

Food Safety Authority of Ireland  
Annual Report 2010





**To the Minister for Health and Children**

The Board is pleased to submit to the Minister, its eleventh annual report and accounts for the twelve-month period ended 31 December 2010, in accordance with Section 25 of the Food Safety Authority of Ireland Act, 1998.

**Our Mission**

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

Mr Eamonn Ryan  
Chairman

June 2011

Prof Alan Reilly  
Chief Executive





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Mr Eamonn Ryan Chairman

## Chairman's Statement

The agri-food sector is central to the Government's plans for economic recovery and is seen as the flagship for positive growth. The sector is dependent on its international reputation for excellence in safety and quality and the Authority, as the independent science-based food regulator, is central to assuring consumer confidence in Irish produced foods, both at home and abroad.

In 2010, the Authority continued to focus on compliance, whilst also assisting food businesses with advice and information around the implementation of appropriate food safety systems. Our activities are supported by scientific and market research, as well as sample surveys used to monitor and check foods on the market, identify emerging risks and keep abreast of the latest trends within the food sector.

We operate in a global market, which makes it imperative that we continue to build on our close links with food safety agencies in other jurisdictions, to allow for the rapid exchange of information on food incidents and indeed to benefit from best practice. In recent years, there has been a significant expansion in the volume of food crossing borders, resulting in a lengthening of the food chain. In this context, the Authority was an active participant during the year in European

and international fora on food safety. Collaboration with the European Food Safety Authority and contributing to EU-wide risk assessment and risk management networks was central to the work of the Authority in 2010.

It was very pleasing to note that the Authority was singled out for favourable comment in 2010 in the report of the National Economic and Social Council: *Re-finding Success in Europe: The Challenge for Irish Institutions and Policy*. The aim was to report on Ireland's experience and changing engagement in the European Union and to identify strategic issues which will shape Ireland's use of European Union membership to serve national economic and social development. The report was quite complimentary in respect of Ireland's success in the area of food safety policy and of the methodology used by the Authority (cited as one of Ireland's best agencies) in pursuit of

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the Authority was singled out for favourable comment in 2010 in the report of the National Economic and Social Council: *Re-finding Success in Europe: The Challenge for Irish Institutions and Policy*

European Union objectives on food safety, referencing the combination of the use of hard and soft law, as well as the use of networking. The Authority was also described as having international standing in the most up-to-date systems of standard setting, monitoring and system revision.

Our work and achievements would not be to the high standard expected of us without the many efforts of the staff in the official agencies, who work under service contract to the Authority. We are grateful for their professionalism and commitment, together with their ability to respond to the implications of the constantly changing legislative environment and applying that to the quality work they do every day.

On behalf of the Board, I would like to thank the Minister for Health and Children, Mary Harney T.D. and the staff of the Department of Health and Children, as well as the Department of Agriculture, Fisheries and Food who have been supportive of the Authority in its endeavours and actions during 2010.

My fellow Board members have provided significant guidance and expert advice to the Authority and I am grateful for their contribution to the strategic direction of the Authority and the support they have provided during the year.

Almost 100 scientific experts participate in our scientific advisory structure and are a significant asset to formulate best thinking and approaches in the food safety arena, based on the most recent scientific developments. Much appreciation and thanks are due to each member for the time and world-class expertise that they provide the Authority with, on a voluntary basis. The Board is also grateful for the important contributions of the Food Safety Consultative Council to the agenda of the Authority. The Council brought visibility and clarity to the needs of the food sector, particularly small businesses that often experience difficulties in getting started as successful ventures.

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

In 2010, the Authority continued to play a vital role in Ireland's food sector, as a strong regulatory and consumer champion. Our presence and work sends a significant message internationally on the seriousness of how we monitor and regulate our food industry. More than ever in these highly challenging economic conditions, every advantage that can add value to the Irish economy is important. The Authority continues to relish its role in this regard, whilst seeking to be continually fit for purpose in an evolving space.



Mr Eamonn Ryan Chairman



Prof Alan Reilly Chief Executive

## Chief Executive's Statement

The Authority's 2010 annual report is slightly different to reports of previous years. In order to comply with the timelines imposed in the revised *Code of Practice for Governance of State Bodies, 2009*, this year's annual report will be published without the usual detailed information on outcomes of food inspections by official agencies that work under service contract to the Authority. The collation and analyses of these data takes time and a separate report will be prepared in late 2011, on the outcomes and evaluation of official food controls.

There had been a previous Government proposal to amalgamate the Authority, the Irish Medicines Board and the Office of Tobacco Control into a single agency, however, during 2010, the Government decided to retain the Authority as an independent, stand-alone agency. This followed recommendations from the Oireachtas Joint Committee on Agriculture, Fisheries and Food and an inter-agency review group that highlighted the importance of an independent, single, national agency dedicated to food safety and consumer protection. The importance of the Authority's role in providing sound scientific advice to Ministers to assist with the development of food safety policy was also recognised.

The opportunities, challenges and pressures faced by the Authority during 2010 were similar to those faced by all of the official food control agencies. The Authority had fewer staff as a result of the national embargo on recruitment in the public sector and there was a reduction in the numbers of food inspectors across the 36 agencies that work under service contract in the enforcement of food regulations. Nevertheless, there was still a desire within the national food inspectorate to maintain outputs and to provide an improved level of service.

Central to the Authority's work, is the task of ensuring that the enforcement of food regulations is proportionate to risk and that risk management decisions are underpinned by the best scientific advice available. Better integration

of the national food safety control system was a focus for 2010, with improved inter-agency collaboration and cooperation, leading to greater consistency in enforcement of legislation. To this end, the Authority, in collaboration with the Environmental Health Service of the Health Service Executive reviewed guidelines for risk-based inspection of food premises, so that resources could be targeted more effectively.

Inter-agency cooperation and collaboration was also strengthened during the year when the Authority collaborated with staff from food and health agencies in the development and testing of a protocol that sets out the structures and arrangements for inter-agency coordination, communication and operation during the response to a food

Better integration of the national food safety control system was a focus for 2010

in the wake of the dioxin contamination incident of December 2008, the Joint Oireachtas Committee on Agriculture, Fisheries and Food recommended that responsibility for controls on animal feed should transfer to the Authority

crisis or potential crisis of national or international significance.

Additionally, in the wake of the dioxin contamination incident of December 2008, the Joint Oireachtas Committee on Agriculture, Fisheries and Food recommended that responsibility for controls on animal feed should transfer to the Authority. In 2010, some preliminary work was completed to gain an overview of the industry in Ireland and the extent of the legal framework, which mirrors that for food. The Authority also strengthened collaboration with the Department of Agriculture, Fisheries and Food in the area of animal feed controls, whilst awaiting Government decisions on the issue.

Working closely with European partners was also a priority during 2010. The Authority represents Ireland on the Advisory Forum of the European Food Safety Authority. One of the main tasks of the Advisory Forum is to forge close links between the Member States' food safety institutions working in the fields of risk assessment and communication. The aim is to maximise the sharing of scientific information, in order to avoid diverging scientific opinions and to avoid duplication of work.

### LOOKING FORWARD

The food sector is unquestionably Ireland's most important indigenous industry. The sector has been identified to lead in the national economic recovery with expanding exports and increased employment opportunities. While the primary goal of the Authority has been to protect consumers' health and interests, the food safety inspectorate has also provided a valuable spin-off in protecting Ireland's reputation internationally, as being a country that provides safe food, which in turn supports jobs in the farming, agriculture and food industry.

The Authority would be nothing without the clear sense of purpose, enthusiasm and professionalism its staff possesses and they are our greatest asset. Also, we are indebted to the staff of the official agencies who have shown dedication and professionalism in the work they do in the enforcement of food legislation. We are also deeply grateful for the support that we received from our Food Safety Consultative Council and our Scientific Committee for the work they do in supporting the food safety agenda of the Authority.

I would like to thank and acknowledge the continued support of Mary Harney T.D., Minister for Health and Children and the staff of her Department during 2010. I also deeply appreciate the support of our Board members who have contributed to the development of our corporate governance structure that ensures robust and effective systems are in place.

The Authority has a unique role to play as the food safety regulator. As we look forward to 2011, we plan to continue 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 being even-handed and balanced in its actions.

Prof Alan Reilly Chief Executive

## Regulatory Review



The Authority is responsible for the implementation and enforcement of food legislation in Ireland. It carries out this enforcement function through service contracts with 36 official agencies and the Food Safety Authority of Ireland Act, 1998 provides the legislative basis for this.

### 26

The Authority was notified of 26 successful prosecutions for breaches of food law



### ISO 17025

During 2010, all of the official laboratories under service contract, involved in food control, achieved accreditation to ISO 17025





The official agencies working under this service contract agreement in 2010 were: the Health Service Executive; the Department of Agriculture, Fisheries and Food; the Sea-Fisheries Protection Authority; 31 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.

Regular meetings were held during 2010 with senior management in each official agency and with the line managers responsible for the delivery of inspection and analysis. During 2010, a new and more comprehensive service contract was signed with the Department of Agriculture, Fisheries and Food. The service contract now includes improved arrangements for incident notification and investigation.

A cross-agency working group was established in 2010 to devise a strategy to combat illegal slaughter in Ireland. A protocol was agreed with the Department of Agriculture, Fisheries and Food that its Special Investigation Unit will investigate any suspect illegal slaughter activities notified to it by other agencies.

In 2010, a mid-term review of the operation of the service contract with the Health Service Executive was drafted. Discussions were held with senior management in the Health Service Executive to address concerns over the reducing level of inspection of high-risk food businesses. The issue of maintaining consumer protection with the current restrictions on public sector employment will continue to be a priority for the Authority during 2011.

## Regulatory Review

# 324

324 enforcements were served on food businesses that were found to be in breach of food safety legislation



A guidance note was developed by the Authority on gluten intolerance (coeliac) and gluten-free or low-gluten foods. The guidance note includes recommendations in relation to Irish standards for levels of gluten in food suitable for people who are intolerant to gluten, and also on the labelling of such foods. It makes a specific recommendation that guidance should be developed on cross-contamination for industry, catering and retail establishments, as applicable. In addition, it provides guidance on the new European legislation concerning the composition and labelling of foodstuffs suitable for people intolerant to gluten. Pictured at the launch of the guidance note are (l-r): Ms Vanessa Cooling, Food Safety Authority of Ireland and Dr Emer O'Reilly, Food Safety Authority of Ireland.



The period of operation of the service contracts with the local authorities, the Marine Institute and the National Standards Authority of Ireland were extended in 2010, whilst preparations began on the development of new service contracts with these agencies. Discussions began during the year with the National Standards Authority of Ireland to undertake a control programme on the production and distribution of food contact materials. This will result in more effective controls in this part of the food chain. The local authorities agreed to include formal arrangements in the new service contracts with adjacent local authorities for shared provision of cover – this will improve the continuity of service provided during holiday periods.

During 2010, the Authority worked closely with the local authority veterinary service to bring all small poultry processors under official food safety controls. Since the introduction of new legislation governing butcher shops, arrangements are also being made to transfer control from the Health Service Executive to the local authorities for those butcher shops which sell other than to retail and cannot avail of the exemption provided for in the new legislation. It is envisaged that this handover of inspection service will commence in 2011.

During 2010, all of the official laboratories under service contract, involved in food control, achieved accreditation to ISO 17025. Ireland is now fully compliant with EU requirements in this area.

A new Memorandum of Understanding was signed with the Customs and Excise Service of the Revenue Commissioners during the year. This will ensure enhanced cooperation on the controls on imported foods.

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 jointly by the Authority and the Department of Agriculture, Fisheries and Food. In 2010, a report on the operation of the plan in 2009 was prepared and as required, submitted to the European Commission.

#### AUDITS

To ensure the effectiveness and the appropriateness of official controls with regard to relevant legislation, the Authority carries out audits of its official agencies. During 2010, the Authority conducted official control audits on the Health Service Executive on enforcement of bottled water legislation; controls on manufacturers of ready-to-eat food; and high-risk food businesses. It also carried out official control audits on the Department of Agriculture, Fisheries and Food of the enforcement of specified risk material legislation; and porcine food business operations.

Furthermore, 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 2010, the Food and Veterinary Office carried out four missions to Ireland, namely: general follow-up on the national control plan; animal by-products; beef labelling/traceability; and bovine tuberculosis eradication programme. Following each mission, any necessary corrective actions were identified and an action plan submitted to the Commission.

In November 2010, the Food and Veterinary Office published a report on the current status of the progress made by Ireland in the implementation of its recommendations made in the course of all its missions to Ireland in the period 1999-2009. The report noted that, of the 221 recommendations, the vast majority had been dealt with satisfactorily, a small number were in the process of being dealt with and only four recommendations remained where action was still required. These four related to animal or

plant health and animal welfare, which are dealt with by the Department of Agriculture, Fisheries and Food and are outside the remit of the Authority.

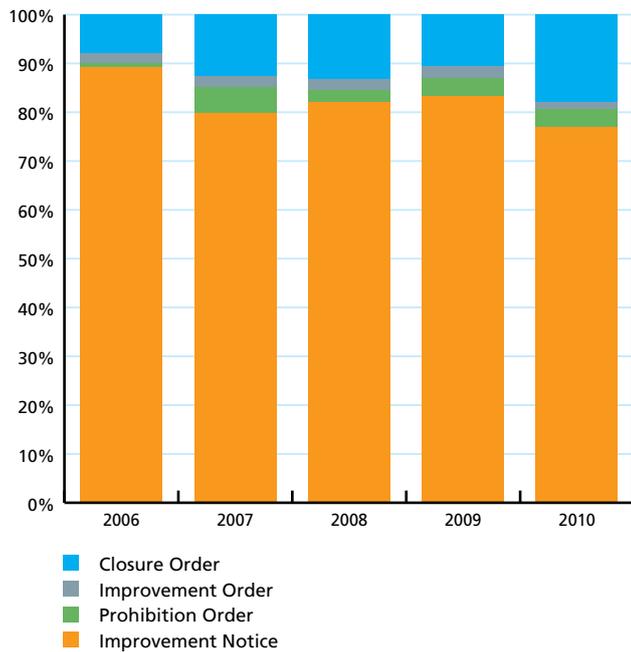
#### ENFORCEMENTS

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). During 2010, the Health Service Executive was also granted additional powers under the EC (Official Control of Foodstuffs) Regulations (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 2010, 324 enforcements were served on food businesses that were found to be in breach of food safety legislation. This is a slight decrease, as compared to 327 enforcements in 2009. Improvement Notices (251) accounted for the majority of enforcements served in 2010, followed by Closure Orders (57), Prohibition Orders (12) and Improvement Orders (4). In 2010, following the trend of previous years, most Closure Orders (79%) were served on the service sector, in particular on restaurants or canteens, which made up 35% of all businesses receiving Closure Orders. Since 2006, 1,292 Improvement Notices, 189 Closure Orders, 50 Prohibition Orders and 30 Improvement Orders have been served on food businesses under the Food Safety Authority of Ireland Act, 1998. For each type of enforcement, the majority have been served in the service sector, followed by the retailer sector.

Regulatory Review

Enforcements Served, 2006-2010



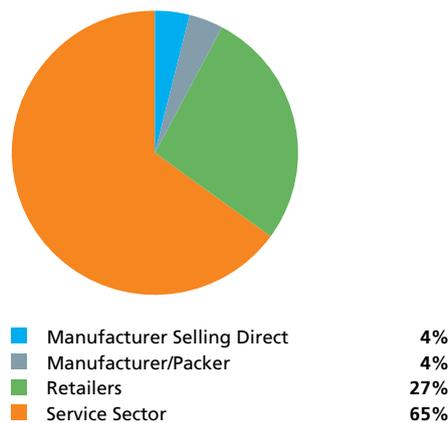
Closure Orders Served Under FSAI Act in 2010

Category	Nature of Business	Closure Order
Manufacturer Selling Direct	Bakery: Flour products only	1
Manufacturer/Packer	Confectionary inc. bakery	1
Primary	Unknown (P)	1
Retailers	Butcher I (Raw & RTE)	1
	Butcher II (Raw meat only)	3
	Fishmonger 2: Mixed products	1
	Grocery	2
Service Sector	Supermarket	2
	Food stall: Caterer	2
	Food stall: chip van	2
	Food stall: Ethnic food	5
	Food stall: Ice cream	1
	Hotel	4
	Public House 1: Serving food	2
	Restaurant/Canteen	20
Take Away	9	
		<b>57</b>

PROSECUTIONS

Since 2009, successful prosecutions have been published on the Authority's website. In 2010, the Authority was notified of 26 successful prosecutions for breaches of food law, all undertaken by the Health Service Executive. This is double the number served in 2009 (13).

Prosecutions by Business Type in 2010 (Total 26)



MONITORING

Monitoring of the safety of food in the Irish food chain continued in 2010. The official agencies have extensive food monitoring programmes in place, which are developed annually in collaboration with the Authority and for which, specific reports are published. During 2010, reports were published on: tolerances in nutrient labelling; chloropropanols in soy sauce; heavy metals in food supplements; and persistent organic pollutants in meat, eggs, fish and milk.

A number of other surveys were also conducted during the year such as one on allergens; bottled water; and nuts and seeds, but given the amount of data to be collated and analysed, the reports will not be finalised and published until 2011. However, follow-up action is taken in the interest

of consumer protection where necessary, as soon as the results of laboratory analyses are available.

#### **Campylobacter spp. on Chicken Packaging Survey**

In 2010, the Authority published results of a national survey conducted by the Health Service Executive, which examined the prevalence of campylobacter on the surface of chicken packaging sold in Irish retail outlets. Internationally, it is estimated that handling and preparation of chicken and consumption of undercooked chicken meat accounts for approximately 30% of human cases of bacterial campylobacter. In Ireland, campylobacter is now the number one bacterial cause of gastroenteritis, with some 1,808 cases of campylobacteriosis reported in 2009 and provisional data for 2010 shows 1,666 cases reported.

The survey found that 13.2% of the external surface of chicken packaging and 10.9% of the surface of retail display cabinets were contaminated with *Campylobacter* species. The findings from the survey, which involved examining 785 packaging surfaces and 785 display cabinet surfaces, showed that cross-contamination can occur from raw chicken if the packaging allows the meat juices to leak out. The survey found less contamination (2.1%) on the external surface of packaging designed to prevent leakage, in comparison to the conventional packaging (18.9%), where plastic is wrapped around the tray and sealed underneath and is more prone to leakage of juices.

A number of recommendations arose from this survey and these were presented to the Authority's Retail Forum. The recommendations included: retailers to source chicken in leak-proof packaging; products to be displayed on the flat and not in an upright position; regular cleaning and disinfection of display cabinets; possible provision of plastic bags at poultry display cabinets; handling and cooking instructions to be clearly visible on the outside of the packaging; and labels on whole birds should not advise consumers to wash the bird.



The Authority published a comprehensive guide to food law to assist artisan and small food producers who have started or who are planning to start a new food business. The publication of the *Guide to Food Law for Artisan/Small Food Producers Starting a New Business* coincided with the Authority's advice line witnessing a marked increase in enquiries from the general public on starting a new food business. The Guide provides detail on the legal requirements required as well as advice for establishing a food business. It includes registration and approval, food safety management and traceability systems, training for staff handling food and complying with food law. Pictured at the launch of the guide are (l-r): Ms Helen Crowley, Food Safety Authority of Ireland and Dr Judith O'Connor, Food Safety Authority of Ireland.



The Authority hosted a seminar to discuss the use and control of food additives. A guidance document was provided for the food industry and enforcement officers on the new legislation on additives in food in Ireland. The seminar outlined the process involved in the risk assessment and authorisation of food additives and provided information on the work undertaken to monitor the use of additives in foods in Ireland. It also provided an overview of the legislative parameters in relation to labelling in this area. Pictured at the seminar (l-r) are: Mrs Joy Hardinge, AJH Consulting, UK; Dr Iona Pratt, Food Safety Authority of Ireland, Dr Rhodri Evans, Food Safety Authority of Ireland and Dr Aine Hearty, University College, Dublin.

## Regulatory Review

The survey was conducted around the same time as a European Food Safety Authority baseline study of campylobacter in chickens in Member States, which found that 83% of Irish chickens presented for slaughter and 98% of carcasses were contaminated. Both studies highlighted the urgent need to implement a national campylobacter control programme in chicken meat production. The Authority's Scientific Committee was tasked with this job and its recommendations will be published in 2011.

### Pre-packaged Sandwiches Survey

The Authority published results of a survey in 2010 to assess the microbiological safety of pre-packaged sandwiches and found that 99% were satisfactory when tested for the foodborne bacteria *Listeria monocytogenes* and coagulase positive staphylococci. However, of concern was the fact that 29% of sandwiches tested were stored or displayed at temperatures higher than 5°C. The study found that four of the five sandwiches which were classified as unsatisfactory or unacceptable/potentially hazardous, were stored above 8°C, with one sandwich displayed unrefrigerated at 17.9°C. For three of these sandwiches, there was at least one day remaining until the use-by date expired, which could have allowed even more bacteria to grow.

The study involved the Health Service Executive testing 948 pre-packaged sandwiches from retailers and caterers across the country. It found that nearly all (99%) of these pre-packaged sandwiches were labelled correctly with a use-by date, as required by law. However, two food safety issues were noted – the use-by date had expired for a small proportion (1%) of sandwiches collected and the shelf-life given to some sandwiches may have been too long.

A number of recommendations for ready-to-eat sandwiches for retailers, manufacturers and caterers arose from this survey, for example: they should be stored or displayed at ≤ 5°C; they should not be sold once their use-by date expires; accurate and realistic shelf-life should be applied; ongoing

and continued control of *L. monocytogenes*; and establishments which cater for the elderly should take care to protect vulnerable people from this risk.

### Loose Chicken Fillets Survey

During the year, the Authority published results of a survey into the microbiological quality of raw chicken fillets that were distributed to butchers in gas flushed bulk packs and subsequently sold loose to the consumer. Although the survey found that the majority of butchers (92%) stored chicken fillets at the recommended temperature of 5°C or cooler; 8% did not provide a use-by date as required by law; and 23% provided a use-by date for which they had no basis. Furthermore, at least 23% of butchers provided a use-by date that was unrealistically long for the product to remain unspoiled in the consumer's fridge.

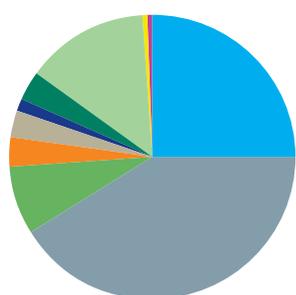
Of the 138 samples tested, 15% were unsatisfactory for aerobic colony count and 5% were unsatisfactory for *Pseudomonas* spp. at point of sale. These results indicate that the affected chicken fillets may be a cause for concern with respect to spoilage rather than food safety for consumers. Given that consumers may then store these chicken fillets in the fridge at home, there is a strong possibility that some of the fillets would show signs of physical spoilage, such as smell, taste or appearance, when consumers go to prepare and cook them.

The Authority's factsheet: *Retail Display of Poultry from Opened Gas Flushed Packs* gives guidance on best practice for opening gas flushed packs, storage temperature, and applying use-by-dates.

### IRRADIATED FOOD

The Authority is the competent authority for irradiated food. In 2010, analysis carried out by the public analyst's laboratories did not detect any irradiated food ingredients in the 208 foods sampled.

**Foods Tested for Irradiation by the Public Analyst's Laboratories in 2010**



Herbs	52
Spices	86
Herbs and Spices	16
Herbal Teas	7
Seeds	6
Nuts	3
Food Supplements	7
Vitamins and Supplements	29
PARNUTS <sup>a</sup>	1
Others (Seaweed)	1
<b>Total</b>	<b>208</b>

a: Foods for particular nutritional uses

### GENETICALLY MODIFIED FOOD

The Authority is the competent authority for genetically modified food. With the assistance of the GMO Sub-committee, the Authority reviewed the European Food Safety Authority's safety assessments of seven genetically modified food ingredients in 2010. The Public Analyst's Laboratory in Cork carries out routine analysis of food samples collected by the Health Service Executive to check for the presence of genetically modified maize, soya and rice ingredients. Of the 66 foodstuffs analysed in 2010, four were found to contain genetically modified soya, one at greater than the labelling threshold of 0.9% which was removed from sale, as it was not labelled appropriately. Genetically modified maize or genetically modified rice ingredients were not detected in any of the samples tested.

### NOVEL FOOD

The Authority is also the competent authority for novel foods, which are foods that were not on the EU market before 1997. With the assistance of the Nutrition and Novel Food Sub-committee, the Authority reviewed the safety assessments of five novel foods in 2010, namely: guar gum; bovine lactoferrin; phosphatidylserine-rich phospholipid; honey with bee venom and; magnolia bark extract. In addition, the Authority carried out a safety assessment on one novel ingredient: gamma cyclodextrin and provided substantial equivalence opinions, where new products were deemed substantially equivalent to ones already on the EU market, on: dried baobab fruit pulp; chia seed and; vitamin K2.

### 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. In 2010, a total of 645 food supplements were notified to the Authority via a new online notification form. The Authority also received 29 notifications for general PARNUTS (foods for particular nutritional uses) and nine notifications for foods for special medical purposes. 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.

### EXPORT CERTIFICATES

A long standing service, provided by the Authority, for food business operators is the provision of export certificates for foods of non-animal origin traded outside the European Union. In 2010, over 4,500 certificates were issued. The protocol upon which these certificates are based was also revised.

## 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.

### 354

The Authority handled 354 food incidents in 2010, an increase of 19% on 2009

### 128

The Authority investigated 128 full incidents in 2010, an increase of 30 on 2009

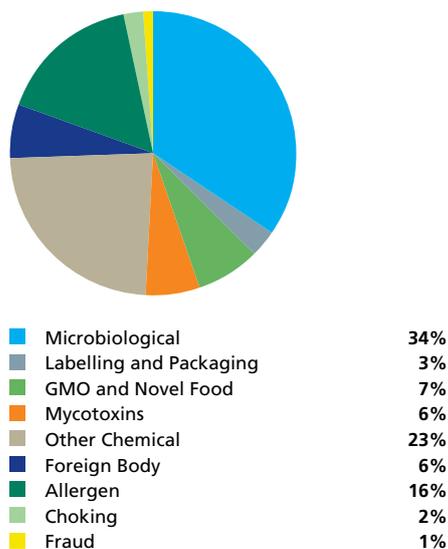


**FOOD INCIDENTS**

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 354 food incidents in 2010, an increase of 19% on the number of incidents in 2009. The incidents were categorised as: full incidents; minor and miscellaneous incidents; notifications from industry; and cross-country incidents. The Authority investigated 128 full incidents in 2010, an increase of 30, as compared to 2009. Unlike previous years, the majority of full incidents related to microbiological hazards (34%), with chemical hazards (mycotoxins and other chemical hazards) resulting in 29% of the hazards. Food allergen associated incidents accounted for 16% of the full food incidents in 2010, as compared with 12% in 2009.

**Categorisation of Full Food Incidents in 2010 (Total 128)**



## Incident Management



The Authority held a seminar which announced details of new controls being introduced in 2011 for suppliers and users of food packaging. Food packing is usually associated with protecting food from contamination, but sometimes food packing itself can add unwanted substances into foods. Attendees at the seminar heard that in addition to existing legislation and guidelines already in place for food contact materials, discussions are underway with the National Standards Authority of Ireland to undertake a control programme to check that Irish food packaging manufacturers and supplies are complying with legislation. This will be in addition to the checks that take place in food companies.

A total of 165 minor and miscellaneous incidents were investigated in 2010. This was a 33% increase on the 120 recorded in 2009. In addition, the Authority managed 60 cross-country incidents (primarily with the UK) and received one notification of a food incident from the food industry.

### NATIONAL FOOD ALERTS

For some food incidents, it is necessary to communicate specific information to the official agencies, the food industry or consumers. Category 1 alerts (for action) are issued where there is an identified risk to consumers requiring action, and Category 2 alerts (for information) are issued to provide information, but for which no action is required, often because the food business operator has already carried out a full recall.

The Authority issued 29 food alerts during 2010: six Category 1 and 23 Category 2 alerts. Of the six food alerts for action, two were recalls due to the presence of *Salmonella* in sesame seeds; two related to smoked fish produced in an unapproved premises in Northern Ireland; one was a recall due to the presence of *L. monocytogenes* in Polish sausage; and one was due to the presence of iodine in soya milk from Japan. All food alerts are published on the Authority's website and an email notification is issued to online subscribers.

In January 2010, the Authority launched a new consumer service in relation to food allergen alerts. Food allergen alerts are notifications issued by the Authority regarding the possible risk to people with food allergies from a particular food. This may be due to inadequate or incorrect allergen labelling, accidental contamination or some other reason. Consumers can subscribe, via the Authority's website, to a free text messaging and email service which notifies them of foods which pose a risk to those

# 165

A total of 165 minor and miscellaneous incidents were investigated in 2010

# 29

The Authority issued 29 food alerts during 2010

sensitive to allergens. The need for this separate category of food alerts is evidenced by the fact that the Authority published 20 food allergen alerts in 2010. These related to 19 products (two alerts related to the same product), including five yogurt raisin products containing undeclared egg and four sausage products containing undeclared sulphur dioxide.

#### RAPID ALERT SYSTEM FOR FOOD AND FEED

A total of 1,784 market notifications were issued through the European Commission Rapid Alert System for Food and Feed in 2010. 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. Thirty five of the market notifications were issued by the Authority in respect of food and food contact materials that were distributed to or from Ireland. Ireland was the country of origin of products for 25 of the market notifications issued through the system in 2010.

#### 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 twelve outbreaks associated with food in 2010. Seven of these were linked to *Salmonella* spp.; three to the serotype Typhimurium; one to Enteritidis; one to Typhi and; one serotype was unspecified. Two outbreaks of interest included *S. Typhimurium* DT8 in duck eggs and *S. Typhimurium* DT104 in raw dairy milk. There were 32 confirmed cases and one probable case associated with the *S. Typhimurium* DT8 outbreak involving duck eggs; 18 of which were admitted to hospital for treatment. Molecular typing confirmed that the

human and animal isolates were indistinguishable (clonal) and a series of control measures were put in place. In particular, new legislation setting down a legal basis for the control of salmonellosis in ducks and duck eggs was signed into law by the Minister for Agriculture, Fisheries and Food.

*S. Typhimurium* DT104 was linked to another outbreak, in which a number of people became ill following the consumption of contaminated raw milk on a dairy farm. Appropriate control measures were put in place on the farm. This outbreak emphasises the importance of pasteurising milk prior to consumption. Provisional data on the other five outbreaks associated with food in 2010, were linked to *Campylobacter* spp. (1); norovirus (2); rotavirus and norovirus (1); and *Shigella sonnei* (1).

## Science



The Authority has always recognised the importance and value of science in informing 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.

# 56

The Scientific Committee structure provides the Authority with the advice of 56 scientists





In total, the Scientific Committee structure provides the Authority with the advice of 56 scientists, all working on a voluntary capacity. 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 2010, the Scientific Committee produced reports on food additives; *Verocytotoxigenic Escherichia coli* (VTEC) infection; zoonoses in Ireland; and organic food. The Scientific Committee holds its office for a period of five years and the current Committee finished its term at the end of 2010.

#### NUTRITION AND HEALTH

Nutrition and health are high on the Authority's agenda. During 2010, the Department of Health and Children endorsed the Authority's evidence-based recommendations relating to vitamin D supplementation of all infants in Ireland. It is now national policy that all infants from birth to 12 months, whether breastfed or formula fed, be given a daily supplement of 5 µg of vitamin D. This policy was developed by a multidisciplinary group of stakeholders, which included the Authority, and outlines the rationale for supplementation and the communications strategy needed. During the year, the Health Service Executive rolled out the policy through a public awareness campaign which targeted parents and carers. This policy will help ensure all infants in Ireland receive the nutrition needed to achieve healthy bone growth and development.

During the year, work also began on revising the recommendations for the healthy eating guidelines in Ireland. These recommendations will be published in 2011.

## Science

### SALT REDUCTION PROGRAMME

The Authority continued with its commitment to reduce salt in the Irish diet, from 10 g per day to 6 g per day by 2012, through ongoing partnership with the food industry and State bodies charged with communicating the salt and health messages to consumers. Fifty eight companies and trade associations have signed up to the Authority's voluntary Salt Reduction Programme and are continuing to reduce the level of salt in processed foods on the Irish market. However, in 2010, the Authority stated that these reductions alone would not be sufficient to reduce the average daily salt intake by adults in Ireland to the target of 6 g per day by the end of 2012. Consumers were urged to reduce the amount of salt they add to their food in cooking and at the table, if targets are to be met. Whilst the Authority is cognisant of the fact that industry has made significant reductions in salt levels in processed food, the economic climate in Ireland in 2010 has forced them to change their priorities. The Authority will continue to work with industry in 2011 to strengthen its overall commitments to salt reduction.

### TRICHINELLA IN PIGS

In 2010, the Authority published results of a survey conducted to investigate the prevalence of *Trichinella* in pigs slaughtered in low throughput pig slaughterhouses. Many of these slaughterhouses source pigs from extensive or backyard pig production systems. The Authority targeted this high-risk sub-population by focusing the survey on low throughput slaughterhouses. A total of 10,247 samples were taken and analysed for *Trichinella* in 33 slaughterhouses supervised by the Local Authority Veterinary Service. Survey results found that over an 18 month period, there were no positive samples of *Trichinella* in the domestic pig sub-population, which is potentially the most vulnerable to exposure to *Trichinella* infested animals and birds.

### SCIENTIFIC PARTICIPATION ON EXPERT WORKING GROUPS

One of the functions of the Authority is to advise Ministers on technical and scientific aspects of food safety policy and regulation. Staff from the Authority represent Ireland on a number of expert working groups or regulatory committees at international level within the European Commission; the European Food Safety Authority; the Organization for European Cooperation and Development; the World Health Organization; the Food and Agriculture Organization; and Codex Alimentarius.

In some cases, participation is in support of the Food Unit in the Department of Health and Children. These meetings allow the Authority to gain up-to-date information on, and contribute to, the development of regulations and standards, as well as fulfilling our national obligations.

### SCIENTIFIC SUPPORT FOR GOVERNMENT DEPARTMENTS

The Authority provides regular input into the work of the Department of Health and Children and the Department of Agriculture, Fisheries and Food. During 2010, input was by way of advice on draft legislation; managing public consultations on proposed legislation or policies; technical advice concerning questions before the European Court of Justice; provision of material in the preparation of responses to over 20 parliamentary questions; and scientific advice on various issues, such as food imports, vitamin D policy, consumption of raw milk and healthy eating guidelines. 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 *safefood*; 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 national authorities of all 27 EU Member States and provides a platform for cooperation between the European Food Safety Authority and national authorities, and between national authorities themselves. With the support of the Advisory Forum, the European Food Safety Authority and the Member States jointly address European risk assessment and risk communications issues. Members of the Advisory Forum advise the European Food Safety Authority on scientific matters, its work programme and priorities, and address emerging risk issues as early as possible.

Staff from the Authority participated in various European Food Safety Authority working groups, forums and panels in 2010, 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. The compilation of chemical occurrence data and the development of a concise food consumption database underpin EU-wide risk assessments to be carried out.

Other areas of the Authority's collaboration with the European Food Safety Authority during 2010 included submitting data to help it complete risk assessments on foods containing furans; brominated flame retardants; acrylamide; perfluoroalkylated substances; and aluminium containing additives.

# 10,247

A total of 10,247 samples were taken and analysed for *Trichinella* in 33 slaughterhouses supervised by the Local Authority Veterinary Service



Zoonoses are diseases and infections which can be transmitted from vertebrate animals to humans and can be transmitted through direct contact with infected animals, animal urine and faeces or by the consumption of contaminated water and food. In 2010, the Authority published the *Report on Zoonoses in Ireland – Update for 2008*, in collaboration with the Department of Agriculture, Fisheries and Food and the Health Protection Surveillance Centre. This report brings together the results of thousands of tests carried out on samples of food, feed, and material of animal or human origin, in an effort to determine the pattern and extent of zoonoses infection.



## Communication



One of the main functions of the Authority is to provide information to interested parties on all aspects of food safety and hygiene. The Authority also encourages consumers to contact it with any food safety issues they may have. This two-way communication is facilitated by its Advice Line, website and library. During 2010, the Authority also developed a facebook page and a YouTube channel to allow communication with a wider audience.

**10,897**

A total of 10,897 queries were dealt with by the Authority's Advice Line



**960,000**

the website received almost 960,000 unique views, an increase of 11% from 2009





The Authority attended the SHOP 2010 trade exhibition in the RDS, which provided an opportunity for the food industry to directly engage and source information from the Authority. Attendees at the event included owners, managers and staff from the retail, food and drink industries. Staff from the Authority dealt with a wide range of queries from the industry, such as HACCP compliance; food safety training requirements; business start-up; food labelling; and regulatory requirements for food businesses.

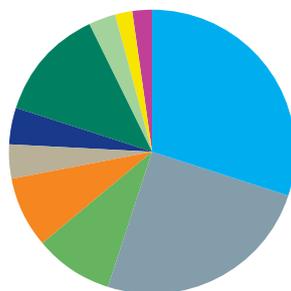


**INFORMATION SERVICES**

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

In 2010, a total of 10,897 queries were dealt with by the Authority’s Advice Line, representing an increase of 15% from the previous year. The majority of queries (49%) came from the food industry (which includes caterers, retailers, manufacturers, distributors etc.) and consumers (25%).

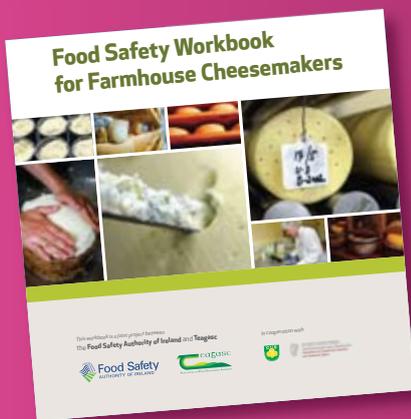
**Category of Caller to the Advice Line, 2010**



<span style="color: blue;">■</span> Caterer	<b>30%</b>
<span style="color: grey;">■</span> Consumer	<b>25%</b>
<span style="color: green;">■</span> Manufacturer/Process or	<b>9%</b>
<span style="color: orange;">■</span> Service Contract Personnel	<b>8%</b>
<span style="color: brown;">■</span> Retailer/Wholesaler	<b>4%</b>
<span style="color: blue;">■</span> Distributor	<b>4%</b>
<span style="color: darkgreen;">■</span> Other	<b>13%</b>
<span style="color: lightgreen;">■</span> Student/Reseacher	<b>3%</b>
<span style="color: yellow;">■</span> Consultant	<b>2%</b>
<span style="color: pink;">■</span> Farmer	<b>2%</b>

Communication

The Authority, in conjunction with Teagasc, CÁIS (Association of Irish Farmhouse Cheesemakers) and the Department of Community, Equality and Gaeltacht Affairs produced a workbook for farmhouse cheesemakers. The workbook aims to support farmhouse cheesemakers meet their legal obligation to develop and implement food safety management systems. It contains a checklist to enable producers to identify and control hazards from the storage stage, right through to the dispatch of the cheese. The Authority also provides assistance with the completion of these workbooks.

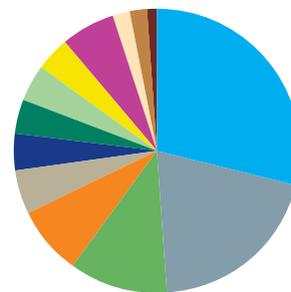


The Authority's bi-monthly newsletter, *fsainews*, provides the latest news and updates on food safety in Ireland. It is distributed to a wide and varied audience both in Ireland and abroad. The postal distribution for the newsletter was approx 4,000 and over 3,750 subscribers received the online version of the newsletter by email during the year.



The most popular categories of query were requests for general information and publications (29%), with the Authority's *Safe Catering Pack* proving very popular with food businesses. The complaints category was the second highest type of call received (20%). The majority of consumers who contacted the Advice Line reported issues with food and food establishments, such as low hygiene standards, unfit food and suspected food poisoning. In 2009, the Authority noticed an increase of 50% from the previous year in requests for guidance on how to set up a new food business; these requests increased by a further 13% in 2010.

Category of Request to the Advice Line, 2010



Information Request	29%
Complaints	20%
Business Set up	11%
Labelling	8%
Standards	5%
FSAI Action	4%
Nutrition	4%
Training	4%
Legislation	4%
Other	6%
Domestic Practice	2%
Imports/Exports	2%
Additives	1%

In 2010, the website received almost 960,000 unique views, an increase of 11% from 2009. There were 160,872 absolute unique visitors and 1,307,821 page views recorded for the year. Visitors came to the site from 200 countries, with 70% coming from Ireland and 8% from the UK, followed by the US, France and Germany. The most popular

sections of the website were publications and resources, legislation and food businesses.

The growing popularity of social media provided a new opportunity for the Authority to communicate with its stakeholders, so in 2010, it set up a facebook page and a YouTube channel. The Authority's objectives for introducing social media as a new 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 15,476 visits to the site during 2010, averaging 1,290 per month. Excluding the home page, the sections of the site most frequently viewed were contacts, standard operating procedures and publications.

During 2010, the Authority's library continued to develop its collection of resources of books, journals and online databases, with 172 new titles added during the year, bringing the total collection of individual items to 7,117. The online library catalogue was upgraded during the year.

### PUBLICATIONS

New publications in 2010, all of which are available from the website, included: guidance on food additives; a report on *Verocytotoxigenic Escherichia coli* (VTEC) infection; a report on zoonoses in Ireland; a guide to food law for artisan producers; information on nutrition and health claims; and guidance on gluten-free foods. Six editions of the newsletter, *fsainews*, were published. The postal distribution for the newsletter was approx 4,000 and over 3,750 subscribers received the online version of the newsletter by email. Also, during the year, the Authority published its first *Customer Action Plan 2010-2013*, which sets out a range of aims and actions it strives to achieve in relation to its customer service, based on the *12 Principles*

*of Quality Customer Service* used by Government departments. It also published a *Customer Charter*, which sets out the commitments and the standards of service customers can expect from the Authority.

### MEDIA RELATIONS

In 2010, 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, 530 queries from the media, on a wide range of food safety and nutrition issues, were dealt with during the year.

### EUROBAROMETER

In 2010, the European Commission published its Eurobarometer survey on attitudes to food-related risks which revealed that food safety is ranked fourth (11%) behind the economic crisis (20%), environmental pollution (18%) and serious illness (12%) amongst consumers across the EU as potential risks likely to affect them personally. The Irish attitude to food safety is more positive than the European average, with just 6% of consumers here citing food safety as a potential concern. Of special interest to the Authority was the finding that Irish consumers also have more confidence in national and European food safety agencies as sources of information about food risks, with Ireland's level of confidence at 77%, compared to the European average of 64%. From a list of 17 food issues, consumers in Ireland, (along with those in Spain, Portugal, Denmark, Malta and the Baltic states) opted for quality and freshness of food as their top concern.

### TRAINING

Training is an important means of communicating food safety messages, and in 2010 the Authority provided training for official agency staff and for people working in the food industry. Changes to legislation in relation to nutrition and health claims, and food supplements resulted in a number of training courses for official agency staff during the year.

## Communication

The well established *Food Safety and You* and the *Food Safety Training for Management in the Chinese Food Sector* training programmes continued in 2010. Both programmes are aimed at managers or trainers working in the food industry. Training workshops on the *Safe Catering Pack* were also delivered throughout the year.

The Authority provided workshops for the Local Authority Veterinary Service to assist with its implementation of an internal audit programme; and also the implementation of beef labelling and traceability legislation. Workshops were held for staff in the Environmental Health Service, the local authorities and the Sea-Fisheries Protection Authority on food labelling. Training workshops for the Environmental Health Service were provided on various aspects of food legislation, including import and official controls, and dealing with *E. coli* contamination and food sampling.

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.

### SEMINARS

The Authority held a number of food safety seminars on new or topical issues during the year. The seminars covered health claims on foods and food supplements; food additives; food contact materials; and nanotechnology. Over 150 industry and food experts involved in implementing the nutrition and health claims regulations attended a seminar in May, hosted by the Authority to discuss the 40 nutrition and health claims that were approved for use in the European Union by the European Food Safety Authority. To coincide with the publication of a guidance document on food additives, the Authority hosted a seminar in September on the use and control of food additives. Speakers addressed a wide range of issues relating to food additives, such as assessment and authorisation; the Authority's monitoring programme; human exposure assessments; and legislative requirements.

A seminar on the use of nanotechnology in food production, processing and packaging was held in November. The line-up of national and international speakers elaborated on the science behind nanomaterials and other various applications, as well as the challenges facing researchers, regulators and policy makers in ensuring that this relatively new scientific discipline reaches its full potential safely.

Over 100 representatives of the food and food packaging industries attended the seminar on the use and control of food contact materials. Details of new food safety controls for suppliers and users of food packaging that will be introduced in 2011, in addition to existing legislation and guidelines, were discussed.

### INDUSTRY FORA

The Authority believes that to achieve compliance with food law, and maintain high standards, it should work with all stakeholders who can bring 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 consists of seventeen members, including beekeepers, fish smokers, cheese makers, bakers and others, as well as key organisation representatives like the Taste Council, LEADER and Teagasc. In 2010, the Forum

exchanged information on innovation support for artisan food businesses; foodborne illness statistics and how they are managed in Ireland; outbreak updates; and the Authority's support materials for artisans like the HACCP workbook for farmhouse cheese manufacturers. Help was also requested on problematic areas of food safety regulation. Specifically, these included the approval of mobile abattoirs to help on-farm meat production; guidelines on small-scale poultry slaughter; and production of traditional black puddings from fresh blood.

The Forum is a vehicle for the authorities and the producers to come to a mutual understanding of each other's role in the provision of quality food that is safe for the consumer. It creates a network of contacts that are used outside of formal meetings to resolve problems arising in the sector regarding enforcement of food law. In addition, the Forum allows for discussions on new legislative proposals and their possible 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.

#### Retail Forum

The Retail Forum includes members from the main supermarkets and the major symbol groups. The Forum met three times in 2010. The major issue discussed concerned the results of a national survey published by the Authority, at the start of the year, which found that 13.2% of the external surfaces of packaging of fresh chicken products sampled in retail shops and 10.09% of the surface of display cabinets were contaminated with *Campylobacter* species. This pathogen is the most common cause of bacterial gastroenteritis in Ireland and is known to frequently contaminate chicken meat. Forum members worked with their suppliers on improving the robustness of their chicken packaging to prevent leakage of potentially contaminated juices. In addition, they assisted the Authority in



The Food Safety Consultative Council's open meeting discussed the position for and against the merits of buying Irish food. Information at the meeting revealed that due to economic pressures placed on consumers, including wage cuts, tax increases and cutbacks in public expenditure, consumers have become increasingly price sensitive, and as a result, price trends for food in 2009 had fallen by 7.8%, with non-alcoholic beverages falling by 11.7%. Pictured at the open meeting are (l-r): Mr Jim Power, Love Irish Food; Ms Veronica Campbell, Food Safety Consultative Council; and Mr Dermott Jewell, Consumers' Association of Ireland.

30

the Authority issued 30 press releases to the media in order to communicate information on food safety to the food industry

530

530 queries from the media, on a wide range of food safety and nutrition issues, were dealt with during the year

## Communication

identifying best practice measures to minimise the risk of leakage during storage and display. They also discussed the importance of control measures along the poultry food chain, from the farm through to commercial and domestic kitchens.

The Forum serves as a useful mechanism to increase understanding of food legislation and disseminate food safety advice. For example, during 2010 members were briefed on the Authority's revised *Guidance Note No. 10 on Recall and Traceability*; marketing rules in relation to infant formulae; best practice in relation to shelf-life of loose chicken fillets which had previously been packaged in gas flushed bulk packs; and the *Salmonella* Typhimurium DT8 outbreak linked with duck eggs.

### Food Service Forum

The Food Service Forum draws its membership from catering/food service businesses and representative organisations. The Forum met twice in 2010 and its main focus was on food safety and nutrition in relation to health. Updates on the Authority's voluntary Salt Reduction Programme were given and the Authority's preparatory work for the establishment of a similar programme for the reduction of saturated fat was discussed.

The Authority highlighted the European Food Safety Authority's scientific report on the extent to which chicken meat contributes to human cases of campylobacteriosis and also its baseline study report which identified a high level of contamination in Irish chickens. The Authority noted the importance of good hygienic practices when handling and preparing chicken meat. In addition, the traditional practice of washing whole birds, or any poultry meat, was identified as being a risk, as it is likely to result in contamination of the sink and nearby surfaces.

Other issues discussed during the year included: the challenges of maintaining temperatures of refrigerated display cabinets; guidance on control measures during norovirus outbreaks; the increased microbiological risk to private well water supplies during times of heavy rainfall; and guidance on vacuum packaging of food.

### 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, Bord Iascaigh Mhara, industry and other stakeholder groups participate on the Committee. During 2010, 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 proposed changes to the testing of shellfish planned for 2011. In terms of specific hazards, the Committee dealt with issues associated with biotoxins, viruses, microbiology and traceability.

### 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. Half of the members are appointed by the Authority and half by the Minister for Health and Children. The Council holds its office for a period of five years and the current Council finished its term at the end of 2010.

The Council comprises 23 members from a wide variety of backgrounds including, food processing, catering, vintners, quality certification, education and research. 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.

Five meetings were held in 2010, one of which is held in an open forum on the theme "Should Ireland's Food be Irish?" The meeting provided an opportunity for a discussion on the benefits and disadvantages to consumers who buy food produced in Ireland. At its other meetings, the Council discussed other issues including salt intake; consumer habits and behaviours; animal feed; and aspartame.

#### COLLABORATION WITH OTHER ORGANISATIONS

In 2010, the Authority continued its close cooperation with the Food Standards Agency, Northern Ireland. Accordingly, a Memorandum of Understanding was signed in order to liaise directly on cross-border enforcement activities and in the management of food incidents. In conjunction with the Food Standards Agency, Northern Ireland, an exercise was completed during the year on compliance with traceability requirements of Regulation 178/2002 by food business operators.

Collaborative working between agencies continued in 2010, with cooperation agreements signed with the Health Protection Surveillance Centre and with Teagasc. Staff of the Authority continued to serve on *safeFood's* Scientific Advisory Committee. Also during 2010, a draft agreement on inter-agency cooperation in the event of a food crisis was agreed in principle with the Department of Health and Children; the Health Service Executive; the Health Protection Surveillance Centre; the Department of Agriculture, Fisheries and Food; 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. Such committees include: Food and Drink Industry Ireland's Technical and Legislation Committee; Food Law Enforcement Practitioners; Chartered Quality Institute; National Hygiene Partnership; National Heart Alliance; Bord Bia; Global Trust Certification; Broadcasting Commission of Ireland; and Healthy

Eating for All Initiative. In 2010, the Authority also contributed to the revision of the National Standards Authority of Ireland's Irish Standard for Packaged (Bottled) Ground Water: IS 432:2010.

In addition to its scientific collaboration with the European Food Safety Authority, the Authority also participated in 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. During 2010, risk communications guidelines were drafted and these are expected to be published in 2011. 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 2010, this cooperation continued for the third year with the collection and sharing of scientific data and information amongst Member States and the European Food Safety Authority. Work on populating the European Food Safety Authority's Expert Database continued throughout the year and a total of 63 applications were submitted by Irish scientific experts by the end of 2010.

Due to the relative newness of the Authority as a single, national food safety agency, coupled with its size, there is a continual interest from overseas in its work and outputs. The Authority has had regular visits from colleagues within and beyond the European Union, in particular, countries which hope to join the European Union. In 2010, delegations came from Bosnia and Herzegovina; the FYR Macedonia; China; and United Arab Emirates. Also in 2010, the Authority signed a Memorandum of Understanding with the Abu Dhabi Food Control Authority which will forge stronger links between the two agencies.

## 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, whilst ensuring high levels of corporate governance are developed and maintained.



While the main function of the Authority is to protect consumers' health and interests, it cannot do so unless the organisation is properly oriented and effective use is made of the principal resources at its disposal, namely the executive and staff. The embargo on public service recruitment, which has been in place since March 2009, has resulted in a reduction in staff numbers. Therefore, a key focus in 2010 was to ensure that available resources were best matched to the needs of the organisation, so as to continue to deliver services in the most effective and efficient way.

In collaboration with the Board, the Authority follows a model of corporate governance which is in line with the revised *Code of Practice for Governance of State Bodies, 2009*. Work began in 2010 on a corporate governance framework, to assist in improving efficiency and enhancing openness and transparency. It provides detailed guidance for the organisation, covering such matters as conducting Board business, strategic planning, operational processes, risk management, financial control and standards of behaviour. The framework is expected to be published in 2011.

An Internal Audit Committee is in place to review the effectiveness of the Authority's systems of control, including financial, operational and compliance controls and risk management. During 2010, an external auditor was appointed and the audit programme concentrated on internal financial controls. All issues have been addressed to the satisfaction of the Authority's management, Board and external auditors.

## Corporate Management

The contribution and commitment of staff is central to the performance of the Authority. There is an established performance management and development system in place and all staff are actively involved in this process



The Authority a seminar on health claims on food and food supplements. The event, attended by over 150 industry and food experts, aimed to explain the complex rules and conditions in relation to health claims made on food and food supplements. The seminar focused on nutrition and health claims from the perspective of the food industry, regulators and the European Food Safety Authority. A workshop was also held on the legal requirements for food supplements, and the newly revised Guidance Note 21: Food Supplements Regulations and Notifications. Pictured at the seminar are (l-r): Dr Judith Bryans, Nutrition Working Group of the European Dairy Association; Prof Alan Reilly, Food Safety Authority of Ireland; and Dr Mary Flynn, Food Safety Authority of Ireland.

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.

The Fixed Asset Register continued to be maintained and managed in 2010. This details all the assets held by the Authority and allows for reports on the depreciation, disposal and additions of assets, all of which are necessary for auditors and for the production of the financial statements.

Information and communications technology systems continue to be key in enabling the Authority manage information and systems to facilitate the delivery of services. During 2010, a new storage area network was commissioned and installed. This network allows for the continued growth and development of the corporate IT network, to meet the demands of the Authority over the coming years. IT security and the protection of the network remained a priority for the year. A web filtering and antivirus system was implemented to counteract external internet threats and viruses. The Authority's firewall infrastructure was also upgraded to meet the highest industry standards.

A new online notification form for food supplements allows the industry to notify the Authority about food supplements going on the Irish market for the first time. Business intelligence software analyses the data and categorises the products as a food supplement; a novel food; a food for particular nutritional use; and/or a medicine. This software also allows for the automatic generation of official letters to the industry and it also provides a further resource for research and enforcement.

The contribution and commitment of staff is central to the performance of the Authority. There is an established performance management and development system in place and all staff are actively involved in this process. A comprehensive training and development programme was initiated and implemented during the year, with the objective of ensuring that staff have the requisite competencies, skills and knowledge to meet both organisational and personal development needs. In addition, a number of staff were facilitated in pursuing further academic courses through the staff learning and development scheme. A review of the Authority's performance management system was carried out in 2010 and an enhanced process will be put in place for 2011 onwards.

The Partnership Committee, comprised of staff at all levels throughout the Authority, is consulted on many organisational issues, including the development of human resource policies. During 2010, the intranet was upgraded and all policies and information relevant to staff are easily accessible. A new pensions system was implemented to assist with the management and administration of the Authority's pension scheme and individual benefit statements were issued to staff during the year. 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 2010 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.

A comprehensive *Service Plan for 2010* was published detailing the planned work programmes for the year. It was reviewed mid-year and at the year end. Planning, performance management and review are an integral part of the Authority, which is supported by a quality management system, based on the international standard ISO 9001:2008. Each year, this system is subject to both internal and external audits. The Authority was subject to a re-registration audit by the National Standards Authority of Ireland during 2010, and maintained its registration to the quality management standard.

The Authority continues to meet its obligations in relation to responding to Freedom of Information requests and parliamentary questions. During 2010, the Authority received five Freedom of Information requests. Two of the requests were from members of the public, two from journalists and one from a solicitor acting on behalf of a company. Request topics included: dioxins in animal feed; safety of food products; Enforcement Orders; and Board members' fees. One of the five requests was withdrawn. Twenty two parliamentary questions from various political representatives were submitted to the Authority in 2010. Questions received included those on financial or staffing arrangements; labelling; traceability; irradiated food products; anaphylaxis awareness; inspections; and enforcement of food safety legislation.

# Official Agencies

with which the Authority had Service Agreements in 2010

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 current contracts came into effect from 2006 or later, and have a minimum duration of three years. They may be reviewed at anytime on the request of either party.

## OFFICIAL AGENCIES WITH WHICH THE AUTHORITY HAD SERVICE CONTRACTS IN 2010



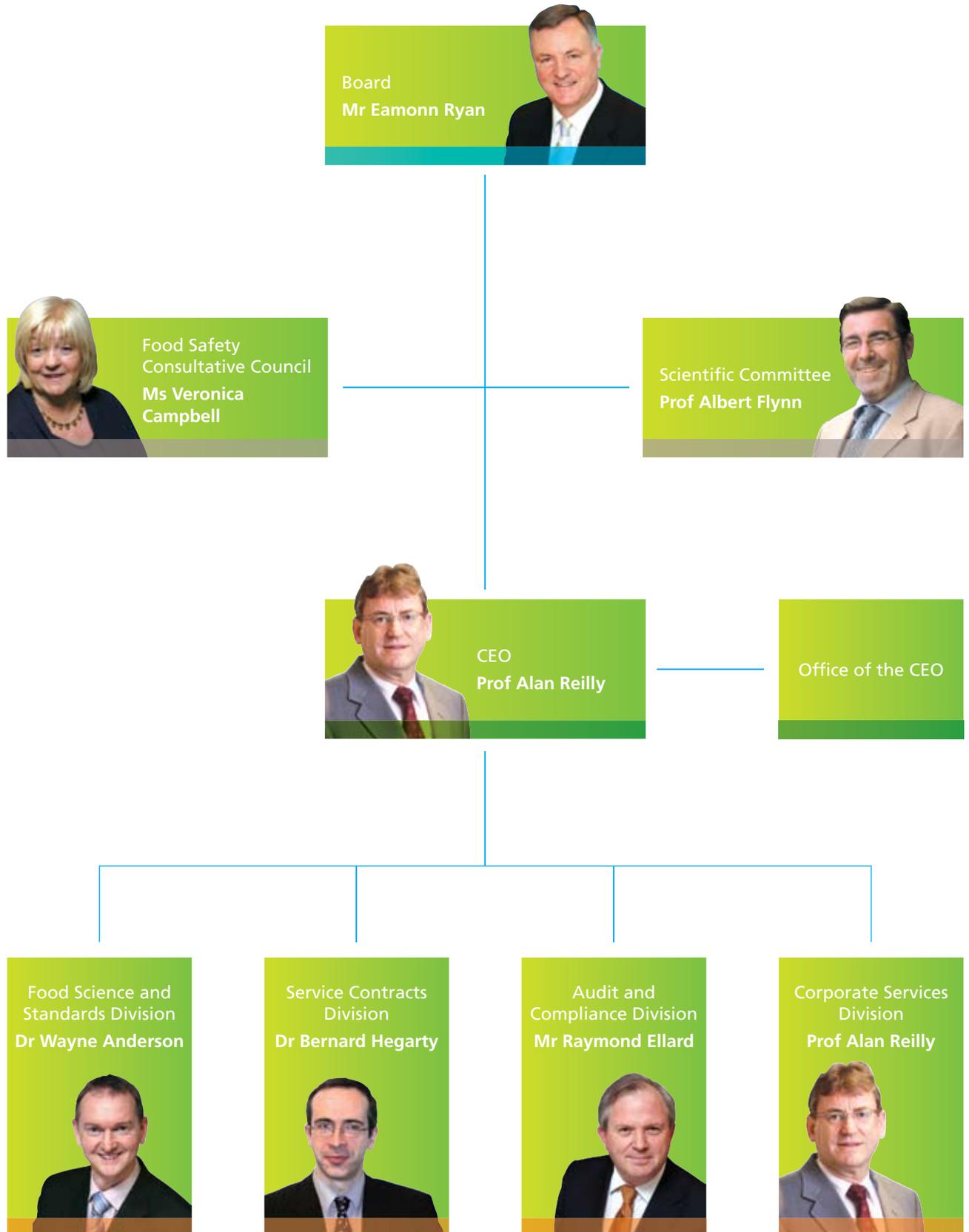
The Authority has also signed a memorandum of understanding with various other organisations in Ireland, in order to facilitate cooperation and the exchange of information related to food safety. A service contract is a legal agreement to enforce food safety legislation, whereas, a memorandum of understanding sets out a framework for cooperation between organisations in their food safety activities.

## ORGANISATIONS IN IRELAND WITH WHICH THE AUTHORITY HAS SIGNED A MEMORANDUM OF UNDERSTANDING IN 2010



# Management Structure

At 31st December 2010



# Board Members

At 31st December 2010



## 1. MR EAMONN RYAN (CHAIRMAN)

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 2010.

## 2. PROF JOHN DANIEL COLLINS

Professor John Daniel Collins, M.V.B., M.V.M., M.S. (Calif.), Ph.D., M.R.C.V.S. is Professor Emeritus of Farm Animal Clinical Studies at University College, Dublin. 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 the Centre for Food Safety and Director of the Centre for Veterinary Epidemiology and Risk Analysis in University College Dublin. Professor Collins is a member of the European Food Safety Authority's

Scientific Committee and Chair of its Scientific Panel on Biological Hazards. He is a member of the Food Safety Authority of Ireland's Scientific Committee. Prof Collins attended five Board meetings of the Authority in 2010.

## 3. 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 five Board meetings of the Authority in 2010.

## 4. MR EAMON CORCORAN

A former civil servant, Mr Corcoran began his career in the former Department of Labour in 1977 and subsequently served as an Industrial Relations Officer in the Conciliation Service of the Labour Court. He joined the Department of Health and Children in 1990 and worked in a number of areas - including the then Public Health Division (which included the food safety brief). Mr Corcoran headed the Department's Food Unit 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 2010.

## 5. PROF 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. Prof Daly attended four Board meetings of the Authority in 2010.

## 6. MS MARY FALVEY

Ms Mary Falvey is a Principal Environmental Health Officer with the Health Service Executive - Southern Region. She has over 30 years food safety experience and has particular expertise of relevance to the catering sector and an interest in the regulation of nursing homes and pre-schools. She has lectured on the B.Sc. Environmental Health course in the Dublin Institute of Technology, and has served on the



Authority's Scientific Committee and its Additives, Chemical Contaminants and Residues Sub-committee. She is currently a member of the Cork Zoonoses Committee. Within the former Southern Health Board, Ms. Falvey was instrumental in promoting food hygiene training within the catering sector and other local food industries in the Cork region. She recently served on a number of committees producing interdisciplinary protocols on the investigation of both sporadic and general outbreaks of foodborne illness, and protocols on the regulation of nursing homes and pre-schools. Ms Falvey attended four Board meetings of the Authority in 2010.

#### 7. PROF ALBERT FLYNN

Professor Albert Flynn, B.Sc., Ph.D. (National University of Ireland, Galway), is Professor in Nutrition in the Department 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. Prof Flynn attended three Board meetings of the Authority in 2010.

#### 8. MS EIMEAR KILLIAN

Ms Eimear Killian is Deputy General Manager of Glenlo Abbey Hotel, Galway. 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 including the Ferrycarraig Hotel, Wexford; Bellbridge House Hotel, Co. Clare; Jury's Hotel, Dublin; Shannon Oaks Hotel, Galway; and Peacocks Hotel, Connemara. Ms Killian is an active member of Irish Hotels Federation and is a member of the Board of the Office of Tobacco Control. 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 Hotel. Ms Killian attended six Board meetings of the Authority in 2010.

#### 9. MS ANNE NOLAN

Ms Anne Nolan, B.Sc. (Pharm), M.B.A., M.P.S.I. is Chief Executive of the Irish Pharmaceutical Healthcare Association. 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 in October 1993. In recent years, she has completed a number of the modules in the Director Development Programme at the Centre for Corporate Governance, University College Dublin. 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 Advisory Board of the University College, Dublin Michael Smurfit Graduate Business School. Ms Nolan is also a part-time lecturer in the School of Pharmacy at Trinity College, Dublin. Ms Nolan attended five Board meetings of the Authority in 2010.

#### 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 M.B.A degree from the University College, Dublin Michael Smurfit Graduate Business School in 2001. He is Chairman of the Management Board of the European Medicines Agency and a member of the Board of the Irish National Accreditation Board. Mr O'Mahony attended four Board meetings of the Authority in 2010.

# Scientific Committee Members

At 31st December 2010

## SCIENTIFIC COMMITTEE

**Prof Albert Flynn (Chair)**  
University College, Cork

**Dr Catherine Adley**  
University of Limerick

**Ms Paula Barry Walsh**  
Department of Agriculture,  
Fisheries and Food

**Dr Colette Bonner**  
Department of Health and Children

**Prof John Daniel Collins**  
Professor Emeritus, University  
College, Dublin

**Prof Martin Cormican**  
University College Hospital, Galway

**Prof Colin Hill**  
University College, Cork

**Prof Brian McKenna**  
Formerly University College, Dublin

**Dr Paul McKeown**  
Health Protection  
Surveillance Centre

**Dr Terry McMahan**  
Marine Institute

**Dr Michael O'Keeffe**  
Residues Expert

**Dr Dan O'Sullivan**  
Department of Agriculture,  
Fisheries and Food

**Mr Ray Parle**  
Health Service Executive

**Dr Iona Pratt**  
Consultant Toxicologist

**Prof Michael Ryan**  
University College, Dublin

## FOOD ADDITIVES, CHEMICAL CONTAMINANTS AND RESIDUES SUB-COMMITTEE

**Prof Michael Ryan (Chair)**  
University College, Dublin

**Dr Thomasina Barron**  
Department of Agriculture,  
Fisheries and Food

**Dr Pdraig Burke**  
Health Service Executive

**Dr Claire Chambers**  
Consultant Toxicologist

**Dr Edel Healy**  
Dundalk Institute of Technology

**Dr Liam Hyde**  
Department of Agriculture,  
Fisheries and Food

**Mr John Moriarty**  
Department of Agriculture,  
Fisheries and Food

**Dr Evin McGovern**  
Marine Institute

**Dr Terry McMahan**  
Marine Institute

**Dr Michael O'Keeffe**  
Residues Expert

**Dr Iona Pratt**  
Consultant Toxicologist

## GMO SUB-COMMITTEE

**Prof Colin Hill (Chair)**  
University College, Cork

**Prof Philip Dix**  
National University of  
Ireland, Maynooth

**Dr Tommy Gallagher**  
University College, Dublin

**Prof Matt Harmey**  
Formerly University College, Dublin

**Dr Liam Hyde**  
Department of Agriculture,  
Fisheries and Food

**Dr Brendan Lynch**  
University College, Dublin

**Dr Ewen Mullins**  
Teagasc

**Mr Gerry McMahon**  
Department of Health and Children

**Dr John O'Neill**  
Department of Environment,  
Heritage and Local Government

**Prof Paul Ross**  
Teagasc

**Dr Tom McLoughlin**  
Environmental Protection Agency

**Prof Douwe van Sinderen**  
University College, Cork

**Prof Eddie Walsh**  
University College, Dublin

**MICROBIOLOGY SUB-COMMITTEE**

**Prof Martin Cormican (Chair)**  
University College Hospital, Galway

**Dr Catherine Adley**  
University of Limerick

**Ms Paula Barry Walsh**  
Department of Agriculture,  
Fisheries and Food

**Dr Tom Beresford**  
Teagasc

**Dr Cyril Carroll**  
National University  
of Ireland, Galway

**Prof John Daniel Collins**  
Professor Emeritus, University  
College, Dublin

**Ms Helen Cowman**  
Formerly Health Service Executive

**Dr Bill Doré**  
Marine Institute

**Dr Geraldine Duffy**  
Teagasc

**Dr Michael Fallon**  
Department of Agriculture,  
Fisheries and Food

**Prof Seamus Fanning**  
University College, Dublin

**Dr Paul McKeown**  
Health Protection  
Surveillance Centre

**Mr David Nolan**  
Department of Agriculture,  
Fisheries and Food

**Mr Ray Parle**  
Health Service Executive

**Dr Neil Rowan**  
Athlone Institute of Technology

**NUTRITION AND NOVEL  
FOODS SUB-COMMITTEE**

**Prof Albert Flynn (Chair)**  
University College, Cork

**Dr John Kearney**  
Dublin Institute of Technology

**Dr Mairead Kiely**  
University College, Cork

**Dr Celine Murrin**  
University College, Dublin

**Dr Sinead McCarthy**  
Teagasc

**Prof Helene McNulty**  
University of Ulster

**Ms Ursula O'Dwyer**  
Department of Health and Children

**Prof Ivan Perry**  
University College, Cork

**Prof Helen Roche**  
University College, Dublin

**Dr Ita Saul**  
Our Lady's Hospital for Children

**Prof John Scott**  
Trinity College, Dublin

**TSE SUB-COMMITTEE**

**Prof John Daniel Collins (Chair)**  
Professor Emeritus, University  
College, Dublin

**Ms Paula Barry Walsh**  
Department of Agriculture,  
Fisheries and Food

**Dr John Griffin**  
Department of Agriculture,  
Fisheries and Food

**Dr Colm Henry**  
Mercy University Hospital, Cork

**Mr Declan Mulhare**  
Health Service Executive

**Mr Sean O'Laoide**  
Westmeath County Council

**Dr Margaret O'Sullivan**  
Health Service Executive

**Prof Mark Rogers**  
University College, Dublin

**Mr Michael Sheridan**  
Department of Agriculture,  
Fisheries and Food

# Food Safety Consultative Council Members

At 31st December 2010

## CHAIR

**Ms Veronica Campbell**  
Campbell Bewley Group

## MEMBERS

**Ms Darina Allen**  
Ballymaloe Cookery School

**Dr J Gerard Barry**  
Teagasc

**Mr Kevin Bracken**  
Brackens Butchers

**Ms Marie Brady**  
Former Secondary School  
Vice-principal

**Mr Eddie Byrne**  
Byrne Group

**Ms Anne Marie Crowley**  
National Standards  
Authority of Ireland

**Dr Fred Davidson**  
Health Service Executive

**Mr Derek Deane**  
Irish Farmers' Association

**Mr Dermott Jewell**  
Consumers' Association of Ireland

**Mr Muiris Kennedy**  
Marketing Consultant

**Ms Fiona Lalor**  
University College, Dublin

**Ms Margaret Leahy**  
Organic Farmer

**Mr Peter Marshall**  
Irish Food Quality Certification

**Mr Martin Mullane**  
Dairy and Meat Expert

**Mr Bernard Murphy**  
Beverage Council of Ireland

**Mr Henry O'Neill**  
Formerly Restaurants  
Association of Ireland

**Mr Bill Paterson**  
Consultant

**Ms Anne Quirke**  
Consumer

**Ms Breda Raggett**  
Consumer

# Industry Forum Members

At 31st December 2010

## 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 Co-op

**Mr Jim Buckley**  
Cork County Council

**Ms Mary Burns**  
Ardrahan Cheese

**Ms Martina Clarke**  
Irish Association of Seafood Companies

**Ms Isobel Fletcher**  
LEADER

**Mr Paul Fletcher**  
Premier Game

**Mr Dave Lang**  
Associated Craft Butchers of Ireland

**Mr Donal Lehane**  
Lehane Food

**Mr David Llewellyn**  
Fruit of the Vine

**Ms Caroline Robinson**  
Farmers' Market Stallholder

**Mr Declan Ryan**  
Arbutus Bread

**Ms Jeffa Gill**  
Durrus Cheese

**Mr Frank Hederman**  
Belvelly Smoking

**Mr Raymond O'Rourke**  
Taste Council

**Mr Michael Woulfe**  
Beekeeper

## FOOD SERVICE FORUM

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

**Mr Ian Beere**  
O'Brien's Sandwiches

**Ms Nicola Branigan**  
McDonalds Restaurants of Ireland Limited

**Ms Sinead Brennan**  
Subway Ireland

**Mr John Coker**  
Largo Foods

**Ms Louise Collins**  
Rocket Restaurant Ireland

**Mr Adrian Cummins**  
Restaurants Association of Ireland

**Ms Carrie De Soye**  
Euro-Toques

**Ms Martina Donohoe**  
Campbell Bewley Group

**Ms Stephanie Howard**  
Irish Hotels Federation

**Ms Breda Keane**  
Oriel House Hotel

**Ms Natasha Kinsella**  
Irish Hospitality Institute

**Ms Anne Lee**  
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 John Harrington**  
**Mr Finian O'Sullivan**  
Irish Shellfish Association

**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

**Mr Kevin Curran**  
Lidl

**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

**Ms Selena McAndrew**  
Londis ADM

**Mr Rob McEvoy**  
Topaz

**Ms Elizabeth McGrath**  
Londis ADM

**Ms Mairead Rooney**  
Musgrave Group

**Ms Aleksandra Rzeckowska**  
IBEC

**Mr Peter Wight**  
Marks and Spencer

# Board Members'/Chief Executive's Statement of Interests

At 31st December 2010

Board Member	Commercial Interests		Non-Commercial Interests	
	Name of Organisation	Nature of Interests	Name of Organisation	Nature of Interests
Prof John Daniel Collins	None	–	None	–
Mr Tom Collins	None	–	–	–
Mr Eamon Corcoran	None	–	None	–
Prof Charles Daly	Clongeel Bia Ltd. Alimentary Health Ltd. Eolas International Research	Part Owner / Director Shareholder / Director Non-Executive Director	None	–
Ms Mary Falvey	None	–	None	–
Prof Albert Flynn	Kraft Foods North America, Inc. Kraft Foods International, Inc.	Scientific Advice	Danone Kellogg's (Irl/UK) ILSI Europe  European Food Safety Authority	Support for Departmental Research Member (occasional), Scientific Expert Groups  Member, Scientific Committee Chairman, Scientific Panel on Dietetic Products, Nutrition and Allergies
Ms Eimear Killian	None	–	Office of Tobacco Control	Board Member
Ms Anne Nolan	None	–	None	–
Mr Pat O'Mahony	None	–	None	–
Mr Eamonn Ryan (Chair)	None	–	None	–
<b>Chief Executive</b> Prof Alan Reilly	None	–	None	–

# Scientific Committee Members' Statement of Interests

At 31st December 2010

Scientific Committee Member	Commercial Interests		Non-Commercial Interests	
	Name of Organisation	Nature of Interests	Name of Organisation	Nature of Interests
Dr Catherine Adley	None	–	iControl Solutions, Limerick	Consultant to Company
Ms Paula Barry-Walsh	None	–	None	–
Dr Colette Bonner	None	–	None	–
Prof John Daniel Collins	None	–	None	–
Prof Martin Cormican	None	–	None	–
Prof Albert Flynn	Kraft Foods North America, Inc. Kraft Foods International, Inc.	Scientific Advice	Danone Kellogg's (Irl/UK) ILSI Europe  European Food Safety Authority	Support for Departmental Research Member (occasional), Scientific Expert Groups  Member, Scientific Committee Chairman, Scientific Panel on Dietetic Products, Nutrition and Allergies
Prof Colin Hill	None	–	Food Health Ireland	Board Member
Prof Brian McKenna	European Technology Platform <i>Food for Life</i>	Co-ordinator	None	–
Dr Paul McKeown	None	–	None	–
Dr Terry McMahan	None	–	None	–
Dr Michael O'Keeffe	None	–	European Food Safety Authority	Member, Expert Panel
Dr Dan 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 Toxicologist	European Food Safety Authority	Member, Expert Panel
Prof Michael Ryan	No declaration received	–	–	–

# Index to Financial Statements

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# Comptroller and Auditor General

## Report 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 2010 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.

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#### 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 2010 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

(29th June 2011)

# Statement of Responsibilities of the Authority

The Authority presents its report for the year ended 31 December 2010.

## 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 and Children. 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

(20th June 2011)



**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 2010 the Board carried out a review of internal financial controls.



**Mr Eamonn Ryan**  
Chairman

(20th June 2011)

# 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 and Children 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 and Children 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 and Children's annual grant-in-aid to the Authority is net of the deductions retained. By direction of the Minister for Health and Children, 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 2010

	Notes	2010 €	2009 €
Grant Income	1	16,200,000	18,032,000
Sundry Income	2	497,126	521,525
		16,697,126	18,553,525
Transfer (to)/from Capital Account	9	(135,856)	57,806
Loss on Disposal of Fixed Assets		(248)	(6,811)
<b>Total income</b>		<b>16,561,022</b>	<b>18,604,521</b>
Salaries, Pensions and Related Expenses	3	5,212,601	5,893,248
Other Operating Costs	4	3,907,372	4,037,036
Local Authority Veterinary Service	5	7,280,461	8,183,922
<b>Total Expenditure</b>		<b>16,400,434</b>	<b>18,114,207</b>
Surplus/(Deficit) for the Year		160,588	490,314
Balance at 1 January		71,912	(418,402)
<b>Balance at 31 December</b>		<b>232,500</b>	<b>71,912</b>

The Statement of Accounting Policies on page 49, and notes 1 to 16 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 2010

	Notes	2010 €	2009 €
Intangible Assets	10	142,029	18,537
Tangible Assets	6	241,715	229,351
<b>Current Assets</b>			
Debtors and Prepayments	7	322,036	342,457
Cash at Bank and on Hand		33,480	0
		<b>355,516</b>	<b>342,457</b>
<b>Current Liabilities</b>			
Creditors - Amounts falling due within one year			
Creditors and Accruals	8	123,014	223,202
Bank Overdraft		0	47,341
Net Current Assets/(Liabilities)		232,502	71,914
<b>Total Net Assets/(Liabilities)</b>		<b>616,246</b>	<b>319,802</b>
Financed by			
Income and Expenditure Account		232,500	71,912
Capital Account	9	383,746	247,890
		<b>616,246</b>	<b>319,802</b>

The Statement of Accounting Policies on page 49, and notes 1 to 16 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 2010

	Notes	2010 €	2009 €
<b>Reconciliation of Surplus for Year to Net Cash Flow from Operating Activities</b>			
Surplus/(Deficit) for the Year		160,588	490,314
Transfer to/(from) Capital Account		135,856	(57,806)
Depreciation Charge			
– Intangible Fixed Assets	10	84,469	30,331
– Tangible Fixed Assets	6	126,378	109,008
Decrease/(Increase in Debtors		20,421	(334,685)
(Decrease)/Increase in Creditors		(100,188)	(212,207)
Loss on Disposal of Fixed Assets		248	6,811
<b>Net Cash Flow from Operating Activities</b>		<b>427,773</b>	<b>31,766</b>
<b>Cash Flow Statement</b>			
Net Cash Flow from Operating Activities		427,773	31,766
Return on Investments and Servicing of Finance			
Capital Expenditure			
Payments to Acquire Intangible Fixed Assets	10	(207,961)	(6,759)
Payments to Acquire Tangible Fixed Assets	6	(138,989)	(81,585)
<b>Increase/(Decrease) in Cash</b>		<b>80,823</b>	<b>(56,578)</b>
<b>Reconciliation of Net Cash Flow to Movement in Net Funds</b>			
(Deficit)/Net funds at Start of Year		(47,342)	9,236
Net Cash Inflow/(Outflow)		80,823	(56,578)
<b>Net Funds/(Deficit) at End of Year</b>		<b>33,481</b>	<b>(47,342)</b>

# Notes to the Financial Statements

## for the Year Ended 31 December 2010

<b>1. Grant Income</b>	<b>2010</b>	<b>2009</b>
	€	€
Department of Health and Children Grant	16,200,000	18,032,000
	<b>16,200,000</b>	<b>18,032,000</b>

<b>2. Sundry Income</b>	<b>2010</b>	<b>2009</b>
	€	€
Superannuation Deductions	327,223	357,977
Sale of Publications	76,389	63,116
Sundry Income	93,514	100,432
	<b>497,126</b>	<b>521,525</b>

<b>3. Salaries, Pensions and Related Expenses</b>	<b>2010</b>	<b>2009</b>
	€	€
Staff costs comprise		
Salaries and pensions	4,824,073	5,448,207
Social Welfare Costs – Employers' Contribution	388,528	445,041
	<b>5,212,601</b>	<b>5,893,248</b>

The average number of staff employed during the year

	84	91
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Salaries costs comprise the gross cost per employee plus employer's PRSI.

A Pension Levy deduction of €307,144 was made from staff salaries and paid over to the Department of Health and Children.

<b>4. Other Operating Costs</b>	<b>2010</b>	<b>2009</b>
	€	€
Recruitment Costs	9,924	13,738
Board Members Fees and Expenses	73,456	68,172
Travel Expenses	175,948	192,569
Insurance	31,679	52,704
Stationery, Publications and Postage	492,918	531,463
Telephone and Internet	160,630	107,259
Research Costs	289,295	159,832
Cleaning and Catering	123,023	204,374
Repairs and Maintenance	38,625	36,667
Rent and Rates	1,143,098	1,195,272
Legal and Consulting Fees	438,504	510,902
Conferences	30,269	14,606
Communications Activities	177,791	187,603
Audit Fee	13,200	15,000
Depreciation Tangible Assets	126,378	109,008
Depreciation Intangible Assets	84,469	30,331
* Other operating costs	498,165	607,536
	<b>3,907,372</b>	<b>4,037,036</b>

\* Other operating costs includes €4,319 entertainment expenditure (2009 : €11,661)

<b>4(a). Communications Activities</b>	<b>2010</b>	<b>2009</b>
	€	€
Public Relations	91,697	113,699
Industry Events	40,774	43,589
Industry Liaison	45,320	30,315
	<b>177,791</b>	<b>187,603</b>

### 5. Local Authority Veterinary Servic

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 Children and the Food Safety Authority of Ireland. Previously the Department of Agriculture, Fisheries and Food had funded the service.

# Notes to the Financial Statements

for the Year Ended 31 December 2010

6. Tangible Fixed Assets	Computer Equipment €	Office Equipment €	Office Furniture €	Leasehold Improvements €	Scientific Equipment €	Total €
<b>Cost</b>						
At 1 January 2010	773,699	149,102	381,179	61,935	136,188	1,502,103
Additions	52,341	4,720	8,530	798	72,600	138,989
Disposals	(128,447)	(249)	(9,032)	(00)	(00)	(137,728)
<b>At 31 December 2010</b>	<b>697,593</b>	<b>153,573</b>	<b>380,677</b>	<b>62,733</b>	<b>208,788</b>	<b>1,503,364</b>
<b>Accumulated Depreciation</b>						
At 1 January 2010	700,134	113,409	354,867	42,958	61,384	1,272,752
Charge for the year	66,097	14,049	9,767	5,147	31,318	126,378
Depreciation on Disposals	(128,395)	(249)	(8,837)	(00)	(00)	(137,481)
<b>At 31 December 2010</b>	<b>637,836</b>	<b>127,209</b>	<b>355,797</b>	<b>48,105</b>	<b>92,702</b>	<b>1,261,649</b>
<b>Net Book Value</b>						
<b>At 31 December 2010</b>	<b>59,757</b>	<b>26,364</b>	<b>24,880</b>	<b>14,628</b>	<b>116,086</b>	<b>241,715</b>
<b>At 31 December 2009</b>	<b>73,565</b>	<b>35,693</b>	<b>26,312</b>	<b>18,977</b>	<b>74,804</b>	<b>229,351</b>

7. Debtors and Prepayments	2010	2009
Amounts Falling Due Within One Year	€	€
Sundry Income	750	8,378
Prepayments	321,286	334,079
	<b>322,036</b>	<b>342,457</b>

8. Creditors and Accruals	2010	2009
Amounts Falling Due Within One Year	€	€
Trade Creditors	64,154	138,264
Accruals	14,100	15,000
Payroll Accruals	8,311	9,916
Pension Levy	0	26,988
Tax Creditor PAYE/PRSI	(484)	0
Tax Creditor - VAT	(991)	(80)
Tax Creditor - PSWT	37,925	33,114
	<b>123,014</b>	<b>223,202</b>

## Notes to the Financial Statements

### for the Year Ended 31 December 2010

<b>9. Capital Account</b>	<b>2010</b>	<b>2010</b>	<b>2009</b>	<b>2009</b>
	€	€	€	€
At 1 January		247,890		305,696
Transfer from/(to) Income and Expenditure Account				
Funds Allocated to Acquire Fixed Assets	138,989		81,585	
Funds Allocated to Acquire Intangible Assets	207,961		6,759	
Amount Released on Disposal	(248)		(6,811)	
Amount Amortised in Line with Asset Depreciation	(210,846)	135,856	(139,339)	(57,806)
<b>Balance at 31 December</b>		<b>383,746</b>		<b>247,890</b>

<b>10. Intangible Fixed Assets</b>	<b>2010</b>	<b>2009</b>
	€	€
1 January, Opening Net Book Value	18,537	42,109
Additions at Cost	207,961	6,759
Less Depreciation Charge for the Year	(84,469)	(30,331)
<b>31 December, Closing Net Book Value</b>	<b>142,029</b>	<b>18,537</b>

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 (2009 €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.

	<b>2010</b>	<b>2009</b>
	€	€
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 2010

12. Board Remuneration	2010	2009
	€	€
Eamonn Ryan – Chairman	17,100	18,667
Charles Daly – Board Member	7,695	8,400
Eamon Corcoran – Board Member	8,463	0
John Daniel Collins – Board Member	7,695	8,400
Tom Collins – Board Member	7,695	8,400
Albert Flynn – Board Member	7,695	8,400
Anne Nolan – Board Member	7,695	8,400
Eimear Killian – Board Member	7,695	5,684
	<b>71,733</b>	<b>66,351</b>

Expenses paid to the Chairman and Board members in 2010 amount to €1,723 (2009 €1,821).

13. CEO Remuneration	2010	2009
	€	€
Chief Executives Remuneration	153,885	88,825
Delegates Allowance	343	759
	<b>154,228</b>	<b>89,584</b>

The CEO did not receive any Performance Related Award in 2010 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. Going Concern

In October 2008, the Minister for Finance, announced that, under forthcoming legislation, the Food Safety Authority of Ireland would be merged into a Public Health and Medicines Safety Authority at a future date.

In June 2010, the Minister for Finance, announced that, the impending merger would not now be going ahead and the Food Safety Authority of Ireland would remain as a stand-alone agency.

## 15. 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.

## 16. Approval of Financial Statements

The Financial Statements were approved by the Board on 20th June, 2011.





**Food Safety Authority of Ireland**

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