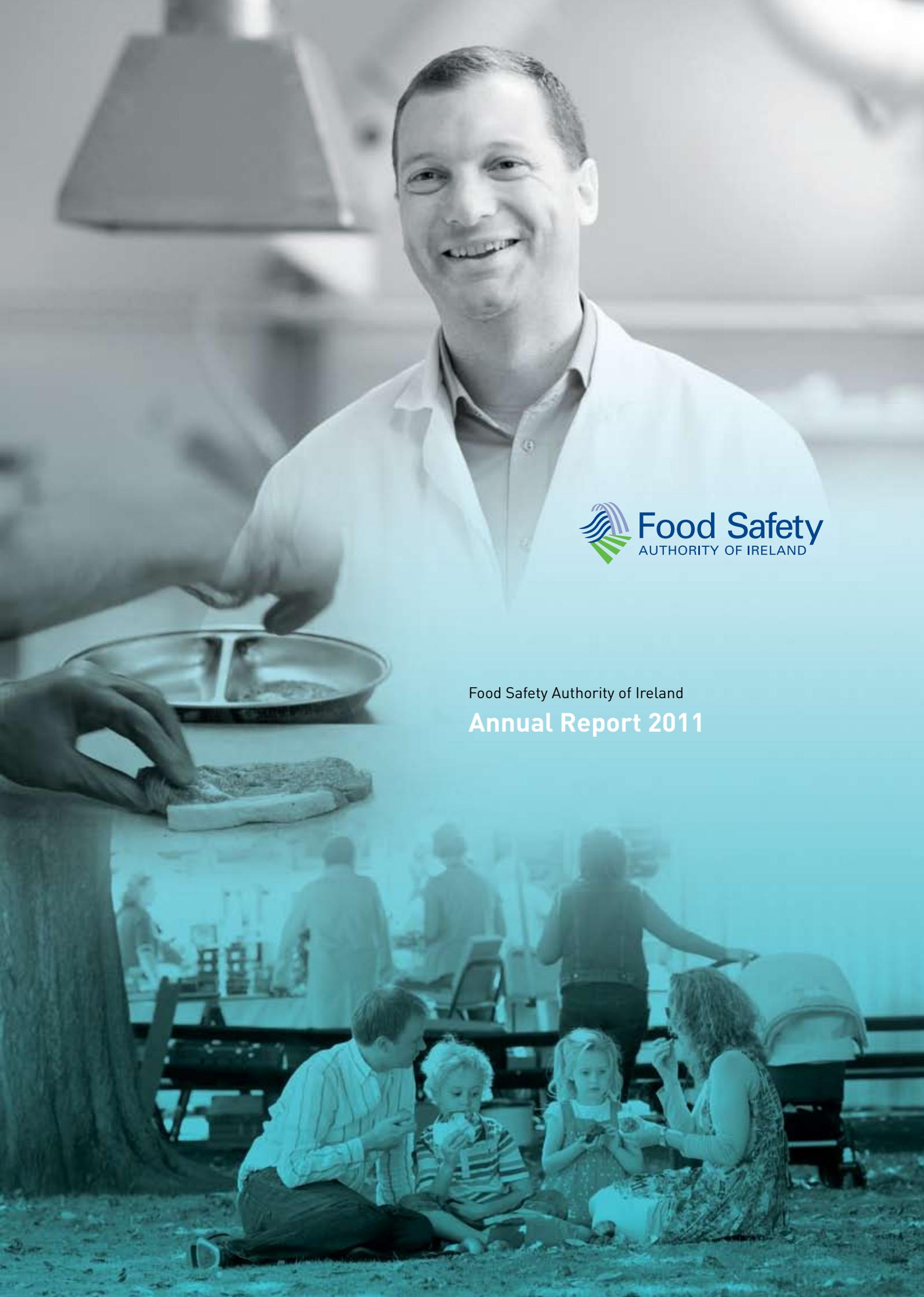




Food Safety Authority of Ireland

Annual Report 2011





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To the Minister for Health and Children

The Board is pleased to submit to the Minister, its twelfth annual report and accounts for the twelve-month period ended 31 December 2011, in accordance with Section 25 of the Food Safety Authority of Ireland Act, 1998.



Handwritten signature of Mr Eamonn Ryan in blue ink.

Mr Eamonn Ryan
Chairman

Handwritten signature of Prof Alan Reilly in blue ink.

Prof Alan Reilly
Chief Executive

June 2012

Our mission is to protect people's health and people's interests by ensuring that food consumed, distributed, marketed or produced in the State meets the highest standards of food safety and hygiene, reasonably available and to ensure that food complies with legal requirements, or where appropriate, with recognised codes of good practice.

REGULATORY
REVIEW

P06



SCIENCE

P18



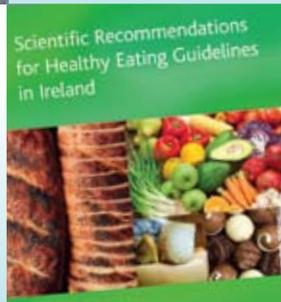
CORPORATE
MANAGEMENT

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P14



COMMUNICATION

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CHAIRMAN'S STATEMENT



Mr Eamonn Ryan
Chairman

The work of the Food Safety Authority of Ireland as the national agency for food regulation has never been more important than it is today. It has a unique role to play in ensuring that consumers' interests are first and foremost, and for maintaining consumer confidence in the safety of foods produced and marketed in Ireland. The primary goal of the Authority is to protect people's health in relation to food. At the same time, we recognise the importance of the agri-food and hospitality sectors to the Irish economy and the need to provide a reliable, trusted and independent oversight of the food chain.

During 2011, the Authority has worked to guarantee scientific excellence in a spirit of independence, openness and transparency. This has allowed the provision of sound scientific advice and risk assessments on which food safety policy and risk management decisions are based. As a public body, we are careful to ensure that we communicate and explain our work, views and actions, whilst keeping our stakeholders regularly informed. Strengthening corporate governance within the Authority has been a priority for the Board and I am pleased to note that the Authority's Corporate Governance Framework was developed, which ensures full compliance with Government guidelines for the management of State bodies.

The Authority has also developed a statement of strategy that will be published in 2012, which sets down in clear terms its mission, vision and values, which have been communicated to all staff and will underpin all future activities. The strategic priorities for the Authority over the coming four years are: enforcing food law; using best scientific advice to underpin all food safety decisions; working in partnership with all stakeholders to maintain and improve standards and; ensuring that the Authority is responsive, proportionate and adaptable, as well as efficient and effective. In respect of each strategic priority, we have also identified key objectives and expected outcomes. These will in turn underpin our annual work plans that will be reviewed regularly, to ensure we provide a service relevant to the needs of consumers, the food sector, Government, and the official agencies, whilst also meeting our obligations as a member of the European Community.

Through the commitment of staff in the State bodies with whom we work through service contract arrangements, we have continued to develop a strong, coordinated and integrated food safety inspection service. In all close to 2,000 expert and specialist staff supervise over 50,000 food business operations to ensure compliance with food legislation. We are grateful to all the staff in the official agencies for their professionalism and dedication, together with their ability to take on the implications of a constantly changing legislative environment with reducing staff numbers.

On behalf of the Board, I would like to thank the Minister for Health, Dr James Reilly T.D. and the staff of the Department of Health who all have been supportive of the Authority in its endeavours and actions during 2011. I pay tribute to my fellow Board Members for their commitment and in particular their contribution to the strategic direction of the Authority.

Almost one hundred independent scientific experts participate in our scientific advisory structure and are a significant asset to formulate best thinking and approaches based on science; they are to be thanked for giving us their time and expertise on a voluntary basis. The beginning of 2011 marked the end of the term of office of our second Food Safety Consultative Council. To the members of that Council, under the able leadership of Ms Veronica Campbell, I express my thanks. The Board set them a task to which they responded with vigour, holding meetings in the public, affording us the opportunity to consult on a broad variety of topics, and providing us with valuable guidance on the wider food safety agenda.

I would also like to thank our Chief Executive, Prof. Alan Reilly for his vision and leadership of the organisation. Much gratitude is also due to all the staff at the Authority for their work, dedication and enthusiasm – more especially in an environment where more needs to be done with less.

I believe that the Authority has a unique role to play as the State's food safety regulator. As Chairman of the Board, my aim has been to focus the Authority on ensuring that consumers of Irish food at home and abroad are fully protected and that confidence is maintained in the safety of Irish produced foods. I am persuaded that the statement of strategy for 2012 - 2015 will ensure the Authority continues to maintain and develop a regulatory system that is trusted by consumers, has the confidence of the food sector and is acknowledged both at home and abroad as even-handed and balanced in its actions.



Mr Eamonn Ryan Chairman

CHIEF EXECUTIVE'S STATEMENT



Prof. Alan Reilly
Chief Executive

The global nature of food came under the spotlight during 2011, with a number of major food incidents across Europe. The safety of food was put under question and the role of the European food safety agencies was ever more critical.

The year began with a major food scare associated with dioxin contamination of animal feed in Germany, which led to confectionary products being taken off supermarket shelves in Ireland. German authorities also dealt with the largest ever outbreak of foodborne illness in Europe associated with fresh produce during the year. Tragically, over 50 people died and more than 3,000 people were sick, some seriously ill with kidney failure. A highly virulent organism, *E. coli* O104:H4 was responsible and cases associated

with the outbreak were reported in 13 countries. The market for salad vegetables in Europe all but collapsed during the summer months, as the source of the outbreak was initially incorrectly identified by the German authorities. The outbreak highlighted serious shortfalls in coordinating the investigation of EU-wide outbreaks of foodborne illness and weaknesses in communication of risks at European level. To this end, food safety control agencies across Europe are working together to ensure these shortfalls do not happen again.

2011 was a busy year for the Authority, as the national contact point for the Rapid Alert System for Food and Feed of the European Commission. A total of 9,214 notifications were issued by this system throughout the year and they were all assessed by the Authority. In order to ensure that all alerts were effectively managed, senior staff in the Authority provide a voluntary out-of-hours on-call service, covering 365 days of the year on a 24 hour basis. Over 50 notifications were sent by the Authority to the Rapid Alert System for Food and Feed in respect of food and food contact materials that originated in or were distributed in Ireland. During 2011, the Authority also dealt

with 396 food incidents that required risk assessments, decisions on appropriate risk management, coordination of investigations, liaison with authorities in other countries, food business operators and dealing with media queries.

A priority for the Authority during 2011 was to strengthen the national response capacity for the management of food incidences. The Authority worked with official agencies and public health colleagues in the development and dissemination of the National Inter-Agency Protocol for the Management of a Food Crisis and also in the development of the National Outbreak Control Plan.

Good progress was made in the management of service contracts with the official agencies, where the role of each official agency has been clarified, gaps or overlaps in the supervision of the food chain minimised and the focus has been to ensure that the resources of the State are used to best advantage. At the beginning of 2011, the official agencies devoted the whole-time equivalent of over 1,100 persons (inspection, laboratory, administration and management personnel) to the delivery of the service contracts. During the year, revised service contracts were negotiated and agreed with the Health Service Executive, the Marine Institute and the local authorities. Revised arrangements with the local authorities meant that Authority did not renew service contracts with Dublin City, Cork City and Waterford City Councils. Rather, as an efficiency measure, alternative arrangements for the provision of services within these functional areas were agreed with adjacent local authorities.

During 2011, following inspections of food businesses, 371 enforcements were issued, of which 66 were Closure Orders, and ten prosecutions were noted. The number of Closure Orders was the most recorded in any year to date. Successful High Court actions were initiated to enforce Closure Orders against two food premises that remained open after the Closure Orders were served.

Strengthening corporate governance was also a priority for the Authority during the year. In collaboration with the Authority's Board, a detailed corporate governance framework was developed for the Board and staff of the Authority. In addition, work was completed on the development of a strategic plan that will provide a framework for ensuring that the Authority and its policies adapt within an ever changing global environment. It will be published in 2012.

Working closely with all stakeholders is a priority for the Authority and work continued with sector specific groups, such as the artisan food producers and retailers. An important initiative during the year was to consult with small and medium sized food businesses to assess the possible barriers to compliance with food legislation. The Authority strengthened collaborative links with the European Food Safety Authority during the year through its membership of its Advisory Forum and as the national Focal Point, by participation in various working groups and the development of enhanced electronic data sharing systems.

Looking Forward

As the Authority enters its 12th year of operation, the role of the Authority as an independent agency, charged with protecting the consumer, regulating the food industry and enforcing food safety standards has never been more important. The Authority will work closely with the Department of Health and the Department of Agriculture, Food and the Marine in expanding the remit of the Authority to include the enforcement of legislation on animal feed. The Authority will continue to provide a service in line with our strategic priorities as documented in our statement of strategy that sets out a significant road map for the organisation for the next four years.

Central to the Authority's mission will be to work closely with its Scientific Committee and the European Food Safety Authority. This will continue to provide the scientific base to underpin national food safety policy. Achieving the objectives of high standards of food safety cannot be achieved by enforcement alone; it requires broad sector engagement with the agri-food sector to seek commitment to food and feed safety. The Authority's intention is to re-establish the Food Safety Consultative Council early in 2012, in order to have a broad consultative stakeholder forum.

As we look forward, I am struck by how much has changed, and yet by what has remained constant over the lifetime of the Authority. The risk posed by the global nature of the food chain evolves constantly and the economic climate in which we operate has changed enormously. Advances in science and technology are rapidly altering the nature and perceptions of risks managed by the Authority. However, what has not changed is the professionalism, the dedication and the commitment of the Authority's staff and of the people who work in the official agencies under service contract to it. I would like to thank all these people for their support and hard work in these difficult economic times.

I am grateful for the support that the Authority has received from our Board and our Scientific Committee, which has helped with overall strategic management and with focusing on priorities. I am also grateful to the Minister of Health, Dr James Reilly T.D. and the staff of his department for their continued support in 2011.

A key challenge for the Authority and the State agencies that work in food control will be to maintain current standards of service delivery with a reduced workforce, while working within the framework of the Public Sector Agreement 2010-2014. We will have to be innovative in delivering on our mission of protecting both peoples' health and peoples' interests by ensuring that food consumed and produced in the State meets the highest standards of food safety and that people have accurate and worthwhile information about the nature of the foods they eat.



Prof. Alan Reilly Chief Executive



YEAR IN REVIEW

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 for this.

REGULATORY REVIEW

The official agencies working under this service contract agreement in 2011 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 2011 with senior management in each official agency and with the line managers responsible for the delivery of inspection and analysis.

During 2011, revised service contracts were negotiated and agreed with the Health Service Executive, the Marine Institute and the local authorities. As an efficiency measure, alternative arrangements for the provision of services within Dublin City, Cork City and Waterford City Councils were agreed with adjacent local authorities. Service contracts are now in place with 28 local authorities (31 in 2010) and this number is expected to fall again in 2012. A revised service contract with the National Standards Authority of Ireland to include responsibility for the enforcement of legislation on food contact materials within the manufacturing and distribution sectors was negotiated. This service contract will be finalised in early 2012.

A Multi-Annual National Control Plan is in place in Ireland, which covers the period 2007-2011. It covers controls on food; feed; animal welfare and; animal and plant health, and was prepared by the Authority and the Department of Agriculture, Food and the Marine. In 2011, work began on a new version of the plan for 2012-2016 and this will be submitted to the European Commission in 2012.

28

Service contracts are now in place with 28 local authorities (31 in 2010) and this number is expected to fall again in 2012.

Audits of Official Controls

The Authority carries out audits of its official agencies to verify the effectiveness and appropriateness of official controls conducted by the relevant inspectorates. During 2011, the Authority carried out official control audits with the Health Service Executive on import of foods; foods of non-animal origin; and on follow-up and close-out of non-compliances against requirements of food law identified during official control inspections in food businesses it supervises. Official control audits were also carried out with the Health Service Executive and the Sea-Fisheries Protection Authority in food business operations producing ready-to-eat foods of animal origin for re-sale and distribution. Official control audits were carried out with the Department of Agriculture, Food and the Marine in premises manufacturing milk products and in poultry (broiler) processing (slaughtering) establishments. Also, an official control audit was carried out with the local authority veterinary service on the follow-up and close out of non-compliances against food law, identified during official control inspections in food premises it supervises. A collaborative project was commenced with the HSE in relation to official controls at premises manufacturing food supplements. Finally, a targeted audit was carried out with the Health Service Executive; the local authorities; the Department of Agriculture, Food and the Marine and; the Sea-Fisheries Protection Authority on food business compliance with allergen controls in manufacturing establishments.

The European Commission is required, through its Food and Veterinary Office, to carry out audits to verify that overall specific controls are taken in Member States. During 2011, the Food and Veterinary Office carried out seven missions to Ireland on the following aspects: import controls by the Border Inspection Posts of animals and food of animal origin; meat and milk aspects of the hygiene package; live bivalve molluscs and; pesticides. The Authority coordinated these visits and accompanied the Food and Veterinary Office's audit team during the course of these missions. Following each mission, any necessary corrective actions were identified and an action plan submitted to the Commission.

The Food and Veterinary Office also carried out additional missions on electronic identification of sheep and the Salmonella Control Programme; however, as these are in the field of animal health and welfare, areas which fall outside the Authority's remit, there was only limited participation by the Authority.

REGULATORY REVIEW

Enforcements

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, more rarely; 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. Enforcement under other food legislation was also taken by the official agencies.

During 2011, 371 enforcements were served on food businesses that were found to be in breach of food safety legislation. This is an increase on the figures for 2010 (326). Improvement Notices (287) accounted for the majority of enforcements served in 2011, followed by Closure Orders (66), Prohibition Orders (11) and Improvement Orders (7).

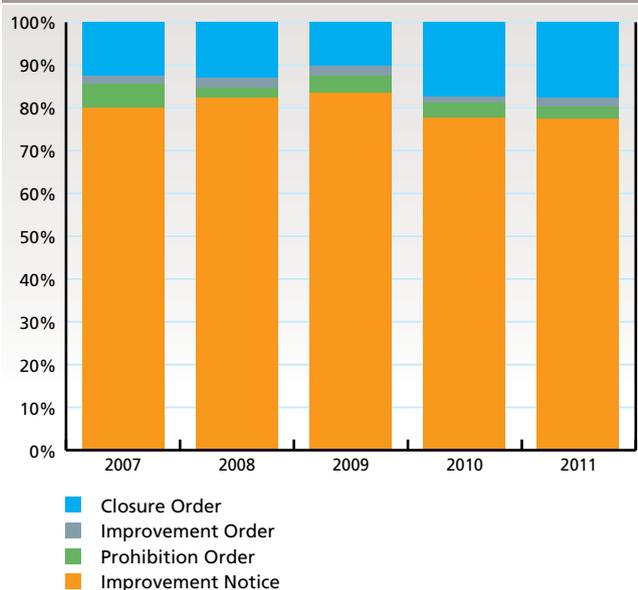
In 2011, following the trend of previous years, most Closure Orders (83%) were served on the service sector, in particular on take-aways (17 Closure Orders) which made up 31% of all food businesses receiving Closure Orders.

Since 2007, 1,268 Improvement Notices, 228 Closure Orders, 58 Prohibition Orders and 30 Improvement Orders have been served on food businesses. For each type of enforcement,

the majority have been served on the service sector (1,137 or 72%), followed by the retail sector (250 or 16%). Of these 1,137 enforcements served on the service sector, 579 (51%) were on restaurants/canteens and 218 (19%) on take-aways.

During 2011, two food business operators, on whom Closure Orders were served under S.I. No. 117 of 2010 by the Health Service Executive, failed to comply with the Orders and remained open for business. High Court actions were initiated by the Authority and these Orders were successfully enforced.

Enforcements Served, 2007-2011



GUIDING INDUSTRY



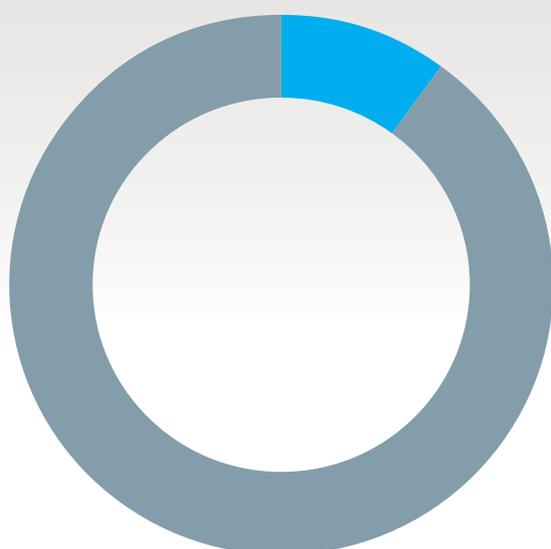
As part of Innovation Dublin 2011, Irish Village Markets held a number of lunchtime workshops to offer support and advice for small businesses interested in operating a food stall at a market and also to help new businesses identify the feasibility of working in the outdoor food sector. Taking part in these workshops gave the Authority an opportunity to directly meet with people who are thinking about setting up a food stall to offer advice on the regulatory requirements for food businesses, such as starting up a new food business; food labelling; food safety training; food safety legislation; and food safety management systems. Pictured is Ms Vanessa Cooling, Food Safety Authority of Ireland, with a visitor to the Authority's information stand.

| Closure Orders Served in 2011 | | | | |
|--------------------------------|---|---|----------------|-----------|
| CATEGORY NAME | NATURE OF BUSINESS | EC (OFFICIAL CONTROL OF FOODSTUFFS) REGULATION, 2010 (S.I. NO. 117 OF 2010) | FSAI ACT, 1998 | TOTAL |
| Distributors/Transporters | Wholesale | 1 | | 1 |
| Manufacturer/Packer | Confectionery inc. bakery | | 1 | 1 |
| | Cutting (Fresh Meat) | | 1 | 1 |
| | Fish Processing | | 1 | 1 |
| Retailers | Butcher Cat. II (Raw meat only) | | 1 | 1 |
| | Fishmonger 1: Raw only | 1 | | 1 |
| | Grocery | 1 | | 1 |
| | Grocery Cat. I (with portioning/open food) | | 2 | 2 |
| | Supermarket | | 2 | 2 |
| Service Sector | Caterer (Selling to final consumer) | | 1 | 1 |
| | Food Stall: Caterer | | 2 | 2 |
| | Hotel | | 1 | 1 |
| | Hotel Cat. I (Mass catering/full meal service) | | 1 | 1 |
| | Public House 1: Serving food | 2 | 4 | 6 |
| | Public House 2: Not serving food | | 1 | 1 |
| | Restaurant Cat. I (including coffee shops, canteens, etc) | 4 | 2 | 6 |
| | Restaurant/Canteen | 5 | 9 | 14 |
| | Take Away | 4 | 13 | 17 |
| Take Away Cat. I (Preparation) | 1 | 5 | 6 | |
| Total | | 19 | 47 | 66 |

Prosecutions

Information on successful prosecutions is published on the Authority's website. In 2011, the Authority was notified of ten successful prosecutions for breaches of food law, all undertaken by the Health Service Executive. This is less than half the number initiated in 2010 (26).

Prosecutions by Business Type in 2011 (Total 10)



■ Distributors/Transporters 10%

■ Service Sector 90%

10

In 2011, the Authority was notified of ten successful prosecutions for breaches of food law, all undertaken by the Health Service Executive.

REGULATORY REVIEW

Monitoring

In collaboration with the official control agencies, the Authority agrees a diversity of annual food surveillance and monitoring programmes and specific reports are published. Data from these programmes are submitted to the Authority and provided, as requested, to the European Commission or to the European Food Safety Authority. During 2011, reports were published on: food allergen labelling compliance; authenticity of fish species sold at retail level; microbiological quality of bottled water; and presence of *Listeria monocytogenes* on cooked meat slicers. A number of other surveys were also conducted during the year, such as the levels of salt/sodium and potassium in bread products, breakfast cereals, snack products and spreadable fats; and arsenic speciation in fishery products.

As in the case of all surveys, due to the amount of data to be collated and analysed, at times, the reports cannot be finalised and published until the following year. Due to this, a protocol is agreed in advance of each survey which includes follow-up actions to be taken in the interest of consumer protection, where necessary, in the event of detection of a legal non-compliance. Therefore, in some, such as bottled water samples, action was taken when the laboratory result was known and the matter was dealt with as a food incident including legal sanctions, recalls and issuing food alerts.

Food Allergen Labelling Survey

A survey was undertaken which involved the public analyst laboratories carrying out 267 tests on 229 food samples which were collected by environmental health officers. The aim of the survey was to determine the level of compliance and accuracy of labelling in relation to the presence of peanut, egg or soya ingredients. The survey found that only 6% and 3% of foods carrying precautionary labels actually contained egg and soya respectively. The fact that only five out of 75 samples carrying a nut warning tested positive for peanut means that a huge 93% of the products were probably safe for consumption by people with peanut allergies, underpinning the unreliability of precautionary allergen labelling. There is ample evidence to show that rather than benefiting consumers with food allergies, the overuse of precautionary labels can further limit already restricted diets, or more seriously, desensitise them to the point that they take more risks with food.

Of the 106 samples that carried no allergen label, peanuts were detected in 2% of samples tested, with undeclared egg and soya each detected in 5% of products. One sample was found to contain both undeclared egg and peanut, with the levels of egg detected indicating that it had been used as an ingredient as opposed to being a

contaminant which would not require specific allergen labelling. Food allergens, particularly peanut, can cause severe and possibly life-threatening reactions in response to even trace levels of the particular allergen.

Fish Labelling Survey

The Authority published results of its labelling survey of fish and fish products, which found that 19% of products sampled were labelled incorrectly. Out of the 111 samples (100 un-smoked fish products and 11 smoked fish products) analysed, a total of 20 were found to be mislabelled as cod and one was mislabelled as smoked haddock. The nationwide survey was carried out in retail outlets, fish shops, hotels, pubs, restaurants and takeaways. The largest sector for non-compliance was takeaways, with 32% found to have mislabelled fish produce on sale. The survey found that 73% (8 out of 11) of smoked fish samples were found to be mislabelled and 13% (13 out of 100) of un-smoked fish samples were found to be mislabelled.

The survey highlighted a significant problem with the labelling of fish and fish products sold in certain retailers, restaurants and takeaways. During follow-up visits to the premises found to be selling mislabelled products, environmental health officers issued verbal warnings to the food business operators and advised of future unannounced visits to conduct similar checks. The results of this survey do not have any food safety implications. However, to ensure that consumers can be confident that the fish and fish products they order and pay for are actually what they get, the Authority plans to incorporate fish and fish product label monitoring into the annual routine surveillance programme.

Bottled Water Survey

The Authority published results of a survey of the microbiological safety and quality of bottled water in Ireland. The survey involved analysing 748 water samples taken from a range of retail outlets and bottled water manufacturers. It found a significant improvement in the microbiological quality of bottled water since the last survey was conducted in 2007. When samples were tested against all four of the microbiological standards in the legislation, 2% were found to be unsatisfactory, compared to 7% of similar samples in the 2007 survey. However, there is still room for improvement because 4 of the 748 samples taken were deemed unsafe and were recalled from the market.

The survey also showed the need to improve the labelling of bottled water. Some 55% of water samples labelled as natural mineral water or spring water were non-compliant with respect to labelling legislation. Under the legislation, certain bottled water requires the name of the spring and the place where the spring is exploited to be on the label when marketing such products as natural mineral or spring water. Of the 323 water samples labelled as natural mineral water (183) or spring water (140) only 45% carried both of these statements.

The improvement in the safety and quality of bottled water on sale in Ireland reflects the efforts of the Authority, the Environmental Health Service of the Health Service Executive and the bottled water industry following the poor results of the 2007 survey. The Authority and the Environmental Health Service worked with the bottled water industry in Ireland to develop guidance on safe and hygienic production of bottled water, which resulted in an updated national hygiene standard available through the National Standards Authority of Ireland. In addition, the Environmental Health Service has been very active with bottled water manufacturing companies to verify that improvements to hygiene standards have been made. The Authority will continue to work with the official agencies and the industry to increase compliance with the labelling requirements.

Presence of *Listeria monocytogenes* on Cooked Meat Slicers Survey

The Authority published results a national survey on establishing baseline data on the presence of *Listeria monocytogenes* on cooked meat slicers in retail and catering premises. The survey found that the presence of *Listeria monocytogenes* on cooked meat slicers was low, with only 0.71% of samples testing positive for *Listeria* species and only 0.23% positive for *Listeria monocytogenes*. However, the survey highlighted a lack of knowledge concerning the cleaning and sanitation of cooked meat slicers among the food businesses surveyed. Results showed that whilst over 63% of food businesses had a cleaning schedule in place for their cooked meat slicers, only 52% documented the schedule so that it was clear for all staff and only 27% provided information on how a cooked meat slicer should be disassembled for thorough cleaning and sanitation.

A number of recommendations for food businesses using meat slicing machines arose from this survey, for example: procedures outlining the precautions and actions to be implemented should be documented in all food businesses' food safety management systems; a cleaning and sanitation procedure for this equipment should be documented; training for staff in disassembling, cleaning and sanitising this equipment should be provided; and separate slicing machines for raw and cooked meats should be considered.

INFORMING CONSUMERS



**SEE SOMETHING
SAY SOMETHING**

DO NOT ACCEPT UNFIT FOOD
OR POOR HYGIENE STANDARDS
WHEN BUYING FOOD IN A SHOP
OR RESTAURANT.

TOGETHER WE CAN ENSURE YOUR FOOD
MEETS THE HIGHEST STANDARDS OF
SAFETY AND HYGIENE

MAKE A COMPLAINT
[FSAI.IE/MAKEITBETTER](http://fsai.ie/makeitbetter)

 **Food Safety**
AUTHORITY OF IRELAND

As the acceleration of digital media consumption continued to rise and with more consumers than ever before accessing the Internet on a daily basis, the Authority ran its first digital communications campaign during the year. It was aimed at consumers and encouraged them to become more vigilant of poor food safety and hygiene practices in food businesses, including restaurants, take-aways, cafés, delicatessens, pubs, hotels and food stalls. Consumers who came across poor food safety or hygiene standards were encouraged to report these to the Authority's Advice Line.

REGULATORY REVIEW

Irradiated Food

The Authority is the competent authority for irradiated food. In 2011, a total of 110 food samples were analysed by the public analyst's laboratories, but none were found to have been irradiated. 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 European Union.

Foods Tested for Irradiation by the Public Analyst's Laboratories in 2011

| FOOD ANALYSED | NUMBER OF SAMPLES ANALYSED |
|---------------|----------------------------|
| Herbs/Spices | 26 |
| Noodles | 7 |
| Pasta | 2 |
| Seasonings | 6 |
| Seeds | 8 |
| Spices | 13 |
| Tea | 48 |
| Total | 110 |

Genetically Modified Food

The Authority is the competent authority for genetically modified food. With the assistance of external scientific experts, the Authority reviewed the European Food Safety Authority's safety assessments of a number of genetically modified food ingredients, namely: soybean MON 87701; soybean A5547-127; GM maize MON88017; and cotton for food and feed use 281-24-236/3006-210-23. The conclusions of the Authority's reviews were then relayed to the Department of Health, which is the competent authority for policy matters on genetically modified food.

Novel Food

The Authority is the also the competent authority for novel foods, which are foods that were not on the EU market before 1997 and it carries out safety assessments as part of the EU authorisation process. With the assistance of external scientific experts, the Authority conducted safety assessments on five novel ingredients in 2011, namely: gamma-amino butyric acid; (6S)-5-methyltetrahydrofolic acid, glucosamine salt; bovine lactoferrin; zinc L-pidolate; and coriander seed oil.

In addition, the Authority reviewed the safety assessments of novel ingredients carried out by other Member States in respect of:

- Krill Oil assessed by the Finnish authorities
- Synthetic dihydrocapsiate assessed by the UK authorities
- Phosphated distarch phosphate assessed by the UK authorities
- Arachidonic acid-rich oil assessed by the Dutch authorities
- Selenite triglycerides assessed by the Polish authorities
- Taxifolin rich extract from Dahurian larch assessed by the UK authorities
- Rooster comb extract assessed by the UK authorities
- Wheat bran extract assessed by the Belgian authorities

The Authority provided substantial equivalence opinions on a number of novel ingredients, namely: extract of defatted cocoa powder (Omnicoa 55); crystalline lycopene purified from a lycopene-enriched tomato oleoresin; D-tagatose; and resveratrol.

110

The Authority is the competent authority for irradiated food. In 2011, a total of 110 food samples were analysed by the public analyst's laboratories, but none were found to have been irradiated.

Food Supplements, PARNUTS and Foods for Special Medical Purposes

Under the food supplements legislation, food business operators must notify the Authority of their intention to place a food supplement on the Irish market for the first time. This allows the Authority an opportunity to make a preliminary assessment of the supplement and consider if a more detailed examination is necessary. In 2011, a total of 1,879 food supplements were notified to the Authority, almost all of which were checked for compliance.

The Authority also received 11 notifications for general PARNUTS (foods for particular nutritional uses) and 235 notifications for foods for special medical purposes. Of these, eight of the PARNUTS and 99 of the foods for special medical purposes were selected for assessments. Under the notification procedure, the food business operator must submit a completed notification form, a label of the product and any other supplementary information to the Authority for assessment. The food is then assessed for compliance against the relevant legislation.

Food Contact Materials

The Authority is the competent authority for materials and articles that come in to contact with food. Regulations exist to control the use of food packaging which applies to all materials and there are also 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. The Authority received a dossier seeking approval of a recycling process for polyethylene terephthalate for direct food contact applications. This dossier was forwarded to the European Food Safety Authority for a complete assessment. During the year, preliminary discussions began on extending the Authority's collaboration with the National Standards Authority of Ireland to take on the inspection of the suppliers, distributors and importers of food packaging in Ireland.

Export Certificates

The Authority provides a service for food business operators in the provision of export certificates for foods of non-animal origin traded outside the European Union. In 2011, over 3,200 certificates were issued. A new protocol upon which these certificates are based was revised and during 2011, the provision of these certificates was transferred to the Health Service Executive whose inspection officers have greater knowledge of the businesses concerned. The Authority will continue to provide export certificates for food packaging materials.

3,200

In 2011, over 3,200 export certificates were issued for foods of non-animal origin traded outside the European Union.



YEAR IN REVIEW

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 Rapid Alert System for Food and Feed.

INCIDENT MANAGEMENT

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.

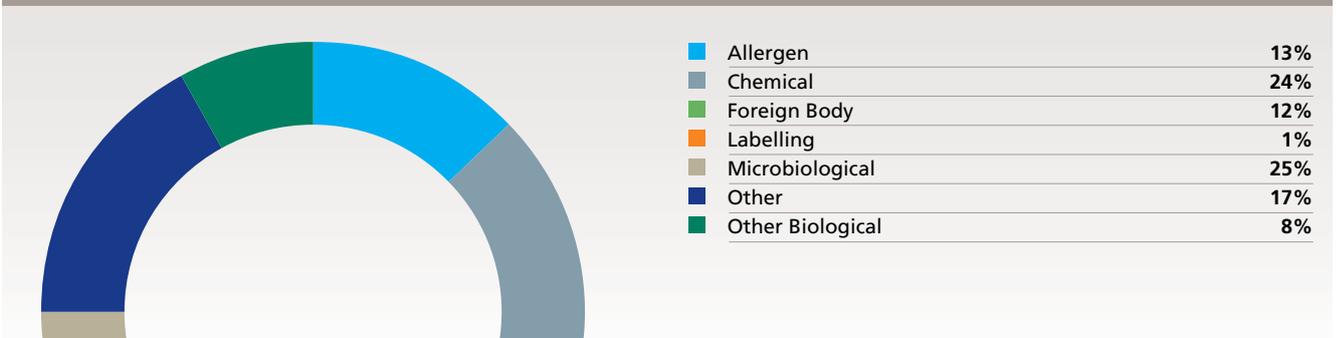
The Authority handled 396 food incidents in 2011, an increase of 12% on the number of incidents in 2010. The incidents were categorised as: full food incidents, minor food incidents and cross-country food complaints. The Authority investigated 147 full food incidents in 2011, an increase of 19 (15%) compared to 2010 and an increase of 49 (50%), as compared to 2009. Microbiological hazards were most frequently identified (37); followed by chemical hazards (36); allergens (19); foreign bodies (17); and other biological hazards (including mycotoxins) (12).

A total of 170 minor incidents were investigated by the Authority in 2011. This was an increase of 5 (3%), as compared to 2010 and an increase of 50 (42%), as compared to 2009. In addition, the Authority managed 79 cross-country food complaints, which is an increase of 19 complaints (32%), as compared to 2010.

| Number of Food Incidents, 2007–2011 | | | | | |
|-------------------------------------|----------------|-----------------|-------------------------|--------------------------|------------|
| YEAR | FULL INCIDENTS | MINOR INCIDENTS | INDUSTRY NOTIFICATIONS* | CROSS-COUNTRY COMPLAINTS | TOTAL |
| 2011 | 147 | 170 | - | 79 | 396 |
| 2010 | 129 | 165 | 1 | 60 | 355 |
| 2009 | 98 | 120 | 15 | 64 | 297 |
| 2008 | 90 | 115 | 18 | 68 | 291 |
| 2007 | 76 | 73 | 29 | 33 | 211 |

*Notifications from industry now included as full or minor incidents

Hazard Categorisation of Full Food Incidents in 2011 (Total 147)



396

The Authority handled 396 food incidents in 2011, an increase of 12% on the number of incidents in 2010.

INCIDENT MANAGEMENT

National Food Alerts

The Authority issued 29 food alerts during 2011 relating to 25 incidents, all of which were Category 2 alerts (for information). Thirteen related to microbiological spoilage or the possible presence of pathogenic organisms, two of which provided advice on the consumption of raw bean sprouts, following the outbreaks of *E. coli* O104:H4 in Germany and France. The remaining alerts related to the presence of foreign matter or heavy metals, incorrect labelling or processing errors. 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 20 food allergen alerts in 2011, the same number as those issued in 2010. Five of these related to the undeclared presence of milk, five to soya and two to egg, while three related to multiple allergens. Text messages and email notifications were issued to on-line subscribers and Anaphylaxis Ireland was also informed.

Rapid Alert System for Food and Feed

This is a notification system managed by the European Commission to exchange information between Member States on hazards identified in food, feed and food contact materials.

A total of 3,812 original notifications were transmitted through the European Commission Rapid Alert System for Food and Feed in 2011, of which 635 were classified as an alert, 573 as information for follow-up, 744 as information for attention and 1,860 as border rejection notifications. These initial notifications gave rise to 5,345 follow-up notifications, representing on average about 1.4 follow-ups per initial notification. These figures represent a 13.5% increase in original notifications.

Forty six of the notifications under the Rapid Alert System for Food and Feed were issued by the Authority in respect of food and food contact materials that were distributed to or from Ireland. This is an increase of 11 notifications, as compared to 2010. Ireland was the country of origin of products for 11 of the notifications issued through the system in 2011, a decrease of 14 from 2010. Eighty four notifications indicated distribution of implicated product to Ireland.

Arising mainly from information gained via the Rapid Alert System for Food and Feed, new EU legislation extended formal controls on import of foods of non-animal origin. During 2011, additional import controls were established with the Health Service Executive in respect of imports from Japan, following the incident at the nuclear reactors at Fukushima. Details of all these controls were reported to the European Commission.

MONITORING COMPLIANCE



A food allergy survey was carried out which found that some 94% of food with precautionary allergen labelling did not contain detectable levels of the allergen referred to in the label. The aim of the survey was to determine the level of compliance and accuracy of labelling in relation to the presence of peanut, egg or soya ingredients. The survey found that only 6% and 3% of food carrying precautionary labels actually contained egg and soya respectively. The fact that only five out of 75 samples carrying a nut warning tested positive for peanut means that a huge 93% of the products were probably safe for consumption by people with peanut allergies, underpinning the unreliability of precautionary allergen labelling.

Pictured at the launch of the survey results are (l-r): Ms Eibhlin O'Leary, Ms Oonagh Eustace and Dr Michelle Minihan, Food Safety Authority of Ireland.

Risk Assessment

As a regular aspect of everyday incident management, the Authority provides a risk assessment on the identified hazards found in food. This supports food control activities to ensure that actions are based on science. In 2011, around 167 such assessments were conducted on hazards such as residues of veterinary drugs, allergens, chemical contaminants, health claims and PARNUTs. Reviews of 41 risk assessments carried out by the Pesticide Control Service in the Department of Agriculture, Food and the Marine were also conducted.

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 body involved in the surveillance and epidemiological investigation of infectious diseases.

Provisional data indicates that there were eight outbreaks of illness associated with food in 2011. These were: four salmonellosis outbreaks, two outbreaks of verotoxigenic *E. coli* (VTEC) infection and two outbreaks of acute infectious gastroenteritis. Sixty nine people became ill and three were hospitalised.

In the early summer, there was a large outbreak of *E. coli* O104:H4 infection across Europe linked to eating sprouted seeds. The Authority took part in daily EU-wide outbreak control conference calls involving all Member States, the European Centre for Disease Control, the European Food Safety Authority and the German authorities. Although no Irish cases were identified, the Authority provided regular updates on its website, as a result of the information shared during the conference calls. The Authority also issued advice for consumers to cook sprouted seeds before eating and it published guidelines on the safe production of ready-to-eat sprouted seeds for producers.

During December, the Authority received a number of complaints from customers who became ill with norovirus (winter vomiting bug) after attending Christmas functions at a Dublin hotel. In order to control the outbreak, the Health Service Executive issued a Closure Order on the hotel's catering services, while an investigation and deep clean were carried out. The mode of transmission was not identified for this outbreak, which involved over 500 people.

29

The Authority issued 29 food alerts during 2011 relating to 25 incidents, all of which were Category 2 alerts (for information).



YEAR IN REVIEW

SCIENCE

The Authority has always recognised the importance and value of science underpinning consumer protection programmes.

Science is the basis for risk assessments from which risk management policies or decisions are derived. In addition to the high level of scientific expertise of its staff, the Authority's Scientific Committee and Sub-committees play a very valuable role in providing scientific advice. It provides scientific advice to the Board in three areas, namely: scientific and technical questions relating to food safety and hygiene; the implementation and administration of the food inspection service; and the nutritional value or content of food.

During 2011, new rules of procedure were agreed and approved by the Authority's Board and a new Scientific Committee was established. A new structure for the Sub-committees was also put in place and two Sub-committees were established to look at the areas of biological safety and chemical safety. A third Sub-committee will be established in 2012 to look at public health nutrition. In addition, two advisory groups were set up outside of the Scientific Committee structure to assist with dealing with assessments of GM food and novel food. The Scientific Committee holds its office for a period of five years and the current Committee will finish its term at the end of 2015.

The Scientific Committee produced reports on recommendations for healthy eating guidelines in Ireland; recommendations for a practical control programme for *Campylobacter* in the poultry production and slaughter chain; and a review of the sampling and microbiological examinations undertaken by the Health Service Executive in 2007 and 2008.

Nutrition and Health

Nutrition and health are high on the Authority's agenda. During 2011, the Authority conducted a survey to assess the inclusion of iron-rich food into the diets of a sample of infants and to investigate the types and amounts of commercial infant food available on the Irish market. The survey found that infants in Ireland may not be getting enough iron in their diet. It also showed that parents need to be aware that infant food available in retail outlets may not reflect recommended infant feeding guidelines.

A report on the recommendations for healthy eating guidelines was published and submitted to the Department of Health. Also during the year, a report on the recommendations for an infant feeding policy was completed and submitted to the Department of Health. This report will be published in 2012.

MAKING RECOMMENDATIONS

The Authority published a report: *Scientific Recommendations for Healthy Eating Guidelines in Ireland*. The report outlines an evaluation of Ireland's food pyramid; the approaches taken to develop revised healthy eating guidelines; research carried out on serving sizes; a summary of work carried out on the affordability of healthy eating and its implications; recommendations for further work to complete and implement the revised healthy eating guidelines; recommendations for further necessary work to address the needs of other age groups, i.e. pre-school children and older people and; revised healthy eating advice for different age and gender groups over the age of five years.

Scientific Support for Government Departments

The Authority provides regular input into the work of the Department of Health and the Department of Agriculture, Food and the Marine. During 2011, input was by way of advice on draft legislation; provision of material in the preparation of responses to 37 parliamentary questions; scientific advice on various issues, such as healthy eating guidelines and proposed restrictions on the sale of raw milk. The Authority also managed public consultations on proposed legislation or policies in relation to: conditions of use of certain food colours; proposed changes to legislation regulating foods for particular nutritional uses and; guidance on best practice for nutrition tolerances for labelling declarations. The Authority is also a member of the Emergency Response Coordination Committee as part of the National Emergency Plan for Nuclear Accidents and the Expert Body on Fluorides and Health, and has staff on the Scientific Committees of *safe*food; the Health Protection Surveillance Centre and; the Irish National Accreditation Board.

Scientific Collaboration with the European Food Safety Authority

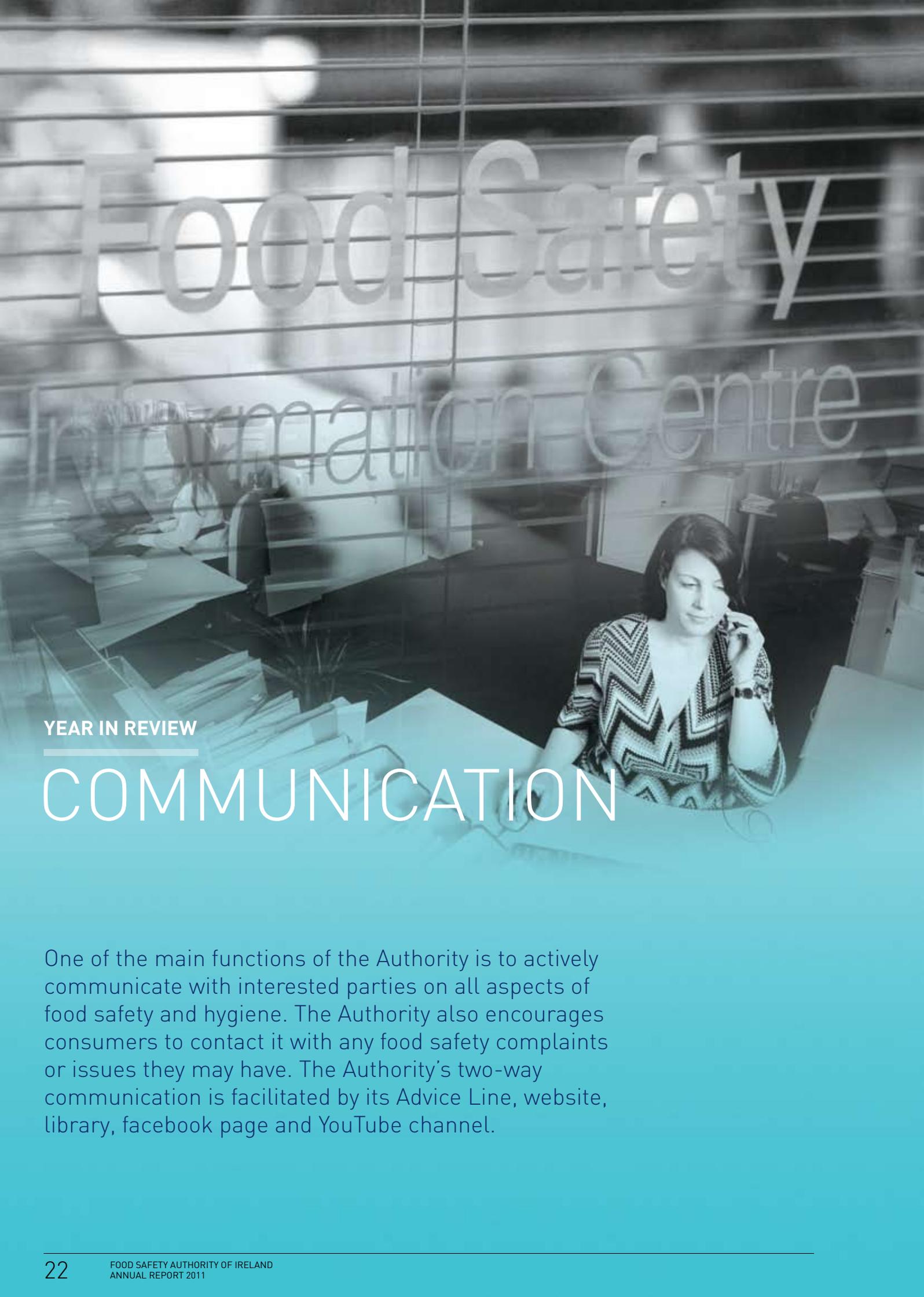
The Authority represents Ireland on the European Food Safety Authority's Advisory Forum. This Advisory Forum brings together representatives from the national food safety authorities of all 27 EU Member States, Iceland and Norway. Through the Forum, the European Food Safety Authority and the Member States join forces in addressing European risk assessment and risk communications issues. Members use the Forum to advise the European Food Safety Authority on scientific matters, its work programme and priorities, and to address emerging risk issues as early as possible. Members are currently implementing a strategy for closer networking which focuses on sharing scientific information, pooling resources and coordinating work programmes. They have committed to: exchange scientific data; coordinate risk communications activities and messages; address contentious issues and diverging opinions; set up working groups to focus collectively on specific issues and; co-ordinate work and avoid duplication. The Forum also helps national authorities share information and co-ordinate activities between themselves.

Staff from the Authority participated in various European Food Safety Authority working groups, forums and panels in 2011, providing input into important areas of activity such as, emerging risks, harmonising data collection methodologies for national data on zoonoses, and for food contaminants, food consumption and food classification.

Other areas of the Authority's collaboration with the European Food Safety Authority during 2011 included submitting data to help it complete risk assessments on furan and acrylamide.

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YEAR IN REVIEW

COMMUNICATION

One of the main functions of the Authority is to actively communicate with 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 and YouTube channel.

COMMUNICATION

Information Services

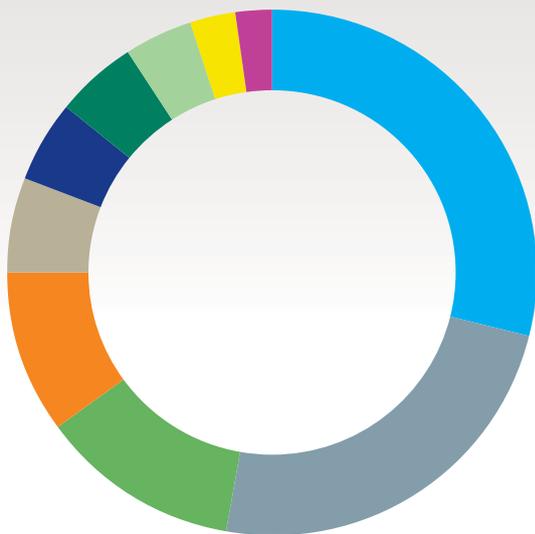
The Authority's Advice Line, website, extranet, and Information Centre play a large role in facilitating this exchange of information, providing up-to-date information on a wide range of food safety issues.

In 2011, over 11,000 queries from the food industry, members of the public, environmental health officers, veterinary inspectors, trainers, students, researchers and food safety consultants were dealt with by the Authority's Advice Line. The queries received covered a wide range of topics, the most popular being requests for publications

(27%); complaints about food and food premises (22%); business start-up information (11%); and labelling issues (8%). There was a continued interest in information on starting a food business, with queries numbering over 1,200. In light of this, the Authority had an information stand at a number of trade exhibitions throughout the country to give advice and guidance to those hoping to start a food business.

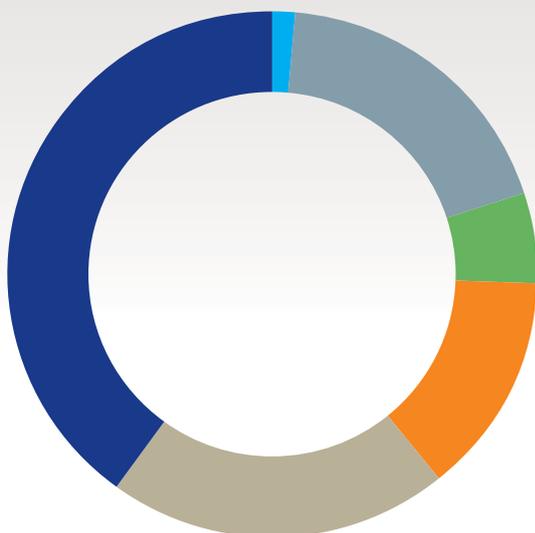
A total of 2,415 complaints were handled by the Advice Line in 2011, representing an increase of 13% from the previous year. The complaints ranged from reports of unfit food; low hygiene standards; inaccurate labelling information and; suspected food poisoning.

Top 10 Most Popular Request Topics Received by the Advice-Line in 2011



| | |
|---------------------|-------|
| Information Request | 2,966 |
| Complaints | 2,401 |
| Business Start-up | 1,247 |
| Labelling | 984 |
| Standards | 563 |
| Nutrition | 472 |
| Training | 465 |
| Legislation | 355 |
| Other | 349 |
| Imports/Exports | 230 |

Food Complaints, 2011



| | |
|------------------------|-----|
| Advertising | 37 |
| Hygiene Standards | 446 |
| Labelling | 137 |
| Other | 332 |
| Suspect Food Poisoning | 497 |
| Unfit Food | 966 |

COMMUNICATION

Contamination of food with foreign objects was frequently reported by consumers during the year, with glass, metal objects and insects found in many food items. Consumer concerns relating to poor hygiene standards in food premises ranged from staff not wearing hairnets when handling food; no hot water or soap in bathroom facilities; as well as insects and rodents visible in food premises. All complaints received by the Authority were followed up and investigated by environmental health officers throughout the country.

The Authority is committed to the continued development of its website, extranet and intranet as key sources of information for its staff and stakeholders. In 2011, the website received 396,797 visits. There were 191,368 absolute unique visitors and 1,366,413 page views recorded for the year. Visitors came to the site from 198 countries, with 70% coming from Ireland and almost 8% from the UK. The most popular sections of the site were publications and resources, legislation, food businesses information and advice on the principals of hazard analysis critical control point. Customer surveys and accessibility audits of the website were undertaken during the year and, enhancements to improve content and increase accessibility to information were implemented. An online payments system was added, which facilitates booking various events and ordering publications online.

The Authority's facebook page and YouTube channel continued to grow in popularity during the year. The Authority's objectives for utilising social media sites as a communications tool are: to reach a wider audience; to interact with and seek input from stakeholders; to be proactive; to improve customer service; to build a greater online profile and; to build a community around food safety.

The extranet site, *Safety Net*, is a communication tool between the Authority and staff of the official agencies. There were a total of 15,471 visits to the site during 2011, averaging 1,289 per month. Excluding the home page, the sections of the site most frequently viewed were contacts, standard operating procedures, useful links and publications.

During 2011, the Authority's library continued to develop its collection of resources of books, journals and online databases and 201 new titles were added.

ADVISING CONSUMERS

COELIAC DISEASE
Hypersensitivity to gluten (Coeliac disease) is a genetically determined disorder that is estimated to affect 1.5-3% of the Irish population and for which gluten avoidance is the only treatment. Gluten is a water-soluble mixture of proteins that can damage the mucosa of the small intestine in people with the coeliac condition and is defined in EU legislation as 'protein fraction from wheat, spelt, barley, rye or their crossbred varieties and derivatives thereof'. Under EU food law, foods containing gluten less than 20mg/kg can be labelled as 'gluten-free' while those processed specifically to reduce gluten levels to between 20 and 2,000mg/kg can be labelled as very low gluten. Coeliac can be caused by naturally-occurring gluten free cereals such as rice, maize and sorghum. Guidance Note 24, published by the Food Safety Authority of Ireland (FSAI) in 2010, provides information on best practice to avoid cross-contamination during the manufacture of 'gluten-free' or 'very low gluten' foods. Ingredients containing gluten are specifically prohibited in the manufacture of infant formula and follow-on formula. In addition, processed cereal-based foods and baby foods intended for infants and young children under 6 months of age should indicate the presence or absence of gluten.

MANAGEMENT OF A FOOD ALLERGY OR INTOLERANCE
Research suggests that in some cases, tolerance may be built up by a gradual exposure to an allergenic food. However, the only way of successfully managing a food allergy or intolerance is to eliminate the offending food or food ingredient from the diet, but this should only be done in consultation with a dietician.

SOME FOODS CAN CAUSE BOTH AN ALLERGY AND INTOLERANCE
Certain foods can be responsible for both an allergic reaction and intolerance, e.g. milk proteins can cause an allergic response in some people, while a reduced ability to metabolise lactose (the primary sugar in cow's milk, is called lactose intolerance).

ALLERGENS TRIGGER ALLERGIC REACTIONS
Most allergenic foods contain one or more allergenic proteins (allergens) that trigger an allergic reaction in susceptible individuals. Some allergenic proteins are sensitive to processes such as cooking, though this is not a reliable safeguard as with sensitive where boiling can reduce or eliminate the allergenic potential but roasting does not. Most allergenic proteins resist degradation in the harsh environment of the human stomach, a characteristic used to screen new food ingredients for their allergenic potential.

A new information leaflet *Food Hypersensitivity: Food Allergy and Intolerance* was published which was designed to answer many of the questions people may have regarding food allergies and intolerances, collectively known as food hypersensitivities. Many foods and food ingredients can trigger an allergic reaction or intolerance, but only 14 require specific allergen labelling under EU law. Allergens can be declared in the list of ingredients or elsewhere on the packaging. However, current legislation does not require low levels of contaminating food allergens to be included on the food label and does not require food sold loose or by catering establishments to carry an allergen label, which means that people with allergies or intolerance to certain foods need to be vigilant.

Publications

New publications in 2011, all of which are available from the website, included: guidelines on the safe production of ready-to-eat sprouted seeds; guidance on the determination of product shelf-life; a report on zoonoses in Ireland; information on the safe handling and serving of soft ice-cream and; a leaflet on food hypersensitivity – food allergy and intolerance. Six editions of the newsletter, *fsainews*, were published. The postal distribution for the newsletter was approx 3,700 and over 3,500 subscribers received the online version of the newsletter by email.

Media Relations

In 2011, the Authority issued 30 press releases to the media in order to communicate information on food safety to the food industry via these channels. Also, 368 queries from the media, on a wide range of food safety and nutrition issues, were dealt with during the year.

Shelf-life Dates Survey

The Authority published a nationwide survey which provided an insight into consumers' understanding and attitudes to best-before dates and use-by dates on food labels. The survey of 1,000 consumers showed that while 96% claim to understand both terms, when probed, only about half correctly understood the meaning of shelf-life dates on food labels.

Use-by dates are used on foods which may be unsafe if eaten after this date. Best-before dates are an indication of best quality, not safety, and the food can be eaten after the date shown. One of the most concerning findings of the survey is that 46% of those surveyed said that they have no problem eating food that has passed its use-by date, while over a third said that as long as food looks and smells what they deem to be okay, they ignore the use-by date. This is a worrying statistic as consumers are potentially putting their health at risk. Even though food may look and smell okay, it may be contaminated with harmful bacteria when it has gone beyond its use-by date.

On the other hand, the survey highlights that almost four out of ten people do not use food that has passed the best-before date, even if the food looks and smells okay. This leads to unnecessary food wastage by consumers. Consumers are advised to use their judgement with these foods; if the food smells and looks okay, it can be eaten and not thrown away, therefore, avoiding unnecessary waste of food.

Accurate setting of shelf-life dates, and in particular use-by dates, is vitally important. Use-by dates must be set on the basis of safety and best-before dates are set on the basis of quality. Consumers have to be able to trust the use-by dates on their food and know that the food is safe if eaten before that date.

HANDLING QUERIES AND COMPLAINTS



Over 11,000 queries and complaints were handled by the Authority's Advice Line in 2011. There was an increase of over 13% in calls related to consumers reporting issues concerning food and food establishments. The 2,415 complaints ranged from reports of unfit food, low hygiene standards, inaccurate labelling information and suspected food poisoning. Contamination with foreign objects was frequently reported by consumers. These reports included food contaminated with live and dead insects; a tooth; a false nail; pieces of metal; plastic rubber tubing; and a plaster. All complaints received by the Authority were individually followed up and investigated by environmental health officers throughout the country.

Pictured is Ms Edel Conway, Food Safety Authority of Ireland.

COMMUNICATION

Training

Training is an important means of communicating food safety messages, and in 2011, 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 objectives for training are to provide relevant training for official agency staff on food control to reinforce enforcement activities and to assist the food industry to understand and comply with the legal and technical requirements of food law.

A number of training courses on food contact materials for official agency staff were held during the year. The Authority provided workshops for the Environmental Health Service on the implementation of the microbiological criteria regulation and food labelling. A training workshop on legal issues was held for staff in the Local Authority Veterinary Service on investigation techniques, evidence gathering and issuing enforcement notices. Staff in the Environmental Health Service and the public analyst laboratories attended a workshop on the conditions and use of food additives and the rules on labelling foods containing additives. Training sessions were held for staff in the Department of Agriculture, Food and the Marine on the process of auditing food safety management systems.

The Authority is represented on the EU Expert Group on Better Training for Safer Food and coordinates participation for official agency staff on training programmes run by the Commission. During 2011, 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; animal by-products; food contact materials; feed law; and meat and fish hygiene.

The well established Food Safety and You and the Food Safety Training for Management in the Chinese Food Sector training programmes continued in 2011. Both programmes are aimed at managers or trainers working in the food industry. Food safety training workshops were held for owners of bed and breakfasts and for business representatives in small meat manufacturing plants. A workshop on health claims was provided for industrial nutritionists in large multi-national food businesses in association with the National Dairy Council.

Seminars

In partnership with Teagasc, the Authority hosted a seminar with workshops on product shelf-life and microbiological criteria. Over 100 industry representatives responsible for quality control, product development and hazard analysis critical control point procedures application in their food business attended. Presentations were made from representatives of the European Commission, the food industry, laboratories and various official agencies discussing the importance of determining the shelf-life of food for ensuring its microbiological safety. Shelf-life is important for food which is perishable, ready-to-eat and/or supports the growth of pathogens.

ASSISTING NEW BUSINESS START-UPS

Since the recession started in 2008, the Authority's Advice Line service has handled a notable increase in the number of calls from people wishing to set up a new food business in Ireland. One of the key strategies for the Authority is to make it easier for food businesses to comply with legislation and to reduce the barriers for companies or individuals seeking to enter the arena. To this end, and in response to this increased interest, a dedicated area of its website was set up to act as a one stop resource for anyone seeking information in relation to establishing a new food venture.



Industry Fora

The Authority works with all stakeholders in the food industry to achieve compliance with food law and maintain high standards. This partnership approach has brought about a positive influence to bear on the food chain. Legislation and enforcement are important tools, but seldom achieve all that is desired. To meet this need, the Authority operates a number of schemes through which it effectively engages with the food industry – promoting best food safety practices, a shared approach to safe food production and communicating the need to comply with food legislation. The four industry fora created by the Authority continue to function as a platform for specific industry sectors to access the Authority and progress issues concerning food safety and hygiene.

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 concerning the artisan food sector with the Authority. The Forum meets twice a year and 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 impacts on artisans. It is a valuable resource for the artisan 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 2011, members discussed a wide range of topics, including: flexibility in food legislation for small food businesses; *Salmonella* in duck eggs; EU funded food projects under LEADER; sale of raw milk; mobile abattoirs and; food labelling.

4

Four industry fora continue to function as a platform for specific industry sectors to access the Authority and progress issues concerning food safety and hygiene.

Retail Forum

The Retail Forum includes members from the main supermarkets and the major symbol groups. The Forum met three times in 2011. The Forum serves as a useful mechanism to increase understanding of food legislation and disseminate food safety advice. During 2011, members were briefed on a wide range of topics, including: microbiological criteria for foodstuffs; food allergen labelling; proposed changes to food labelling legislation; nanotechnology; saturated fats and; calories on menus.

Food Service Forum

The Food Service Forum draws its membership from catering/food service businesses and representative organisations. The Forum met twice in 2011 and members discussed a wide range of issues, including: food alerts; guidance on vacuum packing; salt and saturated fat reduction programmes; food contact materials; safe cooking of hamburgers; portion control/sizes and; calories on menus.

Molluscan Shellfish Safety Committee

The Molluscan Shellfish Safety Committee, chaired by the Authority, is the national stakeholder Committee for the production and placing on the market of bivalve molluscs. Representatives from the official agencies (including the Sea-Fisheries Protection Authority, the Marine Institute and Health Service Executive), Bord Iascaigh Mhara, industry and other stakeholder groups participate on the Committee. During 2011, the Committee met five times. The Committee was involved in updating guidance available to the shellfish industry; mapping and managing live bivalve shellfish production areas; reviewing the work carried out by the European Food Safety Authority in relation to shellfish and; preparing for a Food and Veterinary Office audit of the sector. In terms of specific hazards, the Committee dealt with issues associated with biotoxins, viruses, microbiology and traceability.

COMMUNICATION

Food Safety Consultative Council

Established under the FSAI Act 1998, the Food Safety Consultative Council is one of the key elements of the Authority's structure. The Council's main purpose is to allow the Authority to meet its obligation to consult widely about its activities. Matters are referred for consideration to the Council, but it may also bring issues to the attention of the Authority. Half of the members are appointed by the Authority and half by the Minister for Health. The previous Council finished its term at the end of 2010. During 2011, preparations were made in association with the Department of Health for the formation of a new Council, which will be appointed in 2012.

Collaboration with Other Organisations

The Authority continued its close cooperation with the Food Standards Agency, Northern Ireland. This collaboration is by means of a memorandum of understanding that is designed to ensure rapid and effective co-operation in the event of a food incident and common enforcement matters in both jurisdictions. In 2011, the viability of the cooperation was tested throughout a three day crisis simulation exercise.

Collaborative working continued through cooperation agreements between Health Protection Surveillance Centre in the Health Service Executive and Teagasc. During 2011, a draft protocol on the investigation of outbreaks of foodborne illness was agreed with Health Service Executive. This was piloted during the year and will be the subject of a simulation exercise in 2012. Staff of the Authority continued to serve on *safeFood's* Scientific Advisory Committee. Also during 2011, an internal inter-agency protocol was published in the event of a food crisis with the Department of Health; the Health Service Executive; the Health Protection Surveillance Centre; the Department of Agriculture, Food and the Marine; the Radiological Protection Institute of Ireland; the local authorities and; the Sea-Fisheries Protection Authority.

The Authority is an 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 Authority of Ireland; Chartered Quality Institute; Food and Drink Industry Ireland; Food Law Enforcement Practitioners; Global Trust Certification; National Heart Alliance; National Hygiene Partnership and; 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.

GUIDING INDUSTRY



The Authority and Teagasc hosted a joint seminar for the food industry on product shelf-life and microbiological criteria. The safety of food is mainly ensured by a preventive approach, such as implementation of good hygiene practice and application of procedures based on hazard analysis critical control point principles. The seminar addressed the important issues of testing food against microbiological criteria when validating or verifying the correct functioning of systems in a food business and also determining the shelf-life of food to ensure its microbiological safety. The seminar facilitated access to crucial information from Irish and international experts in the field and also served as an important training opportunity on setting shelf-life dates for food businesses.

Pictured at the seminar are (l-r): Prof. Alan Reilly, Food Safety Authority of Ireland; Minister of State, Shane McEntee T.D., Department of Agriculture, Food and the Marine and; Prof. Gerry Doyle, Teagasc.

In addition to its scientific collaboration with the European Food Safety Authority, the Authority continued its participation on its Advisory Forum Communication Working Group. This Working Group works with the communications departments of national food safety agencies to build a more collaborative and informed approach to communicating risk in the food chain and to promote a coherence of food safety messages across the Community. The Authority also acts as the national Focal Point, which facilitates cooperation and data sharing between the European Food Safety Authority and all European Union food safety agencies. During 2011, this cooperation continued with the collection and sharing of scientific data and information amongst Member States and the European Food Safety Authority.

The Authority continues to assist agencies in other countries who regard it as a model for single national food control agencies. In 2011, the Authority had visits from control authorities as diverse as China and Bosnia and Herzegovina. The Authority was invited by the Thai government to address specially convened seminars of food officials and food industry representatives. It was also invited by the Brazilian government to address a meeting of food officials from the countries in Central and South America. The Authority is an invited member of the International Commission for Microbiological Specifications for Foods and took part in regular meetings of this expert group in 2011. The Authority continued to maintain its memorandum of understanding with the Abu Dhabi Food

Control Authority and also with the New Zealand Food Safety Authority. Staff from the Authority took part in expert consultations of the World Health Organization and, the Food and Agricultural 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 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.

396,797

In 2011, the website received 396,797 visits. There were 191,368 absolute unique visitors and 1,366,413 page views recorded for the year.



YEAR IN REVIEW

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.

CORPORATE MANAGEMENT

While the main function of the Authority is to protect people's 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.

A comprehensive Service Plan for 2011 was developed detailing the planned work programmes for the year. Progress in achieving the plan was reviewed mid-year and also at the year end, in order to ensure work programmes were delivered. Planning, performance management and review are an integral part of the Authority and is supported by the quality management system in place. During 2011, the Authority enhanced its performance management development system which has been in place for a number of years. This system ensures that all staff have a detailed work plan for the year ahead and identifies 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 annual service plan.

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

A Partnership Committee is in place which 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. A Health and Safety Committee is in place, which met regularly in 2011 and reviewed and updated the Authority's safety statement and, policies and procedures that are in place to ensure the health and safety of all staff and visitors. A number of safety awareness initiatives and training for relevant staff were implemented during the year.

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 fallen by 10% in the period since the imposition of the embargo.

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 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.

CORPORATE MANAGEMENT

Internal Audit

The Board has appointed an Audit Committee which utilises the services of external professional auditors that conduct a programme of internal audits. Three such audits were completed in 2011, namely: an audit of the general computer control environment; an audit of travel and subsistence procedures and; an audit of corporate governance and financial controls. Reports were submitted to the Board Audit Committee and also to the Authority's Board. Action plans were prepared by the Authority's executive to address findings and these were monitored by the Board Audit Committee.

Procurement

The Authority is the lead partner in the establishment of procurement framework agreements with 15 other public sector agencies through the Health and Social Care Regulatory Forum. During 2011, framework agreements for print and design services were developed and will be in place in 2012. Work began on developing other procurement framework agreements.

Statement of Strategy

In the course of 2011, a statement of strategy for the years 2012 to 2015 was drafted. Future business plans will be based on the strategy which identifies FSAI's mission, vision and values, corporate objectives, as well as key deliverables. The strategy will be published in 2012.

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. The Authority has developed a number of in-house databases to support its work in the area of data collection on food inspection and enforcement. These databases were enhanced during 2011 and now collect data on a range of areas including: food incidents, food supplements, laboratory testing results and enforcements.

The Authority developed and manages a data gathering web-based system for local authorities to input and store data on food business inspections, food sampling and slaughtering. This has led to a more efficient and effective way in which data can be collected, stored and utilised. To this end, work began to adapt this system for use by officers from the Sea-Fisheries Protection Authority and it is planned that the system will be in operation in 2012. Also, during 2011, the Authority was successful in attracting additional funding from the European Food Safety Authority for database development and data transfer.

During 2011, a new telephone and voicemail system was deployed which includes the introduction of an enhanced call centre for the Authority's Advice Line service. IT security and protection of the IT network remained a priority for the year. An improved electronic time and attendance recording system has been implemented for all staff, including an on-line facility for the management of attendance and leave, thereby reducing the administrative workload associated with this.

15

The Authority is the lead partner in the establishment of procurement framework agreements with 15 other public sector agencies through the Health and Social Care Regulatory Forum.

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 2011, the Authority received six Freedom of Information requests. Five of the requests were from journalists and one from an engineering company. Request topics included: Enforcement Orders; Board members' fees and expenses and; procurement spend and costs listed in the 2010 annual accounts. The Authority provided advice in response to 37 parliamentary questions from various political representatives that were submitted to the Department of Health or the Department of Agriculture, Food and the Marine in 2011. This is an increase from 22 in 2010. Questions received included those on financial or staffing arrangements; country of origin labelling, food supplements and; the proposed ban on the sale of raw milk.

COMMUNICATING NEWS



The Authority's bi-monthly newsletter, *fsainews*, provides the latest news and updates on food safety in Ireland. It is distributed to a wide and varied audience both in Ireland and abroad. The postal distribution for the newsletter was approx 3,700 and over 3,500 subscribers received the online version of the newsletter by email during the year.

OFFICIAL AGENCIES

with which the Authority had Service Agreements in 2011

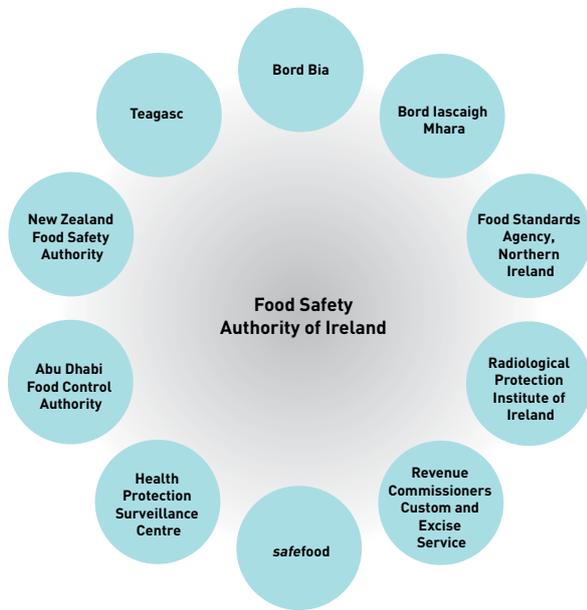
The Authority is responsible for the enforcement of food legislation in Ireland, and carries out this enforcement function through service contracts with official agencies. Section 48 of the FSAI Act, 1998 provides the legislative basis for this. The contracts drawn up between the Authority and official agencies outline the level and standard of food safety activity that the agencies will perform, as agents of the Authority.

The Authority has also signed a memorandum of understanding with various other organisations, 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 2011

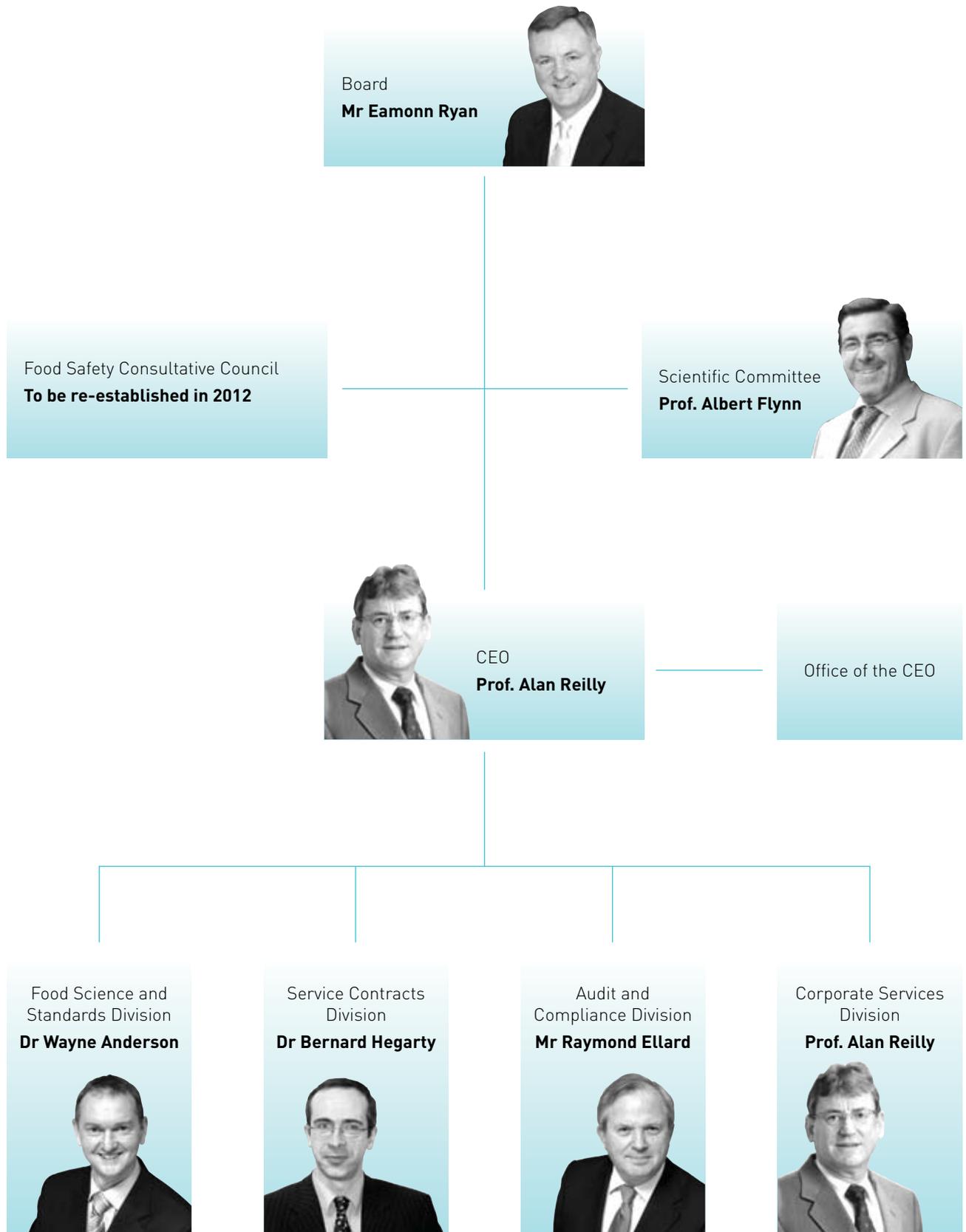


Organisations with which the Authority had a Memorandum of Understanding in 2011



MANAGEMENT STRUCTURE

At 31st December 2011



BOARD MEMBERS

At 31st December 2011



1. MR EAMONN RYAN (CHAIR)

Prior to his appointment as Chairman of the Authority in March 2007, Mr Eamonn Ryan was Executive Director of IDA Ireland. In a career spanning three decades of Ireland's economic transformation, he played a pivotal role in shaping and implementing strategy for the phenomenal growth of the Irish economy. Mr Ryan has a long and distinguished career in Ireland's public sector and has a wide knowledge and experience of business in the domestic and international arena. He was Executive Director International of IDA Ireland's global operations based in New York, where under his leadership and management, the agency attracted substantial levels of the most technologically-advanced foreign direct investment from the USA, Europe and Asia Pacific. Mr Ryan is a graduate of University College, Dublin, with further academic pursuits in Columbia University and Carnegie Mellon. Mr Ryan attended six Board meetings of the Authority in 2011.

2. MS MIRIAM CASHELL

Ms Miriam Cashell is a graduate of environmental health, holds a post graduate diploma in food safety from DIT and is a certified lead auditor. She is a Principal Environmental Health Officer with the Health Service Executive 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 EHO. 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 of the Authority in 2011.

3. PROFESSOR JOHN DANIEL COLLINS

Professor John Daniel Collins MVB MVM MS (Calif.) PhD MRCVS is Professor Emeritus of Farm Animal Clinical Studies at University College, Dublin (NUI-UCD). He is an Honorary Member of the European College of Veterinary Public Health and an Honorary Fellow of the Institute of Food Science and Technology of Ireland. Formerly he was the Chair of UCD's Centre for Food Safety and Director of UCD's Centre for Veterinary Epidemiology and Risk Analysis. Professor Collins was a member of the European Food Safety Authority's Scientific Committee and Chair of its Scientific Panel on Biological Hazards to April 2011. He is a Member of the Food Safety Authority of Ireland's Scientific Committee. Professor Collins attended six Board meetings of the Authority in 2011.

[Sadly at the time of publishing this report, Prof. Collins passed away following a short illness]

4. MR TOM COLLINS*

Mr Tom Collins, M. Agr. Sc. is former Chief Agricultural Officer for Teagasc in Co. Offaly. He qualified from University College, Dublin in 1971 and joined the Agricultural Advisory Service in Co. Meath. In 1978, he completed a Masters in Agricultural Extension under a Kellogg's Foundation Funded Programme. In 1983, he was appointed Deputy Chief Agricultural Officer in Co. Kerry and in 1988 took up the post in Co. Offaly. He has particular interest in training programmes for primary producers in the area of food safety and quality assurance. He is a strong advocate of a national quality assurance scheme for Irish food. Mr Collins attended four Board meetings of the Authority in 2011.

5. MR EAMON CORCORAN

Prior to his appointment to the Board of the Authority, Mr Eamon Corcoran spent 32 years as a civil servant, initially in the former Department of Labour and subsequently as an Industrial Relations Officer in the Conciliation Service of the Labour Court. He joined the Department of Health and Children in 1990 and served in a number of areas - including the Public Health Division (which included the food safety brief). Mr Corcoran was head of the Food Unit in the Department from September 2002 until March 2008. During the same period, he also headed the Tobacco Control Unit and was involved in the successful introduction of 'Smoke-free at work' (the workplace smoking ban) in March 2004. He was previously a board member of the National Cancer Registry and of the Institute of Public Health. Mr Corcoran attended six Board meetings of the Authority in 2011.

6. 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 six Board meetings of the Authority in 2011.

7. 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. His areas of particular interest include food safety risk assessment, gene-nutrient interaction in bone metabolism, food fortification and risk benefit assessment of nutrients. Professor Flynn is Chair of the Food Safety Authority of Ireland's Scientific Committee. He is also a member of the European Food Safety Authority's Scientific Committee and is Chair of its Panel for Dietetic Products, Nutrition and Allergies. Professor Flynn attended five Board meetings of the Authority in 2011.

8. MS EIMEAR KILLIAN

Ms Eimear Killian, Deputy General Manager of Glenlo Abbey Hotel, Galway, has served on the Board of the Food Safety Authority of Ireland since April 2009. Ms Killian is a graduate of the Dublin Institute of Technology, Cathal Brugha Street, with a Diploma in Hotel Management (1996). She also holds a Certificate in Food Hygiene Management and delivers training in food hygiene. She has a wealth of management experience in many established hotels throughout Ireland to include Ferrycarraig Hotel, Wexford; Bellbridge House Hotel, Co. Clare; Jury's Hotel, Dublin; Shannon Oaks Hotel, Galway and Peacockes Hotel, Connemara. Ms Killian is an active member of Irish Hotels Federation and Skal International, where she is currently Vice-Chairman of the Galway Branch. She has also sat on the Board of Connemara Tourism. She is currently the coordinator of the Fáilte Ireland Optimus 'Mark of Best Practice' Programme and team leader of the Green Hospitality Awards at Glenlo Abbey. Ms Killian attended six Board meetings of the Authority in 2011.

9. MS ANNE NOLAN

Ms Anne Nolan, B.Sc. (Pharm), MBA, MPSI is Chief Executive of the Irish Pharmaceutical Healthcare Association (IPHA). She qualified as a pharmacist in 1982 and became a member of the Pharmaceutical Society of Ireland in 1983. She obtained a masters degree in Business Administration from University College, Dublin (UCD) in October 1993 and in recent years, has completed a number of the modules in the Director Development Programme at the Centre for Corporate Governance, UCD. From 1982 to 1987 she worked in retail pharmacy and pharmaceutical wholesaling and from 1987 to 1994 she was Healthcare Group Director and Company Secretary with the Federation of Irish Chemical Industries. She was a member of the Irish Medicines Board from 1996 to 2005. In addition to her board commitments in the healthcare sector, she is currently Chairman of the Irish Aviation Authority and is a member of the Irish board of the Smurfit Business School. Ms. Nolan is also a part-time lecturer in the School of Pharmacy at Trinity College, Dublin. Ms Nolan attended six Board meetings of the Authority in 2011.

10. 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 Irish National Accreditation Board and a member of the National Patient Safety Advisory Group. Mr O'Mahony attended four Board meetings of the Authority in 2011.

*Term of office ended in October 2011

The Board met six times in 2011

SCIENTIFIC COMMITTEE AND SUB-COMMITTEES MEMBERS

At 31st December 2011

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. John Daniel Collins

Professor Emeritus, University
College, Dublin

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

Prof. John Daniel Collins

Professor Emeritus, University
College, Dublin

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 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

Mr Gerry Lohan

Department of Agriculture,
Food and the Marine

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

INDUSTRY FORUM MEMBERS

At 31st December 2011

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

Ms Esther Barron
Barron's Bakery

Mr John Brennan
Leitrim Organic Centre

Ms Mary Burns
Ardrahan Cheese

Ms Martina Clarke
Irish Association of Seafood Companies

Mr Michael Gleeson
Beekeeper

Mr Sean Kent
Poultry Expert

Mr Dave Lang
Associated Craft Butchers of Ireland

Mr Donal Lehane
Food-NPD Teo

Mr David Llewellyn
Fruit of the Vine

Mr Declan Ryan
Arbutus Bread

Ms Jeffa Gill
Durrus Cheese

Mr Frank Hederman
Belvelly Smokehouse

Mr Raymond O'Rourke
Solicitor

Ms Caroline Robinson
Irish Country Markets

Food Service Forum

Dr Lisa O'Connor (Chair)
Food Safety Authority of Ireland

Mr Ian Beere
O'Brien's Sandwich Cafés

Ms Martina Donohoe
Aramark

Ms Nicola McDonnell
McDonalds Restaurants of Ireland

Ms Sinead Brennan
Subway Ireland

Ms Louise Collins
Eddie Rocket's (IRL) Limited

Mr Adrian Cummins
Restaurants Association of Ireland

Ms Ruth Hegarty
Euro-Toques

Ms Stephanie Howard
Irish Hotels Federation

Mr Myles Moody
Compass Group

Ms Helena O'Brien
Catering Management Association

Mr Conor O'Kane
Maldron Hotel

Mr Donncha Walsh
Irish Prison Service

Molluscan Shellfish Safety Committee

Food Safety Authority of Ireland (Chair)

Ms Vicky Lyons

Dr Terence O'Carroll
Bord Iascaigh Mhara

Dr Andrew Flanagan

Mr Paul Hickey
Health Service Executive

Mr Richie Flynn

Mr Finian O'Sullivan

Mr Pat Mulloy
Irish Shellfish Association

Mr Dave Clarke

Dr Bill Doré

Mr Conor Duffy

Mr John Evans

Dr Sinead Keaveney

Mr Joe Silke
Marine Institute

Mr Brian Nolan

Mr Daniel O'Callaghan

Mr Micheál O'Mahony

Ms Aileen O'Sullivan
Sea-Fisheries Protection Authority

Retail Forum

Dr Lisa O'Connor (Chair)

Food Safety Authority of Ireland

Mr Ray Bowe

Musgrave Group

Ms Cathy Cawley

RGDATA

Mr Stuart Challenor

Tesco Ireland

Ms Elaine Clohosey

BWG Foods

Ms Una Crilly

Dunnes Stores

Ms Suzanne Cullen

Superquinn

Ms Mary Daly

Dunnes Stores

Mr Allan Davies

Tesco Ireland

Mr Torlach Denihan

IBEC

Mr Peter Jackson

Barry's of Mallow

Ms Lynda Kenny

Musgrave Group

Ms Denise Lord

Gala Retail Services Limited

Ms Selena Burke

ADM Londis Plc.

Mr Rob McEvoy

Topaz

Ms Sandra Murphy

Lidl Ireland

Ms Mairead Rooney

Musgrave Group

Mr Peter Wight

Marks and Spencer

BOARD MEMBERS'/CHIEF EXECUTIVE'S STATEMENT OF INTERESTS

At 31st December 2011

| Board Member | Commercial Interests | | Non-Commercial Interests | |
|---|--|--------------------------------------|---|--|
| | Name of Organisation | Nature of Interests | Name of Organisation | Nature of Interests |
| Ms Miriam Cashell | None | - | None | - |
| Prof. John Daniel Collins | None | - | European Food Safety Authority | Member, Scientific Panel on Biological Hazards |
| | | | European College of Veterinary Public Health | Honorary Member |
| | | | - | Registered Veterinary Surgeon |
| Mr Tom Collins | None | - | None | - |
| Mr Eamon Corcoran | None | - | None | - |
| Prof. Charles Daly | Clongeel Bia Ltd. | Co Owner / Director | None | - |
| | Alimentary Health Ltd. | Shareholder / Non Executive Director | | |
| | Eolas International Research | Non-Executive Director | | |
| Prof Albert Flynn | Kraft Foods North America, Inc. Kraft Foods International, Inc. | Scientific Advice | Danone Kellogg's (Irl/UK) | Support for Departmental Research |
| | | | ILSI Europe | Member (occasional), Scientific Expert Groups |
| | | | European Food Safety Authority | Member, Scientific Committee Chairman, Scientific Panel on Dietetic Products, Nutrition and Allergies |
| Ms Eimear Killian | None | - | None | - |
| Ms Anne Nolan | None | - | None | - |
| Mr Pat O'Mahony | None | - | None | - |
| Mr Eamonn Ryan (Chair) | None | - | None | - |
| Chief Executive Prof. Alan Reilly | None | - | Association of Chief Executives of State Agencies | Director |

SCIENTIFIC COMMITTEE MEMBERS' STATEMENT OF INTERESTS

At 31st December 2011

| Scientific Board Member | 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. John Daniel Collins | None | - | European Food Safety Authority | Member, Scientific Panel on Biological Hazards |
| | | | European College of Veterinary Public Health | Honorary Member |
| | | | - | Registered Veterinary Surgeon |
| Prof. Martin Cormican | National Salmonella Reference Laboratory | Director | Green Party | Member |
| Dr Geraldine Duffy | None | - | None | - |
| Prof. Albert Flynn | Kraft Foods North America, Inc. Kraft Foods International, Inc. | Scientific Advice | Danone Kellogg's (Ir/UK) | Support for Departmental Research |
| | | | ILSI Europe | Member (occasional), Scientific Expert Groups |
| | | | European Food Safety Authority | Member, Scientific Committee Chairman, Scientific Panel on Dietetic Products, Nutrition and Allergies |
| 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, Working Group of the Panel on Contaminants in the Food Chain |
| Dr Dan O'Sullivan | None | - | None | - |
| Dr Margaret B. O'Sullivan | None | - | None | - |
| Mr Redmond Parle | None | - | Food Business | Family Members Employed in Food Business |
| Dr Iona Pratt | Food Safety Authority of Ireland | Consultant | 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 2011 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 reporting framework that has been applied in their preparation is applicable law and 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 Members of the Authority

The Authority is responsible for the preparation of the financial statements, for ensuring that they give a true and fair view of the state of the Food Safety Authority of Ireland 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 audit.

In addition, I read all the financial and non-financial information in the annual report to identify material inconsistencies with the audited financial statements. If I become aware of any apparent material misstatements or inconsistencies I consider the implications for my report.

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 such costs to be recognised in the year the entitlements are earned.

Except for the non-recognition of the Authority's superannuation costs and liabilities in accordance with Financial Reporting Standard 17, in my opinion, the financial statements, which have been properly prepared in accordance with Generally Accepted Accounting Practice in Ireland, give a true and fair view of the state of the Authority's affairs at 31 December 2011 and of its income and expenditure for the year then ended.

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 moneys have not been applied for the purposes intended or where the transactions did not conform to the authorities governing them, or
- the information given in the Authority's Annual Report for the year for which the financial statements are prepared is not consistent with the financial statements, 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 public business has been conducted.

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



Andrew Harkness

For and on behalf of the Comptroller and Auditor General

[31st May 2012]

STATEMENT OF RESPONSIBILITIES OF THE AUTHORITY

The Authority presents its report for the year ended 31 December 2011.

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.



Mr Eamonn Ryan

Chairman

{16th May 2012}



Mr Eamon Corcoran

Board Member

STATEMENT OF 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 2011 the Board carried out a review of internal financial controls.

Mr Eamonn Ryan

Chairman

(16th May 2012)

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 for Finance 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 below.

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 2011

| | Notes | 2011 € | 2010 € |
|---|-------|----------------|----------------|
| Grant Income | 1 | 16,556,000 | 16,200,000 |
| Sundry Income | 2 | 517,627 | 497,126 |
| | | 17,073,627 | 16,697,126 |
| Transfer (to)/from Capital Account | 9 | (49,658) | (135,856) |
| Loss on Disposal of Fixed Assets | | (4,288) | (248) |
| Total Income | | 17,019,681 | 16,561,022 |
| Salaries, Pensions and related expenses | 3 | 5,376,203 | 5,212,601 |
| Other Operating Costs | 4 | 3,951,789 | 3,907,372 |
| Local Authority Veterinary Service | 5 | 7,725,785 | 7,280,461 |
| Total Expenditure | | 17,053,777 | 16,400,434 |
| Surplus/(Deficit) for the year | | (34,096) | 160,588 |
| Balance at 1 January | | 232,500 | 71,912 |
| Balance at 31 December | | 198,404 | 232,500 |

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.



Mr Eamonn Ryan
Chairman



Mr Eamon Corcoran
Board Member



Prof Alan Reilly
Chief Executive

BALANCE SHEET

as at 31 December 2011

| | Notes | 2011 € | 2010 € |
|---|-------|----------------|----------------|
| Intangible Assets | 10 | 103,521 | 142,029 |
| Tangible Assets | 6 | 329,881 | 241,715 |
| Current Assets | | | |
| Debtors and Prepayments | 7 | 339,867 | 322,036 |
| Cash at Bank and on Hand | | 26,080 | 33,480 |
| | | 365,947 | 355,516 |
| Current Liabilities | | | |
| Creditors - Amounts falling due within one year | | | |
| Creditors and Accruals | 8 | 167,541 | 123,014 |
| Bank Overdraft | | 0 | 0 |
| Net Current Assets/(Liabilities) | | 198,406 | 232,502 |
| Total Net Assets/(Liabilities) | | 631,808 | 616,246 |
| Financed by | | | |
| Income and Expenditure Account | | 198,404 | 232,500 |
| Capital Account | 9 | 433,404 | 383,746 |
| | | 631,808 | 616,246 |

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



Mr Eamonn Ryan
Chairman



Mr Eamon Corcoran
Board Member



Prof Alan Reilly
Chief Executive

CASH FLOW STATEMENT

for the Year Ended 31 December 2011

| | Notes | 2011 | 2010 |
|--|-------|----------------|----------------|
| | | € | € |
| Reconciliation of Surplus for Year to Net Cash Flow from Operating Activities | | | |
| Surplus/(Deficit) for the year | | (34,096) | 160,588 |
| Transfer to/(from) Capital Account | | 49,658 | 135,856 |
| Depreciation charge | | | |
| - Intangible Fixed Assets | 10 | 87,527 | 84,469 |
| - Tangible Fixed Assets | 6 | 162,840 | 126,378 |
| Decrease/(Increase) in Debtors | | (17,831) | 20,421 |
| (Decrease)/Increase in Creditors | | 44,526 | (100,188) |
| Loss on disposal of fixed assets | | 4,288 | 248 |
| Net Cash Flow from Operating Activities | | 296,912 | 427,773 |
| Cash Flow Statement | | | |
| Net Cash Flow from Operating Activities | | 296,912 | 427,773 |
| Return on Investments and Servicing of Finance | | | |
| Capital Expenditure | | | |
| Payments to Acquire Intangible Fixed Assets | 10 | (49,019) | (207,961) |
| Payments to Acquire Tangible Fixed Assets | 6 | (255,294) | (138,989) |
| Increase/(Decrease) in Cash | | (7,401) | 80,823 |
| Reconciliation of net cash flow to movement in net funds | | | |
| (Deficit)/Net funds at start of year | | 33,481 | (47,342) |
| Net cash inflow/(outflow) | | (7,401) | 80,823 |
| Net funds/(Deficit) at end of year | | 26,080 | 33,481 |

NOTES TO THE FINANCIAL STATEMENTS

for the Year Ended 31 December 2011

| 1. Grant Income | 2011 | 2010 |
|----------------------------|-------------------|-------------------|
| | € | € |
| Department of Health Grant | 16,556,000 | 16,200,000 |
| | 16,556,000 | 16,200,000 |

| 2. Sundry Income | 2011 | 2010 |
|---------------------------|----------------|----------------|
| | € | € |
| Superannuation Deductions | 323,826 | 327,223 |
| Sale of Publications | 84,695 | 76,389 |
| Sundry Income | 109,106 | 93,514 |
| | 517,627 | 497,126 |

| 3. Salaries, Pensions and Related expenses | 2011 | 2010 |
|--|------------------|------------------|
| | € | € |
| Staff costs comprise | | |
| Salaries and pensions | 4,978,629 | 4,824,073 |
| Social Welfare Costs | | |
| - Employers' Contribution | 397,574 | 388,528 |
| | 5,376,203 | 5,212,601 |

The average number of staff employed during the year

| | | |
|--|----|----|
| | 82 | 84 |
|--|----|----|

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

A Pension Levy deduction of €298,235.49 was made from staff salaries and paid over to the Department of Health.

| 4. Other Operating Costs | 2011 | 2010 |
|--------------------------------------|------------------|------------------|
| | € | € |
| Recruitment Costs | 270 | 9,924 |
| Board Members Fees and expenses | 70,320 | 73,456 |
| Travel Expenses | 148,978 | 175,948 |
| Insurance | 40,438 | 31,679 |
| Stationery, publications and postage | 499,867 | 492,918 |
| Telephone and Internet | 200,532 | 160,630 |
| Research costs | 294,915 | 289,295 |
| Cleaning and Catering | 118,552 | 123,023 |
| Repairs and maintenance | 60,553 | 38,625 |
| Rent and rates | 1,089,911 | 1,143,098 |
| Legal and consulting fees | 393,091 | 438,504 |
| Conferences | 13,704 | 30,269 |
| Communications activities (4(a)) | 283,631 | 177,791 |
| Audit Fee | 14,100 | 13,200 |
| Depreciation Tangible Assets | 162,840 | 126,378 |
| Depreciation Intangible Assets | 87,527 | 84,469 |
| * Other operating costs | 472,560 | 498,165 |
| | 3,951,789 | 3,907,372 |

* Other operating costs includes €1,376 entertainment expenditure (2010 : €4,319)

| 4(a). Communications activities | 2011 | 2010 |
|---------------------------------|----------------|----------------|
| | € | € |
| Public Relations | 93,978 | 91,697 |
| Industry Events | 84,310 | 40,774 |
| Industry Liaison | 105,343 | 45,320 |
| | 283,631 | 177,791 |

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 2011

| 6. Tangible Fixed Assets | Computer Equipment | Office Equipment | Office Furniture | Leasehold Improve. | Scientific Equipment | Total |
|---------------------------------|--------------------|------------------|------------------|--------------------|----------------------|----------------|
| | € | € | € | € | € | € |
| Cost | | | | | | |
| At 1 January 2011 | 697,593 | 153,573 | 380,677 | 62,733 | 208,788 | 1,503,364 |
| Additions | 157,033 | 4,698 | 22,576 | 70,987 | 0 | 255,294 |
| Disposals | (130,928) | (14,006) | (27,074) | (3,601) | (00) | (175,609) |
| At 31 December 2011 | 723,698 | 144,265 | 376,179 | 130,119 | 208,788 | 1,583,049 |
| Accumulated Depreciation | | | | | | |
| At 1 January 2011 | 637,836 | 127,209 | 355,797 | 48,105 | 92,702 | 1,261,649 |
| Charge for the year | 92,981 | 11,602 | 11,858 | 15,081 | 31,318 | 162,840 |
| Depreciation on Disposals | (130,699) | (12,805) | (25,994) | (1,823) | (00) | (171,321) |
| At 31 December 2011 | 600,118 | 126,006 | 341,661 | 61,363 | 124,020 | 1,253,168 |
| Net Book Value | | | | | | |
| At 31 December 2011 | 123,580 | 18,259 | 34,518 | 68,756 | 84,768 | 329,881 |
| At 31 December 2010 | 59,757 | 26,364 | 24,880 | 14,628 | 116,086 | 241,715 |

| 7. Debtors & Prepayments | 2011 | 2010 |
|-------------------------------------|----------------|----------------|
| Amounts falling due within one year | € | € |
| Sundry Income | 6,774 | 750 |
| Prepayments | 333,093 | 321,286 |
| | 339,867 | 322,036 |

| 8. Creditors and Accruals | 2011 | 2010 |
|-------------------------------------|----------------|----------------|
| Amounts falling due within one year | € | € |
| Trade Creditors | 97,913 | 64,154 |
| Accruals | 42,054 | 14,100 |
| Payroll Accruals | (785) | 8,311 |
| Pension Levy | 0 | 0 |
| Tax Creditor PAYE/PRSI | 55 | (484) |
| Tax Creditor - VAT | 27,280 | (991) |
| Tax Creditor - PSWT | 1,024 | 37,925 |
| | 167,541 | 123,015 |

NOTES TO THE FINANCIAL STATEMENTS

for the Year Ended 31 December 2011

| 9. Capital Account | 2011 | 2011 | 2010 | 2010 |
|---|-----------|----------------|-----------|----------------|
| | € | € | € | € |
| At 1 January | | 383,746 | | 247,890 |
| Transfer from/(to) Income and Expenditure Account | | | | |
| Funds allocated to acquire Fixed Assets | 255,294 | | 138,989 | |
| Funds allocated to acquire Intangible Assets | 49,019 | | 207,961 | |
| Amount released on Disposal | (4,288) | | (248) | |
| Amount amortised in line with asset depreciation | (250,367) | 49,658 | (210,846) | 135,856 |
| Balance at 31 December | | 433,404 | | 383,746 |

| 10. Intangible Fixed Assets | 2011 | 2010 |
|--|----------------|----------------|
| | € | € |
| 1 January, Opening Net Book Value | 142,029 | 18,537 |
| Additions at Cost | 49,019 | 207,961 |
| Less Depreciation Charge for the year | (87,527) | (84,469) |
| 31 December, Closing Net Book Value | 103,521 | 142,029 |

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 (2010 €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.

| | 2011 | 2010 |
|----------------------------------|----------------|----------------|
| | € | € |
| Expiring within 1 year | 0 | 0 |
| Expiring during the years 2 to 5 | 0 | 0 |
| Expiring thereafter | 211,000 | 211,000 |

NOTES TO THE FINANCIAL STATEMENTS

for the Year Ended 31 December 2011

| 12. Board Remuneration | 2011 | 2010 |
|-------------------------------|---------------|---------------|
| | € | € |
| Eamonn Ryan - Chairman | 17,100 | 17,100 |
| Charles Daly - Board Member | 7,695 | 7,695 |
| Eamon Corcoran - Board Member | 7,695 | 8,463 |
| Daniel Collins - Board Member | 7,695 | 7,695 |
| Tom Collins - Board Member | 6,413 | 7,695 |
| Albert Flynn - Board Member | 6,413 | 7,695 |
| Anne Nolan - Board Member | 7,695 | 7,695 |
| Eimear Killian - Board Member | 7,695 | 7,695 |
| | 68,401 | 71,733 |

Expenses paid to the Chairman and Board members in 2011 amount to €1,919 (2010 €1,723)

| 13. CEO Remuneration | 2011 | 2010 |
|-------------------------------|----------------|----------------|
| | € | € |
| Chief Executives Remuneration | 153,855 | 153,885 |
| Delegates Allowance | 0 | 343 |
| | 153,855 | 154,228 |

The CEO did not receive any Performance Related Award in 2011 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.

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 16th May, 2012.





Food Safety Authority of Ireland

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