



## working together for food safety

# fsai news

november/december 2006

food safety authority of Ireland ISSN 1393-6972 volume 8 issue 6

One of the key functions of the FSAI is to ensure the coordinated and seamless delivery of food safety services across the food chain. This requires that all stakeholders work together, with the goal of improved consumer protection always in mind. The FSAI defines the consumer as its primary customer and, through its activities, places great emphasis on protecting public health.

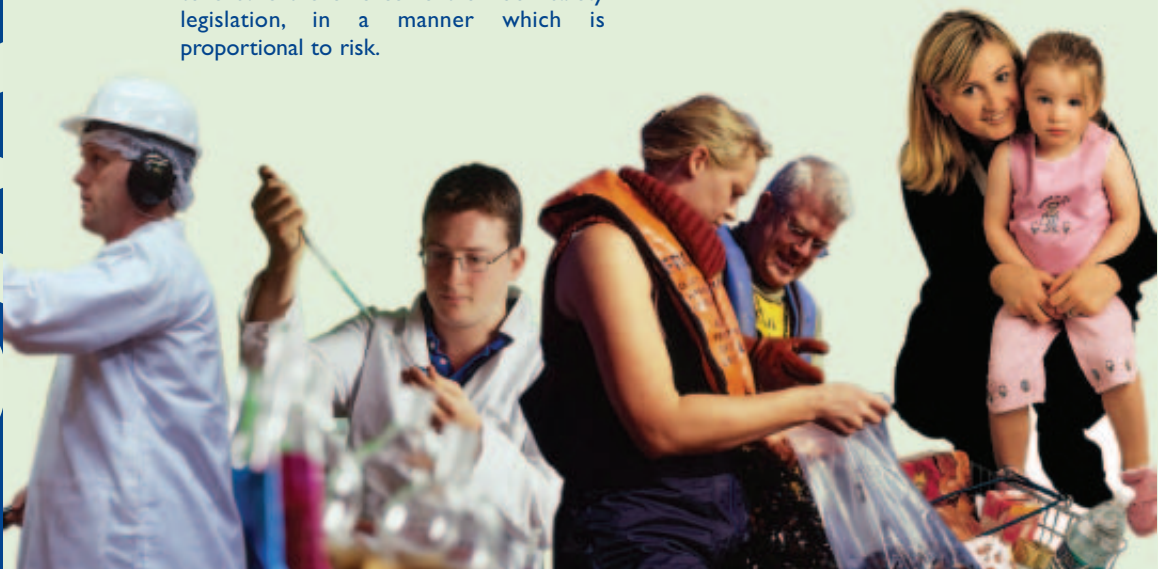
The enforcement of food safety legislation, by the official agencies, through the service contract process, is an integral part of achieving this seamless inspection service for food safety. The FSAI regularly hosts national and regional cross-agency meetings to facilitate interaction between the official agencies. The EU food hygiene Regulations, part of the hygiene package, which entered into force in January of this year, provide new challenges and opportunities for inspectors. The FSAI has been, and continues to work with, the official agencies to ensure the enforcement of food safety legislation, in a manner which is proportional to risk.

The industry forums, which are now well established within the FSAI, enable a particular sector of the food industry to come together, in a non-competitive arena, to discuss food safety, and advance best hygienic practice in their sector. There are currently four forums in place:

- Retail Forum
- Food Service Forum
- Artisan Forum
- Molluscan Shellfish Safety Committee

Food business operators, with whom the primary responsibility for ensuring safety of the food they produce rests, must ensure that they are compliant with all relevant legislation. The official agency staff and the FSAI should be used, by food business operators, as valuable information resources.

The FSAI wish you a very merry Christmas and a happy and healthy New Year!



- 2 salt reduction initiative in bread in Ireland
- 3 fsai & daf meat hygiene regional meetings
- ann westby memorial lecture
- hygiene package training
- counteracting obesity
- efsa consultation
- 4 regional meetings of the local authority veterinary service

- 4 principal environmental health officers meeting
- national food safety surveillance system goes live
- cope foundation participate in food hygiene training
- 5 fsai assists in united nations project in mozambique
- register of approved establishments
- retail food show

- 6 new molecular method launched for analysis of *Salmonella* Typhimurium
- study visit from malta
- 7 new food safety consultative council
- prison service receives recognition for food services
- 8 fsai christmas card
- new appointment
- recent publications

# salt reduction initiative in bread in ireland

The FSAI has been working with the food industry to secure universal, gradual and sustained reductions in the level of salt (sodium chloride) in processed foods. The target is to achieve an adult population, average salt consumption of 6g per day by 2010. The science behind the effect of salt on health is summarised in the FSAI's Scientific Committee report Salt and Health: Review of the Scientific Evidence and Recommendations for Public Policy in Ireland ([www.fsai.ie](http://www.fsai.ie)). Analysis of the Irish adult food consumption data available from the Irish Universities Nutrition Alliance (IUNA), demonstrated that meat and fish products contributed 29.8% of total sodium intake, and bread and rolls contributed 25.9% of total sodium intake, from processed foods. The total salt intake from food was estimated to be 8.25g per day (3.25g sodium).

## Targeted Approach

The FSAI has entered into discussions with different food sectors based on their overall contribution to salt intake. Many of these discussions have been brokered by Food and Drink Industry Ireland (FDII), who have managed to bring all major manufacturers together to work on a sectoral commitment to salt reduction. The FSAI has also been helped by the western region public analyst's laboratory in Galway, in its monitoring programme for sodium levels in foods. Consequently, there is a rolling programme to monitor the trends in salt reduction in foods on the Irish market. Each year, food businesses are asked to send updates to the FSAI and commitments for further salt reductions into the future. This monitoring activity allows the FSAI to validate the updates, and highlight other areas that need work.

One of the first food sectors to enter into discussions with FSAI was the bread sector, represented by the Irish Bread Bakers Association (IBBA). This body includes Brennans, Johnston Mooney and O'Brien, Irish Pride and Pat the Baker. Other discussions were held with Cuisine de France. Further correspondence and subsequent salt reduction commitments were also gained from Allied Bakeries Ireland, Kylemore Foods Group Ltd, Stapletons of Roscrea, Old Mills Bakery, McCambridge Ltd, James Kelly & Son and Neville's Bakery. The principal commitment from these manufacturers was to make a 10% reduction in the salt content of white and brown bread.

## Monitoring

The FSAI monitored a limited number of bread samples in 2003 (n=80), and a more extensive range of bread samples at the end of 2005 and early into 2006 (n=173). The method used allows the FSAI to look at the general salt content trends in bread on the Irish market, by analysing single samples of a range of available brands. This

does not allow for detailed study of the salt content of a single brand, which will vary slightly within batch, and between batches. However, since it is the salt content of the general bread category that is of interest when we are studying population intake, the method suits this purpose. Figure 1 shows a comparison between the sodium content of bread in the two surveys. It demonstrates that the average salt content of bread has gone down, although, there has not been a reduction in the upper levels of the salt content distribution. This is probably since the upper levels of this distribution are actually contributed by soda breads, which use sodium bicarbonate as their raising agent, in addition to salt. However, McCambridge Ltd has successfully reduced the sodium content of its brown soda bread, to only 472mg/100g (1.2g salt equivalent), which shows that significant sodium reductions can be made in this bread category, without loss of quality.

Table 1 shows a summary of the salt reduction initiative in bread in Ireland. There have been statistically significant reductions in white batch, wholegrain, wholemeal, white and brown bread. Further study of the IBBA contribution, confirmed that it had achieved the 10% salt reduction in white and brown bread, which it committed to.

The FSAI would like to extend its congratulations to all of the bakers involved in the salt reduction programme, as well as the retailers who have been targeting similar salt reductions, in their own brand bread. However, there are still reductions to make. FSAI would like to see the salt reduction initiative applied to all bread categories, including soda bread, and a further reduction in the overall sodium content of bread. These reductions are certainly going to be challenging for the bread industry, but they are essential if we are to reap the public health rewards that we will see if we achieve the 6g daily salt consumption target in 2010.

Figure 1: Comparison of sodium in bread between 2003 and 2006

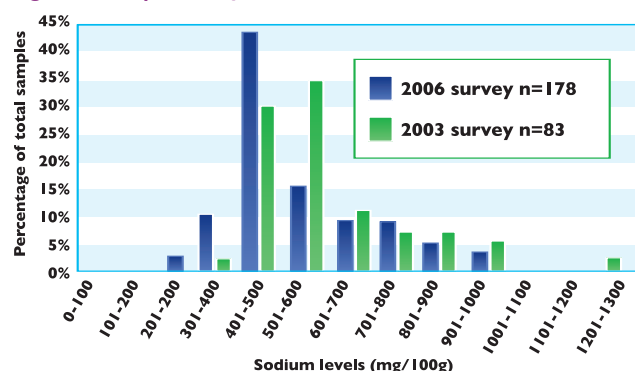


Table 1: Sodium content of bread in Ireland 2003 and 2005/6

Bread Category	Average sodium mg/100g (2003)	Average sodium mg/100g (2005/6)	% Difference (2005/6 to 2003)	n (2003)	n(2005/6)	t-test (alpha=0.05)
White soda	826	753	-9.7%	9	16	0.072
Brown soda	787	772	-1.9%	5	25	0.408
<b>White batch</b>	<b>642</b>	<b>544</b>	<b>-18.0%</b>	<b>5</b>	<b>10</b>	<b>0.036</b>
<b>Wholegrain</b>	<b>559</b>	<b>428</b>	<b>-30.6%</b>	<b>7</b>	<b>17</b>	<b>0.001</b>
<b>Wholemeal</b>	<b>552</b>	<b>456</b>	<b>-21.0%</b>	<b>13</b>	<b>9</b>	<b>0.008</b>
<b>White</b>	<b>503</b>	<b>479</b>	<b>-5.0%</b>	<b>17</b>	<b>47</b>	<b>0.019</b>
<b>Brown</b>	<b>494</b>	<b>442</b>	<b>-11.8%</b>	<b>12</b>	<b>23</b>	<b>0.012</b>
Rolls	520	476	-9.2%	12	31	0.146
<b>All Bread</b>	<b>580</b>	<b>537</b>	<b>-8.0%</b>	<b>80</b>	<b>178</b>	<b>0.005</b>
Items in bold show statistically significant differences in the means 2003-2005 at the 95% confidence level (t-test two tail assuming unequal variance)						
Total as salt(g)	<b>1.47</b>	<b>1.36</b>				



# fsai & daf meat hygiene regional meetings

The FSAI and Department of Agriculture and Food (DAF) meat hygiene regional meetings took place during the months of October and November. Eight meetings were held across the country and were attended by DAF veterinary inspectors and agricultural officers. The meat hygiene division is responsible for ensuring the highest standards of food safety and animal welfare are achieved in large scale meat slaughterhouses and processing plants under the supervision of DAF.

The theme of the meetings was the implementation of official controls. Presentations on the new service contract, enforcement of the new hygiene legislation, update on labelling and traceability audits, inspection returns and ongoing challenges with implementing the hygiene package were given by FSAI staff. DAF provided updates from the Central Meat Control Laboratory, including National Residue Plan results, as well as presentations on working groups and training, the re-approval process

for meat establishments under the hygiene package, animal transport/welfare and emergency slaughter. Presentations were also given by staff from DAF's Special Investigation Unit regarding custody of samples, tampered tags and detention of carcasses. These meetings continue to be a useful forum for colleagues to come together and discuss recent developments in the field of food safety.

## hygiene package training

The FSAI hosted eight one-day hygiene package training workshops for environmental health officers in October. These workshops were the third phase of a training process agreed by the FSAI - Health Service Executive - Department of Health and Children Food Safety Legislation Committee. The workshops were held in Cork, Galway and Dublin and aimed to:

- clarify food business operators' responsibilities under Regulation 2073/2005 on microbiological criteria for foodstuffs
- discuss the use of Regulation 2073/2005 for official control
- clarify issues relating to HACCP flexibility
- clarify outstanding issues in relation to registration of food premises

These interactive workshops focused on microbiological criteria and HACCP flexibility, through case studies and question and answer sessions. Attendees were also provided with an opportunity to raise any questions they had in relation to registration of food businesses during the workshops.

Feedback from the workshops was extremely positive. Attendees welcomed the interactive approach, as it provided them with an opportunity to work through the legislation and raise and discuss issues.

## efsa consultation

The European Food Safety Authority (EFSA) is currently running a consultation regarding the implementation of fees for processing authorisation files. The purpose of the consultation is to gather the views of interested parties, on the feasibility and advisability, of presenting legislative

proposal enabling EFSA to receive fees for processing authorisation files. The consultation closes on 15th February 2007. Full details of the consultation are available on the EFSA website at: [http://ec.europa.eu/food/consultations/index\\_en.htm](http://ec.europa.eu/food/consultations/index_en.htm)



Alan Reilly, FSAI and Sean Power, Minister of State at the Department of Health and Children, pictured at the European Ministerial Conference on Counteracting Obesity: Diet and Physical Activity for Health, organised by the World Health Organization in Istanbul. The conference brought together high level representatives from the 53 countries in the WHO Europe region, with a view to giving political impetus to the campaign against obesity, and the promotion of healthier diets and more physical activity. Ireland signed up to an European Charter on counteracting obesity, that aims to stem, and reverse, the obesity epidemic that is on the increase across Europe.

## ann westby memorial lecture



This year's Ann Westby Memorial Lecture was held in the Royal Irish Academy, Dawson Street, Dublin on Thursday 7 December. The annual lecture is in honour of our former Chief Executive, Ann, who sadly passed away in 2003. The lecture was presented by Lord Christopher Haskins, former Chairman of Northern Foods and chairman of the UK Government's Better Regulation Task Force from 1997 to 2002.

In his lecture, Lord Haskins discussed regulation of the food industry from Victorian times to the modern day. He also spoke about his five principles for better regulation, which are: accountability, transparency, proportionality, targeting and consistency.

*Pictured at the Ann Westby Memorial Lecture were Dr Daniel O'Hare, Chairman, FSAI, Dr John O'Brien, CEO, FSAI and Lord Christopher Haskins.*





## regional meetings of the local authority veterinary service

The second round of the 2006 local authority regional meetings took place in November. Both meetings were well attended with over 40 local authority participants.

Denis Healy, Department of Agriculture and Food, discussed issues surrounding sampling

under the National Residue Plan. Ciarán O'Sullivan and John Coady from the FSAI gave presentations on audits, including the recent Food and Veterinary Office (FVO) mission on BSE, the FVO mission on official controls as well as FSAI specified risk

material (SRM) audits. Pat O'Mahony and Brendan Smyth of the local authority veterinary service (LAVS) updated the group on the work of the FSAI LAVS Standardisation Working Group.

## principal environmental health officers meeting

The FSAI and the principal environmental health officers (PEHOs) held a national meeting on the 7th & 8th November. PEHOs were updated on the progress of the Multi-Annual National Control Plan (MANCP), and use of the Safety Net extranet system. The EU review of labelling, which is currently in progress, and new EU Regulation regarding health claims, were

also discussed. The FSAI updated the meeting on the specified risk material and labelling and traceability audits which are being carried out at present. The group were also informed of the EU Food and Veterinary Office (FVO) missions planned for 2007. Data from the 2005 section 48(8) reports and an update on the National Environmental Health Service Information

Systems User Group (NEISUG) was presented by FSAI staff. Interagency supervisory arrangements, and approval of certain establishments, under Regulation 853/2004, were discussed on the first day of the meeting. The PEHOs were given an opportunity to discuss this area further, during a breakout session.

## national food safety surveillance system goes live

Earlier this year, the national food safety surveillance (NFSS) system within FSAI went live, with data from seven official food microbiology laboratories (OFML) for the years 2002 to 2005.

This data, which had been received by FSAI as hard copy reports for many years, has now been migrated to the NFSS system. The new system will allow ease of access to analyse the data, as well as facilitating direct upload of extracts from OFML and public analyst's laboratories (PAL) laboratory

information management systems, and other official agency data systems.

The NFSS system is intended to be the repository for a wealth of national data relating to food sample analysis and establishment inspection. It will also be a valuable resource to the Irish food safety community. The intention is to develop a link between the characteristics of establishments and the analysis results of samples sourced there.

At present, access is via Business Objects within the FSAI and analyses for regular use are under development. At the same time, processes are being developed to handle OFML data on a month-to-month basis, thereby improving the timeliness of its availability. It is intended to manage PAL data in a similar way. The first establishment data to be incorporated into the NFSS system will be Health Services Executive (HSE) environmental health service system extracts.

## cope foundation participate in food hygiene training

COPE foundation provides a comprehensive range of services for 1,600 children and adults with an intellectual disability, at over 60 locations throughout Cork.

In July of this year, Sarah Murphy, Helen Buckley and Mark Twomey of the COPE Foundation, Mallow, completed the

(EHOA) primary course in food hygiene. The tutor for the course was Brid Horgan, of north Cork environmental health department.

*Pictured at the COPE foundation award day are (l-r) Sarah Murphy, Sean Nagle - HSE, Mark Twomey and Helen Buckley.*





# fsai assists in united nations

## project in mozambique

The FSAI was recently invited by the United Nations Industrial Development Organization (UNIDO) to assist in a project in Mozambique. The project is focused on a number of areas, such as, upgrading the food microbiology and chemical analytical laboratories. This upgrading of laboratories will support food inspection, and facilitate exports in selected food sectors, such as cashew nuts, honey, fish and fruit and vegetables. The main goal of the project is a significant increase in the amount of food exported, and in food products certified as compliant with international standards.

The project will also support the strengthening of services provided by the National Institute for Quality, Standardisation and Metrology. These services include calibration, repair and maintenance activities for food testing laboratories and industry. It is also expected that food testing laboratories will be accredited to recognised international standards.

The FSAI's involvement was in relation to enhancing the capacities of the various food control agencies in Mozambique. Seminars and

workshops were organised with senior officials in a number of Government ministries including the Ministries of Health, Commerce and Trade, Fishery, Agriculture and the National Institute for Quality, Standardisation and Metrology. The aim of the workshops was to formulate a plan for better coordination on food control, between these organisations, leading perhaps to the establishment of a food safety panel.

Mozambique has a population of 19 million people whose economy is only beginning to be developed, after the country was devastated by a lengthy war. It has a well developed fishing industry, which is approved for export to the EU, and it is hoped to further develop the food sector. The FSAI's participation in the project was funded by UNIDO. "Irish Aid" is the Irish Government's programme of assistance to developing countries. Ireland established a bilateral aid programme with Mozambique in 1996. It is now Ireland's largest country programme with a budget in 2006 of €43 million.

## register of approved establishments

Under Regulation (EC) No 852/2004 on the hygiene of foodstuffs, which came into force in January 2006, all establishments preparing foodstuffs must be registered. Furthermore, those establishments handling products of animal origin, for which hygiene conditions are laid down in Regulation (EC) No 853/2004, must be approved by the competent authority.

Standard operating procedures for approval of establishments under local authority veterinary service (LAVS) supervision have been developed through the LAVS standardisation working group in consultation with the FSAI.

Regulation 882/2004, requires all Member States to maintain up-to-date lists of approved establishments and make these lists available to other Member States and the general public. The list of approved

local authority meat establishments is now maintained, updated weekly and published, by the FSAI, as required under the legislation, on the FSAI website. There is also a link to the EU website where all Member States publish similar lists. The Department of Agriculture and Food (DAF) maintains a similar list of establishments under its supervision. The list of DAF supervised milk and milk product establishments and a link to DAF supervised meat establishments are also available on the FSAI website.

For the FSAI approved establishment list visit:  
[http://www.fsai.ie/industry/apprvd\\_food\\_est/industry\\_apprvd\\_food\\_est.asp](http://www.fsai.ie/industry/apprvd_food_est/industry_apprvd_food_est.asp)

For the EU approved establishment list visit:  
[http://ec.europa.eu/food/food/biosafety/establishments/list\\_en.htm](http://ec.europa.eu/food/food/biosafety/establishments/list_en.htm)

## retail food show

The FSAI recently had an information stand at the retail food show. The retail food show is aimed at butchers, delicatessens, catering outlets, wholesalers, processors, small food firms, speciality food retailers, suppliers and chefs. The FSAI is always keen to avail of opportunities to meet with food business operators, and during this show there was very good interaction with attendees.

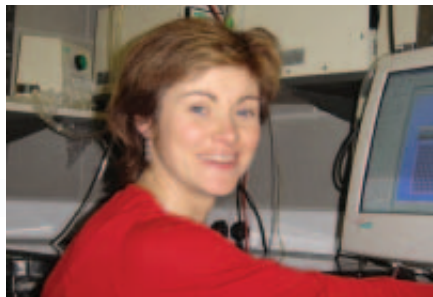
Questions from attendees related to the FSAI business start-up pack, labelling queries, in particular, labelling of products packed on the premises for the consumer, and products pre-packaged and sold at farmers' markets. There were also questions relating to the Health (Country of Origin of Beef) Regulations, 2006.

The most popular publications distributed to attendees were *Guidance Note No. 17: The Labelling of Meat, New Food Law - Are You Ready?*, and the HACCP Pack with the HACCP butcher shop leaflet.



Eamon Horgan and Aiden Scanlon, at the FSAI stand at the retail food show.

# new molecular method launched for analysis of *Salmonella* Typhimurium



*Geraldine Doran, Medical Scientist, NSRL.*

*Salmonella* is one of the most common foodborne infections worldwide. In Ireland each year, more than 500 human cases of salmonellosis are confirmed by laboratory testing. It is generally accepted that this number represents only a minority of human infections, as many people with infectious diarrhoea do not have a stool specimen sent to a laboratory. The role of the National *Salmonella* Reference Laboratory (NSRL) is to receive salmonella isolates from other laboratories, to confirm that they are salmonella and to type the isolates in detail. Detailed typing is performed to assess how similar isolates from different parts of the country are to each other. Evidence that a group of isolates are very similar to each other may help to confirm the suspicion of an outbreak of infection, and in some cases may be the first evidence that an unsuspected outbreak is in progress.

There are more than 2,000 different serotypes of salmonella, with *S. Typhimurium* being the second most common serotype isolated in humans, animals and food in Europe and the USA. As *S. Typhimurium* is so common, isolates are divided into subgroups to help track the spread of infection, for public health purposes. Phage typing has been widely used in reference laboratories for this purpose. It is based on

the interactions of a panel of viruses to the bacteria. Phage typing allows division of *S. Typhimurium* into many phage types, however, for some years now, both in Ireland and elsewhere, a small number of closely related phage types DT104 and DT104b account for a high proportion of all *S. Typhimurium* isolates. This creates difficulty for interpretation of results, because when one group of isolates is very widespread, many people become infected with that common phage type. In these circumstances the phage typing results do not help in determining if the individual infections are likely to be connected to each other. In these situations, other methods that divide the *S. Typhimurium* DT104 family into more precise subgroups are required. These subdivisions are now based mainly on molecular methods that examine the DNA of the isolates.

Standardised pulsed field gel electrophoresis (PFGE) has become the "gold standard" molecular method for typing salmonella isolates. The NSRL has been using PFGE for some years and is certified as performing PFGE to the standards required for participation in the Europe-wide PulseNet Europe programme. In a previously published study, the NSRL has shown that PFGE is of very limited value in Ireland in subdividing *S. Typhimurium* DT104 isolates into smaller groups.

Over the past 18 months, the NSRL has been establishing and evaluating a new molecular method for subdividing the *S. Typhimurium* DT104 family. The method used was described by Lindstedt and colleagues in 2004.

The new method, often referred to as multi-locus variable number tandem repeat analysis (MLVA), is based on repetitive DNA sequences, named variable number of

tandem repeats (VNTR). Tandem repeats are pieces of repetitive DNA which mutate at a very high rate and therefore, allow subdivisions to be recognised among isolates which are very closely related, such as those of the DT104 family.

Two hundred and seventy isolates of the DT104 family from humans, animals and the environment, that were previously examined by PFGE, have been examined by MLVA. Fifty isolates were from 15 suspected outbreaks. MLVA profiles were forwarded to the Norwegian School of Veterinary Science, Oslo for comparison with known VNTR profiles.

The PFGE method divided the 270 isolates into seven groups, while MLVA divided the 270 isolates into 88 distinct groups. Unrelated isolates, including isolates from different suspected outbreaks, were frequently indistinguishable from each other by the PFGE method. With MLVA, groups of isolates from a suspected outbreak were identified as closely related to each other and were generally different from groups of isolates associated with unrelated outbreaks. Other clusters of closely related isolates were also observed with MLVA suggesting that they may represent unrecognised outbreaks. Irish MLVA profiles were compared to those in the Norwegian MLVA database. Thirty-eight Irish profiles were new to the Norwegian bank. Some Irish profiles were indistinguishable from the profiles of human isolates from Norway (10), Cyprus (2), Spain (5), Romania (1), Poland (1) and a canine isolate from Norway.

MLVA is a new method of analysis which will be performed by the NSRL and will enhance the surveillance and outbreak detection of *Salmonella Typhimurium*.

## study visit from malta

The FSAI and the Central Science Laboratory in York are partners in an EU funded Phare project in Malta. The final part of the programme for the Maltese delegation was a study visit to Ireland to meet with colleagues, exchange experiences and witness the application and supervision of food safety control systems. The first group visited in September and the second group visited in October.

*Pictured are the Maltese delegation (l-r) Sandro Sammut, John Scerri, Malcolm Vella Haber and Mario Cassar, with EHOs from HSE Dublin/Mid-Leinster Region: Catriona Dempsey, Shauna McCuaig, Elaine Holmes, Mary Keane, Ashling Rodden, Aine Hendrick and Jia Fang.*





# new food safety consultative council



The Food Safety Consultative Council of the FSAI acts as a forum for debate on food safety issues and provides advice to the FSAI Board on areas of relevance. The first Consultative Council was in place for the past five years and had reached the end of its term. A new Consultative Council, chaired by Ms Veronica Campbell, has now been established and held its first meeting on 6 December.

The Consultative Council meets quarterly, and through the course of its meetings, examines segments of the food chain, from farm to fork, to review the food safety initiatives already in place, and those required to ensure consumers' interests are to the forefront. The Consultative Council is

a constructive vehicle for consumers and industry to provide input to the agenda of the FSAI.

The members of the new Food Safety Consultative Council are:

- Ms Veronica Campbell, Campbell Bewley Group (Chair)
- Ms Darina Allen, Ballymaloe Cookery School
- Dr J Gerard Barry, Teagasc, Ashtown Food Research Centre
- Mr Kevin Bracken, Bracken's 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, Cork Public Analyst's Laboratory
- Mr Derek Deane, Irish Farmers' Association
- Mr Dermott Jewell, Consumers' Association of Ireland
- Mr Muiris Kennedy, Bord Bia
- Ms Fiona Lalor, Maree Gallagher Associates
- Ms Margaret Leahy, Organic Farmer
- Mr Peter Marshall, Irish Food Quality Certification
- Ms Sara Morris, Communications and Public Affairs Specialist
- Mr Martin Mullane, Dairy and Meat Industry Specialist
- Mr Eoin McBennett, Pearse Trust
- Mr Tim O'Brien, Franzini's Restaurant
- Ms Brid O'Connor, Office of the Director of Consumer Affairs
- Mr Henry O'Neill, Restaurants Association of Ireland
- Mr Bill Paterson, Tesco Ireland
- Ms Anne Quirke, Consumer
- Ms Breda Raggett, Consumer

## prison service receives recognition for food services

The Finnish EU Presidency recently organised a conference on Building Sustainable Quality in Public Governance. One of the presentations at the conference was entitled Quality Management of Prison Food. The presentation described how a management change project, driven by continuous improvement, brought about significant improvements to the prison service's catering activities. The project began with a comprehensive training review

for all food workers. This included, for the first time, the involvement of inmates of the service's 14 institutions, working alongside permanent staff.

A set of documented standards for prison catering were developed and introduced. These standards are now reviewed on an ongoing basis to ensure they reflect current practice. Supplier performance is now subject to rigorous monitoring by way of

agreed specification. Foodstuffs delivered to each of the 14 sites are subject to detailed receiving inspection, upon receipt.

The Irish Prison Service food services initiative was one of the winners of the Taoiseach's Public Service Excellence Awards in 2005. The food safety management systems in the Irish Prison Service have also been accredited to internationally recognised standards.



### The following Regulations have been introduced over the last few months in Ireland:

**S.I. No. 489 of 2006** European Communities (Pesticide Residues) (Foodstuffs of Animal Origin) (Amendment) (No. 3) Regulations, 2006

**S.I. No. 492 of 2006** European Communities (Pesticide Residues) (Cereals) (Amendment) (No. 3) Regulations, 2006

**S.I. No. 554 of 2006** European Communities (Avian Influenza) (Protections measures relating to Third Countries) Regulations, 2006

**S.I. No. 555 of 2006** European Communities (Avian Influenza) (Amendment of Regulations) (No. 3) Regulations, 2006

**S.I. No. 565 of 2006** Abattoirs (Control of designated bovine offal) (Revocation) Regulations, 2006

**S.I. No. 566 of 2006** European Communities (Plastics and other materials) (Contact with Food) (Amendment) Regulations, 2006

**S.I. No. 579 of 2006** European Communities (Foodstuffs Intended for Particular Nutritional Uses) Regulations, 2006



## mailing list

*fsainews* is a resource for all public health professionals, researchers, food scientists, food hygienists and quality control personnel working in food safety.

**We would like to ensure that anyone who may find it useful receives a copy.**

If you think there is someone else in your organisation who would benefit from receiving a copy please fill in the form below. This form can also be used to amend your own mailing details if required.

Please tick here if you would prefer to receive the newsletter by email ☐

### Change of mailing details:

Name .....

Job Title .....

Address .....

.....

Email .....

### Please add the following person to your mailing list for future issues of *fsainews*:

Name .....

Job Title .....

Address .....

.....

Email .....

### Please return this completed form to:

**Bernadette Colley, Food Safety Authority of Ireland, Abbey Court, Lower Abbey Street, Dublin 1.**

## fsai christmas card



*Congratulations to Aisling Reilly who won the FSAI Christmas card competition.*

## new appointment



Rhodri Evans has recently been appointed as Chief Specialist, Toxicology with the FSAI. Rhodri has a degree and PhD in Biochemistry from the University of Wales, Cardiff. Rhodri joins us from the UK Food Standards Agency (FSA) where he headed work on the control of additives and flavours in food.

Rhodri has extensive experience in the assessment and regulation of the safety of chemicals in food, at European level. Rhodri is a past Chair of the Council of Europe Committee of Experts on Flavouring Substances.

His responsibilities at the FSAI are to ensure that consumer interests are taken into account in the safety assessment of food contaminants, additives and flavourings, and to provide scientific advice to all stakeholders in relation to chemical risks in food. Rhodri will support the work of the FSAI's Food Additives, Chemical Contaminants and Residues Sub-committee, in carrying out risk assessments of food contaminants, of specific relevance to the Irish consumer, and in the safety evaluation of new food additives and flavourings.

## recent publications

The following publications have recently been produced by the FSAI:

- Leaflet - Allergens

This publication is available on our website at [www.fsai.ie/publications](http://www.fsai.ie/publications).

Editor:

**Ruth Fitzsimmons**

Contributors:

**Wayne Anderson  
Anne-Marie Boland  
Gail Carroll  
Ray Ellard  
Anne-Marie Kierans  
Miriam McDonald  
Eileen O'Dea  
Jane Ryder**

External Contributors:

**Martin Cormican,**  
National Salmonella  
Reference Laboratory

**Brid Horgan,**  
HSE Southern Area

Permission is granted to reproduce information contained herein with appropriate credit.

© 2006



**Abbey Court, Lower Abbey Street, Dublin 1**  
Tel: (01) 8171300  
Fax: (01) 8171301  
E-mail: [newsletter@fsai.ie](mailto:newsletter@fsai.ie)  
Website: [www.fsai.ie](http://www.fsai.ie)

