



Dedicated to protecting consumers' health and consumers' interests

Annual Report 2013

Our Mission

Our mission is to protect consumers' health and consumers' interests by ensuring that food consumed, distributed, marketed or produced in the State meets the highest standards of food safety and hygiene.

To the Minister for Health

The Board is pleased to submit to the Minister, its fourteenth annual report and accounts for the twelve-month period ended 31 December 2013, in accordance with Section 25 of the Food Safety Authority of Ireland Act, 1998.



Prof. Michael Gibney
Chairman



Prof. Alan Reilly
Chief Executive

2013 KEY FACTS AND FIGURES

100

One hundred people attended a seminar on food labelling and allergens which was hosted by the Authority, in conjunction with Teagasc and *safefood*.



47,000

About 47,000 food businesses in Ireland are inspected by the official agencies, under service contract to the Authority.



The agri-food sector had an annual turnover of

€24 BILLION



466

466 Enforcement Notices and Orders were served on 429 food businesses. This is a 12% increase on the number of notices and orders served in 2012.



The Authority handled **449 FOOD INCIDENTS**

which was an increase of 11%, compared with 2012.

The agri-food sector employed around

230,000 PEOPLE



The Authority continued its involvement as the emergency contact point for Ireland in the International Food Safety Authorities Network. This network is a joint initiative between the World Health Organization and the Food and Agricultural Organization. It involves

177 MEMBER STATES

in the exchange of routine information on food safety issues, sharing experiences and expertise, and allows for rapid access to information in case of food safety emergencies.

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In 2013, a total of

1,697 FOOD SUPPLEMENTS

were notified to the Authority. An increase of 55% from 2012.



33 OFFICIAL AGENCIES

working under service contract agreement in 2013.



Trained advisors on the Advice Line, supported by food scientists, dealt with

13,269

queries in 2013, a 10% increase on 2012.



91

A total of 91 food samples were analysed for irradiation by the public analyst laboratories, and only one (a food supplement) was found to have been irradiated and not labelled appropriately.



A total of

3,132



original notifications were transmitted through the Rapid Alert System for Food and Feed of which 2,641 related to food, 272 to feed and 219 to food contact materials.

During 2013, Ireland experienced its first foodborne outbreak of

HEPATITIS A VIRUS INFECTION.

More than 1,000 cases across nine European countries were potentially linked to an outbreak of hepatitis A virus (sub-genotype 1A).



DNA

Using DNA technology, the Authority was able to identify and quantify the nature and amount of species specific DNA in each beef product tested. Results showed that ten of the 27 beef burgers sampled were adulterated with horsemeat, one of which contained 29% horse DNA relative to the beef DNA.



The Authority provided advice in response to

39 PARLIAMENTARY QUESTIONS

from various political representatives that were submitted to the Department of Health or the Department of Agriculture, Food and the Marine in 2013.

Chairman's Statement

My first year as Chairman of the Board of the Food Safety Authority of Ireland was probably the year when the Authority firmly established itself on the global stage as one of the leading national agencies charged with protecting consumers' health and consumers' interests.

In early 2013, the Authority published the results of a survey it had carried out on the authenticity of beef products on sale on the Irish market, work which was carried out as part of the Authority's routine food monitoring and surveillance programme. Food safety intelligence gathered by the Authority in the course of its work on emerging risk analysis indicated that consumers could be misled as to the integrity of ingredients used in certain beef products. The result of this work uncovered the largest EU-wide food scandal in recent times where 4.7% of beef products on the market in the European Union were adulterated with horsemeat at levels above 1%. Some major food brands were implicated and processed beef products were withdrawn from markets across Europe and as far afield as Southeast Asia and the Caribbean. While there was not a serious food safety risk associated with the Authority's findings, the outcome shows how effective the Irish national food control system is in underpinning consumer confidence in the integrity of the Irish food supply. The horsemeat incident confirmed the Authority's belief that the value of regular policing of the food supply, combined with the use of the modern scientific analytical methods, are the most reliable methods of protecting consumers.

As well as protecting consumers, the work of the Authority enhanced Ireland's reputation in having an effective food regulatory programme in place and putting consumers' interests first and foremost. The agri-food sector is a key component of Ireland's economy and has been set as the cornerstone of the Irish economic revival in the Programme for Government. Irish food products are sold in 140 overseas markets and agri-food exports were valued at around €10 billion in 2013. Additionally, there are some 230,000 jobs linked to the agri-food sector which has a turnover of €24 billion. Our tourist industry attracted about six million visitors who spent close to €2 billion on food and drink while holidaying in Ireland in 2013. Critical to the success of both the agri-food and tourism sectors is confidence and trust in the safety of Irish produced and marketed foods. Clearly, the Authority's role as an independent agency charged with protecting the consumer, regulating the food industry, enforcing food safety standards and using the best scientific advice to underpin risk management decisions, has never been more important.

€10bn

Irish food products are sold in 140 overseas markets and agri-food exports were valued at around €10 billion in 2013.

230k

There are some 230,000 jobs linked to the agri-food sector which has a turnover of €24 billion.

On behalf of the Board, I would like to thank Minister for Health, Dr James Reilly, TD and the staff of his Department who have supported the work of the Authority during 2013. I would like to thank my fellow Board members for their constant support throughout the year. I would like to thank members of the Scientific Committee and Sub-committees which under the chairmanship of Dr Albert Flynn, have added weight to the scientific-evidence base of the Authority. To members of the Food Safety Consultative Council, under the leadership of Veronica Campbell, I express my thanks as they have provided a valuable sounding board for the Authority on food safety issues throughout the year.

I would also like to pay tribute to our Chief Executive, Prof. Alan Reilly and staff of the Authority for their dedication and commitment to the values and mission of the Authority, particularly at a time when public sector salaries are being reduced and the focus is on doing more with less.

As a result of the work of the Authority, food regulations across the European Union were strengthened and food regulatory agencies are being required to include checks for food fraud, as well as food safety in their control programmes. More sophisticated methods of risk assessment have created demands for improved analytical capability within official laboratories. Sanctions for those convicted of food fraud are being increased. Horse passport systems within the European Union have also been tightened. The food sector has learned the harsh way that contamination and adulteration of products can happen and the cost of winning back consumer confidence and trust is not insignificant. If there is a winner from this food fraud incident uncovered by the Authority in 2013, it has to be the consumer who will benefit from added food controls.

“As well as protecting consumers, the work of the Authority enhanced Ireland’s reputation in having an effective food regulatory programme in place and putting consumers’ interests first and foremost.”



Prof. Michael Gibney

Chairman

Chief Executive's Review

2013 marked the fourteenth year of operations for the Food Safety Authority of Ireland. Our role as an independent agency charged with protecting the consumer, regulating the food industry, enforcing food safety standards and using the best scientific advice to underpin risk management decisions has never been more important.

The EU-wide horsemeat incident which was uncovered in 2013 has demonstrated the vulnerability of the food chain and the need for food businesses to be alert to the potential for food fraud. As supply chains grow longer and the demand to keep prices competitive is a reality, food businesses need to have robust supplier quality assurance systems in place to ensure the authenticity of ingredients used in the manufacture of foods.

In the wake of this horsemeat incident, the European Commission and Member States are in the process of strengthening the fight against food crime in order to restore consumers' trust in the safety and authenticity of the food supply chain. The Commission has established a special working group of Member States, in which Europol participates, to deal with issues associated with food fraud and to drive the implementation of their action plan on fraudulent food practices. Actions include the development of a system for the rapid exchange of information on intentional violations of the food chain between Member States and the setting of financial penalties for food fraud at sufficiently dissuasive levels. These initiatives have been taken on the back of the food safety control work carried out by the Authority.

In 2013, the Authority continued its programme of auditing official agencies to verify the effectiveness and appropriateness of food controls and to monitor conformance by official agencies with the terms and requirements of the service contracts. In order to improve openness and transparency, all Authority audit reports and corrective action plans are published on the Authority website.

Managing a service with fewer staff requires adapting work practices. The Authority wants to ensure that consumers' health and consumers' interests are not compromised. During 2013, the Authority worked with the Health Service Executive to refine its work on risk-based allocation of food premises' inspections according to risk categories. This ensures that resources are allocated to those areas where risk to consumer health is the greatest. In mid-2013, the Health Service Executive's newly developed food premises database went live, replacing the multiple local systems with a single national system. The development of such a system is welcomed and should be capable of providing a more comprehensive national picture of food controls.

The Authority worked with the City and County Managers' Association during 2013 to explore the opportunities for reducing the costs of the veterinary services of the local authorities. The agreed solution is to implement a regional structure for the provision of these services. The goal is to achieve a more efficient service provision in the sector, cost savings and more flexibility in staffing arrangements.

Looking forward to 2014, major new developments in the revision of European Union food regulations are likely to pose challenges for the food industry, as well as the food control authorities. Challenges include the on-going negotiations on the revision of the framework regulation on official food controls that will in future cover the whole of the agri-food chain, including plant health, plant reproductive materials, animal health and welfare and animal feed. Proposals in this revised regulation include a requirement for Member States to charge fees for official controls which are likely to have a major impact on our current system of food inspection and sampling. More rigorous requirements for laboratory accreditation and the standardisation of testing methods are also on the discussion table. On the back of recent experiences, provisions are being included to direct Member States to fully integrate anti-fraud checks into national food control plans and to ensure that financial penalties for food fraud are set at realistically dissuasive amounts.

One of the biggest challenges for the food sector will be complying with the new Food Information for Consumers Regulation which comes into force in 2014. This represents the first major overhaul of Europe's food labelling rules in 30 years and will have a significant impact on how food businesses communicate with consumers. Some of the new requirements of this Regulation include the introduction of a minimum font size for mandatory information; allergen labelling for foods

sold unpackaged; labelling requirements regarding foodstuffs sold via the internet; country of origin labelling and mandatory nutrition labelling for many pre-packaged foodstuffs. This is likely to require considerable investment in the design and printing of new food labels and staff training. During 2013, the Authority discussed these upcoming changes with the food industry through various communication channels.

A continuing challenge for the official food control agencies in 2013 was providing a high level of services with reduced resources. There is a greater need to refine the concept of risk-based food inspection where we target resources to those areas that pose the greatest risk to consumer health. However, we need to be realistic and the time has come where we cannot continue to deliver the necessary level of consumer protection with current staffing levels at the Authority. Staff numbers in the Authority have been reduced by about 20% in the past five years and we have lost essential scientific and technical staff which now leaves us with a critical skills gap.

A priority for the Authority in the future will be to strengthen our work on incident prevention and to work in collaboration with the European Food Safety Authority and official agencies on horizon scanning and emerging risk analysis. In the field of food safety, prevention is better than cure. The challenge for the Authority as a public sector body will be to meet public demands where we will be held accountable for protecting people.

We appreciate that there is an expectation that we will anticipate, identify, manage and communicate risks in a timely and professional manner. The key challenge is to co-ordinate the State's response to risks in the food chain by putting the resources available to best use. Critical to the success of both the agri-food and tourism sectors is confidence and trust in the safety of Irish produced and marketed foods. Having an independent, science-based national food safety regulatory agency to oversee standards will protect health, reduce the burden on the health services and will underpin efforts for economic growth.

My appreciation for the solid support we received in 2013 also goes to our Board, Scientific Committee and Food Safety Consultative Council. I would particularly like to thank Prof. Michael Gibney, Board Chairman, for his guidance and full support. I am also grateful for the continuing support for the Authority from the Minister for Health and staff from his department.

Finally, as this is my last Annual Report as Chief Executive, I would like to take this opportunity to thank the staff in the Government departments, in the official and other agencies and in industry and, above all, in the Authority for making the past fifteen years a most interesting and one of the most enjoyable times in my life. The progress made to date is due to their efforts and the mission "to protect consumers' health" is so important, that the momentum must be maintained. The challenge is to find new and innovative ways to maintain interest in food safety and hygiene and continually strive for sequential incremental risk reduction along the food chain.



A handwritten signature in blue ink that reads "Alan Reilly". The signature is written in a cursive, flowing style.

Prof. Alan Reilly

Chief Executive

Regulatory Review

The Authority is responsible for the implementation and enforcement of food legislation in Ireland. It carries out this enforcement function through service contracts with 33 official agencies and the Food Safety Authority of Ireland Act, 1998 provides the legislative basis.



The official agencies working under this service contract agreement in 2013 were: the Health Service Executive; the Department of Agriculture, Food and the Marine; the Sea-Fisheries Protection Authority; 28 local authorities; the National Standards Authority of Ireland; and the Marine Institute. The Authority's role is to coordinate and monitor the activities of these official agencies, through the service contracts, which outline an agreed level and standard of food safety activity that the official agencies perform. The service contracts are in place for a minimum duration of three years, and subject to the request of either the Authority or the official agency, may be reviewed during that time. Each official agency submitted a service plan for the year and regular meetings were held during 2013 with senior management and line managers responsible for the delivery of inspection and analysis.

During the year, the service contract with the Sea-Fisheries Protection Authority was revised to include the new list of food legislation defined in orders made by the Minister for Health, under Section 5 of the Food Safety Authority of Ireland Act, 1998. The service contract was also revised to cover the involvement of the agency in the Multi-Annual National Control Plan and in the audit programme of the Authority. The terms of the new service contract were agreed and will be signed in January 2014.

Schedule 1 of the service contracts with the other official agencies was also updated during the year to contain the new list of food legislation. Following discussions with the Authority, Kilkenny County Council agreed to extend its service contract to include official controls in meat plants in County Carlow, an arrangement which reduced the number of local authorities with service contacts by one, with an associated reduction in the cost of the service.

The wider development of a shared provision of veterinary services within local authorities was discussed during the year within an inter-agency group established by the City and County Managers' Association. The Authority met the City and County Managers' Association group twice and expressed its support for its recommended regional structure for the local authority veterinary service. This should lead to more efficient service provision in the sector, cost savings and more flexibility in staffing arrangements to cope when vacancies arise. The Authority will continue to work with the City and County Managers' Association in the implementation of the shared service, starting with the selection of a lead authority for each region in 2014.

The service contract activities of local authorities are financed directly by the Authority, on submission of valid claims within set budgets. During 2013, the Authority continued to conduct financial audits of the local authorities. Three audits and two follow-up reviews were completed, with the aim of verifying the claims submitted. Recommendations from individual audits are used to advise other local authorities of good practices and improved financial controls to implement.

The Health Service Executive advised the Authority that it has achieved the annual inspection targets set down in its service contract. During 2013, the Authority worked with the Health Service Executive to agree a risk-based allocation of food premises inspections according to risk categories. This ensures that resources are allocated to those areas where risk to consumer health is the greatest. The Authority also worked with the Health Service Executive to develop a work programme for non-food hygiene areas. The completion of such a programme is one of the provisions of the service contract. In mid-2013, the Health Service Executive's newly developed food premises database went live, replacing the multiple local systems with a single national system. The development of such a system is welcomed and should be capable of providing a more comprehensive national picture of food controls.

The Health Service Executive continues to provide chemical and microbiological laboratory analytical services under the terms of the service contract. The service is provided by three public analyst and six microbiological laboratories.

The Department of Agriculture, Food and the Marine also provides considerable laboratory analytical services. In 2013, the Department of Agriculture, Food and the Marine instigated a review of the laboratory service, part of which includes seeking the views of its stakeholders.

In common with all Member States of the European Union, Ireland has a Multi-Annual National Control Plan which is a requirement of European official food control regulations. This covers food safety, animal health and welfare, animal feed and plant health. The Authority developed a new plan in conjunction with the Department of Agriculture, Food and the Marine, to cover the period 2012-2016. The plan and an annual report on the operation of the previous plan were submitted, as is required, to the European Commission in 2013 and published on the Authority's website.



The Authority carries out its enforcement function through service contracts with 33 official agencies.

Inspection of Food Businesses

About 47,000 food businesses in Ireland are inspected by the official agencies, under service contract to the Authority. In 2013, about 92% of registered food businesses were inspected by the Health Service Executive; 5% by the Sea-Fisheries Protection Authority; 2% by the Department of Agriculture, Food and the Marine and 1% by the local authorities. This distribution of percentage of food businesses inspected by the official agencies was similar over the last five years. There are a wide range of activities carried out by these food businesses, from importation and manufacturing, through to distributing, retailing and catering operations.

The main change in 2013 is the numbers of food business reported by the Health Service Executive, which installed a new information technology system during the year. This national system has replaced older local systems that included extensive duplication of premises (e.g. mobile food vehicles that could be registered in several areas). The new system represents a step change in improving the figures available to the Environmental Health Service on food businesses and food control activity.

Number and Type of Food Businesses Inspected by Official Agencies, 2009 – 2013

Official Agency	2009	2010	2011	2012	2013
Department of Agriculture, Food and the Marine					
Meat Processors	156	154	154	153	154
Egg Producers	264	285	376	354	369
Milk Processors	231	230	233	240	231
	651	669	763	747	754
Health Service Executive*					
Primary Producers	30	27	23	21	0
Manufacturers and Packers	1,649	1,921	2,253	2,534	2,956
Distributors and Transporters	1,246	1,370	1,487	1,472	1,162
Food Service Businesses	31,055	30,567	31,404	30,311	28,214
Retailers	10,533	10,732	11,166	10,978	10,972
Manufacturers Selling Primarily on a Retail Basis	790	1,738	724	695	0
Other					115
	45,303	46,355	47,057	46,011	43,419
Sea-Fisheries Protection Authority					
Approved Establishment	177	183	183	189	180
Aquaculture Sites**	86	86	0	0	0
Factory and Freezer Vessels (Approved - Irish)	21	23	23	34	36
Fishing Vessels	2,095	2,129	2,201	2,216	2,155
Ice Plants	12	13	12	12	12
Molluscan Production Areas	150	130	131	131	133
Registered Food Business on Land	35	45	56	81	75
	2,576	2,609	2,606	2,663	2,591
Local Authorities					
Slaughterhouses	237	219	212	206	202
Small Meat Manufacturing Plants	186	175	180	189	180
Poultry Plants	27	37	41	35	34
Other	7	20	17	26	24
	457	451	450	456	440
Total	48,966	50,093	50,853	49,877	47,204

* The total number of establishments supervised by the Health Service Executive Environmental Health Service shows a significant drop in 2013 compared to previous years, due to the development of a new IT system for recording establishments and inspections. This has also resulted in revised business and risk categories, trends for which will be available for future years only.

** Inspection of aquaculture sites transferred to the Department of Agriculture, Food and the Marine in 2010.

Number of Staff Working in Official Control

The official agencies report annually to the Authority on the staff resources they have dedicated to official controls, under the service contracts. Recent years have seen a trend of a decrease in staff numbers as a result of the moratorium on public sector recruitment. The decrease has stabilised, with most agencies reporting similar staff numbers in 2013 as the previous year.

Number of Staff* by Official Agency, 2009 – 2013

Agency	2009	2010	2011	2012	2013	% Change 2009-2013
Dept of Agriculture, Food and the Marine^a	501	511	454	433	438	-12%
Health Service Executive:						
Environmental Health Service	379	361	333	344	307	-19%
Food Microbiology Laboratories	83	79	74	73	71	-14%
Public Analyst Laboratories	67	69	68	65	66	-1%
Sea-Fisheries Protection Authority	46	43	45	42	41	-11%
Local Authorities^a	75	72	72	71	73	-3%
Marine Institute	28	28	31	28	27.4	-
National Standards Authority of Ireland^b	0.1	0.1	0.1	0.1	1.1	+1,000%
Food Safety Authority of Ireland^c	84	75	74	72	71	-15%
Total	1,263	1,238	1,151	1,128	1,096	

* Whole time equivalent

^a These figures do not include temporary veterinary inspectors engaged in meat inspection

^b The National Standards Authority of Ireland increased the number of staff engaged in food safety controls, to conduct official controls on food contact materials

^c Does not include consultancy staff or staff on short-term contract



Taking Care of Business

'Taking Care of Business' 2013 was an initiative of the Department of Jobs, Enterprise and Innovation. It brought together 19 State bodies, including the Authority, to create a free one-stop-shop event for small businesses. The event took place in the Printworks, Dublin Castle on 22 October. The half-day event attracted over 500 visitors. The event was specifically targeted at people thinking of starting a business and small business owners and managers.

Pictured at the launch of One-Stop-Shop were Senator Feargal Quinn with the Minister for Small Business, John Perry, TD and Ms Tara Buckley, Director General, RGDData.

Inspections

All official agencies operate risk-based programmes of official controls. Food businesses which carry out activities that present the greatest potential risk to human health are prioritised for inspection. Unannounced inspections in food businesses are a key element of the official controls, as well as other activities such as, food sampling, and investigation of incidents and outbreaks. In most agencies, there has been a long-term decrease in the number of inspections, with an increasing focus on more thorough audits of food safety management systems in larger food businesses and of establishments presenting higher risks to public health.

Number of Inspections by Official Agencies, 2009-2013

Agency	2009	2010	2011	2012	2013	% Change 2009-2013
Dept of Agriculture, Food and the Marine^a	14,303	13,169	11,495	10,830	9,547	-33%
Health Service Executive	45,485	41,966	37,973	36,584	33,971	-25%
Sea-Fisheries Protection Authority	2,792	2,521	2,330	2,386	2,114	-24%
Local authorities^b	–	–	5,156	4,630	5,021	-3% ^b

^a Inspections in meat, milk and egg processors

^b Inspection activity before 2011 was recorded differently and the numbers are not comparable. The % change is for 2011-2013

Audits by the Authority

In 2013, the Authority carried out audits of official agencies to examine the effectiveness and appropriateness of official controls and compliance with food law requirements. These audits also verify conformance with the terms and requirements of the service contracts and adherence by the official agencies to the Multi-Annual National Control Plan provisions relevant to their activities. The findings from the audits and any associated corrective actions are monitored by the Authority through the service contract monitoring process. Reports of the Authority's audits are published on the website.

Official Control Audits

In 2013, the Authority carried out two audits of official controls by the Health Service Executive in Category 2 classified food businesses, and in food supplements manufacturers, packers and distributors. An audit of the official controls carried out by the Department of Agriculture, Food and the Marine's inspectorate in small cheese manufacturers was also undertaken in 2013 together with an audit of the Department's official controls in milk producers, which commenced in 2013 and will be completed in 2014.

The European Commission is responsible for ensuring that European legislation on food safety, animal health, plant health and animal welfare is properly implemented and enforced. As a Commission service, the Food and Veterinary Office plays an important role in fulfilling this task through its audits, inspections and related activities. The Sea-Fisheries Protection Authority was audited on its official controls in relation to biotoxin and microbiological monitoring of live bivalve molluscs. This audit also verified the follow-up and close-out of the Food and Veterinary Office Mission DG (SANCO)/2011: Governing the production and placing on the market of bivalve molluscs, where 29 recommendations requiring corrective action had been highlighted. The Authority assessed the implementation of the corrective actions and whether the measures taken addressed the Food and Veterinary Office report findings.

Audits of Food Businesses

As part of the Authority's audit function, targeted (or focused) audits are carried out to examine food business operators' compliance with respect to a specific aspect of food law.

In 2013, an audit of poultry meat labelling and traceability in catering and retail businesses was carried out. The audit focused on the businesses food safety management system with regard to labelling and traceability of poultry meat and the information provided to customers.

The audit revealed that a significant increase in the understanding and knowledge of poultry marketing standards and general labelling requirements are needed in butcher shops. The implementation of new European legislation governing the labelling of country of origin should increase the level of transparency to customers regarding where their meat is coming from.



466

During 2013, 466 Enforcement Notices and Orders were served on 429 food businesses. This is a 12% increase on the number of notices and orders served in 2012.

An audit to assess the appropriateness and use of food additives such as nitrites, sulphites, phosphates and colours, in meat products and meat preparations, was undertaken by the Authority as part of the 2013 planned programme of targeted audits. Premises visited included meat manufacturers, ingredient suppliers and retail outlets and the audit found that a general improvement in the understanding and knowledge of the legislation on additives and general labelling is required in some food business operators. A review of food safety management systems to ensure that the Hazard Analysis Critical Control Point system and recall and traceability are commensurate with current operations, was recommended in some food businesses visited.

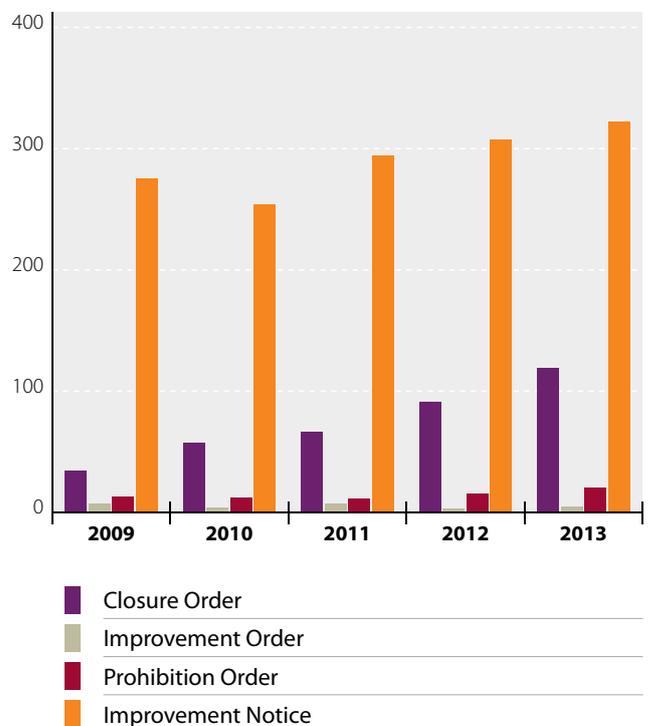
Enforcement Notices and Orders

The Food Safety Authority of Ireland Act, 1998 is one of the pieces of legislation which gives authorised officers the power to inspect food businesses for compliance with food safety legislation. Under this Act, authorised officers may, if conditions present risks to public health, serve an Improvement Notice (requiring remedial work to be carried out); an Improvement Order (issued by the District Court as a result of non-compliance with an Improvement Notice); a Closure Order (closing a business down) or a Prohibition Order (placing restrictions or prohibitions on the use of food). The Health Service Executive has additional powers under the EC (Official Control of Foodstuffs) Regulations, 2010 (S.I. No. 117 of 2010) to serve Closure Orders or Prohibition Orders for non-compliance with food legislation.

During 2013, 466 Enforcement Notices and Orders were served on 429 food businesses. This is a 12% increase on the number of notices and orders served in 2012. As with the trend in previous years, most were served by the Health Service Executive, which supervises the majority of food businesses in Ireland.

Enforcements Served, 2009 – 2013

	2009	2010	2011	2012	2013
Closure Order	34	57	66	91	119
Improvement Order	7	4	7	3	5
Prohibition Order	13	12	11	15	20
Improvement Notice	275	254	294	307	322
Total	329	327	378	416	466



119

In 2013, 119 Closure Orders were served. This is a 31% increase on the number served in 2012.





All-Island State Veterinarians' Scientific Conference

Prof Alan Reilly, Food Safety Authority of Ireland opened the 2013 All Ireland State Veterinarians' Scientific Conference with a topical keynote presentation on the horsemeat incident. Professor Reilly's presentation titled "The horsemeat scandal, straight from the horse's mouth" outlined the background to the Authority's food authenticity sampling programme, which uncovered this extensive international fraud, the ever increasing complexity of the food supply chain and some of the challenges for producers and regulators operating in the food arena.

Pictured at the 2013 All-Island State Veterinarian's Scientific Conference are (l-r): Professor Alan Reilly, Chief Executive, Food Safety Authority of Ireland; Mr Diarmuid Lynch, President, Veterinary Officers' Association; Mr Dermot McCaughey, Northern Ireland Public Service Alliance veterinary branch and Mr Brendan Smyth, Local Authority Veterinary Service.

"Over the past five years, there has been a steady increase in the numbers of Closure Orders and Improvement Notices served by the Health Service Executive while the number of inspections decreased."

Enforcement measures under other food legislation are also taken by the official agencies; for example, compliance notices can be served which can have the same effect as the enforcement measures under the Act or the Regulations. Over the past five years, there has been a steady increase in the numbers of Closure Orders and Improvement Notices served by the Health Service Executive while the number of inspections decreased. This increase in enforcement activity can be partially explained by the increased use of the power to serve Closure Orders under the European Communities (Official Control of Foodstuffs) Regulations, 2010 and new procedures on action to be taken where serious non-compliances are found in food businesses. 2013 is the first year that more Closure Orders were served under the Regulations than under the Act. Most Closure Orders are served in the service sector, which is expected as the majority of food businesses are in the service sector.

In 2013, 119 Closure Orders were served. This is a 31% increase on the number served in 2012 and an 80% increase on the 2011 figure. Over a third of the Closure Orders were served on restaurants, followed by 20% on take-aways.

Closure Orders Served, 2009 – 2013

Category	2009	2010	2011	2012	2013
Service Sector Business	23	45	55	79	89
Retailers	9	9	7	9	19
Manufacturer/Packer	2	1	2	3	5
Distributors/Transporters			1		6
Manufacturer Selling Direct		1	1		
Primary		1			
Total	34	57	66	91	119

47,000

About 47,000 food businesses in Ireland are inspected by the official agencies, under service contract to the Authority.



Prosecutions

The Authority was notified of 13 successful prosecutions, all undertaken by the Health Service Executive, an increase of three on the previous year. Most prosecutions were against food businesses in the service sector.

Closure Orders and Prosecutions Served, 2013

Nature of Business	Closure Orders	Prosecutions
Service Sector Business		
Food Stall	4	
Hotel	5	
Pre-school	1	
Public House	12	2
Restaurant/Canteen	44	5
Take-away	23	2
Retailer		
Butcher	4	1
Delicatessen	2	
Food Stall	2	1
Grocery	7	
Supermarket	4	
Distributor/Transporter		
Cash & Carry	1	1
Central Distribution Centre	2	
Meat & Meat Products	2	
General Distributor & Transporter	1	
Manufacturer/Packer		
Bakery/Confectionery	3	
Cutting (fresh meat)	1	
Food Supplements	1	
Small Meat Manufacturing Plant		1
Total	119	13

Monitoring

The Authority monitors the food chain for chemical and microbiological contaminants in order to protect public health and verify compliance with food law. In 2013, monitoring reports were published on: Verocytotoxigenic *E. coli* (VTEC) in raw minced meat and burgers; results of competent authority checks on irradiated foods; results of competent authority checks on GMOs in foods; and results of official controls on fish speciation.

In addition, the Authority developed a protocol for the Health Service Executive to enable it to survey the safety of pre-packed salads and herbs. This will be reported in 2014 when relevant data are transmitted from the Health Service Executive to the Authority. Studies into the folic acid levels of certain foods and also salt levels in breads, soups and snack foods were also completed by the Authority, in conjunction with the Public Analyst's Laboratory, Galway. These studies allow the Authority to ensure that the food industry is meeting its obligations regarding the production of safe and healthier food.

Food Authenticity Verification Survey

2013 saw the culmination of food authenticity studies with the publication of scientific meat speciation work initiated in 2012. The Authority studied salami, beef meals and beef burger products for traces of pork, beef and horsemeat. Using DNA technology, the Authority was able to identify and quantify the nature and amount of species specific DNA in each beef product tested. Results showed that ten of the 27 beef burgers sampled were adulterated with horsemeat, one of which contained 29% horse DNA relative to the beef DNA. Results were checked and re-checked employing two laboratories to verify the results. Additional testing for the presence of residues of veterinary drugs was also undertaken and all the results were negative.

When the Authority published the results, it was on a sound scientific basis and the results withstood the challenges from the industry and elsewhere. The work of the Authority uncovered an EU-wide incident where a number of beef products were adulterated with horsemeat. Many food brands were involved and products recalled from the global market. When the European Commission coordinated a survey on the authenticity of beef products on the market in April 2013, the results showed that 4.7% of products were adulterated with more than 1% horsemeat, some at a level of 100%. This incident created huge media interest and the Authority's press office handled in excess of 780 queries from the media, both in Ireland and overseas.

Dioxins in Fish

The Authority, in collaboration with the Marine Institute has carried out a further surveillance study of levels of dioxins (PCDDs), furans (PCDFs) and polychlorinated biphenyls (PCBs) in fish, in addition to those already carried out in 2001 and 2004. The study was carried out in a variety of wild and farmed finfish species, and also prawns and cultivated mussels available on the Irish market. It was undertaken due to concern about the possible effects on human health of these biopersistent environmental contaminants, known to be present in a number of foodstuffs including, in particular, fish, meat, eggs and dairy products. Furthermore, the study also proactively monitored fish and other seafood for a number of emerging new contaminants, in order to contribute to the knowledge base on the occurrence of these contaminants in food and to aid national and international efforts in their management. The results were published and showed that dioxin levels remained low.

Irradiated Food

The Authority is the competent authority for the enforcement of legislation governing irradiated food. It monitors the Irish market to ensure that only foods authorised for irradiation within the EU are on sale and that they are labelled correctly. In 2013, a total of 91 food samples were analysed by the public analyst laboratories, and only one (a food supplement) was found to have been irradiated and not labelled appropriately. The results from Ireland are sent to the European Commission for incorporation into its annual report on food and food ingredients treated with ionising radiation, which is compiled for the whole of the European Union.

Food Tested for Evidence of Irradiation, 2013

Food Types Analysed	Number
Herbs/Spices	27
Fruit & Vegetables	8
Noodles	1
Seeds	1
Supplements	53
Seasoning	1
Total	91

Genetically Modified Food

The Authority is the competent authority for genetically modified food in Ireland. With the assistance of external scientific experts, the Authority reviewed safety assessments carried out by the European Food Safety Authority, on seven genetically modified food ingredients. The food ingredients included GM soybeans (MON87705 and MON87708), GM maize (59122, 98140, 3272 and T25) and GM cotton (T304-40). The conclusions of the Authority's reviews are relayed to the Department of Health, which is the competent authority for policy matters relating to genetically modified food.

The Authority also coordinated the sampling and analysis of 55 food samples by the Environmental Health Service of the Health Service Executive and the Public Analyst Laboratories respectively, for the authorised presence and appropriate labelling of genetically modified ingredients. All samples analysed were found to be compliant with the relevant legislation.

Food Tested for Genetically Modified Ingredients, 2013

Food Types Analysed	Number
Maize/Maize Products	24
Soya/Soya Products	17
Rice/Rice Products	14
Total	55

"The Authority is the competent authority for the enforcement of legislation governing irradiated food. It monitors the Irish market to ensure that only foods authorised for irradiation within the EU are on sale and that they are labelled correctly."



Who is Responsible for What We Eat?

The Authority's Food Safety Consultative Council hosted an open meeting to discuss the topic of who controls what the people of Ireland eat. The open meeting, entitled 'Who is responsible for what we eat?', provided an opportunity to debate the various influences on consumers' food consumption behaviours and food choices, whilst also giving the general public an opportunity to see the workings of the Food Safety Consultative Council.

Pictured at the Food Safety Consultative Council Open Meeting are Ms Veronica Campbell (Chair of the Food Safety Consultative Council), Campbell Bewley Group Ltd, Ms Orlaith Blaney, Chief Executive, McCannBlue and Professor Alan Reilly, Chief Executive, Food Safety Authority of Ireland.

Novel Food

The Authority is the competent authority for novel food in Ireland and carries out safety assessments on novel foods or food ingredients, or reviews those carried out by other Member States as part of the EU authorisation process. With the assistance of external scientific experts, the Authority conducted safety assessments on four novel foods, namely; milk fermented with *Bacteroides xylanisolvans*; resveratrol; Creatine Magnapower and organic silicon. In addition, the Authority reviewed the safety assessments of seven novel foods or food ingredients carried out by other Member States in respect of; methylcellulose; isomaltoligosaccharides; DHA and EPA rich algal oil; DHA rich algal oil; *Clostridium butyricum*; Chia seed oil and *Tetraselmis chuii*.

Nine applications were accepted by the Authority for opinions on the substantial equivalence of novel food ingredients to similar ingredients already on the EU market. The Authority provided positive opinions on: baobab fruit pulp X 2; lactoferrin; DHA algal oil; beta glucan; Chia seed; GOS; vitamin K2 and resveratrol.

Food Supplements, PARNUTS and Foods for Special Medical Purposes

Food legislation requires the food industry to notify the Authority when it is placing certain foods on the Irish market. The Authority maintains files on these notifications and in the case of food supplements, has an online notification process that populates a searchable database.

Many of these food notifications are assessed for safety and compliance using a risk-based selection criterion. In 2013, there were 11 PARNUTS notifications and 108 foods for special medical purposes notifications. In the latter case, this represents a 330% rise in the number of notifications since 2012 (32).

In addition, the Authority received 1,697 notifications for food supplements, an increase of 55%, as compared to 1,095 notifications in 2012. These checks resulted in 60 products being referred to the Irish Medicines Boards as suspected medicines and another 161 products were shown not to be food supplements and were refused that designation.

Food Contact Materials

The Authority is the competent authority for the enforcement of the legislation on food contact materials in businesses that manufacture, import and distribute food packaging and other food contact materials. General rules exist at European level to control the use of all types of food packaging and there are also more specific laws on individual materials such as plastics. The reason for these regulations is to reduce the risk that food packaging could release harmful substances into food. Inspections of Irish manufacturers and importers of food contact materials by the National Standards Authority of Ireland started during 2012 and these have indicated the need for enhanced compliance with the specific legislative requirements for supplying food contact materials. Inspections of food businesses using food contact materials are also undertaken by other agencies operating under service contract to the Authority.

The Authority provides a service for food businesses in the provision of export certificates for food contact materials and in 2013, two certificates were issued.

Incident Management

The Authority is the national central control point for information and communication relating to food incidents and food alerts, and provides 24/7 emergency cover. The Authority is also the Irish contact point for the European Commission's Rapid Alert System for Food and Feed.



Food Incidents

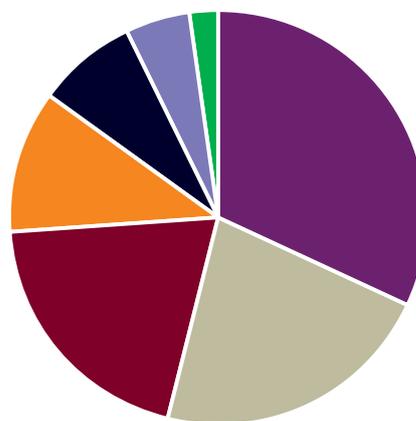
A food incident may arise from a problem identified by a food business, by an official agency in the course of official controls, or from information received from other countries, usually through the Rapid Alert System for Food and Feed.

In 2013, the Authority handled 449 food incidents, which was an increase of 11%, compared with 2012 (n=404). The incidents were categorised as full food incidents, minor food incidents and cross-country food complaints and during the year, a new category has been introduced for food incidents relating to food fraud.

The Authority investigated 217 full food incidents (including nine food fraud incidents) in 2013, a marked increase of 55 (34%), as compared to 2012. Chemical hazards were most frequently identified (70); followed by microbiological hazards (47); other hazards (44); allergens (24) and other biological hazards including mycotoxins (16). Most of the 70 chemical hazards were as a result of composition/additives (28); pesticides/residues of veterinary medicines (13); chemical contamination (12) and migration from food contact materials (8).

A total of 141 minor incidents were investigated by the Authority in 2013. This was a decrease of 23 (16%), as compared with 2012. In addition, the Authority managed 91 cross-country food complaints compared with 75 in 2012. There were 39 countries of origin for foods associated with the 449 incidents and 17 of these were European Union Member States. The Republic of Ireland was the country of origin in 36% (160) of the incidents, followed by the United Kingdom 19% (85), Northern Ireland 5% (24), Poland 3.1% (14), France 2.9% (13) and China 2.7% (12).

Hazard Categorisation of Full Food Incidents, 2013 (Total 217)



Chemical	70
Micro	47
Other	44
Allergen	24
Other Biological	16
Foreign Body	11
Labelling	5

449

The Authority handled 449 food incidents, which was an increase of 11%, compared with 2012.

Number of Food Incidents, 2009 – 2013

Year	Full Incidents	Minor Incidents	Cross-country Complaints	Food Fraud	Full Incident/ Food Fraud	Minor incident/ Food Fraud	Total
2013	208	141	91	5	3	1	449
2012	162	167	75	–	–	–	404
2011	147	170	79	–	–	–	396
2010	129	165	60	–	–	–	355
2009	98	120	64	–	–	–	297

National Food Alerts

The Authority issued 25 food alerts during 2013 relating to 24 incidents. Nine of these were Category 1 alerts for action and 16 were Category 2 alerts for information. Nine of these food alerts related to microbiological spoilage or possible presence of pathogenic organisms. The remaining alerts related to horsemeat (5); the presence of foreign bodies (4); contaminants (4); incorrect labelling (1); counterfeit product (1) and food supplements containing illegal ingredients (1). All food alerts were published on the Authority's website and text messages and email notifications were issued to subscribers.

In addition, the Authority published 13 food allergen alerts in 2013, similar to 2012. Ten of these related to undeclared allergens on the labelling, while three related to inconsistent/incorrect labelling. One of these products contained milk, wheat, gluten, soy and sulphites, none of which were declared in the list of ingredients. Food allergen alerts are not categorised. All food allergen alerts were published on the Authority's website. Text messages and email notifications were issued to online subscribers and Anaphylaxis Ireland was also informed.

Rapid Alert System for Food and Feed

The Rapid Alert System for Food and Feed is a notification system managed by the European Commission to exchange information between members of the network including Member States, the European Commission and the European Food Safety Authority on hazards identified in food, feed and food contact materials.

In 2013, a total of 3,132 original notifications were transmitted through this system of which 2,641 related to food, 272 to feed and 219 to food contact materials. Five hundred and eighty four of the original notifications were classified as an alert; 429 as information for follow-up; 679 as information for attention and 1,440 as border rejection notifications. In addition, there were 38 news items circulated.

The Authority issued 40 of the 3,132 original notifications under the system in respect of food (30), feed (2) and food contact materials (8) that were distributed to or from Ireland. This is a decrease of thirteen notifications, as compared to 2012. Ireland was the country of origin of products for 28 of the notifications issued through the system in 2013 for food or food contact materials, an increase of ten as compared to 2012. Eighty five of the original notifications involved the distribution to Ireland, 71 relating to food, seven to feed and seven to food contact materials.

Risk Assessment

The Authority conducts scientific risk assessments on the identified hazards found in food as the basis for risk management decisions. This supports food control activities to ensure that actions are based on science. The Authority provides ad-hoc risk assessments to support incident management.

The Authority completed 147 risk assessments in 2013. These were in the areas of veterinary medicine, pesticide residues, food allergens reviews, irradiation, microbiology reviews and nutrition.

Foodborne Disease Outbreaks

When an outbreak occurs in which food is suspected to be a vehicle of transmission, the Authority works closely with the official agencies and the Health Protection Surveillance Centre, the Irish agency involved in the surveillance and epidemiological investigation of infectious diseases. Provisional data from the Health Protection Surveillance Centre indicate that in 2013, food was reported as the suspected cause of eight outbreaks of gastroenteritis (infectious intestinal disease): four salmonellosis outbreaks; two outbreaks of verocytotoxigenic *Escherichia coli* (VTEC) infection; one outbreak of acute infectious gastroenteritis and one outbreak of norovirus infection. In these eight outbreaks, 102 people became ill and three were hospitalised. One VTEC outbreak of *E. coli* O157 was epidemiologically and microbiologically linked to a raw milk cheese.

Multinational Hepatitis A Outbreak

During 2013, Ireland experienced its first foodborne outbreak of hepatitis A virus infection. Hepatitis A virus causes an acute self-limiting disease of the liver and is primarily spread from person-to-person via the faecal-oral route. The outbreak was part of a multinational European Union outbreak. More than 1,000 cases across nine European countries were potentially linked to an outbreak of hepatitis A virus (sub-genotype IA). The outbreak was initially identified in 2013 as being associated with travel to Italy and the majority of cases have been reported in Italy. The first Irish cases were reported in June. None of the Irish cases had travelled to Italy. In total, 23 outbreak cases were reported to the Health Protection Surveillance Centre, with the last reported in October 2013. Fifteen of these cases were described as confirmed primary cases.

In Ireland, epidemiological and traceability investigations pointed to imported frozen berries as the most likely source. This, together with microbiological evidence from Italy, where the virus was detected in batches of mixed frozen berries, led the Authority to issue an advisory notice for consumers and food businesses to boil imported frozen berries for one minute before consumption, as this would inactivate the virus if present.

By the end of 2013, despite the coordinated efforts of the European Food Safety Authority, the European Centre for Disease Control and Prevention, affected countries and the European Commission, the on-going traceback investigation had not identified a likely common source of the contamination of the berries. This may be due to difficulties in linking cases with food items because of the long incubation period (average 28 days, ranging from 15 to 50 days); the long duration of the outbreak which might be caused by more elaborate transmission routes; challenges inherent in the complexity of the distribution chains; and problems with detecting hepatitis A due to a very low level of contamination or non-homogeneous distribution in contaminated batches. This multinational investigation is on-going.

Food Crime Investigation

In the wake of the European Union-wide horsemeat incident, the European Commission and Member States are in the process of strengthening the fight against food crime in order to restore consumers' trust in the safety and authenticity of the food supply chain. The Commission has established a special working group of Member States, in which Europol participates, to deal with issues associated with food fraud and to drive the implementation of their action plan on fraudulent food practices. One of the key initiatives being introduced by the European Commission is the development of the Administrative Assistance and Cooperation System. This will be an IT network that provides a structured communication mechanism to support the exchange of information among Member States for the timely detection and investigation of food crime cases in the food chain. The Commission is in the process of finalising how this system will operate and will soon introduce a regulation to ensure the uniform implementation of information exchange when food crime is suspected. It will operate in a similar fashion to the Rapid Alert System for Food and Feed through which Member States exchange information when unsafe foods are in circulation and pose a risk to consumer health.

In order to coordinate activities of all stakeholders in the fight against food crime, the Authority established a Food Fraud Task Force consisting of representatives from national agencies from across different enforcement arms of the State. It is an advisory group which acts as a communications, coordination and networking group where intelligence and research can be shared at national and international level. The work of the Food Fraud Task Force includes raising awareness, improving mechanisms for monitoring and surveillance and training of enforcement officers.

A key responsibility of the Authority is the enforcement of food legislation and the coordination of the food inspection work carried out by 33 official agencies through the service contract process. The combined work of these agencies ensures the safety and authenticity of food, from primary production up to sale and supply of food to the consumer. Members of the Special Investigation Unit of the Department of Agriculture, Food and the Marine are represented on the Food Fraud Task

Force. The Special Investigation Unit has been to the forefront of investigating food crime and enforcing legislation on such matters as animal remedies and animal identification in respect of the small subset of those involved in the sector who attempt to profit from illegal activities. The Authority also cooperates with the Customs Services of Office of the Revenue Commissioners and the National Bureau of Criminal Investigation of the Gardaí when investigating incidences of food crime. Food incidences investigated by the Authority during 2013 relate to the marketing of counterfeit vodka and the fraudulent relabelling of foods with new 'use-by' dates.

The work of the Authority in uncovering the horsemeat incident has woken Europe up to the potential of organised crime operating in the food chain. Measures underway by the European Commission to strengthen cooperation between Member States in tackling fraudulent practices in the food chain are regaining consumers' trust in the safety and authenticity of the food supply chain.



The Authority issued 25 food alerts during 2013 relating to 24 incidents.



A total of 3,132 original notifications were transmitted through the Rapid Alert System for Food and Feed of which 2,641 related to food, 272 to feed and 219 to food contact materials.

Science

Key to the work of the Authority is the identification and accurate assessment of risks associated with the food chain. Strengthening collaboration with official agencies in the employment of both a risk-based and evidence-based approach to the enforcement of food law is also important.



During 2013, the Authority provided the scientific evidence-base that underpinned advice to Ministers on the development of food safety policy, public health nutrition policy and associated legislation. The Authority also consulted with and availed of advice from the European Food Safety Authority.

The Scientific Committee advises the Authority on scientific, food safety and nutrition matters along with the organisation of enforcement activities. Three meetings were held in 2013 to develop work programmes and terms of reference for the three standing Sub-committees namely; Biological Safety Sub-committee, Chemical Safety Sub-committee and Public Health Nutrition Sub-committee.

Two opinions of the Scientific Committee on Norovirus genecopy in oysters and microbiological guidelines for ready-to-eat foods sampled at the point-of-sale, were published in 2013, with a third signed off and due to be published in early 2014.



European Food Safety Authority Advisory Forum Meeting

Presidency of the Council of the European Union rotates among Member States every six months. Ireland had that honour for the first half of 2013. It was an extra busy few months generally for Government and particularly for those civil and public service staff involved in the many aspects of EU work. Food safety is no exception. Two meetings of the European Food Safety Authority were hosted by the Authority, in the splendid surroundings of Dublin Castle and the Royal Hospital in Kilmainham. The European Food Safety Authority Advisory Forum's Advisory Forum was first to visit.

Pictured at the Advisory Forum meeting are (l-r): Simon Coveney, T.D., Minister for Agriculture, Food and the Marine; Ms Catherine Geslain-Lanéelle, Executive Director, European Food Safety Authority and Professor Alan Reilly, Chief Executive, Food Safety Authority of Ireland.

Public Health Nutrition

The Authority provides advice to Government on issues of food safety and nutrition. During 2013, the Authority attended and contributed to, a number of the Department of Health's Special Action Group on Obesity meetings. Promotion of the healthy eating guidance and infant feeding guidance continued throughout 2013.

The Authority supported the Government's vitamin supplementation policy by reviewing the suitability of vitamin D supplements. Queries in relation to this were answered and relevant risk assessment was carried out.

Calories On Menus

The Minister for Health remains committed to the concept of calorie posting on menus. Work in 2012 highlighted real difficulties for small businesses due to the lack of easy access to an acceptable system for calculating menus and this was a barrier to including calories on their menus.

As a consequence, the authority began developing an online calculator during 2013. It will be launched in 2014 and will be made available free of charge to the industry to allow food businesses to calculate the calorific value of their dishes. The software was tested by the University of Ulster, using both trained nutritionists and food businesses. It received very favourable and constructive feedback which enabled the Authority to modify the software accordingly. This project proved to be one of the most difficult and technically challenging projects in the history of the Authority. This highly innovative calorie calculator tool has a robust scientific basis. The collaborative input of experts in nutrition/dietetics, food business training, software and IT, working with end users (chefs, cooks and food service businesses) ensures the calculator tool is user friendly and addresses the practical issues involved in putting calories on menus in Ireland. This tailor-made resource has huge potential to change Ireland's food environment by helping food service businesses market healthier options and raising consumer awareness about the long-term benefits of smaller portions and less calorie dense foods.

During the year, the Authority evaluated the uptake of calorie menu labelling by food businesses to date and surveyed around 700 businesses before carrying out an onsite evaluation on a sub-set including some larger food businesses in the fast food industry. The Authority provided two summary reports to the Minister for Health regarding the uptake, as requested. While uptake in large food service chains remains good, uptake in small independent food businesses is poor. This highlights the need for the technical tools which will be provided in 2014.

Salt Reduction Programme

In May 2013, the Authority hosted a seminar on its voluntary salt reduction program which examined and reviewed the Authority's progress in salt reduction with the food industry over the last ten years. It was noted that significant progress had been made by the food industry in reducing salt in a number of key food categories such as bread. It was agreed that Food and Drink Industry Ireland would progress salt reduction under its *Livewell* initiative. However, the Authority will continue to monitor and conduct independent evaluation of the industry's progress in the coming years. Food and Drink Industry Ireland is currently in negotiations with the Department of Health regarding its food reformulation initiative which includes sugar and fat reduction, as well as salt.

Routine surveillance monitoring into the salt levels in breads, soups and snack foods was also completed by the Authority during 2013, in conjunction with the Public Analyst's Laboratory, Galway. This surveillance enables the Authority to monitor the food industry in meeting its commitments regarding the reduction of salt in food.

Scientific Participation on Expert Working Groups

Development of European legislation requires technical consultation with Member States to ensure that the laws are workable, based on sound science and achieve the objectives for which they were conceived. During 2013, the Authority provided technical input to a wide range of European Commission working groups, e.g. the Codex Alimentarius Commission on: food hygiene, food additives, food contaminants, food labelling, food import and export certification and dietetic foods. Over 90 meetings were attended by Authority staff. Staff from the Authority participated in numerous meetings where Ireland's position was presented.

In addition, due to Ireland hosting the Presidency of the Council of European Union from January to June 2013, staff from the Authority chaired the European Member States via the European Council in four of these committees, namely food import and export certification, food contaminants, food additives and food labelling.

The Authority also supported the World Health Organization/ Food and Agriculture Organization at a technical meeting on evidence-informed food safety policies and risk management decisions and also at a World Health Organization/Food and Agriculture Organization expert meeting on statistical aspects of micro-criteria.



Salt Seminar

In May, the Authority hosted a seminar in Dublin looking back at the achievements and progress from ten years of reduction of salt in food. It is clear that reduction in salt intake from processed food was achieved through collaboration between the State and the food industry. Industry has shown it is willing to play its part in producing healthier foods, but at a pace consistent with maintaining customers and market share.

Pictured at the seminar are (l-r): Mr Allan Davies, Tesco Ireland, Dr Janette Walton, University College, Cork and Dr Karl McDonald, Food Safety Authority of Ireland.

Scientific Support for Government Departments

The Authority provides support to the Department of Health and the Department of Agriculture, Food and the Marine during discussions and negotiations on food safety related legislation and policy in the European Commission and the European Council.

The Authority contributes reliable, independent advice to the Government for the development of food safety and nutrition policy through the work of its Scientific Committee and through the Authority's participation on obesity and nutrition related Government working groups.

Scientific Collaboration with the European Food Safety Authority

The Authority has developed strong links with the European Food Safety Authority and acts as the National Focal Point. It represents Ireland on the European Food Safety Authority's Advisory Forum, which is the European Food Safety Authority's main point of contact with the food safety agencies in the Member States. In 2013, Authority staff participated in EU-wide networking on risk assessment and data collection and analysis. As the National Focal Point, the Authority was involved in two way dissemination of information and data pertaining to scientific risk assessment and communication. A noteworthy task undertaken by the Authority was to update the European Food Safety Authority's "Article 36" list of registered institutions which can compete for European Food Safety Authority grants. Staff of the Authority also participated in 23 networking meetings on areas including: data collection; risk assessment and communication; crisis response and scientific panel meetings.

As part of Ireland hosting the Presidency of the Council of the European Union for the first half of 2013, the Authority hosted three of the European Food Safety Authority meetings. The European Food Safety Authority's Advisory Forum met in Dublin Castle and the meeting was opened by Simon Coveney, T.D., Minister for Agriculture, Food and the Marine. The Advisory Forum plays a practical and central role in strengthening the European Food Safety Authority's cooperation with Member States in order to join forces in addressing European risk assessment and risk communication issues. The European Food Safety Authority's Communications Working Group met in the Royal Hospital, Kilmainham. The Communications Working Group provides a solid basis for strengthening the coherence and co-ordination of communication activities between the national authorities and the European Food Safety Authority. The Focal Point Network met in Dublin Castle. Focal Points are funded through the European Food Safety Authority and exist to promote the work of the European Food Safety Authority and act as conduits between the European Food Safety Authority and food safety risk assessment organisations in Member States.

"The Authority has developed strong links with the European Food Safety Authority and acts as the National Focal Point. It represents Ireland on the European Food Safety Authority's Advisory Forum, which is the European Food Safety Authority's main point of contact with the food safety agencies in the Member States."



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Communication and Information

One of the main functions of the Authority is to actively communicate with and provide information to interested parties on all aspects of food safety and hygiene. The Authority also encourages consumers to contact it with any food safety complaints or issues they may have. The Authority's two-way communication is facilitated by its Advice Line, website, library, facebook page, Twitter page, YouTube channel and extranet.



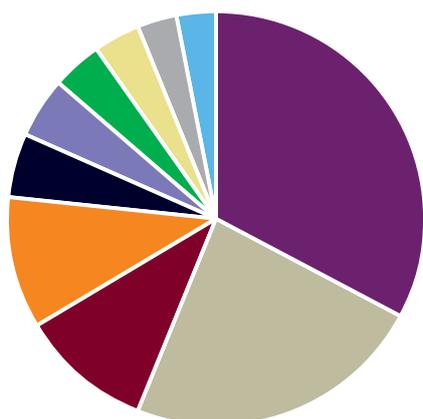
Advice Line

Trained advisors on the Advice Line, supported by food scientists, dealt with 13,269 queries in 2013, a 10% increase on 2012. The Advice Line, which operates Monday to Friday, 9am to 5pm, is a valuable source of food safety information and is used by, amongst others, the food industry, people thinking of starting up a new food business, members of the public and enforcement officers.

Of the 13,269 queries received last year, 10,429 involved requests for advice across a range of food-related areas (up 9% on 2012), while 2,846 related specifically to complaints by consumers about food and food premises (up 12.5% on 2012). The increased activity reflects an increase in demand amongst food businesses for information about labelling requirements and resources for food business start-ups and a growing awareness among consumers of the need to report poor hygiene practice.

Calls to the Advice Line seeking advice included information requests on food labelling (up 20% on 2012); food legislation, with many queries on the new food information to consumers legislation; legal requirements for starting up a new food business (up 5% on 2012); training information and requests for the Authority's publications. Of note, only 33 calls to the Advice Line in 2013 related to the horsemeat incident, while some 267 queries were received in relation to the hepatitis A outbreak associated with imported frozen berries.

Top 10 Most Popular Request Topics, 2013

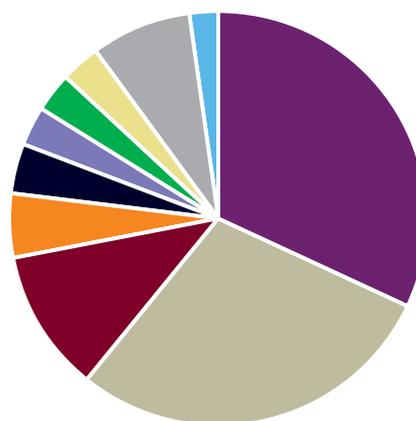


Information Request	4,037	FSAI Action	577
Complaints	2,846	Training	489
Business Start-up	1,284	Nutrition	437
Labelling	1,244	Legislation	395
Standards	607	Other	345

Similar to the last few years, of the 13,269 requests to the Authority's Advice-Line in 2013, approximately 60% were received by telephone and the 30% were received by email. The remainder resulted from walk-ins, attendance at exhibitions, staff requests and through the Authority's facebook and Twitter pages.

Half of the queries received came from the food industry (which includes caterers, retailers, manufacturers, processors, distributors, etc.), while 29% were from consumers. Requests for information were also received from enforcement officers (5%), students/lecturers (3%), health professionals (3%), as well as Government departments, State agencies and legal services providers.

Category of Caller to the Advice Line, 2013



Caterer	32%	Health Professional	3%
Consumer	29%	Student/Researcher	3%
Manufacturer/Processor	11%	Retailer/Wholesaler	3%
Service Contract Personnel	5%	Other	8%
Distributor	4%	Education	2%

Consumer complaints ranged from reports of food unfit to eat, to inaccurate labelling, as follows: 1,190 complaints on unfit food; 566 complaints on suspect food poisoning; 587 complaints on hygiene standards; 192 complaints on incorrect information on food labelling and 311 other.

Complaints received by the Authority were followed up and investigated by environmental health officers throughout the country, or other enforcement officers, as appropriate.

Website

The authority's website is a comprehensive source of information on all aspects of food safety and related guidance and legislation. In 2013, the website received 628,460 visits with 1,820,649 page views recorded for the year. These came from 422,088 absolute unique visitors. Visits were recorded from 220 countries, with 56% coming from Ireland and over 14% from the UK.

The most popular sections of the site were Hazard Analysis Critical Control Point principles, publications, legislation and the food business section. All of the Authority's publications are available to download on the website. Also, consumers who wish to make a complaint about a food or a food premises can fill out an online 'make a complaint' form. The number of people using desktops when visiting the site is decreasing (79%), with mobile/tablet views increasing (21%). In response to this trend, a mobile version of the website was launched in early 2013.

Of interest, on Wednesday 16th January, 2013, the Authority's website experienced a peak in the number of visitors, with almost 10,000 people viewing the site. This was in response to the press release which was issued the previous day in relation to the horsemeat incident.

Other Resources

The extranet site, *Safety Net*, is a communication tool between the Authority and staff of the official agencies. This online resource allows for the sharing of internal documentation such as staff contact details, standard operating procedures and publications. In 2013, 4,170 official agency staff logged on to this site.

During 2013, the Authority's library continued to develop its collection of resources of books, journals and online databases. The library is primarily a resource for staff of the Authority, consisting of a physical space housing print books, journals and newspapers. It also provides inter-library loans and a search facility for specific topics for research, videoconferencing facilities and study spaces. Staff working in the official agencies can also borrow books, avail of the journal updates and request articles.

Publications

New publications in 2013, all of which are available on the Authority's website, included: recommendations for best practice for infant feeding in Ireland, an opinion by the Scientific Committee on the risk management of Norovirus in oysters, factsheets on how to reduce the risk of *E. coli* on the farm, harvesting blood for making black pudding and how to serve burgers that are safe for the consumer. Guidance was also published on the enforcement of legislation applicable to natural spring waters, spring waters and other bottled waters.

Media Relations

The extraordinary interest in food matters means that a day does not pass without some comment in the media about food. The Authority's press office dealt with approximately 933 queries from the media and 31 press releases were issued. Press releases were issued on areas including: Enforcement Orders, the Hepatitis A outbreak, the horsemeat incident and the salt reduction programme. The Authority's staff were regularly invited to speak on national and local radio and on occasions, the Authority was represented on national TV. The Authority continued its engagement with stakeholders through the social media sites facebook and Twitter, with an increase in the number of followers to 2,182 and 1,510, respectively.

3,692

The Authority continued its engagement with stakeholders through the social media sites facebook and Twitter, with an increase in the number of followers to 2,182 and 1,510, respectively.



628k

The website received 628,460 visits with 1,820,649 page views recorded for the year. These came from 422,088 absolute unique visitors.



Authority In-House Trainers

Authority staff received their certification from the Authority's two day FETAC certified food safety training skills course in-house trainers, which will assist them in advising callers about the course and its content. Attendees from food businesses who complete this course are equipped with the necessary knowledge and skills to deliver the Authority's Level 1 induction training programme to the staff within their own business.

Pictured with Professor Alan Reilly are Authority staff members (l-r) Ms Joanna Grant, Ms Deirdre Kennedy, Ms Elaine Connolly and Ms Vanessa Cooling who were awarded FETAC Level 5 Food Safety Training Skills.

Training

Training is an important means of communicating food safety messages. The Authority's objectives for training are to provide relevant training for official agency staff on food control to reinforce enforcement activities and also to assist the food industry to understand and comply with the legal and technical requirements of food law. In 2013, as in past years, the Authority provided training on food control for official agency staff and for people working in the food industry.

The Authority's learning management system for staff in the official agencies, *SafetyNet Learning*, was further developed. Two interactive training modules were developed to help enforcement officers understand the law with respect to food labelling.

The Authority is represented on the European Union Expert Group on Better Training for Safer Food and coordinates participation for official agency staff on training programmes run by the European Commission. During 2013, staff from the official agencies took part in training courses on a variety of food control issues such as: Hazard Analysis Critical Control Point principles; food additives; foodborne outbreak investigation and controls on contaminants.

The well-established *Food Safety and You* training programme, which is aimed at managers or trainers working in the food industry, continued in 2013.

E-Learning

The online learning management system continues to support the professional development of both the Authority's staff and in the official agencies. It provides people with a variety of learning resources such as e-learning courses, factsheets, videos and other digital resources. The online materials can be used to get up-to-date information on a topic relevant to a particular work area, refresh on a topic that was covered at recent training, or in some cases, just to broaden the knowledge base of a particular subject. A new online learning resource section was also established on the Authority's website to allow food businesses to access e-learning programmes on food additives and flavourings.

Seminars

The Authority hosted a number of food safety seminars throughout the year on new or topical issues. A seminar on salt reduction reviewed the significant progress in the area after ten years of work with the food industry. It was clear that reduction in salt intake from processed food was achieved through collaboration between the State and the food industry – the Authority on one hand, food retailers and caterers on the other. One of the conclusions from the seminar was that Food and Drink Industry Ireland would progress salt reduction under its *Livewell* initiative.

A seminar on the new food information to consumer's regulations in relation to changes to food and allergen labelling was co-hosted by Teagasc with the Authority. The areas addressed included: permitted nutrition and health claims; general and allergen labelling and allergen controls in manufacturing settings. This seminar was attended by almost 100 food manufacturers, retailers, enforcement officers and other interested parties.



Breakfast Bites Launch

In line with the Government's agenda to reduce the regulatory burden on food businesses, the Authority is continuously looking at different ways to share information and advice with food businesses. With this in mind, the Authority launched 'Breakfast Bites' which is a series of free expert talks for small food businesses. These 60 minute early morning breakfast talks provide information on areas such as the food safety aspects of starting a food business, food labelling requirements, traceability and developing a food safety management system.

Pictured at the launch are (l-r): Ms Sharon Williams, Food Safety Authority of Ireland and Ms Cathy Reinhardt, the Cooking Club.

In 2013, the Authority started a new initiative called *Breakfast Bites* which is a series of seminars targeting small food businesses and those thinking of setting up a small food business. Five of these seminars took place during the year on the following topics: food business start-up; food safety training; recall and traceability; food labelling and nutrition labelling. The Authority also took part in the *One Stop Shop* event in Dublin Castle aimed to help small and start-up businesses to understand and benefit from the services provided by State regulatory agencies. *One Stop Shop* is an initiative of the Department of Jobs, Enterprise and Innovation.

Industry Fora

During 2013, the Authority continued to engage with the food industry on many levels to reinforce the need for the sector to take responsibility for producing and marketing safe food and to improve standards of food safety and hygiene. While the industry is responsible for the safety of food on the Irish market, the Authority's role is one of oversight and enforcement.

Consequently, the Authority engages with the food industry to encourage compliance and make food businesses aware of their legal responsibilities. To this end, the Authority hosted a number of meetings with its four industry fora. These provide certain sectors of the food industry with a platform to raise pertinent issues and gain important information from the Authority.

Artisan Food Producers' Forum

The Artisan Food Producer's Forum brings together a diverse group of specialist food producers and provides them with an opportunity to discuss food safety issues with the Authority concerning the artisan food sector. The Forum is a vehicle for the authorities and the producers to come to a mutual understanding of each other's role in the provision of quality food that is safe for the consumer. It creates a network of contacts that are used outside of formal meetings to resolve problems arising in the sector regarding enforcement of food law. In addition, the Forum allows for discussions on new legislative proposals and their possible impact on artisans. It is a valuable resource for the artisan food producers and the authorities, and it helps everyone involved to approach consumer protection with regard to facilitating the production of the diversity of artisan food.

In 2013, the Forum members met twice and discussed a wide range of topics, including: mobile abattoirs; food tourism; shelf-life; microbiological testing of cheese and microcriteria for sprouted seeds. The meetings were also attended by Teagasc who provided information on training and support for artisan producers. The Taste Council is also represented as it is actively involved in promoting artisan food production through its advisory role with Bord Bia.

Retail Forum

The Retail Forum includes members from the main supermarkets and the major symbol groups. The Forum met three times in 2013. The Forum serves as a useful mechanism to increase understanding of food legislation, disseminate food safety advice and share best practice. During 2013, members were briefed on a wide range of topics, including: revision of the official control regulation, the horsemeat incident; food fraud; the new regulation on food information for consumers; *campylobacter* control measures and the revision of guidance on storage of eggs. The Forum also discussed best practice in relation to donation of food to charities.

Food Service Forum

The Food Service Forum draws its membership from catering businesses, food service businesses and representative organisations. The Forum is used to disseminate food safety advice, share best practice and improve understanding of relevant food legislation. The Forum met twice in 2013 and one of the main items discussed was the Calories on Menus initiative. Other topics included: the new regulation on food information for consumers and in particular, allergen labelling of foods sold loose; the review of Regulation (EC) No 882/2004 on official controls; the horsemeat incident; food crime and emerging risks.

Molluscan Shellfish Safety Committee

The Molluscan Shellfish Safety Committee is the national stakeholder committee for the Irish Shellfish Monitoring System, which aims to ensure that only safe shellfish are placed on the market. The Committee, which is chaired by the Authority, includes representatives from the official agencies, Bord Iascaigh Mhara, industry and other stakeholder groups. During 2013, the Committee met four times and members discussed a wide range of issues, such as: the shellfish biotoxin management and biotoxin trends; shellfish classification; viral testing; shellfish movements; control of scallops; Food and Veterinary Office missions and the Rapid Alert System for Food and Feed of the European Union. The Authority, in cooperation with the Molluscan Shellfish Safety Committee stakeholders, held five regional shellfish information events during 2013 to provide an update on developments in the Irish Shellfish Monitoring System and to highlight the role of industry in putting safe shellfish on the market.

Food Safety Consultative Council

Established under the Food Safety Authority of Ireland Act, 1998, the Food Safety Consultative Council is one of the key elements of the Authority's structure. The Food Safety Consultative Council allows the Authority to meet its obligation to consult widely about its activities and the Council is a good sounding board for broad discussion with a cross section of stakeholders. The Council met four times in 2013, one meeting of which was open to the public to attend and was entitled "Who is responsible for the food we eat?" The theme proved to be very topical and there was an excellent attendance and broad media coverage. During the course of the year, the main issues discussed by the Food Safety Consultative Council were the horsemeat incident; legislation; the Irish grain and feed industry; revision of the official food control regulation and the issue of hepatitis A in frozen imported berries.

Collaboration with Other Organisations

During 2013, the Authority continued its collaborations with a number of organisations both in Ireland and abroad. Its close cooperation and collaboration with the Food Standards Agency, Northern Ireland continued and is supported by means of a memorandum of understanding that is designed to ensure rapid and effective cooperation in the event of a food incident and common enforcement matters in both jurisdictions.

Collaborative working continued through cooperation agreements between the Health Protection Surveillance Centre in the Health Service Executive and Teagasc.

The Authority is an on-going active contributor on a number of other committees, the purposes of which are to raise and maintain standards in the food sector. Committees from the following organisations include: Associated Craft Butchers of Ireland; Bord Bia; Broadcasting Commission of Ireland; Chartered Quality Institute; Food and Drink Industry Ireland; Food Law Enforcement Practitioners; Global Trust Certification; National Heart Alliance; National Hygiene Partnership; and the National Standards Authority of Ireland. It is also involved in the *Healthy Food for All* initiative which seeks to combat food poverty by promoting access, availability and affordability of healthy food for low-income groups.

The Authority also assists agencies in other countries who regard it as a model for single national food control agencies. Staff from the Authority are part of the International Commission for Microbiological Specifications for Foods. The Authority played host to the Abu Dhabi Food Control Authority when it visited Ireland to familiarise itself with the work of the Authority and the implementation of official controls in Ireland. Staff from the Authority took part in expert consultations of the World Health Organization, and the Food and Agriculture Organization of the United Nations.

The Authority continued its involvement as the emergency contact point for Ireland in the International Food Safety Authorities Network. This network is a joint initiative between the World Health Organization and the Food and Agriculture Organization. It involves 177 Member States in the exchange of routine information on food safety issues, sharing experiences and expertise, and allows for rapid access to information in case of food safety emergencies.

The Authority chairs the Scientific Advisory Board of the European Food Information Council which is a non-profit organisation which communicates science-based information on nutrition and health, food safety and quality, to help consumers to be better informed when choosing a well-balanced, safe and healthy diet.

Corporate Management

Corporate functions of the Authority play a key part in ensuring the effectiveness of the systems and processes necessary to facilitate efficient delivery of the Authority's services to all stakeholders. They also ensure good corporate governance practices are developed and maintained.



While the main function of the Authority is to protect consumers' health and interests, unless the organisation is properly oriented and effective use is made of the principal resource which is at its disposal, namely the executive and staff, the Authority cannot meet its main function. For this reason, the Authority is committed to a quality management system which is essentially based on the concept of: identifying customers and their requirements; planning how to meet these requirements; documenting procedures where appropriate; setting measurable objectives for all divisions and all staff; and regularly reviewing achievements. The system is certified to the international standard ISO 9001:2008, against which the Authority is subject to an annual external audit. In 2013, a three day re-registration audit was conducted by the National Standards Authority of Ireland resulting in the Authority maintaining certification to the ISO 9001:2008 standard.

A comprehensive Service Level Agreement 2013 was developed detailing the planned work programmes for the year. This was the first year of the new format for the Service Level Agreement. Progress in achieving the plan was reviewed mid-year and also at the year end, in order to ensure work programmes were delivered. All staff members' individual work plans were set out for the year ahead which identified relevant training and development needs for the period. Each work plan is linked to team and divisional objectives, which in turn are linked to the organisation's Service Level Agreement. A comprehensive range of training programmes in key areas were run during the year as well as individual employees supported through relevant academic programmes. Planning, performance management and review are an integral part of the Authority and are supported by the quality management system.

An efficient finance function is in place which ensures that the highest accounting standards are met and that effective financial management systems are operating. The Authority also ensures that Department of Finance budgetary measures are implemented, in terms of salary and other expenditure savings.

The Authority's Staff Committee comprises of staff at all levels throughout the Authority. It is consulted on many organisational issues, including the development of human resource policies. The Authority is fully committed to complying with the requirements of the relevant health and safety legislation. The Authority's Health and Safety Committee met regularly in 2013. The work programme of the Health and Safety Committee was reviewed and the Authority's Safety Statement was updated.

Whilst maintaining services to the greatest extent possible, staff numbers continued to be managed within the context of the public sector embargo on recruitment and in line with the employment control framework for the health sector. Staff numbers have reduced by some 20% in the period since the imposition of the moratorium on recruitment in 2009, presenting continuing challenges for the Authority.



Food Labelling and Allergen Seminar

The latest updates on the new food information to consumers legislation, as well as permitted nutrition and health claims, were discussed at a seminar on food labelling and allergens. Hosted by the Authority, in conjunction with Teagasc and *safe*food, the seminar was held in the Teagasc Conference and Training Centre, Ashtown. Food allergens and their mandatory labelling were discussed in depth, concluding with case studies on the management of food allergens in the manufacturing setting.

Pictured at the seminar on food labelling and allergens, were (L-R) Mr Malcolm Walker, *safe*food Food Allergy and Food Intolerance Network, Dr Andrew Flanagan, Public Analyst Laboratory, Galway, Ms Anne-Marie Boland, Food Safety Authority of Ireland and Mr Mervyn Briggs, Food Standards Agency Northern Ireland



20%

Staff numbers have reduced by some 20% in the period since the imposition of the moratorium on recruitment in 2009, presenting continuing challenges for the Authority.



CATEX Exhibition

The Authority attended a number of industry events and exhibitions such as: CATEX, One Stop Shop and the Foodies Expo in Limerick. These events provide valuable opportunities for the Authority to meet with people who are thinking of setting up a food business or who own or work in a small food business. Visitors to the Authority's information stand at these events accessed advice on the regulatory requirements for food businesses, e.g. food labelling, food safety training, food safety legislation, traceability and best food safety practices.

Pictured at the Authority's Information Stand at CATEX 2013 are: (r-l) Ms Eithne Fox and Ms Emma Hughes, Food Safety Authority of Ireland giving advice to a food business owner.

Corporate Governance

As required of all State agencies, the Authority adheres to standard corporate governance criteria as set out in the Code of Practice for Governance of State Bodies, 2009. In light of this, a corporate governance framework is in place which was developed in order to assist in improving efficiency and enhance openness and transparency. The framework gives clear guidance for the organisation, detailing aspects such as: conducting Board business; strategic planning; operational processes; risk management; financial control and standards of behaviour.

The Authority maintains a risk register and a fixed assets register, both of which are reviewed and audited annually. In accordance with Section 41 of the Food Safety Authority of Ireland Act, 1998 and the Ethics in Public Office Acts, 1995 and 2001, members of the Authority's Board, Scientific Committee, Scientific Sub-committees and designated Authority staff are required to submit a declaration of interests annually. These are in turn submitted by the Authority to the Minister for Health and/or the Standards in Public Office Commission, as appropriate.

A new Chairman and six new Board members were appointed by the Minister for Health during 2013 and in line with best practice, an induction programme for all new members was implemented. Two new Sub-committees of the Board, a Board Audit Committee and a Nominations Committee, were established. Four meetings of the Board Audit Committee were held during 2013.

Internal Audit

The Board's Audit Committee utilises the services of external professional auditors who conduct a programme of internal audits. An internal audit programme was agreed and all improvements were implemented. The Financial Statements, as approved by the Board Audit Committee and the Board were subject to audit by the Office of the Comptroller and Auditor General with one minor finding.

The Board Audit Committee audited the corporate governance structure of the Authority and no shortfalls were identified. The Matters Reserved for the Board and the Risk Register were reviewed and updated, as appropriate. The Board Audit Committee also reviewed and updated the Audit Committee Charter and its Terms of Reference.

The audit programme to review financial claims submitted to the Authority by the local authorities for the provision of veterinary services continued throughout 2013, with three audits and two follow-up reviews completed. A standard operating procedure in relation to this area was also developed and implemented.

Shared Services

In 2013, the Authority continued the provision of payroll and pension services for the Health and Social Care Professionals Council, in line with the Government policy on shared services. The development of shared services across local authorities was monitored. The Authority held two meetings with the City and County Managers' Association to progress the shared services initiative in the local authorities sector.

Central Government frameworks were availed of where relevant and available. The Authority was also advised by the National Procurement Service that no new frameworks (other than those established by the National Procurement Service) should be established.

Information and Communications Technology

Information and communications technology systems continue to be key in enabling the Authority manage information and systems to facilitate the delivery of services.

A new version of the database, *National Food Surveillance System*, which was developed in 2012, was released in December 2013. This version fixes a number of bugs that existed in the previous release and adds extra functionality. Users now have the ability to compare existing records in repository with resubmitted records received from data sources and overwrite, as required. Additional checks were set up to ensure data quality as the data passes through the system. The new system has also been extended to accept sample data from establishments supervised by the Department of Agriculture, Food and the Marine and the Sea-Fisheries Protection Authority. Currently, there are over 77,000 sample records in the National Food Surveillance System, with dates ranging from 2008 onwards.

The database, *Official Agency Premises and Inspections*, was enhanced and new features implemented to handle the Sea-Fisheries Protection Authority's data and work processes. As part of this enhancement, this database was developed to allow multiple-agency log on, subject to minor modifications.

Freedom of Information and Parliamentary Questions

The Authority continues to meet its obligations in relation to responding to Freedom of Information requests and parliamentary questions. During 2013, the Authority received 18 Freedom of Information requests. Fifteen of the requests were from journalists, one from a food business, one from a member of the public and one from a solicitor on behalf of a client. Request topics included: records relating to the horsemeat incident; Enforcement Orders; the Authority's Board and Scientific Committee; the Authority's Service Contracts; an investigation following a complaint made about a food business and correspondence between the Authority and retailers. The Authority provided advice in response to 39 parliamentary questions from various political representatives that were submitted to the Department of Health or the Department of Agriculture, Food and the Marine in 2013. This is a decrease from 57 in 2012. Questions received included those on: financial and staffing arrangements; genetically modified food; supplements; labelling and traceability and inspections.



The Authority received 18 requests for information under the Freedom of Information Act in 2013.



The Authority provided advice in response to 39 parliamentary questions from various political representatives that were submitted to the Department of Health or the Department of Agriculture, Food and the Marine in 2013.

Service Contracts and Memoranda of Understanding

The Authority is responsible for the enforcement of food legislation in Ireland and carries out this enforcement function through service contracts with official agencies. Section 48 of the Food Safety Authority of Ireland Act, 1998 provides the legislative basis for this. The contracts drawn up between the Authority and the official agencies outline the level and standard of food safety activity that the official agencies will perform, as agents of the Authority. Key clauses in these contracts require the agencies to undertake official controls under the following schedules:

Schedule 1: List of the food legislation that the agency agrees to enforce

Schedule 2: The details of what the agency is to undertake, with requirements for the agency generally and for the relevant inspectorates and laboratory services that agency operates. Monitoring arrangements are also included in this schedule

Schedule 3: The resources the agency is to commit to the contract, generally specified in terms of staffing levels in the inspectorates and the laboratories

Schedule 4: Reporting requirements for the agency

Schedule 5: Arrangements for auditing of the contract by the Authority, including the agency's agreement to cooperate with the audit programme

The Authority has also signed a memorandum of understanding with various other organisations both in Ireland and abroad, in order to facilitate cooperation and the exchange of information related to food safety

A service contract is a legal agreement to enforce food safety legislation, whereas a memorandum of understanding sets out a framework for cooperation between organisations in their food safety activities.

Official Agencies with which the Authority had Service Contracts in 2013

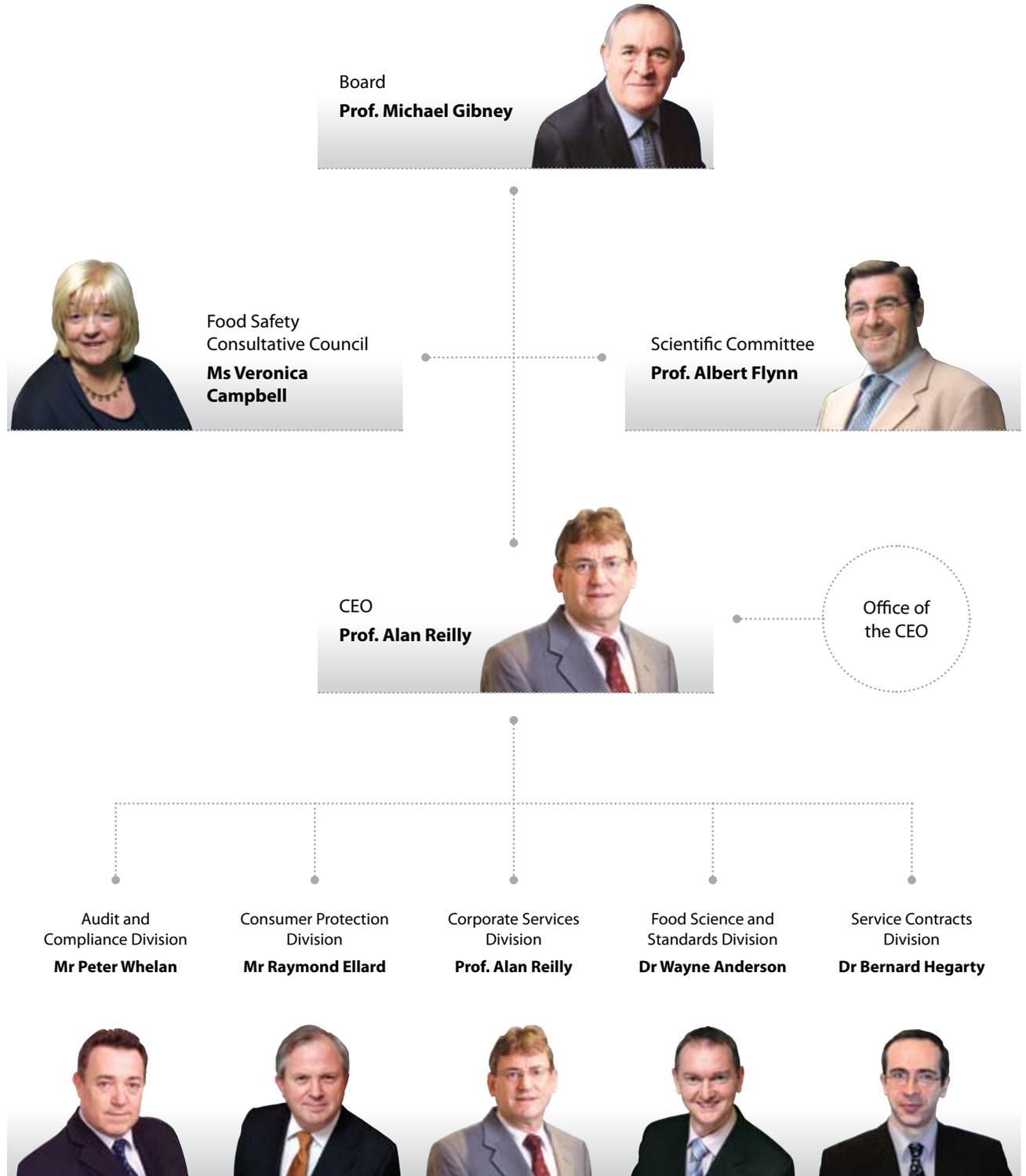


Organisations with which the Authority had a Memorandum of Understanding in 2013



Management Structure

At 31st December 2013



Board Members 2013



Professor Michael Gibney (Chair)

Professor Michael Gibney, MAgrSc, MA, PhD, is Professor of Food and Health at University College, Dublin (UCD) a post he took up in 2006. He graduated from UCD with a MAgrSc in 1971, and took up a teaching fellowship at the University of Sydney's Veterinary School and was awarded a PhD in 1976. From there, he moved to human nutrition, with a lectureship at the University of Southampton Medical School in 1977 and then returned to Dublin to take up a post at Trinity College, Dublin in the Department of Clinical Medicine as Professor of Nutrition. During that time, he served as Dean (Vice President) of Research. He served as President of the Nutrition Society from 1995-1998 and served on the EU Scientific Committee for Food from 1985 to 1997 and chaired the working group on nutrition. From 1997 to 2000, he served on the EU Scientific Steering Committee and was chair of its working group on BSE. He serves on the scientific committee of the Sackler, Institute of Nutrition at the New York Academy of Sciences and is a participant in the Google Food Experience Innovation Laboratory. Professor Gibney attended five Board meetings in 2013.

Ms Miriam Cashell*

Ms Miriam Cashell is a graduate of environmental health, holds a post graduate diploma in food safety from the Dublin Institute of Technology and is a certified lead auditor. She is a Principal Environmental Health Officer with the Health Service Executive and is based in Cork city where she leads and manages a team accredited to NSAI 9001:2008. Her motivation is directed at delivering a client focused high standard of best practice in food safety issues. Ms Cashell has over 30 years experience of working in the Environmental Health Service both in Ireland and previously in England as a chartered environmental health officer. She is a member of the Cork Zoonosis Committee. Her career has always encompassed the core principles of educating and promoting food safety practices within the food industry. She has a particular interest in training programmes for food workers in the areas of food safety and quality assurance. She has served on interdisciplinary groups developing protocols on foodborne illness. She has been involved in many national groups in developing and ensuring that best professional practice is available both in guidance and legislation. Ms Cashell attended five Board meetings in 2013.

Mr Derek Cunningham

Mr Derek Cunningham is a communications consultant. Previously he was Special Adviser to the Tánaiste and Minister for Health and Children, Mary Harney, and Head of Communications with the Irish Farmers' Association, one of the largest representative organisations in the country. He is a former news journalist with RTE television and radio. He is a graduate in Economic and Social Studies from Trinity College, Dublin (TCD) and has post graduate qualifications in statistics and journalism from TCD and Dublin City University, respectively. He served on the Government Services Advisory Group of the Information Society Commission and was Chairman of the RTE Audience Council. Mr Cunningham attended five Board meetings in 2013.

Professor Charles Daly

Professor Charles Daly is Emeritus Professor of Food Science and Technology at University College, Cork. He has B.Sc. and M.Sc. (Dairying) degrees from the University College, Cork and a Ph.D. in Food Microbiology from Oregon State University, USA. His main research interests are in food fermentations and food safety. He has an active record of participation in national and EU Framework Research Programmes, and has served as coordinator of major transnational EU food biotechnology projects. Professor Daly has received international awards from the American Dairy Science Association; the Danone Foundation; the Dutch Dairy Nutrition Foundation and the International Union of Food Science Associations. Professor Daly attended three Board meetings in 2013.



Professor Albert Flynn

Professor Albert Flynn, B.Sc., Ph.D. (NUI, Galway), is Professor in Nutrition in the School of Food and Nutritional Sciences, University College, Cork. He has served on the faculty of the University since 1981 and from 1993-96 he was Dean of the Faculty of Food Science & Technology. He has published widely on human nutrition, public health and food safety, on a range of topics including nutritional intake and status of population groups, food safety risk assessment, food fortification and risk benefit assessment of nutrients. He has extensive experience in providing scientific advice on human nutrition and food safety issues related to food policy and regulation. He is currently Chair of the Food Safety Authority of Ireland's Scientific Committee. He has also served as a member of the European Food Safety Authority's Scientific Committee and as Chair of its Panel for Dietetic Products, Nutrition and Allergies from 2003-12 and as a member of the Scientific Committee on Food of the European Commission from 1997-2003. Professor Flynn attended five Board meetings in 2013.

Mr Pat O'Mahony

Mr Pat O'Mahony, M.V.B., M.V.M., A.M.D., M.B.A., M.R.C.V.S., is Chief Executive of the Irish Medicines Board, a position he took up in December 2002. Having spent a number of years in private veterinary practice and as technical manager in the pharmaceutical industry in Ireland and the UK, he worked in public health and was Director of Consumer Protection at the Food Safety Authority of Ireland. Mr O'Mahony was awarded an MBA degree from the Michael Smurfit Graduate School of Business, University College, Dublin in 2001. He is a member of the Management Board of the European Medicines Agency and served as Chairman from 2007 to 2011. He is also a member of the Board of the Food Safety Authority of Ireland, the National Patient Safety Advisory Group and is Chairman of the Forum of Health, Social Care and Regulatory Agencies. Mr O'Mahony attended four Board meetings in 2013.

Mr Raymond O'Rourke

Mr Raymond O'Rourke is a qualified barrister, and a specialist food regulatory and consumer affairs lawyer. He worked for many years in legal firms both in Dublin and Brussels and now has his own law practice. Author of *European Food Law* (3rd Edition), he is a member of the Management Board of the European Food Safety Authority; the Taste Council; the Irish Codex Committee; and is Chairman of the Consumers' Association of Ireland. He is a Visiting Professor at the Faculty of Life and Health Sciences, School of Biomedical Sciences, University of Ulster, Coleraine. Mr O'Rourke attended four Board meetings in 2013.

Professor Patrick Wall

Professor Patrick Wall is Associate Professor of Public Health in University College, Dublin's School of Public Health, Physiotherapy and Population Sciences. His teaching and research interests include foodborne diseases, lifestyle related diseases and health damaging consumer behaviour. He was the first Chief Executive of the Food Safety Authority of Ireland and he was the second Chairperson of the European Food Safety Authority. He is a member of the management board of the Mater Foundation. He qualified in veterinary medicine in University College, Dublin and in human medicine in the Royal College of Surgeons of Ireland. He has an MSc in infectious diseases from the University of London and an MBA from the Michael Smurfit School of Business. Professor Wall is a Diplomate of the European College of Veterinary Public Health, a Member of the Faculty of Public Health Medicine of Ireland, a Fellow of the Faculty of Public Health Medicine in the UK and a Member of the Royal College of Veterinary Surgeons. He is Chairperson of the management board of Independent Milk Laboratories and Chairperson of Horse Sport Ireland. Professor Wall attended three Board meetings in 2013.

* Term of office ended in December 2013

The Board met five times in 2013.

Scientific Committee Members

As at 31st December 2013

Scientific Committee

Prof. Albert Flynn (Chair)

University College, Cork

Ms Paula Barry Walsh

Department of Agriculture, Food and the Marine

Dr Colette Bonner

Department of Health

Prof. Martin Cormican

University College Hospital, Galway

Dr Geraldine Duffy

Teagasc

Prof. Peter Jones

University College, Cork

Prof. Brian McKenna

Formerly University College, Dublin

Dr Paul McKeown

Health Protection Surveillance Centre

Dr Michael O’Keeffe

Residues Expert

Dr Dan O’Sullivan

Department of Agriculture, Food and the Marine

Dr Margaret O’Sullivan

Health Service Executive

Mr Ray Parle

Health Service Executive

Dr Iona Pratt

Consultant Toxicologist

Dr Ita Saul

Our Lady’s Children’s Hospital, Crumlin

Biological Safety Sub-committee

Prof. Martin Cormican (Chair)

University College Hospital, Galway

Ms Paula Barry Walsh

Department of Agriculture, Food and the Marine

Dr William Doré

Marine Institute

Dr Theo de Waal

University College, Dublin

Dr Geraldine Duffy

Teagasc

Ms Catherine Foye

Health Service Executive

Dr John Griffin

Department of Agriculture, Food and the Marine

Dr Montserrat Gutierrez

Department of Agriculture, Food and the Marine

Dr Kieran Jordan

Teagasc

Prof. Simon More

University College, Dublin

Dr Paul McKeown

Health Protection Surveillance Centre

Mr Micheál O’Mahony

Sea-Fisheries Protection Authority

Dr Helen O’Shea

Cork Institute of Technology

Dr Margaret O’Sullivan

Health Service Executive

Mr Ray Parle

Health Service Executive

Dr Paul Whyte

University College, Dublin

Mr Vincent Young

Health Service Executive

Chemical Safety Sub-committee

Dr Michael O’Keeffe (Chair)

Residues Expert

Dr Thomasina Barron

Department of Agriculture, Food and the Marine

Dr Pdraig Burke

Health Service Executive

Dr Claire Chambers

Consultant Toxicologist

Dr Mary Canty

Department of Agriculture, Food and the Marine

Dr Colman Concannon

Environmental Protection Agency

Ms Catherine Cosgrove

Health Service Executive

Dr Martin Danaher

Teagasc

Dr John Keegan

Health Service Executive

Dr Peadar Lawlor

Teagasc

Dr Dave McGrath

Heavy Metals Expert

Dr John Moriarty

Department of Agriculture, Food and the Marine

Dr Evin McGovern

Marine Institute

Dr Dan O’Sullivan

Department of Agriculture, Food and the Marine

Dr Iona Pratt

Consultant Toxicologist

Mr Joe Silke

Marine Institute

Public Health Nutrition Sub-committee

Ms Ita Saul (Chair)

Our Lady’s Children’s Hospital, Crumlin

Dr Teresa Bennett

Health Service Executive

Dr Clare Corish

Dublin Institute of Technology

Dr Eileen Gibney

University College, Dublin

Dr Hilda Griffin

Health Service Executive

Dr Tom Hill

University of Newcastle

Dr Mairead Kiely

University College, Cork

Prof. Barbara Livingstone

University of Ulster

Prof. Fionnuala McAuliffe

University College, Dublin

Dr Sinead McCarthy

Teagasc

Prof. Malachi McKenna

St Vincent’s Hospital

Prof. Helene McNulty

University of Ulster

Dr Anne Nugent

University College, Dublin

Dr Claire O’Brien

Nutrition Science Research Consultant

Dr Margaret O’Neill

Health Service Executive

Dr Kate Younger

Dublin Institute of Technology

Food Safety Consultative Council Members

As at 31st December 2013

Chair

Ms Veronica Campbell

Campbell Bewley Group Ltd

Members

Mr Ray Bowe

Musgraves

Dr Susanne Boyd

Food Standards Agency, Northern Ireland

Ms Sinead Finnegan

Beverage Council of Ireland

Ms Maree Gallagher

Solicitor

Mr Cormac Healy

Meat Industry Ireland

Mr Dermott Jewell

Consumers' Association of Ireland

Ms Margaret Leahy

Organic Farmer

Ms Paula Mee

Nutritionist

Mr Tim O'Brien

Restaurateur

Ms Breda Raggett

Consumer – Former President of the Irish
Countrywomen's Association

Mr Martin Roper

Excellence Ireland Quality Association

Industry Fora Members

As at 31st December 2013

Retail Forum

Dr Lisa O'Connor (Chair)

Food Safety Authority of Ireland

Mr Ray Bowe

Musgrave Group

Ms Selena McAndrew

ADM Londis Plc.

Mr Stuart Challenor

Tesco Ireland

Ms Elaine Clohosey

BWG Foods

Ms Suzanne Cullen

Superquinn/Musgraves

Ms Mary Daly/Una Crilly

Dunnes Stores

Mr Allan Davies

Tesco Ireland

Mr Jonathan Halls

Boots

Ms Aoife Harrison/ Orla McKeever

Lidl Ireland

Mr Peter Jackson

Barry's of Mallow

Ms Lynda Kenny

Musgrave Group

Ms Denise Lord

Gala Retail Services Limited

Mr Shane Lyster

IBEC

Ms Paula McGrath

Aldi

Mr Rob McEvoy

Topaz

Ms Lucy Magner

Pallas Foods

Ms Roseanne Regan

RGDATA

Ms Trish Twohig

Iceland

Mr Peter Wight

Marks and Spencer

Artisan Food Producers' Forum

Dr Wayne Anderson (Chair)

Food Safety Authority of Ireland

Ms Darina Allen

Ballymaloe Cookery School

Ms Myrtle Allen

Ballymaloe House

Ms Sally Barnes

Woodcock Smokery

Mr John Brennan

Leitrim Organic Centre

Ms Mary Burns

Ardrahan Cheese

Ms Jeffa Gill

Durrus Cheese

Mr Michael Gleeson

Beekeeper

Mr Michael Healy

Game expert

Mr Rupert Hugh Jones

Farmer and micro-brewer

Mr Frank Hederman

Belvelly Smokehouse

Mr Sean Kent

Poultry Expert

Mr Dave Lang

Associated Craft Butchers of Ireland

Mr Donal Lehane

Food-NPD Teo

Mr Eddie O'Neill/Pat Daly

Teagasc

Mr Raymond O'Rourke

Solicitor

Mr Declan Ryan

Arbutus Bread

Food Service Forum

Dr Lisa O'Connor (Chair)

Food Safety Authority of Ireland

Ms Sinead Brennan

Subway Ireland

Ms Louise Collins

Eddie Rocket's (IRL) Limited

Ms Pauline Cox

Mr Nigel Staveley

Mr Mark Anderson

Compass Group

Mr Adrian Cummins

Restaurants Association of Ireland

Ms Martina Donohoe

Aramark

Ms Irene Gunning

Early Childhood Ireland

Ms Ruth Hegarty

Euro-Toques Ireland

Ms Stephanie Howard

Irish Hotels Federation

Ms Nicola McDonald

McDonalds Restaurants of Ireland

Ms Helena O'Brien

Ms Mary Dowling

Catering Management Association

Mr Conor O'Kane

Maldron Hotel/Irish Hotel Federation

Mr Pat O'Sullivan

Irish Prison Service

Molluscan Shellfish Safety Committee

Food Safety Authority of Ireland (Chair)

Ms Vicky Lyons

Dr Terence O'Carroll

Bord Iascaigh Mhara

Mr Paul Hickey

Health Service Executive

Mr Richie Flynn

Mr John Harrington

Mr Pat Mulloy

Mr Finian O'Sullivan

Irish Shellfish Association

Dr Sarah McLean

Loughs Agency

Mr Dave Clarke

Mr Bill Doré

Mr Conor Duffy

Mr Aengus Parsons

Mr Joe Silke

Marine Institute

Mr Brian Nolan

Mr Daniel O'Callaghan

Sea-Fisheries Protection Authority

Board Members'/Chief Executive's Statement of Interests

From 1st January to 31st December 2013

Board Member	Commercial Interests		Non-Commercial Interests	
	Name of Organisation	Nature of Interests	Name of Organisation	Nature of Interests
Ms Miriam Cashell	None	–	None	–
Mr Derek Cunningham	None	–	None	–
Prof. Charles Daly	Clongeel Bia Ltd.	Owner / Shareholder / Director	None	–
	Alimentary Health Ltd.	Shareholder / Director		
Prof. Albert Flynn	Tate & Lyle Americas LLC, USA	Scientific Advice	None	–
Prof. Michael Gibney	Cremeglobal	Shares	None	–
	Nestle Nutrition Council	Member		
Mr Pat O'Mahony	None	–	None	–
Mr Raymond O'Bourke	BWG Foods	Legal Services	Taste Council, Bord Bia	Member
	Country Markets Ltd.		GMOs Advisory Committee, EAP	
	Kelkin Ltd.		Irish Codex Committee	
	West Cork Distillers		University of Ulster	Visiting Professor
	Agricultural Land, Co. Meath	Owner	Consumer Association of Ireland	Chairman
	EFSA	Board Member		
Dr Susan Quinn	None	–	None	–
Prof. Patrick Wall	Aryzta, Switzerland	Shares	Mater Foundation	Board Member
	Independent Milk Laboratories	Chairman	Horsesport Ireland	Chairman
	Luxcel Biosciences, UCC	Board Member		
	Dawn Farm Foods	Member of Food Safety Advisory Committee		
	Moypark Poultry			
	Chinese Centre for Food Safety & Risk Assessment	Member of the International Advisory Committee		
Altech	Scientific Advisor on Omega 3			
Chief Executive Prof. Alan Reilly	INAB	Board Member	None	–

Scientific Committee Members' Statement of Interests

From 1st January to 31st December 2013

Scientific

Committee Member

Commercial Interests

Non-Commercial Interests

	Commercial Interests		Non-Commercial Interests	
	Name of Organisation	Nature of Interests	Name of Organisation	Nature of Interests
Ms Paula Barry-Walsh	None	–	None	–
Dr Colette Bonner	None	–	None	–
Prof. Martin Cormican	None	–	Green Party	Member
Dr Geraldine Duffy	None	–	None	–
Prof. Albert Flynn	Tate & Lyle Americas LLC, USA	Scientific Advice	None	–
Prof. Peter Jones	None	–	None	–
Prof. Brian McKenna	None	–	None	–
Dr Paul McKeown	None	–	None	–
Dr Michael O'Keeffe	None	–	European Food Safety Authority	Member, CONTAM Panel
Dr Dan O'Sullivan	None	–	None	–
Dr Margaret B. O'Sullivan	None	–	None	–
Mr Redmond Parle	None	–	None	–
Dr Iona Pratt	None	–	European Food Safety Authority	Member, Scientific Panel
Ms Ita Saul	None	–	None	–

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Report of the Comptroller and Auditor General

For Presentation to the Houses of the Oireachtas

Food Safety Authority of Ireland

I have audited the financial statements of the Food Safety Authority of Ireland for the year ended 31 December 2013 under the Food Safety Authority of Ireland Act, 1998. The financial statements, which have been prepared under the accounting policies set out therein, comprise the statement of accounting policies, the income and expenditure account, the balance sheet, the cash flow statement and the related notes. The financial statements have been prepared in the form prescribed under Section 26 of the Act, and in accordance with generally accepted accounting practice in Ireland as modified by the directions of the Minister for Health in relation to accounting for superannuation costs.

Responsibilities of the Chief Executive Officer and of the Board of the Authority

The Chief Executive Officer is responsible for the preparation of the financial statements. The Board of the Authority is responsible for ensuring that they give a true and fair view of the state of the Authority's affairs and of its income and expenditure, and for ensuring the regularity of transactions.

Responsibilities of the Comptroller and Auditor General

My responsibility is to audit the financial statements and report on them in accordance with applicable law.

My audit is conducted by reference to the special considerations which attach to State bodies in relation to their management and operation.

My audit is carried out in accordance with the International Standards on Auditing (UK and Ireland) and in compliance with the Auditing Practices Board's Ethical Standards for Auditors.

Scope of Audit of the Financial Statements

An audit involves obtaining evidence about the amounts and disclosures in the financial statements, sufficient to give reasonable assurance that the financial statements are free from material misstatement, whether caused by fraud or error. This includes an assessment of

- whether the accounting policies are appropriate to the Authority's circumstances, and have been consistently applied and adequately disclosed
- the reasonableness of significant accounting estimates made in the preparation of the financial statements, and
- the overall presentation of the financial statements.

I also seek to obtain evidence about the regularity of financial transactions in the course of the audit.

Opinion on the Financial Statements

In compliance with the directions of the Minister for Health, the Authority recognises the costs of superannuation entitlements only as they become payable. This basis of accounting does not comply with Financial Reporting Standard 17 which requires costs to be recognised in the period the entitlements are earned.

In my opinion, the financial statements which have been properly prepared in accordance with generally accepted accounting practice in Ireland except for the non-recognition of the Authority's superannuation costs and liabilities, give a true and fair view of the state of the Authority's affairs at 31 December 2013 and of its income and expenditure for 2013.

In my opinion, proper books of account have been kept by the Authority. The financial statements are in agreement with the books of account.

Matters on which I Report by Exception

I report by exception if

- I have not received all the information and explanations I required for my audit, or
- my audit noted any material instance where money has not been applied for the purposes intended or where the transactions did not conform to the authorities governing them, or
- the Statement on Internal Financial Control does not reflect the Authority's compliance with the Code of Practice for the Governance of State Bodies, or
- I find there are other material matters relating to the manner in which the public business has been conducted.

I have nothing to report in regards to those matters upon which reporting is by exception.



Patricia Sheehan

For and on behalf of the Comptroller and Auditor General
25 July 2014

Statement of Responsibilities of the Authority

The Authority presents its report for the year ended 31 December 2013.

Responsibilities of the Board Members

Section 26(5) of the Food Safety Authority of Ireland Act, 1998, requires the Authority to prepare financial statements in such form and manner as may be specified by the Minister for Health. In preparing those financial statements, the Board is required to:

- Select suitable accounting policies and then apply them consistently
- Make judgements and estimates that are reasonable and prudent
- Prepare the financial statements on the going concern basis unless it is inappropriate to presume that the Authority will continue in operation
- Disclose and explain any material departures from applicable accounting standards

The board members are responsible for keeping proper books of account which disclose with reasonable accuracy at any time the financial position of the Authority and enable them to ensure that the financial statements comply with Section 26(5) of the Food Safety Authority of Ireland Act, 1998. The board is also responsible for safeguarding the assets of the Authority and hence for taking reasonable steps for the prevention and detection of fraud and other irregularities.

Health and Safety

The well-being of Authority employees is safeguarded through the strict adherence to health and safety standards in accordance with the requirements of the Safety, Health and Welfare at Work Act, 1989.



Prof. Michael Gibney

Chairman

22nd July 2014



Mr Raymond O'Rourke

Board Member

Statement on Internal Financial Control

Responsibility for system of Internal Financial Control

On behalf of the Board of The Food Safety Authority of Ireland I acknowledge our responsibility for ensuring that an effective system of internal financial control is maintained and operated.

The system can only provide reasonable and not absolute assurance that assets are safeguarded, transactions authorised and properly recorded, and that material errors or irregularities are either prevented or would be detected in a timely period.

Key Control Procedures

The Board has taken steps to ensure an appropriate control environment by:

- Clearly defining management responsibilities
- Establishing formal procedures for reporting significant control failures and ensuring appropriate corrective action

The Board has established processes to identify and evaluate business risks by:

- Identifying the nature, extent and financial implication of risks facing the body including the extent and categories which it regards as acceptable
- Assessing the likelihood of identified risks occurring
- Assessing the body's ability to manage and mitigate the risks that do occur
- Assessing the costs of operating particular controls relative to the benefit obtained

The system of internal financial control is based on a framework of regular management information, administrative procedures including segregation of duties, and a system of delegation and accountability. In particular, it includes:

- Comprehensive budgeting system with an annual budget which is reviewed and agreed by the Board
- Regular reviews by the Board of monthly and annual financial reports which indicate financial performance against forecasts
- Setting targets to measure financial and other performance
- Clearly defined capital investment control guidelines
- Formal project management disciplines

The Food Safety Authority of Ireland has outsourced the internal audit function, which operates in accordance with the Framework Code of Best Practice set out in the Code of Practice for the Governance of State Bodies. The work of internal audit is informed by the analysis of the risk to which the body is exposed, and annual internal audit plans are based on this analysis. The analysis of risk and the internal audit plans were endorsed by the Audit Committee and approved by the Board. The Internal Auditor provided the board with a report of internal audit activity.

This report included the Internal Auditor's opinion on the adequacy and effectiveness of the system of internal financial control.

The Board's monitoring and review of the effectiveness of the system of internal financial control is informed by the work of the internal auditor, the Audit Committee which oversees the work of the internal auditor, the executive managers within the Food Safety Authority of Ireland who have responsibility for the development and maintenance of the financial control framework, and comments made by the Comptroller and Auditor General in his management letter or other reports.

Annual Review of Controls

I confirm that for the year ended 31st December 2013 the Board carried out a review of internal financial controls.



Prof. Michael Gibney

Chairman

22nd July 2014

Statement of Accounting Policies

The following accounting policies have been applied consistently in dealing with items which are considered material in relation to the financial statements.

A. Basis of Accounting

The financial statements are prepared under the accruals method of accounting, except as stated below, and under the historical cost convention in the form approved by the Minister for Health with the concurrence of the Minister of Public Expenditure and Reform in accordance with Section 26(5) of the Food Safety Authority of Ireland Act, 1998.

Financial Reporting Standards recommended by the recognised Accountancy Bodies are adopted, as they become operative, with the exception of FRS 17 (Retirement Benefits) see note E.

B. State Grants

Grants from the Department of Health are accounted for on a cash receipts basis.

C. Taxation

The Food Safety Authority of Ireland is exempt from Corporation Tax.

D. Assets and Depreciation

(1) Tangible Fixed Assets

Tangible fixed assets are shown at cost less accumulated depreciation. Depreciation is charged in the income and expenditure account, on a straight line basis, at the annual rates as set out below, so as to write off the assets, adjusted for estimated residual value, over the expected useful life of each appropriate category.

(i) Leasehold Improvements	15%
(ii) Computer Equipment	33%
(iii) Office Furniture	15%
(iv) Office Equipment	15%
(v) Scientific Equipment	15%

(2) Intangible Fixed Assets

Intangible fixed assets are shown at their net book value having been depreciated at 33% on a straight line basis. The depreciation for the year is charged to the Income and Expenditure Account.

A full year's depreciation is provided for in the year of acquisition.

E. Superannuation

A superannuation scheme has been approved by the Minister in accordance with Section 39 of the Food Safety Authority of Ireland Act, 1998. The scheme provides for a contributory defined benefit pension scheme for all employees. Deductions from salaries are retained and are treated as income by the Authority. The Department of Health's annual grant-in-aid to the Authority is net of the deductions retained. By direction of the Minister for Health no provision has been made in the Financial Statements for future pension liabilities. Payments under the scheme are charged to income and expenditure account when paid.

F. Capital Account

The Capital Account represents the unamortised value of income used by the Authority to acquire fixed assets.

G. Operating Leases

Rental payments under the operating leases are charged to the Income and Expenditure Account on an accruals basis.

Income and Expenditure Account

for the Year Ended 31 December 2013

	Notes	2013	2012
		€	€
Grant Income	1	15,775,000	16,060,000
Sundry Income	2	502,692	530,590
		16,277,692	16,590,590
Transfer (to)/from Capital Account	9	96,306	91,393
Loss on Disposal of Fixed Assets		(86)	536
Total Income		16,373,912	16,682,519
Salaries, Pensions and related expenses	3	5,324,446	5,385,828
Other Operating Costs	4	3,879,741	4,124,075
Local Authority Veterinary Service	5	7,107,355	7,048,835
Total Expenditure		16,311,542	16,558,738
Surplus/(Deficit) for the year		62,370	123,781
Balance at 1 January		322,185	198,404
Balance at 31 December		384,555	322,185

The Statement of Accounting Policies on page 49, and notes 1 to 15 form part of these Financial Statements.
The Authority has no recognised gains or losses other than those dealt with in the Income and Expenditure Account.



Prof. Michael Gibney

Chairman

22nd July 2014



Mr Raymond O'Rourke

Board Member



Prof. Alan Reilly

Chief Executive

Balance Sheet

as at 31 December 2013

	Notes	2013	2012
		€	€
Intangible Assets	10	56,366	125,934
Tangible Assets	6	189,339	216,076
Current Assets			
Debtors and Prepayments	7	480,636	495,622
Cash at Bank and on Hand		144,321	3,884
		624,957	499,506
Current Liabilities			
Creditors - Amounts falling due within one year			
Creditors and Accruals	8	240,402	177,320
Bank Overdraft		0	0
Net Current Assets/(Liabilities)		384,555	322,186
Total Net Assets/(Liabilities)		630,260	664,196
Financed by			
Income and Expenditure Account		384,555	322,185
Capital Account	9	245,705	342,011
		630,260	664,196

The Statement of Accounting Policies on page 49, and notes 1 to 15 form part of these Financial Statements.



Prof. Michael Gibney

Chairman

22nd July 2014



Mr Raymond O'Rourke

Board Member



Prof. Alan Reilly

Chief Executive

Cash Flow Statement

for the Year Ended 31 December 2013

	Notes	2013	2012
		€	€
Reconciliation of Surplus for Year to Net Cash Flow from Operating Activities			
Surplus/(Deficit) for the year		62,370	123,781
Transfer to/(from) Capital Account		(96,306)	(91,393)
Depreciation charge			
- Intangible Fixed Assets	10	71,714	137,713
- Tangible Fixed Assets	6	145,358	141,738
Decrease/(Increase) in Debtors		14,986	(155,755)
(Decrease)/Increase in Creditors		63,082	9,779
Loss on disposal of fixed assets		86	17
Net Cash Flow from Operating Activities		261,290	165,880
Cash Flow Statement			
Net Cash Flow from Operating Activities		261,290	165,880
Return on Investments and Servicing of Finance			
Capital Expenditure			
Payments to Acquire Intangible Fixed Assets	10	(2,146)	(160,126)
Payments to Acquire Tangible Fixed Assets	6	(118,707)	(27,950)
Increase/(Decrease) in Cash		140,437	(22,196)
Reconciliation of net cash flow to movement in net funds			
Net funds at start of year		3,884	26,080
Net cash inflow/(outflow)		140,437	(22,196)
Net funds at end of year		144,321	3,884

Notes to the Financial Statements

for the Year Ended 31 December 2013

1. Grant Income	2013	2012
	€	€
Department of Health Grant	15,775,000	16,060,000
	15,775,000	16,060,000

2. Sundry Income	2013	2012
	€	€
Superannuation Deductions	305,582	333,208
Sale of Publications	127,114	95,408
Sundry Income	69,996	101,974
	502,692	530,590

3. Salaries, Pensions and Related expenses	2013	2012
	€	€
Staff costs comprise		
Salaries	4,905,019	4,928,015
Pensions	36,075	42,057
Social Welfare Costs		
– Employers' Contribution	383,352	415,756
	5,324,446	5,385,828

The average number of staff employed during the year 79 80

Salaries costs comprise the gross cost per employee plus employer's PRSI.

A Pension Levy deduction of €283,449 was made from staff salaries and paid over to the Department of Health.

4. Other Operating Costs	Notes	2013	2012
		€	€
Recruitment Costs		559	80
Board Members Fees and expenses	12	27,903	22,798
Travel Expenses		182,976	160,190
Insurance		37,450	35,764
Stationery, publications and postage		374,556	587,130
Telephone and Internet		94,580	78,555
Research costs		205,279	305,754
Cleaning and Catering		99,602	109,482
Repairs and maintenance		51,468	54,061
Rent and rates		1,108,866	1,100,435
Legal and consulting fees		634,125	755,944
Conferences		0	3,911
Communications activities (4(a))		288,885	173,778
Audit Fee		14,000	14,100
Depreciation Tangible Assets		145,358	142,292
Depreciation Intangible Assets		71,714	137,713
* Other operating costs		542,421	442,088
		3,879,741	4,124,075

* Other operating costs includes €780 entertainment expenditure (2012 : €796)

4(a). Communications activities	2013	2012
	€	€
Public Relations	110,725	91,808
Industry Events	146,849	59,749
Industry Liaison	31,311	22,221
	288,885	173,778

5. Local Authority Veterinary Service

The Government decided, in December 2002, that the Local Government Veterinary Service should continue to be discharged by the Local Authorities and that funding for the service would be channelled through the Department of Health and the Food Safety Authority of Ireland.

Previously the Department of Agriculture, Food & Marine had funded the service.

Notes to the Financial Statements

for the Year Ended 31 December 2013

6. Tangible Fixed Assets	Computer Equipment	Office Equipment	Office Furniture	Leasehold Improve.	Scientific Equipment	Total
	€	€	€	€	€	€
Cost						
At 1 January 2013	727,035	144,613	378,812	131,165	208,788	1,590,414
Additions	97,665	19,647	966	429	0	118,707
Disposals	(103,075)	(4,900)	(3,113)	(1,739)	(00)	(112,827)
At 31 December 2013	721,625	159,360	376,665	129,855	208,788	1,596,294
Accumulated Depreciation						
At 1 January 2013	657,609	133,471	351,669	76,284	155,305	1,374,338
Charge for the year	92,206	6,689	8,137	13,884	24,442	145,358
Depreciation on Disposals	(103,075)	(4,900)	(3,501)	(1,265)	(00)	(112,741)
At 31 December 2013	646,740	135,260	356,305	88,903	179,747	1,406,955
Net Book Value						
At 31 December 2013	74,885	24,100	20,360	40,952	29,041	189,339
At 31 December 2012	69,426	11,142	27,143	54,881	53,483	216,076

7. Debtors & Prepayments

	2013	2012
	€	€
Amounts falling due within one year		
Sundry Income	4,061	2,044
Prepayments	476,575	493,578
	480,636	495,622

8. Creditors and Accruals

	2013	2012
	€	€
Amounts falling due within one year		
Trade Creditors	86,690	95,495
Accruals	20,400	46,645
Payroll Accruals	3,233	(54,069)
Pension Levy	(0)	(12)
Tax Creditor PAYE/PRSI	(488)	(489)
Tax Creditor - VAT	95,476	67,881
Tax Creditor - PSWT	35,092	21,869
	240,402	177,320

Notes to the Financial Statements

for the Year Ended 31 December 2013

9. Capital Account	2013	2013	2012	2012
	€	€	€	€
At 1 January		342,011		433,404
Transfer from/(to) Income and Expenditure Account				
Funds allocated to acquire Fixed Assets	118,707		27,950	
Funds allocated to acquire Intangible Assets	2,146		160,126	
Amount released on Disposal	(86)		536	
Amount amortised in line with asset depreciation	(217,072)	(96,306)	(280,004)	(91,393)
Balance at 31 December		245,705		342,011

10. Intangible Fixed Assets	2013	2012
	€	€
1 January, Opening Net Book Value	125,934	103,521
Additions at Cost	2,146	160,126
Less Depreciation Charge for the year	(71,714)	(137,713)
31 December, Closing Net Book Value	56,366	125,934

Intangible fixed assets consist of software licences which are written off over their useful life.

11. Operating Leases

The Food Safety Authority of Ireland occupies premises at Abbey Court, Lower Abbey Street, Dublin 1 under three leases.

- (a) The Food Safety Authority of Ireland has two commitments in respect of leases on office accommodation at Abbey Court, Lower Abbey Street, Dublin 1.

These leases are held by the Office of Public Works and by way of the following:

- (i) A 20 year lease which commenced in 1997 with five yearly rent reviews
- (ii) A 20 year lease which commenced in 1997 with five yearly rent reviews

The annual cost of the leases excluding service charges is €583,000 (2012 €583,000)

- (b) The third lease is between The Food Safety Authority of Ireland and Irish Life Assurance plc for an 18 year 7 month term commencing October 1998 with five yearly rent reviews. The current annual rental charge of this lease amounts to €211,000.

	2013	2012
	€	€
Expiring within 1 year	0	0
Expiring during the years 2 to 5	211,000	0
Expiring thereafter	0	211,000

Notes to the Financial Statements

for the Year Ended 31 December 2013

12. Board Remuneration	2013	2012
	€	€
Eamonn Ryan – Chairman	0	4,275
Charles Daly – Board Member	6,855	1,283
Eamon Corcoran – Board Member	0	7,054
Daniel Collins – Board Member	0	1,283
Tom Collins – Board Member	0	0
Albert Flynn – Board Member	0	0
Anne Nolan – Board Member	0	4,489
Eimear Killian – Board Member	0	2,565
Michael Gibney – Chairman	5,813	0
Raymond O'Rourke – Board Member	6,855	0
Derek Cunningham – Board Member	6,737	0
	26,260	20,949
Expenses paid to the Chairman and Board Members	1,643	1,850
	27,903	22,798

13. CEO Remuneration	2013	2012
	€	€
Chief Executives Remuneration	147,894	153,855
Pension – Lump Sum Payment	113,968	0
	261,862	153,855

The CEO did not receive any Performance Related Award in 2013 in accordance with the Financial Emergency Measures in the Public Interest (No 2) Act, 2009.

The pension entitlements of the CEO do not extend beyond the standard entitlements of the Public Sector Defined Benefit Scheme.

The CEO retired on 24 November 2013. He is currently retained on a one year contract from 25 November 2013.

14. Board Members' Interests

The Board adopted procedures in accordance with the guidelines issued by the Department of Finance in relation to the disclosure of interests by Board Members and these procedures have been adhered to in the year. There were no transactions in the year in relation to the Board's activities in which a Board Member had any beneficial interest.

15. Approval of Financial Statements

The Financial Statements were approved by the Board on 22nd July, 2014.



Food Safety Authority of Ireland

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