacter* Control Stakeholder Group, presenting at the annual meeting and supporting work with the Health Protection Surveillance Centre (HPSC) and Safefood to scope a repeat case-control study to identify current risk factors.

The Authority's participation in the Research Ireland Public Service Fellowship was successful and resulted in a Fellow from the University of Limerick fully automating the Authority's chemical safety risk ranking model. This is being integrated into the process for developing our national monitoring programmes.

Enhancing emerging risk identification and surveillance

The organisation strengthened its systems for identifying and managing emerging risks within the food system. The Authority participated in both meetings held by the EFSA Emerging Risks Exchange Network. In addition, the Authority's Emerging Risk Screening Group met 4 times in 2025 to consider 20 briefing notes on possible signals of emerging risk. The Authority attended the Food Drink Ireland Emerging Risks and Threats Forum on 2 occasions to share information on 10 emerging issues with the food industry.



Image 5. Dr Cormac McElhinney, (Manager - Emerging Risks | Data transformation project lead) represented the FSAI at the Food Safety Synergy conference in Brussels where he delivered a presentation on “Breaking Down Borders – the FoodSafeR Digital Approach to Cross-Border Emerging Risks Communication”.

FSAI staff screened 6,000 scientific papers for emerging risks using a semi-automated tool developed for the Authority. They also added to the emerging risk identification toolbox by developing systems to look at food trade data and producing four intelligence briefings based on multiple open-source trade data systems including the Economist Intelligence Unit (EIU) and the Observatory of Economic Complexity (OEC).

Systems were maintained to track developments under the EU-UK Trade and Cooperation Agreement, including the Windsor Framework, with ongoing monitoring of UK regulatory divergence. A briefing paper was submitted to the Department of Health in advance of potential EU-UK negotiations. Development of the Emerging Risk Surveillance Toolkit continued, including the creation of new horizon scanning situation reports based on Economist Intelligence Unit monthly analyses. Recruitment of an MSc student is underway to support further development of the emerging risk identification support system (ERISS).

Observations from DG SANTE, third-country audits and fact-finding missions highlighted several opportunities for improvement, and these observations will be incorporated into internal discussions to identify improvements.

An insight into emerging risk identification in the FSAI

Emerging risks, as defined by EFSA, result from the detection of exposure to a new hazard or increased/new exposure to a known hazard. Emerging risk identification is the development and deployment of systems to identify these emerging risks as early as possible in a proactive approach designed to protect public health.

The FSAI has developed the Emerging Risk Identification and Screening System (ERISS) which uses data and technology to identify, collate and interpret information from a wide range of sources including the internet and publicly available databases. It considers many sources of information, including food production and processing trends, the influence of geopolitical events on the food chain, changes in fiscal policy or food chain regulation, reports of fraudulent activity and developments in consumer behaviour, amongst others. These so called 'signals' are triaged by a panel of experts who make decisions on whether the 'signal' is indicative of an emerging risk and what the appropriate actions are to address the matter.

The following is an example of how a decision is made on an identified emerging risk.

Emerging risk Identified through ERISS:

Synthetic Peptides

These include Body Protection Compound (BPC-157), Thymosin Beta (TB-500), and Growth Hormone-Releasing Peptides (GHRP) which are widely marketed online in Ireland for sports/performance, often as oral supplements (food) and injectables (medicines).

Consumer Risks:

Supplement contamination rates may reach 50%, with impurities, banned pharmaceuticals, and process by-products documented. Short-term risks include gastrointestinal, neurological, and cardiovascular effects; long-term risks can include immune reactions, metabolic disruption, and endocrine impacts.

Vulnerable Groups:

Young athletes and fitness enthusiasts face the highest risks due to attractive online marketing, unregulated access, and potential for misuse.

International Action:

The World Anti-Doping Agency (WADA) lists these peptides as prohibited/banned for athletes

ERISS View:

Synthetic peptides were identified as an emerging risk. The Emerging risk Screening group recommended: enhanced surveillance, cross-agency engagement with the Health Products Regulatory Authority, work to clarify the regulatory status of these products, and develop a view of the market pending regulatory action.

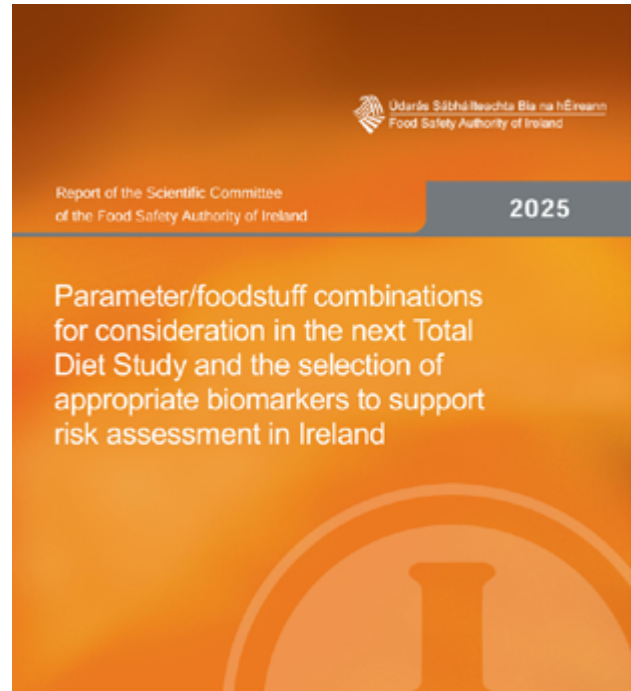
Objective 3:

Augment risk-based decision-making and policy development through independent expertise

Scientific Committee

The Scientific Committee is composed of 15 independent scientists appointed by the Minister for Health in consultation with the Board of the Authority. The Chairperson of the Scientific Committee is a member of the Board. The Scientific Committee advises the Board on scientific matters underpinning food safety and nutrition, and the Authority may not act on an issue referred to the Scientific Committee until such time as the Scientific Committee's opinion is provided to the Board. The Scientific Committee establishes standing Biological Safety, Chemical Safety, and Public Health Nutrition subcommittees, in addition to establishing ad hoc subcommittees to work on areas outside the remit of the standing subcommittees. The subcommittees are composed of independent scientists; consequently, the Authority is advised by the work of approximately 70 scientists. The work programme of the Scientific Committee is published on the Authority's website along with the Committee's opinions. Membership of the Scientific Committee in 2025 is listed in Appendix 2, while membership of its subcommittees is listed in Appendix 4.

In 2025, the Authority continued to maximise the expertise of its Scientific Committee and subject matter specialists in assessing risk and informing risk management decisions. During 2025, one Scientific Committee report was published: *Parameter/foodstuff combinations for consideration in the next Total Diet Study and the selection of appropriate biomarkers to support risk assessment in Ireland*.



With the term of the Scientific Committee coming to an end in 2026, progress was also made on the renewal of the Scientific Committee, with a shortlist of candidates compiled and submitted to the Minister for Health by the Chair of the Board.

The Scientific Committee and its Public Health Nutrition Subcommittee, supported by the Public Health Nutrition Policy Team, completed a 3-year work programme to develop scientific recommendations for food-based dietary guidelines for adolescents in Ireland. Complex diet modelling for 360 adolescents across multiple body sizes and activity levels was finalised, resulting in a comprehensive 280-page report. This report is undergoing final edits and is scheduled for publication in 2026.

Supporting Government nutrition and public health policy

Throughout 2025, the Authority provided timely, independent food safety advice to Government across a range of nutrition-related policy areas. The organisation actively contributed to the National Folic Acid Steering Group and its associated working groups, attending all meetings and providing input into policy recommendations and modelling. Engagement also continued with the Government Obesity Policy Implementation Oversight Group and its subgroups, with all scheduled meetings attended and the CEO participating in a workshop to support the development of a new national strategy.

Strengthening expertise through national and international collaboration

The Authority continued to strengthen its global partnerships by contributing expert advice to international food safety bodies.

The Authority provided expert input for two Food and Agriculture Organization (FAO) reports in the emerging risk domain, which were subsequently published. In addition, an MoU was signed with the World Food Programme to support its emerging risk activities.

During the year, the Authority also contributed to improvements in global microbiological sampling and testing practices through participation in the International Commission on Microbiological Specifications for Foods (ICMSF).

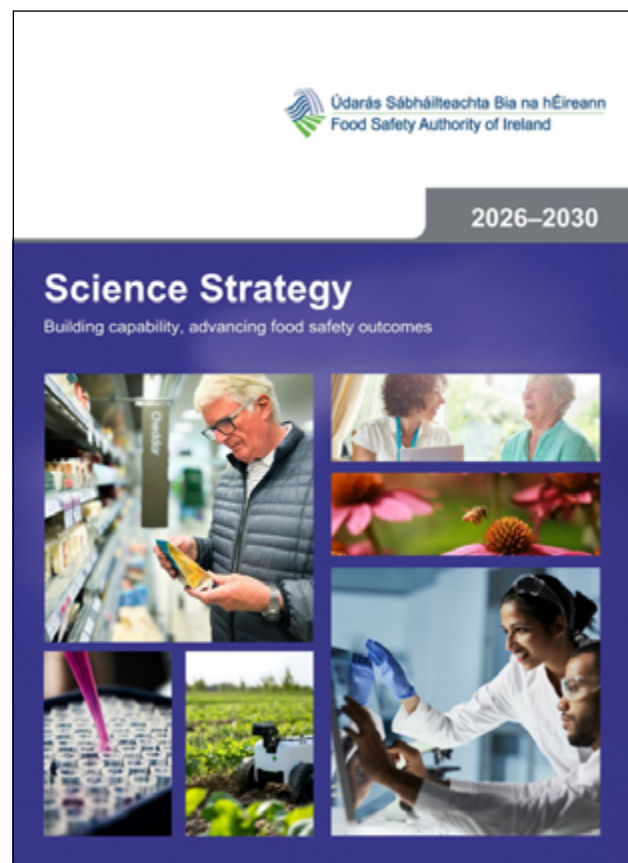
In 2025, the Authority published a coordinated official control microbiological survey report titled *Microbiological survey of chilled and frozen coated poultry (22NS6)*.

Objective 4:

Expand the knowledge and evidence base through science, research, and engagement

FSAI's Science Strategy 2026–2030

To ensure that science at the FSAI remains fit for purpose, throughout 2025, a dedicated team of staff from across the organisation, developed the Authority's new [Science Strategy 2026–2030](#). The strategy was published in early 2026 and contains elements of continuing work such as support of the Authority's Scientific Committee and EFSA partnership, as well as new elements such as developing a social science function and embedding systems thinking within the Authority.



Expanding the knowledge and evidence base through research partnerships

On the research front, the Authority published an updated report on its research needs and circulated this to research funding bodies in Ireland. The Authority's staff members were involved in the evaluation of research projects for DAFM, the Environmental Protection Agency (EPA) and Safer Food. They also provided technical oversight of 11 national research projects and participated as members of 2 EU projects: FoodSafeR on emerging risks and JA PreventNCD on reformulation of food.

The Authority advanced a broad programme of research in collaboration with national and European partners, contributing to a strengthened evidence base for regulatory decision-making. Several research projects reached completion, including modelling the dietary impact of maximum legal salt values, a student-led study on food supplement marketing targeting fertility and pregnancy, and the scoping of an economic evaluation of the food reformulation roadmap. Data modelling for the review of sugar and saturated fat targets was completed, and a draft report was prepared.



Image 6. In 2025, FSAI staff members met with colleagues in the Public Analyst's Laboratory in Cork.

Delivering food studies to support risk assessment and policy

A series of food safety-focused food studies was progressed during the year.

The protocol for the 2025 microbiological survey was developed, with sampling and testing completed. Routine annual analysis of per- and polyfluoroalkyl substances (PFAS) in food was undertaken and presented at the EFSA Food Contact Materials (FCM) Network.

Work to expand the evidence base for risk assessment continued and five food studies were progressed to generate data on nutrients such as trans fatty acids and iodine in food as well as microbial and chemical contaminants. Work was progressed successfully to secure funding for the Authority's third total diet study for exposure to contaminants in food, and a contract was signed with a laboratory to carry out preparation of samples and analysis. DNA-based meat speciation work continued, with sample analysis underway.

The Authority also maintained engagement with EFSA by updating raw commodity figures for Ireland in the Pesticide Residue Intake Model (PRIMO) database throughout the year.

Strengthening surveillance and data systems

The Authority continued to enhance its data systems to support improved food safety outcomes. The national zoonosis report was completed in 2025 and will be published on the Authority's website in 2026. Progress was also made on developing a protocol for proactive whole-genome sequencing (WGS) data sharing between human and food sectors.



Goal 3

Enforce food law

Advocate for the importance of food safety and authenticity in our engagement with all stakeholders to better protect consumers' health and interests and increase compliance. As the independent and trusted voice for consumers within an evolving food system, we will:

- Lead and support Ireland's food safety inspectorate to implement a fair, consistent, and effective system of enforcement to the highest standards set out in national, European or international legislation
- Strengthen the national regulatory framework for food safety and authenticity to deliver the best outcomes for consumers, as part of an effective European food control system
- Engage in the development of food standards and regulatory approaches at national, European, and international levels.

Introduction

In implementing Goal 3, we invested in building the scientific, technological, and analytical capabilities needed to respond to an evolving food environment. Throughout the year, we deepened our evidence base, expanded our data and surveillance capacity, and embraced innovative approaches that support timely, informed decision-making. These developments allowed us to better identify emerging risks, enhance traceability, and strengthen the scientific foundations of our advice and regulatory actions. The progress captured here reflects our dedication to ensuring that food safety oversight remains forward-looking, agile, and compliant with the requirements of official controls legislation.

Key activities in 2025

Objective 1:

Lead and support Ireland's food safety inspectorate to implement a fair, consistent, and effective system of enforcement to the highest standards set out in national, European or international legislation

Official controls and service contract delivery

Official controls on food safety in Ireland are undertaken by a range of official agencies of the State, acting on behalf of the Authority under service contracts. This mechanism for the enforcement of food safety legislation is set out under the Food Safety Authority of Ireland Act, 1998, as amended.

The Authority proactively manages these agreements in order to ensure that the official agencies are performing in accordance with the various indicators set out in the contracts. Contracts are signed by the Authority's CEO and by senior management in the official agencies.

From 1 January 2025, just 6 official agencies delivered the official controls, as DAFM took on the relevant staff and responsibilities of the 24 local authorities which previously supervised low-throughput meat businesses. This represented the most significant change in Ireland's food control system since the establishment of the Authority in 1999. Throughout the year, the Authority continued to ensure the effective delivery of service contracts by official agencies, supplemented by our own direct official controls.

This included monitoring official agency performance, conducting inspections, and providing extensive guidance and training. These actions supported compliance and strengthened food safety standards across all regulated areas.

Guidance, training and capacity building

Significant progress was made in developing and disseminating guidance materials for the official agencies, including the publication of *Guidance Note 42: Cocoa and Chocolate Products* and *Guidance Note 43 Official Control Sampling of Meat Products for Nitrate/Nitrite*. Work commenced on drafting guidance on supervisory arrangements, food contact materials enforcement, and marketing standards. A cross-agency working group was also established to update *Guidance Note 11 on Assessment of HACCP Compliance*.



The Authority continued to facilitate the participation of inspectors from the official agencies, as well as its own staff members, in the EU Better Training for Safer Food (BTSF) programme, resulting in 95 participants across the inspectorate attending in-person courses. Inspector training on e-commerce was delivered towards the end of the year for FSAI staff and official agencies involved in online investigations and surveillance activities.

The programme included Open-Source Intelligence (OSINT) and contributions from national regulators and EU Member States.

The Authority also participated in the Public Administration and Cooperation Exchange (PACE) project for BTSF dissemination. The PACE project is a collaboration initiative between National Contact Points across Europe, aimed at reviewing how knowledge from BTSF courses is shared within Member States. The project's goal is to provide recommendations to the European Commission on improving the reach and impact of BTSF training across Europe.



Image 7. In August, we welcomed colleagues from Germany and the Netherlands to the FSAI office, as part of the EU-funded BTSF PACE project.

The Authority responded promptly to technical queries from the official agencies on enforcement, legislation, and laboratory analysis, thus ensuring clarity and consistency in regulatory interpretation.

Coordination and strategic programmes

During the year, the Authority led and coordinated several strategic programmes, including the 2026 National Chemical Sampling Programme with the HSE, and the review of DAFM's 2025 pesticide and veterinary residue monitoring plans, to align them with EU requirements. Ireland's monitoring programme for food additives and flavourings for 2026 was submitted to the European Commission in December. Additionally, the 2025 and 2026 EU Contaminants Control Plans were finalised and submitted, thus ensuring compliance with EU obligations. The Authority worked with DAFM to submit an annual report to the European Commission on official controls under Ireland's National Control Plan for 2024.

Cross-agency engagement and export controls

Cross-Department and cross-agency collaboration was strengthened through initiatives such as work to prepare for implementation of a provision of the Drinking Water Directive (DWD) for food businesses with private water supplies. This involved participation in Drinking Water expert group meetings as well as regular subgroup meetings, input into regulatory amendments on drinking water, and development of dedicated website content to reflect the DWD provision and food business water potability requirements.

Support was also provided to the official agencies in coordinating export controls, including oversight of the systems used to certify food exports to or through Great Britain under the UK Border Target Operating Model (BTOM), and engagement with Chinese officials on export requirements.

Audits, enforcement and compliance monitoring

The Authority's risk-based audit programme is designed to ensure adequate coverage of all relevant areas of activity and all official agencies over a period of 5 years. Audit reports and their corrective action plans are published on the Authority's website.

In 2025, the following audit reports were published:

- [Audit of the Effectiveness of Official Controls by the Sea-Fisheries Protection Authority at Ready-To-Eat Fishery Products Establishments](#)
- [Audit of Ambient Storage and Distribution Food Business Operations](#)

Throughout the year, audits remained a key focus area, and a programme of risk-based audits and investigations was implemented, supported by independent scrutiny meetings. During 2025, authorised officers from the FSAI, together with other State regulatory authorities and official agencies, conducted 88 investigations and 15 online investigations.

An audit of Foods for Special Groups Food Business Operator (FBO) registration was completed as well as compliance audits of the infant formula industry under Commission Delegated Regulation (EU) 2016/127.

Ireland's official controls system is subject to regular assessment by the DG SANTE audit function. Corrective actions from audits, including DG SANTE audits, were monitored and closed out following discussions with the official agencies.

The Authority managed and coordinated DG SANTE audits and their follow-up, including preparation for the General Follow-up Audit which was planned by DG SANTE but later cancelled. In 2025, an audit on animal by-products had only a limited role for the Authority, while follow-up actions on a milk and milk products audit supported the publication of the audit report.

During the year, the Authority published details of 127 Enforcement Orders (102 closure orders, 2 improvement orders and 23 prohibition orders) served by the official agencies or the Authority and four prosecutions taken by the HSE, and monthly press releases were issued to maintain transparency and public awareness. The Authority took High Court proceedings against one food business that had stayed open in breach of a closure order served by the HSE, resulting in a High Court order to the business to close or face imprisonment.

Import controls and policy development

Enhanced coordination of import controls was achieved through cross-agency working groups and participation in EU-level discussions. Throughout the year, the Authority provided input to national and EU policy developments, and addressed any import-related queries from the official agencies.

Data on imports were incorporated into the Authority's internal PowerBI dashboard in order to improve oversight and transparency.

Service contract management and regulatory alignment

Internal discussions commenced on areas for renewal and consideration for 2026. A new service contract for the SFPA was developed for conclusion in 2026, and the National Standards Authority of Ireland's (NSAI's) contract was extended to allow for inclusion of work required for auditing plastic recyclers.

The Authority also led and supported a consistent national approach to implementing Regulation (EU) 2017/625 through participation in EU Official Controls Regulation (OCR) working groups and European Heads of Food Safety Agencies meetings. This included drafting a questions and answers document on competent authority approval of establishments and providing comments on terms of reference for the New Technologies for Modern Inspections (NTfMI), Heads of Food Safety Agencies, and aquaculture subgroups.



Financial and operational support

Financial support was provided to local authorities that supervised small meat businesses until 31 December 2024 and were paid by the FSAI for that work. Their final claims for payments were processed during 2025. Additional operational support was extended to DAFM as DAFM took on the former local authority veterinary inspectors and food businesses from 1 January 2025. The FSAI supported DAFM on the transfer, including on the data system used to record official controls, DAFM's approval of the small meat establishments, and ensuring consistent communication with small meat businesses.

Hot school meals

Throughout 2025 we continued to support the Government Hot School Meals Programme, including active participation in the Inter-Departmental Group chaired by the Department of Social Protection. The Authority provided expert technical advice to inform the revision of procurement documentation and ensure food safety standards are upheld. The revised documents strengthen the procurement process by supporting schools and ensuring that contractual arrangements comply with food safety legislation, and their use is mandatory for all participating schools. The Authority contributed to a series of webinars aimed at supporting primary schools in procuring hot meals. In addition, two workshops were held with members of the National Environmental Health Service (NEHS) with the objective to enhance consistency in enforcement.

Objective 2:

Strengthen the national regulatory framework for food safety and authenticity to deliver the best outcomes for consumers, as part of an effective European food control system

Cross-agency leadership and strategic improvements

The Authority continued to lead strategic improvements to Ireland's official control system through cross-agency collaboration. Two meetings of the Official Controls Steering Committee were held in May and October, where priority areas for cross-agency work were agreed. An OCR collaborative programme was presented for consideration, with discussions set to continue in 2026. These initiatives aim to strengthen enforcement of food laws and develop approaches to deter non-compliance.

International and national collaboration

Participation in international audit networks remained a priority, with Authority representatives attending National Audit Systems (NAS) network and working group meetings. Expert input was also provided to European food fraud cooperation groups, including Operation OPSON, the European Commission's Food Authenticity Network (EUFFN), and the Joint Research Centre (JRC), ensuring Ireland's active role in EU-level initiatives. Ireland confirmed participation in the EU Coordinated Control Programme, which commenced in September.

The FSAI participated in the EU Priority Control Area (PCA) initiative which intensified controls on small business-to-consumer (B2C) consignments for a defined period. This PCA targeted food supplements sold online via third country online platforms, including AliExpress, Amazon, Temu and iHerb, and involved collaboration with Revenue to seize and inspect the targeted food supplements. The PCA provided valuable insights as to the types of food supplements entering Ireland through B2C postal channels, and highlighted priority areas for future actions.



Image 8. In February, members of the EU CBRN CoE Project 87 “Preparedness and Response to Mass Gatherings and other Health Threats in Central Asia” visited the FSAI office to discuss our work and how official controls related to food safety are organised in Ireland.

Nutrition and health claims

A dedicated working group was established to agree on the Authority and Official Agencies’ positions regarding nutrition and health claim wordings. This task will contribute towards supporting consistency in enforcement and communication.

Digital transformation and e-commerce controls

Significant progress was made in planning and implementing online food business and e-commerce regulatory functions. Activities included issuing Digital Services Act (DSA) Article 16 notices, identifying required resources, and participating in EU testing for market surveillance tools for online investigations such as the Proactive Webcrawler, which enables online searching and monitoring of food products available online. The FSAI along with other EU Member States was awarded funding for an EFSA TMA to improve assessment of e-commerce risks, called FLARE. The FLARE project is scheduled to start in 2026, and preparations for the project took place throughout the year, with ongoing engagement with colleagues from the EU Heads of Food Safety Agencies working group on eCommerce.

Food supplements

In 2025, the Authority advanced work on developing a risk-based strategy for managing notifications and market surveillance of food supplement products as part of an overall intelligence-led model for food supplements controls. A total of 7,833 supplements were notified to the Authority in 2025 as part of the statutory requirement to notify under S.I. No. 506 of 2007. The FSAI undertook a targeted improvement project to enhance its food supplement notification system. This project, which is nearing completion, is designed to strengthen the quality, consistency, and usability of data captured through the notification process. The enhanced system will support more effective risk identification, improve regulatory oversight, and further inform the FSAI’s intelligence-led approach to food

supplement controls.

The Authority completed a market assessment, and a draft problem profile for high-risk sectors, including sports supplements, was produced. The Authority is working with the Health Products Regulatory Authority (HPRA) and the NEHS on this.

Private assurance schemes

In 2025, the role of private assurance schemes (PASs) in food safety was examined, with FSAI participation in the Heads of EU Food Safety Agencies working group and consideration of an approach in the Irish context. A plan was developed for a stepwise consultative approach in 2026 to assess this for Irish official controls.

Food fraud and allergen labelling

During the year, the Authority provided expert input to European food fraud initiatives and continued collaboration on coordinated control programmes.

Measuring effectiveness of official controls

Initial steps were taken to develop a consistent methodology for assessing and improving the effectiveness of official controls. The official agencies and the Authority identified this as a cross-agency need.

A MedModus workshop held in December identified key drivers for an effective food control system, with work on secondary drivers scheduled to continue in 2026.

Objective 3:

Engage in the development of food standards and regulatory approaches at national, European, and international levels

International standards and Codex contributions

The Authority continued to actively contribute to the development of international food standards through participation in the Codex Alimentarius Commission (CAC) and its committees. In 2025, the CEO attended the EU Working Group meeting in Brussels and the full CAC session in Rome.

The Authority also led a major initiative within the Codex Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU), completing and publishing a complex consultation paper on nutrient reference values for infants and young children (aged 6–36 months). This work represents a significant global leadership role for Ireland.



Image 9. In November, Mr Greg Dempsey (CEO) attended the 48th session of the Codex Alimentarius Commission in Rome.

European and international engagement

The Authority continued to influence European and international food regulatory approaches through active participation in the EU Heads of Food Safety Agencies Forum and its working groups. Attendance at the Plenary in Copenhagen included input into terms of reference for new working groups and updates on the Authority's contributions.

Internationally, the Authority participated in all meetings of the International Heads of Food Safety Agencies Forum, including the executive group, and committed to a new working group on emerging technologies.



Image 10. In April, Ms Gail Carroll (Director of Regulatory Affairs and Compliance Building) and Mr Greg Dempsey (CEO) represented the FSAI at the 6th International Heads of Food Agencies Forum in Santiago, Chile.

Global partnerships and development initiatives

As part of its commitment to global food safety capacity building, the Authority supported Sustainable Food Systems Ireland (SFSI) initiatives by hosting three delegations from Vietnam, Malawi and Kenya during 2025. These engagements with non-EU Member States support development of their food control systems and strengthen Ireland's role in promoting international food safety standards and knowledge exchange.



Image 11. The FSAI was pleased to host a study visit for senior leaders from Malawi, organised by Sustainable Food Systems Ireland as part of an Ireland Malawi Agri-Food Systems Programme.



Image 12. In 2025, the FSAI welcomed Kevin Kabunda (Zambia Project Manager, Zambia Ireland Sustainable Food Systems Programme), along with Mr John Rae, Project Manager) and Dr Michelle Riblet, Sustainable Food Systems Ireland.



Goal 4

Drive organisational excellence

Delivering better food safety outcomes for consumers through empowering our people, aligning our systems, and demonstrating adaptive, values-driven leadership. Given our commitment to excellence in everything we do, we will:

- Enhance our inclusive, innovative, and collaborative working environment which encourages a culture of continuous improvement and supports our people to excel
- Ensure that our systems, processes, and procedures are fit-for-purpose and underpinned by a culture of excellence and efficiency
- Ensure our governance structures enable informed and accountable decision-making; prioritisation; adaptive leadership; risk management; and adherence to compliance standards
- Embrace and leverage the opportunities provided by digitalisation, new technologies and the optimal use of data.

Introduction

In support of Goal 4, we focused on strengthening the organisation itself – its people, systems, culture, and capability – to ensure that we can deliver effectively on our statutory remit. This year, we advanced initiatives aimed at improving organisational resilience, developing our workforce, and modernising internal processes to enhance efficiency and impact. By fostering a collaborative, values-driven environment and investing in the tools and capabilities that enable high-quality work, we continued to build a strong foundation for the years ahead. The outcomes presented under this goal demonstrate our ongoing commitment to excellence, accountability, and continuous improvement.

Key activities in 2025

Objective 1:

Enhance our inclusive, innovative, and collaborative working environment which encourages a culture of continuous improvement and supports our people to excel

People Strategy implementation

Significant progress was made in implementing the Authority's People Strategy, which aims to build and strengthen capabilities, and shape a culture of innovation and continuous improvement. The People Strategy was formally approved and communicated to key stakeholders, including the Board, CEO, Senior Leadership Team, Management Team, and staff groups across the organisation.

This establishes the strategic and operational foundation to enable us to continue our work in workforce planning and talent development initiatives. Standardised reporting templates were created to monitor progress across the People Strategy pillars. These include metrics on:

- Workforce overview (headcount, vacancy rates)
- Talent acquisition and retention (time-to-hire, attrition rates)
- Culture (gender diversity, engagement scores, well-being initiatives)
- Learning and development (training completion rates, performance management and development system (PMDS) compliance)
- Strategic initiatives (human resources (HR) projects and policy changes).

These metrics will provide greater transparency and accountability in workforce management.

The development and delivery of technical and regulatory staff training programmes continued during the year. Internal regulatory training materials are being finalised for completion in 2026, supporting continuous learning and capability building across the organisation.

A gap analysis was completed to prepare for organisational recognition awards, such as the Ibec KeepWell Mark. A work plan was being developed to achieve bronze status across seven pillars and gold status for the nutrition pillar, which is supported by the Authority's Public Health Nutrition Safety team. These efforts reflect the Authority's commitment to employee well-being and organisational excellence.

Organisational culture

We ensure that our staff are supported in their roles through a number of means, one of which is that the Staff Committee and its subcommittees organise and promote initiatives to improve our team members' experience. These initiatives aim to improve inclusivity, recognition and workplace well-being within the Authority. The Staff Committee and its subcommittees are also the official mechanism through which staff can provide feedback to the leadership team.

In 2025, staff committees continued their programme of activities.

A media monitoring service was introduced for all staff and the Board, thus improving access to relevant information and supporting informed decision-making.

Driving high performance through innovation

In 2025, the Authority's Innovation Committee expanded its membership and advanced a range of initiatives to strengthen innovation across the FSAI. As part of the Government of Ireland Public Service Transformation Week, the Committee delivered two talks on the use of artificial intelligence (AI) to support responses to novel food queries and the application of behavioural science in organisational work.

Committee members also completed design thinking training, applying these methods to operational and strategic challenges. This work led to the identification of practical actions to embed innovation, including structured innovation activities, capability-building for staff, and improved mechanisms to ensure follow-through.

The Committee further examined enabling supports for innovation, including a dedicated space for design thinking, improved mechanisms for staff to share and develop ideas, recognition of contributions, and regular forums such as innovation clinics and informal engagement sessions.

Strengthening staff capability and regulatory expertise

In 2025, the FSAI continued to build organisational capability through the delivery and expansion of its regulatory affairs programme for staff, originally developed and commenced in 2024. The programme is designed to strengthen regulatory and technical expertise across the organisation.

A central element of the programme is the bespoke nature of the regulatory affairs course for staff working at technical and senior technical executive levels. Following the delivery of 3 modules in 2024, a further 5 training sessions were delivered in 2025, completing the delivery of the regulatory affairs programme.

In parallel, significant progress was made in expanding online learning provision for FSAI staff. By the end of 2025, 20 bespoke e-learning modules were live on the FSAI Learning Portal for staff, supporting flexible and accessible learning across the organisation. Work also commenced on the development of additional e-learning modules aligned to the topics covered in the regulatory affairs course, further embedding learning and supporting knowledge transfer.

Objective 2:

Ensure that our systems, processes, and procedures are fit-for-purpose and underpinned by a culture of excellence and efficiency

Project management framework

The Authority continued to strengthen its project management capability, in order to optimise project outcomes.

Initiatives to further embed project management best practices continued throughout 2025. These initiatives aim to ensure consistent application of the project management framework, improve prioritisation, and enhance delivery of organisational objectives.

External project governance training was identified, and a tiered training approach for staff for 2026 was drafted, including refresher and advanced modules scheduled for delivery in 2026.

Advisory and support services were provided across the organisation on demand, and a programme management office maturity plan was developed for 2026 to further embed best practices.

Business management system and ISO compliance

In 2025, the Authority maintained its certification to the ISO 9001:2015 standard – for the 23rd year in a row. Further embedding the legal framework, and the Authority's staff's legal competency, continued in 2025 to support prioritisation and decision-making. The business planning, performance measurement, and reporting lifecycle was improved, with the draft 2026 plan submitted to the Board and the Department of Health.

Digital transformation and cloud migration

Significant progress was made in migrating digital systems to a secure and reliable cloud platform to increase availability, deliver efficiencies, and support sustainability.



Objective 3:

Ensure our governance structures enable informed and accountable decision-making; prioritisation; adaptive leadership; risk management; and adherence to compliance standards

Maintenance of governance frameworks

The Authority maintained robust governance frameworks to ensure compliance with the *Code of Practice for the Governance of State Bodies* (published in 2016), data protection legislation, the Freedom of Information (FOI) Act, Access to Information on the Environment (AIE) regulations, and other statutory obligations.

Business continuity

The annual review of the business continuity management system was completed, including updates to the Business Continuity Policy and Incident Plan. A simulation exercise was delivered successfully, and the bi-annual IT systems runbook off-site verification project was completed, thus ensuring resilience and operational continuity.

Financial management and procurement

Progress was made on enhancing financial management frameworks, including improved financial reporting formats adopted for the Senior Leadership Team, Audit and Risk Committee (ARC), and Board meetings. Procurement compliance was maintained throughout the year, with ongoing monitoring and reporting to ensure adherence to public sector obligations.

Objective 4:

Embrace and leverage the opportunities provided by digitalisation, new technologies and the optimal use of data

Advancing the data-driven roadmap

The Authority progressed its data-driven roadmap to move closer to achieving its data vision. Phase 1 of the governance project commenced, including a comprehensive policy review and development of a draft data management policy. Governance model options were proposed, reviewed, and selected, with a workshop scheduled for January 2026 to further refine the model.

In parallel, efforts to build a strong data culture continued through initiatives such as the roll-out of “Excel for Everyone” training modules, which received excellent feedback and will be expanded in 2026.

Optimising reporting through digital technologies

The processes for meeting EFSA and European Commission reporting deadlines were further streamlined, with automation enhancements implemented. State laboratories began providing additional data fields for additives and flavourings, thus improving reporting efficiency. Discussions also progressed on a sample identification proposal to enhance traceability and data integrity.

Several key digital transformation projects were advanced during 2025. The Power BI project completed enhancing reporting capabilities across the organisation, and this will continue to be embedded into how we work in 2026. The central intelligence management tool (CLUE) procurement process was finalised, with a 5-year contract awarded. Scoping for data enhancements and live reporting began, alongside register reconfiguration.

The Authority continued to explore the potential of AI in regulatory operations. Internal and external presentations were delivered, and proof-of-concept tools (NOV-AI and NHC-AI) were developed in collaboration with partners including the EPA and the SFPA. These initiatives aim to assess risks and benefits of AI applications in food safety and compliance.



Image 13. As part of an Innovation Talks series, the FSAI's Innovation team invited Dr Brian Mac Namee (University College Dublin) to speak to FSAI staff about artificial intelligence.

IT infrastructure and service delivery

During 2025, projects to enhance information technology (IT) and facilities services were successfully completed, including staff laptop replacements and implementation of a new managed print service.

A review of the Enforcement Database was completed to inform future development work planned for 2026, including preparation of a funding application.

Further training was arranged to optimise usage of the HR Information System, thus ensuring improved functionality for employees and managers.

Developing the FSAI as a data driven organisation

What is a data driven organisation?

A data driven organisation uses data to inform strategy, decisions and operational processes across all levels of the organisation.

How will being a data driven organisation benefit the FSAI and its stakeholders?

The FSAI's data driven ambition is to ensure the optimal use of data to underpin effective actions for enhanced food safety.

The FSAI has identified becoming a data driven organisation as one of its strategic priorities. This priority seeks to ensure the FSAI operates in a more proactive and evidence-based way to:

- Improve decision making by using an increased level of data in risk-based prioritisation when planning sampling and inspection programmes.
- Enhance food safety and compliance monitoring by having data available in a timelier manner to allow faster detection and mitigation of issues.
- Increase public transparency and trust by sharing data and insights on the regulatory process.

What activities is the FSAI undertaking to develop itself as a data driven organisation?

The FSAI has undertaken a programme of projects to increase its overall data maturity, strengthening governance, expanding the adoption of data tools and processes, and embedding data into core business activities. The programme includes projects in the areas of data visualisation, data management and quality, artificial intelligence, business system development, and data literacy.

What was achieved in 2025 under the data driven programme of projects in the FSAI?

High level achievements in 2025:

- Implemented Microsoft PowerBI as the new organisational analytical tool, allowing for more accessible, user friendly analytics and better engagement with the data.
- Procured professional services to support the Data Maturity roadmap, and foundational phase 1 project kicked off focusing on data governance.
- Continued to review and identify improvements to the Business Systems that support the work of the FSAI.
- Rolled out guidance, user guidelines and some tiered staff training on Artificial Intelligence tools and ongoing support compliant AI usage.
- Implemented Learning and Development Plan to improve overall data literacy addressing areas for improvement identified in the 2024 data literacy survey.



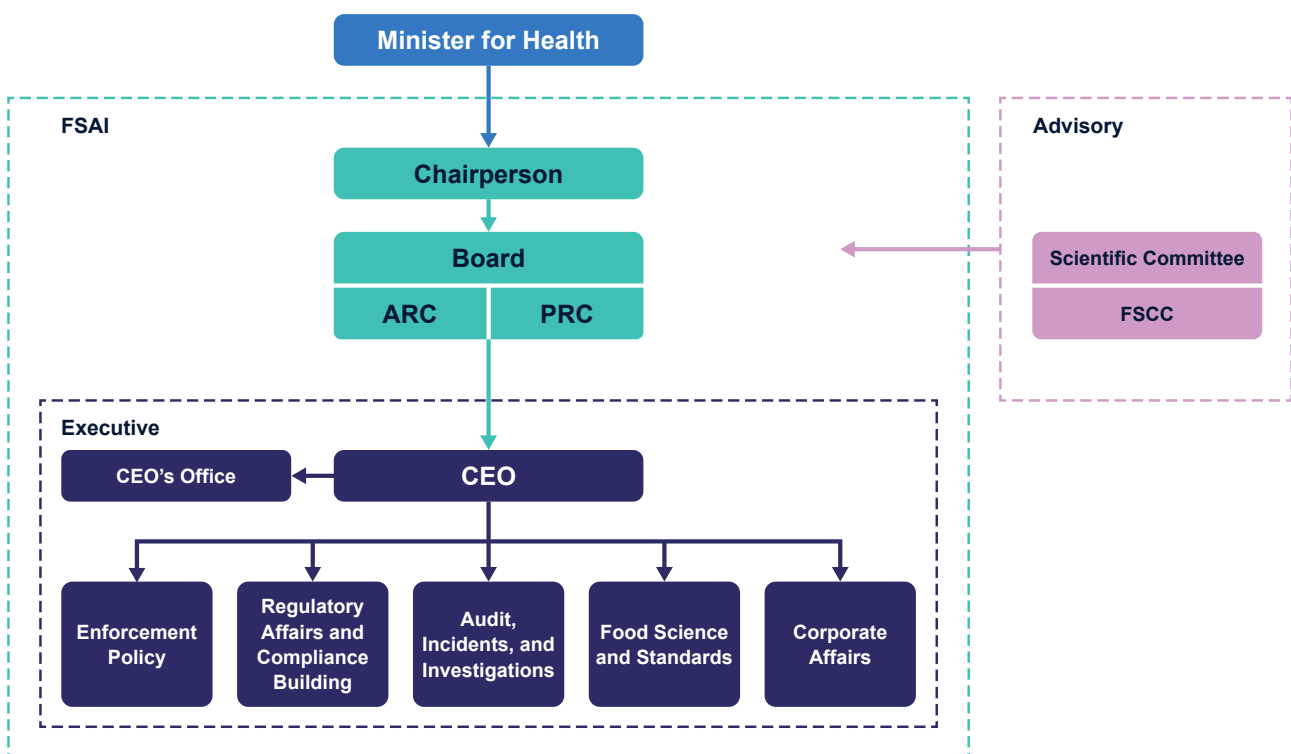
04

Governance
and management

Governance and management

Governance structure

The Authority comes under the aegis of the Minister for Health. It has a **Board**, which is advised by the **Scientific Committee**. The **Chief Executive Officer** (CEO) is the direct link to the FSAI Board.



Our Board

The Authority has a non-executive Board. It is the governing body of the Authority and it is appointed by the Minister for Health. It is responsible for the oversight of corporate governance in accordance with Government guidelines and the appointment of the CEO.

The key functions of the Board include setting the strategic direction for the Authority and agreeing major plans of action, risk management policies and procedures, annual budgets, and business plans with the executive. It is also responsible for setting performance objectives and monitoring the implementation of the Authority's strategy and business plans, as well as for overseeing major revenue, capital expenditure, investment decisions and corporate risk management.

In order to fulfil the requirements of Section 41(1) of the Food Safety Authority of Ireland Act, 1998, the FSAI provided the Minister for Health with the declarations of interests of Board members, Scientific Committee members, and relevant staff members of the Authority for the year ending 31 December 2025. Furthermore, in line with the statutory responsibilities under the Ethics in Public Office legislation, statements of interest for 2025 for the Board, Scientific Committee members and relevant staff members of the Authority were provided to the Standards in Public Office Commission.

Membership of the Board is made up of a Chairperson and nine non-executive directors who have been appointed by the Minister for Health through the Public Appointments Service (PAS). In March, Ms Carol Lynch and Mr Martin Blake were appointed to the Board. In October, Professor Helen Roche was appointed following the end of Dr Clíodhna Foley-Nolan's term of appointment.

The members of the Board during 2025 are listed below.



Ms Ann Horan,
Chairperson



Mr Patrick Knight



**Professor
Martin Cormican**



Ms Lisa Manselli



Mr Gerard McCurdy



Ms Ellis O'Brien



**Professor
Francis Butler**



Ms Carol Lynch



Mr Martin Blake



**Dr Cliodhna
Foley-Nolan**



**Professor
Helen Roche**



**Ms Fiona Dwyer,
Board Secretary**

Board meetings

During the year, the Board met eight times to complete its programme of work and to provide strategic guidance to the organisation.

Board committees

Two Board committees support the activities of the Board in governing the FSAI: the Audit and Risk Committee (ARC) and the Performance and Remuneration Committee (PRC).

Audit and Risk Committee

The ARC acts independently of the management of the FSAI, and its role is to ensure that the interests of Government and other stakeholders are fully protected in relation to business and financial reporting and internal control. It provides the Board with assurance on internal control, risk management, audit and assurance matters as part of the systematic review of the Authority's control environment and governance procedures. The ARC operates under an agreed charter and prepares a formal annual report for the Board.

During 2025, the ARC reviewed the following audits:

- Review of internal financial controls
- Review of enforcement policy
- Review of incidents
- Review of business and strategic planning
- Assessment of the financial management maturity of the FSAI.

In 2025, the ARC carried out an effectiveness survey and presented a report on its findings to the Board for consideration. The financial statements, as approved by the ARC and by the Board, were subject to audit by the Office of the Comptroller and Auditor General.

The Audit and Risk Committee in 2025

Number of meetings	Four
Chairperson	Mr Gerard McCurdy
Membership	Ms Carol Lynch joined the ARC in March and Ms Lisa Manselli joined in October following the end of Dr Clíodhna Foley-Nolan's term of appointment to the Board. Mr Brendan Harte was appointed as an external ARC member in March following a call for expressions of interest.

Performance and Remuneration Committee

The PRC is established to assess the performance of the CEO, while maintaining a supportive confidential relationship, in which information, support and advice can be offered/sought on performance management. This remit of the PRC also includes overseeing the procedure for the selection of the CEO and ensuring, on behalf of the Board, that in the recruitment process all best practice guidelines are adhered to. Additionally, the PRC ensures compliance with statutory and administrative requirements in relation to the approval of the appointment, number, grading and conditions of staff, including remuneration and superannuation. The PRC convenes as required by the Board.

The Performance and Remuneration Committee in 2025

Number of meetings	Two
Chairperson	Ms Ann Horan
Membership	Mr Patrick Knight and Professor Francis Butler

Secretary to the Board

Fiona Dwyer is the Secretary of the FSAI Board. The Secretary supports the Board through the Chairperson in relation to governance matters and ensures that all relevant information is available to the Board and its committees. Along with the Chairperson, the Secretary is responsible for the formal induction of new members of the Board and for organising training, development and mentoring for Board members where required.

Compliance with the Code of Practice for the Governance of State Bodies

In compliance with the *Code of Practice for the Governance of State Bodies*, the Authority has a Corporate Governance Framework in place. This Framework was developed to assist in improving efficiency and enhancing openness and transparency. The Framework provides guidance for the FSAI, detailing aspects such as conducting Board business, strategic planning, operational processes, risk management, financial controls and standards of behaviour. During 2025, the Authority ensured and maintained compliance with the *Code of Practice for the Governance of State Bodies*.

Official Languages legislation

The FSAI is committed to the aims of the Official Languages Acts 2003 and 2021. The FSAI's Official Languages Officer liaises with the Department of Rural and Community Development and the Gaeltacht on the requirements of the Official Languages Acts and endeavours to keep up to date with the work of An Coimisinéir Teanga (Official Languages Commissioner). To further its work in this area, the FSAI has devised and implemented an Official Languages Strategy. As per the requirements of the legislation, stationery, signage and recorded oral announcements are maintained in Irish and English and the Annual Report is published simultaneously in Irish and English. The Official Languages Officer provides regular reports to the CEO and Senior Leadership Team of the FSAI on progress made by the organisation, in addition to general updates on developments in this area.

At the core of the FSAI's approach is its ongoing commitment to comply with the legislation and to monitor its performance accordingly.

Data protection

The FSAI endeavours to be compliant with all relevant data protection legislation. In so doing, it carries out all work required and updates its policies within this legislative framework. It has produced an information governance strategy, which includes maintaining compliance with data protection legislation, and it is rolled out on an organisation-wide basis.

In 2025, there were seven Data Subject Access Requests (DSARs) made under data protection legislation. At year end, no requests remained open.

Freedom of Information Act 2014

Under the Freedom of Information Act 2014, the FSAI is a designated Freedom of Information (FOI) body. In compliance with this legislation, the FSAI provides its FOI Publication Scheme on the organisation's website and processes requests for information on a continuing basis.

In 2025, the FSAI received 37 requests under the Freedom of Information Act 2014. Of these requests, 2 were granted, 13 were partially granted, 4 were withdrawn, none were transferred, and 18 were refused. At year end, one case remained open.

The majority of requests for information processed under the Freedom of Information Act 2014 are for non-personal (i.e. corporate) information. Requests generally seek information about the FSAI and its work.

Access to Information on the Environment (AIE) Regulations

The Access to Information on the Environment (AIE) Regulations give people the right to request access to environmental information held by public authorities.

In 2025, the FSAI received one request for information under the AIE Regulations.

Statutory and other notices

In accordance with Section 41 of the Food Safety Authority of Ireland Act, 1998, the Ethics in Public Office Act, 1995 and the Standards in Public Office Act, 2001, members of the Authority's Board and Scientific Committee, as well as designated FSAI staff, are required to submit a declaration of interests annually.

Prompt Payment of Accounts Act, 1997

The FSAI's policy is to ensure that all payments are made promptly. Every effort is being made to ensure that all suppliers are paid within the required time frame, consistent with proper financial procedures and in accordance with best practice. The FSAI publishes quarterly reports of compliance on its website.

Customer Charter

The Authority's Customer Charter sets out its commitment to delivering a high-quality, professional and accessible service to everyone who engages with the Authority. It clearly outlines how a customer can contact the Authority and the standards they can expect during any interaction.

The Charter also explains how feedback helps the Authority improve the services it provides, and includes guidance on areas such as the complaints process, protected disclosures policy, and FOI procedures.

Irish Human Rights and Equality Commission Act 2014

In 2025, the FSAI successfully completed and passed its compliance check under the Irish Human Rights and Equality Commission Act 2014. This assessment reaffirmed a continued commitment to upholding human rights and equality standards across all aspects of the organisation.

Throughout the year, the FSAI advanced a range of initiatives designed to strengthen diversity, equity, inclusion and belonging (DEIB) within the FSAI. The FSAI's Belonging@FSAI staff committee remained active, leading engagement activities and supporting the implementation of DEIB objectives. Dedicated Intranet and public website sections were maintained, thus ensuring accessible information on equality commitments, resources, and progress.

To further enhance organisational culture, the FSAI provided psychological safety training to all staff, reinforcing the focus on fostering a respectful, inclusive, and supportive workplace. The annual staff survey, held in late 2024 included an enhanced equality and inclusion section, which helped the FSAI to better understand staff experiences and identify opportunities for continuous improvement. Additional actions included awareness events, updated guidance materials, and strengthened internal and external processes to support a positive and equitable organisation for all of our stakeholders.

Together, these measures demonstrate the Authority's proactive approach to fulfilling its obligations under the Act and to embedding equality and human rights considerations across all of the FSAI's work.

Senior Leadership Team

The Authority is led by the Senior Leadership Team, which is responsible for the FSAI's business functions. The membership of the Authority's Senior Leadership Team at 31 December 2025 included:



Mr Greg Dempsey
Chief Executive Officer
(CEO)



Mr Kevin Roantree
Director, Corporate
Affairs



Dr Bernard Hegarty
Director, Enforcement
Policy



Dr Michelle Minihan
Director, Audit, Incidents
and Investigations



Ms Gail Carroll
Director, Regulatory Affairs
and Compliance Building



Dr Wayne Anderson
Director, Food Science
and Standards

Climate action and sustainability

The FSAI remains committed to fulfilling its statutory functions in a manner that supports national climate objectives and promotes sustainable public sector operations. The Authority's offices are located in The Exchange building in the International Financial Services Centre (IFSC), Dublin. In 2025, The Exchange achieved Platinum certification under the LEED (Leadership in Energy and Environmental Design) rating system, reflecting strong performance in energy efficiency, energy cost savings and overall environmental comfort. Several of the initiatives contributing to this certification were supported by the FSAI.

The continued implementation of blended working arrangements has enabled the FSAI to reduce its carbon footprint. Staff are encouraged to use sustainable modes of transport – public transport, cycling or walking – when attending the office. These measures support the Authority's efforts to reduce its carbon footprint and contribute to Ireland's wider commitment to lowering greenhouse gas (GHG) emissions.

In 2025, the FSAI recorded emissions of 37,828 kg CO₂ against a 2030 emissions target of 34,476 kg CO₂ (see Figure 3). It also recorded a final energy consumption of 172,246 kWh against the 2016 baseline of 453,963 kWh and a GHG baseline of 344,886 kWh. While emissions remain above the 2030 target, the Authority is on track to meet this target as it continues to make progress through sustained reductions in energy use and ongoing efficiency improvements.

The FSAI continues to receive a high rating from the Sustainable Energy Authority of Ireland (SEAI) as part of its annual legislative energy reporting.

The FSAI continues to implement the requirements of the most recent Climate Action Mandate. During 2025, the FSAI developed a Climate Action Roadmap, which serves as the pathway through which our organisation, as a public sector body, implements the Climate Action Mandate and reports on our progress toward energy efficiency and emissions reduction targets.

A member of the Senior Leadership Team continues to serve as the FSAI's Climate and Sustainability Champion, in line with SEAI requirements. This role oversees the implementation of climate-related actions and ensures compliance with the Public Sector Climate Action Mandate. The champion is supported in their work by the FSAI Green Team. During 2025, the FSAI Green Team reviewed and updated their terms of reference and reviewed the membership of the team. Additional staff members joined the team to represent the organisation and contribute to the delivery of an annual programme of work as set out in the FSAI Climate Action Mandate.

The FSAI has procedures in place for offsetting the emissions associated with air travel and it is compliant with Circular 1/2020.

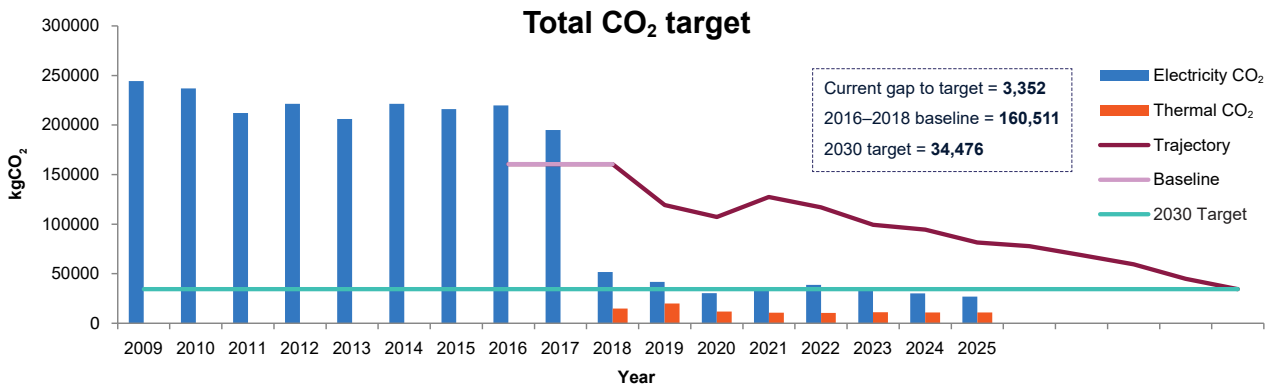
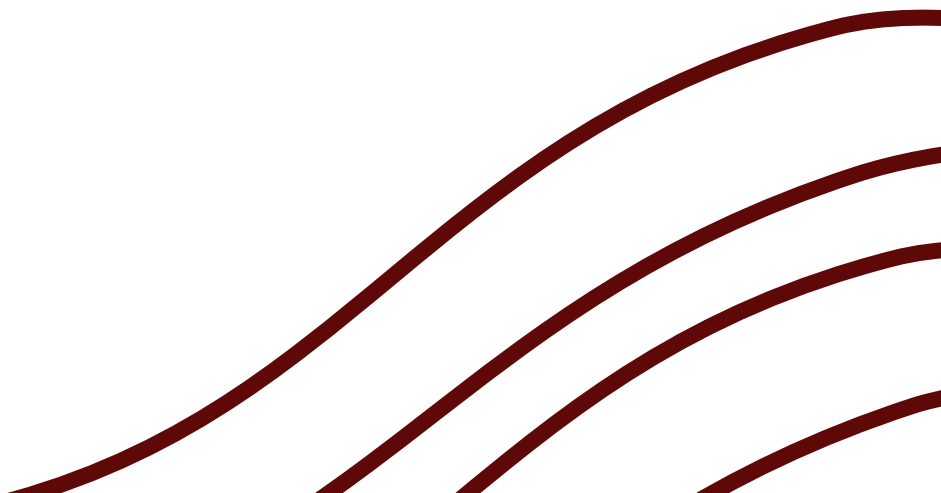


Figure 3. Figure showing the FSAI’s kgCO₂ emissions baseline (2016–2018), the projected trajectory towards the 2030 total CO₂ target, and the remaining gap to target, based on data from the SEAI Monitoring and Evaluation Reporting Tool.





05

Appendices


Appendix 1

Membership of the Food Safety Consultative Council in 2025

- **Mr Jamie Knox,**
Keurig Dr Pepper (Chair)
 - **Mr Dave Lang,**
Associated Craft Butchers of Ireland
(Deputy Chair)
 - **Dr Paula Barry Walsh,**
DAFM (retired) (Deputy Chair)
 - **Mr Adrian Cummins,**
Restaurants Association of Ireland
 - **Mr Dale Crammond,**
Meat Industry Ireland, Ibec
 - **Mr Dermot Jewell,**
Consumers' Association of Ireland
 - **Ms Siobhán Murphy,**
Health Service Executive (HSE)
 - **Ms Louise Reynolds,**
Irish Nutrition and Dietetic Institute
 - **Mr Mark Christal,**
Enterprise Ireland
 - **Mr Eamonn Quinn,**
Kelsius
 - **Ms Annette Sweeney,**
Technological University Dublin
 - **Ms Deirdre Ryan,**
Bord Bia
 - **Mr Jonathan Griffith,**
Irish Health Trade Association
 - **Ms Catherine Morrison,**
Bord Iascaigh Mhara
 - **Ms Sorcha Kavanagh,**
Repak
 - **Ms Janis Morrissey,**
Irish Heart Foundation
 - **Ms Alice McGlynn,**
Consultant
 - **Ms Regina Sexton,**
University College Cork
 - **Mr Conor Mulvihill,**
Dairy Industry Ireland, Ibec
 - **Mr Patrick Farrell,**
Keelings
 - **Ms Elaine Clohosey,**
BWG Foods
- 

Appendix 2

Membership of the Scientific Committee in 2025

- **Professor Martin Cormican,**
(Chair) (member of the FSAI Board),
University of Galway and the Health
Service Executive (HSE)
 - **Professor Kevin Cashman,**
University College Cork
 - **Dr Geraldine Duffy,**
Teagasc
 - **Professor Séamus Fanning,**
University College Dublin
 - **Professor Mark Fenelon,**
Teagasc
 - **Dr Andrew Flanagan,**
Public Analyst's Laboratory, Dublin
 - **Dr Montserrat Gutierrez,**
DAFM
 - **Dr Lois O'Connor,**
National Health Protection Office
 - **Professor Anne Molloy,**
Trinity College Dublin (retired)
 - **Ms Ita Kinahan,**
State Laboratory (retired)
 - **Professor Dolores O'Riordan,**
University College Dublin
 - **Ms Ann Marie Part,**
Health Service Executive (HSE)
 - **Professor Dagmar Stengel,**
University of Galway
 - **Professor Martin Wilkinson,**
University of Limerick
- 

Appendix 3

Industry fora members

Artisan Forum, 2025

- **Dr Mícheál O'Mahony**,
(Chairperson), FSAI
- **Blathnaid Bergin**,
Food safety consultant
- **Darina Allen**,
Slow Food Ireland/Ballymaloe
Cookery School
- **Dave Lang**,
Associated Craft Butchers of Ireland
- **Donal Lehane**,
Chair of Community Food Group
- **Eoin Cluskey**,
Bread 41
- **John Brennan**,
The Organic Centre
- **Aoife Nic Giolla Coda**,
Beekeeper
- **John Kent**,
Poultry producer
- **Kevin Brennan**,
Teagasc
- **Kevin Sheridan**,
Sheridans Cheesemongers
- **Libby Carton**,
Kinnegar Brewing
- **Mary Regan**,
Regan Organic Farm
- **Niamh Hegarty**,
BKultured
- **Sally Barnes**,
Woodcock Smokery
- **Tom Dinneen**,
CÁIS

Food Service Forum, 2025

- Rob Phillips, FSAI (Chair)
- Gather and Gather
- Eddie Rockets (Ireland) Limited
- Vintners' Federation of Ireland
- Restaurants Association of Ireland
- Aramark
- McDonald's
- Irish Healthcare Catering
Professionals Association
- Irish Hotels Federation
- Irish Prison Service
- Euro-Toques Ireland
- SSP
- KFC
- Sodexo UK and Ireland
- The Lunchbag
- Fresh Today
- Rosie and Jim

Retail Forum, 2025

- Rob Phillips, FSAI (Chair)
- Musgrave Group – SuperValu, Centra,
Daybreak
- Retail Ireland, Ibec
- Aldi
- Retail Grocery Dairy & Allied Trades
Association (RGDATA)
- Avoca
- Sysco
- Dunnes Stores
- BWG Foods
- Boots
- Lidl Ireland
- Circle K
- Tesco Ireland
- Barry Group
- Gala Retail
- Marks & Spencer

Molluscan Shellfish Safety Committee, 2025

- **Mr David Lyons and Ms Úna Walton**, (Chairpersons), FSAI
- **Mr Dave Clarke, Mr Conor Duffy, Dr Sinead Keaveney, Mr Joe Silke, Mr Patrick Costello, Mr Bill Dore and Mr Glenn Nolan**
Marine Institute
- **Ms Patricia Daly, Ms Vicky Lyons, Ms Joanne Gaffney and Dr Gary McCoy**, Bord Iascaigh Mhara
- **Dr Sarah Buckley, Ms Aileen O'Sullivan, Ms Susan Coughlan, Mr Marc Shorten, Mr Bernard O'Donovan and Mr Niall O'Rahelly**, SFPA
- **Ms Teresa Morrissey, Mr John Harrington, Mr Pat Mulloy, Mr Finian O'Sullivan, Mr Kian Louet-Feisser, Mr Des Moore and Ms Nadia Ferguson**,
Irish Shellfish Association and processing industry
- **Ms Valerie Hannon, Ms Kate Harrington, Ms Maeve O'Reilly, Ms Claire Cremin, Ms Marie Feehan and Ms Sarah Casey**,
Uisce Éireann
- **Mr Liam Ó Súilleabháin**, EPA

E-commerce and Online Food Business Forum, 2025

- Rob Phillips, FSAI (Chair)
- Amazon UK
- Boots
- BWG Foods
- Cocoabyjudit
- DEMC Food Services Limited
- Dunnes Stores
- Helen O'Connell Food Safety Consultant Limited
- HelloFresh
- FDI, Ibec
- Irish Health Trade Association (IHTA)
- Just Eat
- The Lunch Bag
- Musgrave Group – SuperValu, Centra, Daybreak
- NIQ Brandbank
- Nutritics
- Olio
- SMC Food Safety Management Consultants
- Sysco
- Deliveroo
- Gousto
- Irish Association of Health Food Stores

Appendix 4

Scientific Committee: Subcommittee members

Biological Safety Subcommittee, 2025

- **Dr Geraldine Duffy**,
(Chair), Teagasc
- **Professor Declan Bolton**,
Teagasc
- **Dr Michael Callanan**,
Munster Technological University
- **Professor Theo de Waal**,
University College Dublin
- **Ms Anne Dwan**,
HSE
- **Professor Séamus Fanning**,
University College Dublin
- **Professor Cormac Gahan**,
University College Cork
- **Dr Patricia Garvey**,
Health Protection Surveillance Centre
- **Dr Montserrat Gutierrez**,
DAFM
- **Dr Sinead Keaveney**,
Marine Institute
- **Professor Noel McCarthy**,
Trinity College Dublin
- **Professor Grace Mulcahy**,
University College Dublin
- **Dr Lois O'Connor**,
Health Protection Surveillance Centre
- **Dr Helen O'Shea**,
Munster Technological University
- **Professor Fiona Walsh**,
Maynooth University

Chemical Safety Subcommittee, 2025

- **Dr Andrew Flanagan**,
(Chair), Public Analyst's
Laboratory, Dublin
- **Mr Alan Breen**,
DAFM
- **Professor Enda Cummins**,
University College Dublin
- **Ms Jenny Fortune**,
HSE
- **Professor Iouri Gounko**,
Trinity College Dublin
- **Ms Rosemary Hayden**,
Irish National Accreditation
Board (INAB)
- **Ms Ita Kinahan**,
State Laboratory (retired)
- **Dr Celine Mannion**,
DAFM
- **Dr Declan McKernan**,
University of Galway
- **Associate Professor Tara McMorrow**,
University College Dublin
- **Dr Breige McNulty**,
University College Dublin
- **Dr Finbarr O'Regan**,
DAFM
- **Professor Fiona Regan**,
Dublin City University
- **Dr Craig Slattery**,
University College Dublin

Public Health Nutrition Subcommittee, 2025

- **Professor Kevin Cashman,**
(Chair), University College Cork
- **Dr Annemarie Bennett,**
Trinity College Dublin
- **Dr Cathy Breen,**
HSE
- **Professor Lorraine Brennan,**
University College Dublin
- **Professor Eileen Gibney,**
University College Dublin
- **Dr Laura Kehoe,**
Munster Technological University
- **Dr Eamon Laird,**
Atlantic Technological University
- **Dr Sinéad McCarthy,**
Teagasc
- **Professor Helene McNulty,**
Ulster University
- **Dr Emeir McSorley,**
Ulster University
- **Professor Anne Molloy,**
Trinity College Dublin (retired)
- **Dr Anne Nugent,**
Queen's University Belfast
- **Dr Lisa Owens,**
St James's Hospital
- **Dr Lisa Ryan,**
Atlantic Technological University
- **Dr Audrey Tierney,**
University of Limerick
- **Dr Janette Walton,**
Munster Technological University
- **Ms Fiona Ward,**
Department of Health
- **Professor Mary Ward,**
Ulster University

Ad hoc Subcommittee on Food Hygiene Rating Systems, 2025

- **Professor Dolores O'Riordan,**
(Chair), University College Dublin
- **Ms Ann Marie Part,**
HSE
- **Ms Siobhan McEvoy,**
Department of Health
- **Ms Sara Boyd,**
Technological University Dublin
- **Mr Mark Elliott,**
Chartered Institute of Environmental Health, UK
- **Associate Professor Joe McGrath,**
University College Dublin
- **Professor Anne Molloy,**
Trinity College Dublin (retired)


Appendix 5

Declaration of Board members', Chief Executive Officer's, and Scientific Committee members' interests (1/01/2025– 31/12/2025)

Board member	Commercial interest		Non-commercial interest	
	Name of organisation	Nature of interest	Name of organisation	Nature of interest
Mr Martin Blake	Income from Leased Property - Residential, Agricultural land and Licenced premises	Owner	None	–
Prof. Francis Butler	Advisory Committee on the Microbiological Safety of Food, UK Food Standards Agency	Committee Member	None	–
	International Scientific Advisory Board, Saudi Food and Drug Authority	Committee Member		
Prof. Martin Cormican	None	–	Green Party	Member
			Rewilding	Landowner
			Official Food Microbiology Laboratory	Director
			Shigella and Listeria monocytogenes Reference Laboratory	Director
Ms Ann Horan	Glanbia	Ordinary shares	None	–
	Associated British Foods	Ordinary shares		

Chief Executive Officer	Commercial interest		Non-commercial interest	
	Name of organisation	Nature of interest	Name of organisation	Nature of interest
Dr Pamela A Byrne	Coolestown Irish Draughts Ltd.	Owner of land and Director of company	None	–

Scientific Committee member	Commercial interest		Non-commercial interest	
	Name of organisation	Nature of interest	Name of organisation	Nature of interest
Prof. Shéa Fanning	Dawn Farm Foods Ltd.	Scientific Advisor	None	–
Prof. Dolores O’Riordan	Kerry Group	Shares	None	–





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