



public consultation on food labelling

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Irish consumers and interested parties are invited to express their views and opinions on food labelling by means of a national public consultation which is currently open on our website. This process is in light of an EU proposal to amend labelling regulations, which will ultimately ensure greater food safety protection by allowing consumers to make informed decisions on food purchases.

The new proposed regulation will apply to all stages of the food chain and aims to consolidate and update the current EU labelling legislation, providing accurate and comprehensive information that is clearly presented on packaging. A number of proposals for food labels are covered, including:

- Mandatory front of pack declaration of all nutrients including energy, fats, saturates and carbohydrates
- Clarity with minimum font size of at least 3mm
- Name of food and net quantity must be declared in the same field of vision
- Allergen labelling must be displayed on all food displayed in retail outlets, restaurants and other catering outlets
- Country of origin must be declared
- Full mandatory labelling on all alcoholic beverages.

Pictured during the launch of the labelling consultation are sisters Gemma and Ellen Staunton from Lucan.

There is great public interest in the relationship between diet and health and it is important that information on labels about the nutritional value of foods is accurate and above all, easy to understand. The European Commission's proposal for a new regulation marks the first step in a process to negotiate new laws which would improve clarity and accuracy in food labelling.

The closing date for responses is 19 September 2008. All comments will be considered in the FSAI submission to the Department of Health and Children and will form the structure of Ireland's national policy on food labelling and contribute to the Irish response on the European Commission's new labelling proposals.

To submit your views, please see:
www.fsai.ie/consultations



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scientific opinions from efsa

The European Food Safety Authority (EFSA) has recently issued a number of scientific opinions.

opinion on the safety of aluminium from dietary intake

The EFSA Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) has provided a scientific opinion on the safety of aluminium from all dietary sources.

Aluminium compounds occur naturally in many foods and can also be present in foodstuffs through the limited use of certain aluminium-containing food additives, or through leaching during cooking or storage in aluminium containers such as foil trays or aluminium saucepans. As aluminium can accumulate in the body following exposure via the diet, EFSA considered that it was appropriate to set a Tolerable Weekly Intake (TWI). A TWI is established for many contaminants in the diet and is a conservative assessment of the level that can be consumed every week over a lifetime without any appreciable risk to health.

Compounds of aluminium have been shown in experiments with animals to have effects on the male reproductive system and on the developing embryo. Neurological effects have also been observed in animal studies and in humans who have been exposed to high levels of aluminium either via occupational exposure, or in patients who have undergone dialysis where improperly purified water had been used.

When establishing the TWI, EFSA incorporated large safety factors to take into account uncertainty over the possible varying sensitivity between individuals and also differences between the responses seen in experimental animals and any possible effects that may be seen in humans. Exposure to aluminium at levels slightly above the TWI is therefore unlikely to cause adverse effects.

Aluminium in the Irish diet can come from a number of different sources, including its natural presence in certain foods and crops, from the use of certain food additives that contain aluminium and from its possible migration from aluminium containing food contact materials. The highest predicted contribution to aluminium levels in the Irish diet is from tea (high levels are naturally present in tea leaves), along with cereal crops and cereal based foods such as breads and certain cakes and pastries, either from the natural presence in grains or from the use of certain food additives. In addition some vegetables, fruit, meat and dairy products may naturally contain aluminium. There may also be an additional contribution due to leaching from aluminium food contact materials such as pots and foil trays. Drinking water represents only a minor source of exposure however.

Many of the foods which are the main contributors to aluminium intake are also important components of a healthy diet. The way in which data on the composition of food is collected and analysed means that only information on the total aluminium content of food is available, and not information on whether it is present naturally, as a result of the use of aluminium-containing additives, or released into food during processing and storage from aluminium-based containers. The FSAI considers, however, that overall exposure to aluminium for consumers in Ireland is below the safety level established by EFSA and therefore is not recommending that people change their diet as a result of the EFSA advice.

To view the full EFSA opinion, see: <http://tinyurl.com/6dhebt>

opinion on animal cloning

EFSA has recently published a scientific opinion on the implications of animal cloning on food safety, animal health and welfare and the environment.

Animal cloning is a form of animal reproduction that does not require the union of a sperm and an egg. The most common animal cloning technique is referred to as somatic cell nuclear transfer (SCNT) where the nucleus of an immature egg cell is replaced with that of a cell from a body part (somatic cell) such as an ear, leg, nose, etc. Once nuclear replacement has been completed, the reconstructed embryo is artificially activated and the developing embryo transferred to a surrogate mother, where the foetus develops. In essence, the nuclear DNA of a cell that has been performing as part of an ear, leg or nose etc., is artificially reprogrammed to be able to develop into a complete animal.

This recent opinion from EFSA has concluded that at present there is no indication that clones or their progeny would pose any new or additional food safety risks compared with conventionally bred animals.

To view the full EFSA opinion, see: <http://tinyurl.com/6l6ucf>

opinion on toxicokinetics of bisphenol A

The EFSA Scientific Panel on Food Additives, Flavourings, Processing Aids and Materials in Contact with Food (AFC) was asked to reconsider the possible age-dependent toxicokinetics of Bisphenol A (BPA) in animals and humans and their implication for hazard and risk assessment of BPA in food.

BPA is an organic compound that is used in the synthesis of plastics and is therefore found in a variety of common products including baby bottles. It is considered to have low acute toxicity, but continued exposure has been shown to have adverse effects on reproduction in animals.

The Panel concluded that the exposure of a human foetus to free BPA, the form of BPA linked to adverse effects, would be negligible due to the maternal capacity for metabolism of BPA via conjugation. Taking account of data in human neonates on compounds structurally related to BPA, the Panel considers that there is sufficient capacity in the neonate to conjugate BPA at doses below 1 mg/kg bw (exposures levels are much lower than this).

To view the full EFSA opinion, see: <http://tinyurl.com/69ctcm>

For additional EFSA scientific opinions, see <http://tinyurl.com/5g82o3>



multi-national *salmonella* agona outbreak

The FSAI has recently been part of a multi-agency investigation into an outbreak of *Salmonella* Agona. The outbreak involved over 140 cases across countries in Europe including Ireland, Northern Ireland, Scotland, England, Wales, France, Finland and Sweden. About 13% of cases were hospitalised and there was one associated death in the UK.

The majority of cases (59%) were reported in England, followed by Scotland (22%), Ireland (8%) and Wales (7%); with two cases each in Sweden and Northern Ireland one case each in France and Finland. The cases ranged in age from three months to 79 years. A production line in a meat product processing plant, Dawn Farm Foods (approval number 734) in Naas, County Kildare, was linked with the outbreak resulting in a shut down of some of its production lines and an extensive withdrawal of its products from the market in Ireland and across Europe. A number of other foods into which some of the withdrawn products were incorporated as ingredients and made by other food business operators were also recalled from the market as a result. Associated consumer advisory notices were placed in the press.

genetic detectives

Salmonella Agona is relatively infrequent in Ireland. However, from early 2008, human disease surveillance systems in the UK picked up an increase in *Salmonella* Agona Phage Type 39. An increase was also noted in Ireland from mid 2008 (Table 1). A technique known as pulse field gel electrophoresis (PFGE), more commonly referred to as genetic fingerprinting, showed that they had a unique PFGE pattern. This was picked up by the National *Salmonella* Reference Laboratory in the National University of Ireland (NUI), Galway. Many other cases also emerged mid year, with Finland, France and Sweden being added to the list of countries involved. A common source of infection needed to be found.

search teams

In Ireland a national outbreak control team (OCT) was quickly established by the Health Service Executive and chaired by the Health Protection Surveillance Centre (HPSC). The aim was to identify the source and control the outbreak. The OCT included staff from other agencies - the Department of Agriculture, Fisheries and Food, the National *Salmonella* Reference Laboratory, Galway and

the Food Safety Authority of Ireland. An international OCT was also established drawing in personnel from the UK from organisations such as the Health Protection Agency, the Food Standards Agency and the National Public Health Service (Wales).

A case definition was agreed and those who presented ill were interviewed. Epidemiological studies were undertaken, the microbiology reviewed and food sampled and tested. The investigation uncovered a possible link to a meat product processing plant in Ireland.

As soon as the evidence began to emerge, the plant immediately agreed to shut some of its production lines and began to withdraw selected batches of cooked beef, cooked chicken and cooked bacon products supplied to the made-to-order sandwich trade. As more evidence linked the outbreak with a particular production line, the extent of the withdrawal quickly grew. Notices were issued by the FSAI through the EU Rapid Alert System for Food and Feed. The trail of the withdrawn product was followed by environmental health officers and veterinary inspectors resulting in recalls of further products in which some of the withdrawn food had been used as ingredients. Updated consumer advisory notices were issued in the press and media interest grew. More food was sampled and the laboratories responded by providing rapid testing. The aim of all concerned was to ensure that food which was unsafe or potentially unsafe was quickly removed from use or sale and that the industry and consumers alike were informed of the situation to prevent further illness in Ireland or elsewhere.

The investigation is still underway, but already there are a number of lessons and observations:

- Foodborne disease surveillance proves extremely important when investigating an outbreak.
- Effective traceability systems are essential in every food business operation.
- Close cooperation between professionals and agencies in Ireland and abroad is essential.
- PFGE is a remarkable and valuable tool in outbreak identification and Ireland is fortunate to have the expert services of the National *Salmonella* Reference Laboratory, NUI, Galway.

Table 1: Number of confirmed, probable, and possible *S. Agona* cases by country, from 1 February to 21 August 2008

Country	Feb	Mar	Apr	May	Jun	Jul	Aug	Total
England	2	0	8	13	19	39	2	83
Finland	0	0	0	1	0	0	0	1
France	0	0	0	0	0	1	0	1
Ireland	0	0	0	0	2	8	1	11
N. Ireland	0	0	0	1	0	0	1	2
Scotland	0	0	0	4	13	13	1	31
Sweden	0	0	0	0	0	1	1	2
Wales	0	0	0	3	3	3	1	10
Total	2	0	8	22	37	65	7	141

* Data supplied by HPSC, 2008.



legislation update

irish legislation

agricultural products

The Department of Agriculture, Fisheries and Food published the European Communities (Agricultural Products) Regulations, 2008 (S.I. No. 213 of 2008) in June.

These Regulations amend a number of Regulations made under the European Communities Act, 1972, to take account of the establishment of the single common organisation of agricultural markets in Council Regulation (EC) No. 1234 of 2007 (OJ L 299, p1, 16/11/2007) of 22 October 2007.

The European Community has, for some time, been pursuing the aim of simplifying the regulatory environment of the Common Agricultural Policy and in this context the rules contained in certain basic Regulations are amalgamated into a single legal framework and sectoral approaches are replaced by horizontal ones where this is possible.

Areas covered by Regulation (EC) No. 1234 of 2007 include:

- Olive oil and table olives
- Fruit and vegetables
- Processed fruit and vegetable products
- Wine
- Beef and veal
- Milk and milk products
- Pig meat, sheep meat and goat meat
- Eggs
- Poultrymeat
- Other products e.g. meat of swine.

marketing of veal

The European Communities (Marketing of Meat of Bovine Animals Aged 12 Months or Less) Regulations, 2008 (S.I. No. 245 of 2008), published by the Department of Agriculture, Fisheries and Food, came into effect on 1 July 2008.

A person who slaughters a bovine animal aged 12 months or less must classify the animal:

- (a) if aged 8 months or less, as 'veal' or
- (b) if aged more than 8 months as 'rose veal'.

The term 'veal' or any new name deriving from the sales descriptions must not be used in the labelling of meat from animals aged more than 12 months.

The sales descriptions provided for in the Regulation may be supplemented with other voluntary information if it does so in accordance with the existing rules on beef labelling i.e. Council Regulation (EC) No. 1760 of 2000 (OJ L204, p1, 11/08/2000) establishing a system for the identification and registration of bovine animals and regarding the labelling of beef and beef products.



european legislation

sweeteners for use in foodstuffs

Commission Directive 2008/60/EC (OJ L158, p17, 18/06/2008) of 17 June 2008, laying down specific purity criteria concerning sweeteners for use in foodstuffs, was published in the European Official Journal in June. The previous legislation i.e. Commission Directive 95/31/EC of 5 July 1995 has been substantially amended several times. In the interest of clarity and rationality, that Directive is now codified in Directive 2008/60/EC.

marketing standards for poultrymeat

Commission Regulation (EC) No.543/2008 (OJ L157,p46, 17/06/2008) of 16 June 2008, laying down detailed rules for the application of Council Regulation (EC) No. 1234 of 2007 as regards the marketing standards for poultrymeat, applies since 1 July.

Regulation (EC) No. 1234 of 2007 on the establishment of the single common organisation of agricultural markets lays down certain marketing standards for poultrymeat, however some of the provisions and obligations in the previous Regulation on poultrymeat i.e. Regulation (EEC) No. 1906 of 1990 were not taken over in Regulation (EC) No. 1234 of 2007.

green potatoes

Potatoes will often go green when they are not stored properly and are exposed to light. This is due to formation of chlorophyll, which is found in all green plants. However, green in potatoes may also be a sign of a naturally occurring toxin. The green colour is a useful indicator that levels of certain toxins that are harmful to humans, known as glycoalkaloids (GA), may be increased.



Glycoalkaloids are a group of toxins that are naturally present in potatoes, with concentrations highest in the sprouts and peel of potatoes. The levels can also increase when potatoes are damaged or when potatoes are exposed to light for prolonged periods.

GA in potatoes can be controlled effectively by adopting appropriate pre-harvest and post-harvest practices, therefore farmers and producers can help to reduce the public risks of GAs. Some measures include keeping tubers well covered with soil during growth, allowing them to mature before harvesting, avoiding harvest at very high temperatures and minimising exposure to light.

Whilst not acutely toxic in humans, there are a number of reports suggesting that ingestion of potatoes containing high levels of GA have led to poisoning incidents. Symptoms generally occur 8-12 hours after ingestion and include irritation of the gut and drowsiness.

Peeling of green potatoes will greatly reduce the levels of GA as they are localised just below the surface of the peel. However, if these potatoes taste bitter after peeling, then it is advisable not to eat them.

This necessitated the adoption of Commission Regulation (EC) No. 543 of 2008 which lays down provisions concerning:

- the definition of various poultry cuts
- classification of poultry by conformation, appearance and weight
- types of presentation/manner in which poultry may be presented for sale
- the indication of the name under which the products in question are to be sold
- the optional use of indications concerning chilling methods
- terms which may be used for the type of farming
- conditions for storage and transport of certain types of poultrymeat.
- marking of packs
- marking of eggs for cross-border delivery
- producer code
- marking of eggs delivered directly to the food industry
- indication of the date of minimum durability
- indication of how laying hens are fed
- information to be displayed for loose egg sales
- records to be kept by producers, collectors
- packing centres.

Minimum marketing standards are also set out for 'foie gras'.

marketing standards for eggs

Commission Regulation (EC) No. 589 of 2008 (OJ L163, p6, 24/06/2008) of 23 June 2008 laying down detailed rules for implementing Council Regulation (EC) No. 1234 of 2007 as regards marketing standards for eggs and its amendment Commission Regulation (EC) No. 598 of 2008 (OJ L164, p14, 25/06/2008) of 24 June 2008, repeal and replace Commission Regulation (EC) No. 557 of 2007.

Regulation (EC) No. 1234 of 2007 on the establishment of the single common organisation of agricultural markets lays down the basic requirements which eggs must satisfy to be marketed in the European Community. New detailed rules for the implementation of those requirements are now laid down in Commission Regulation (EC) No. 589 of 2008 which replaces those contained in the repealed Commission Regulation (EC) No. 557 of 2007.

Commission Regulation (EC) No. 589 of 2008 includes the following requirements:

- quality characteristics of eggs
- grading of Class A eggs by weight
- packing centres
- time limit for grading, marking and packing eggs



european food safety authority: management board

Council Decision 2008/486/EC (OJ L165, p8, 26/06/2006) of 23 June 2008, appointing half of the members of the Management Board of the European Food Safety Authority, lists the seven members appointed by the Council of the European Union to join the Management Board of the European Food Safety Authority.

The appointments will run from 1 July 2008 to 30 June 2012. Along with seven other Board members appointed in June 2006, they will ensure continuity in overseeing the functioning of the European Food Safety Authority.

The seven newly appointed Board members are:

1. Sue Davies, Chief Policy Advisor of the UK consumer organisation "Which?"
2. Piergiuseppe Facelli, Director, Office for Community and International Affairs of the Italian Ministry of Health
3. Matthias Horst, Director-General of the Federation of the German Food and Drink Industry (BVE)
4. Milan Pogacnik, Dean of the Veterinary Faculty at the University of Ljubljana, Slovenia
5. Jiri Ruprich, Head of the Centre of Hygiene of Food Chain, Czech National Institute of Public Health
6. Sinikka Turunen, Secretary General of the Finnish Consumer's Association
7. Bernhard Url, Managing Director of the Austrian Agency for Health and Food Safety (AGES).

irish packaging industry: survey

An important aspect in the safety of the food chain is the supply of materials and articles that come into contact with food. In particular, there is a risk that food packaging could release harmful substances into food, known as migration.

Regulations currently exist to control the use of food packaging:

- A Framework Regulation (Regulation (EC) No. 1935 of 2004) which applies to all materials.
- Specific laws on individual materials, such as plastics (Directive 2002/72/EC and amendments).

Future legislation in this area could have implications for both the packaging industry and food business operators. Legislation applicable to materials and articles intended to come into contact

with foodstuffs can be found on our website at: <http://tinyurl.com/5ue9vy>.

In order to advise the industry of standards and legislation in this area, the FSAI has launched a survey aimed at the Irish packaging industry. The aim of the survey is to identify suppliers, distributors and importers of food packaging, so that they can be consulted in advance of proposed new laws and provided with the information they and their customers in the food industry require to ensure food is safe.

If you feel that this legislation impacts on your business please email us at: packaging@fsai.ie. The survey questionnaire can be accessed at: <http://tinyurl.com/5tjv7v>.

european cooperation: article 36 list open

One of the European Food Safety Authority's (EFSA's) objectives is enhanced cooperation and networking between it and Member States. Regulation (EC) No. 178 of 2002, which established EFSA and which also sets out the general principles of food law, requires that EFSA promotes the European networking of organisations operating in the fields within its mission. The objective of such networking is to facilitate a scientific cooperation framework by the coordination of activities, the exchange of information, the development and implementation of joint projects and the exchange of expertise and best practices in the fields within EFSA's mission.

In line with Article 36 of the Regulation and its implementing rules, a list of organisations capable of assisting EFSA in its tasks was approved by EFSA's Management Board in December 2006. To date, approximately 20 calls for proposals have been launched for 'Article 36' participation.

The current Article 36 list of competent organisations is based on nominations made by Member States. EFSA has now initiated the process of updating this list.

The competent organisations designated by the Member States as 'Article 36 bodies' must meet the following criteria:

1. They must carry out scientific and technical support tasks in the fields within the mission of EFSA, especially those tasks with a direct or indirect impact on food or feed safety. In particular, these tasks must include the collection and analysis of data connected with risk identification, exposure to risks, risk assessment, food or feed safety assessment, scientific or technical studies, or scientific or technical assistance for risk managers.
2. They must be legal entities pursuing public interest objectives, and their organisational arrangements must include specific procedures and rules ensuring that any tasks entrusted to them by EFSA will be performed with independence and integrity.
3. They must possess a high level of scientific or technical expertise in one or several fields within EFSA's mission, especially those with a direct or indirect impact on food or feed safety.
4. They must have the capacity to operate in a network on scientific actions as referred to in Article 3 of Regulation (EC) No. 2230 of 2004 and/or the capacity to perform efficiently the types of task referred to in Article 4 of Regulation (EC) No. 2230 of 2004 which may be entrusted to them by EFSA.

Organisations who meet the above criteria and who wish to be considered for inclusion on the Article 36 list must complete a questionnaire developed by EFSA. This questionnaire is available to download on the FSAI website, <http://tinyurl.com/69846d>. Completed questionnaires should be forwarded to focalpoint@fsai.ie or Focal Point, Food Safety Authority of Ireland, Abbey Court, Lower Abbey Street, Dublin 1, by 19 September 2008.

A list of new designation proposals of competent organisations must be forwarded to the Irish permanent representation in Brussels by 30 September 2008.

The EFSA Management Board will decide on the final updated list of competent organisations proposed by the Executive Director and the updated list will be published in the Official Journal of the European Union and on the EFSA website.

There are currently 12 competent organisations designated by Ireland:

1. Central Veterinary Research Laboratory
2. Cork Public Analyst Laboratory
3. Department of Agriculture, Fisheries and Food (Pesticide Registration Division)
4. Department of Agriculture, Fisheries and Food (Residues Division of the Pesticide Control Service)
5. Dublin Public Analyst Laboratory
6. Marine Institute
7. The Ashtown Food Research Centre, Teagasc
8. National University of Ireland, Galway
9. Safefood, the Food Safety Promotion Board
10. Teagasc, Moorepark Food Research Centre
11. University College Cork (Department of Epidemiology and Public Health; Department of Nutrition)
12. University College Dublin (Centre for Food Safety, School for Agriculture, Food Science and Veterinary Medicine; College of Life Sciences; National Nutrition Surveillance Centre)

visit from bulgaria

A delegation from Bulgaria, consisting of high level civil servants from the Ministry of Public Administration, the Ministry of Health and the Bulgarian Institute of Public Administration, visited the FSAI during July. The delegation was particularly interested in issues of food safety and consumer protection, as they work and train in these areas in Bulgaria. They are also responsible for designing and organising training in these areas to adapt legislation in line with EU Regulations and were interested in how training is organised in FSAI.

Associate Professor Dr Terry Vrabcheva, represented the National Centre for Public Health Protection, Ministry of Health, Bulgaria, during a recent visit to Ireland. Dr Vrabcheva is a Focal Point for EFSA for Risk Assessment. She is pictured here with Anne Marie Boland, Senior Executive Regulatory Affairs and Focal Point contact, FSAI (left) and Alan Reilly, Deputy CEO, FSAI (right).





climate change: implications for food safety

A recent Food and Agriculture Organization (FAO) paper on 'Climate Change: Implications for Food Safety' aims to identify potential impacts of anticipated changes in climate on food safety and their control at all stages of the food chain. The purpose of the paper is to raise awareness of the issue and to facilitate international cooperation in better understanding the changing food safety situation and in developing and implementing strategies to address it.

The food safety issues covered in the paper include: agents of foodborne disease with specific consideration of zoonotic diseases, mycotoxin contamination, biotoxins in fishery products and environmental contaminants with significance to the food chain. The paper also highlights the need for adequate attention to food safety in ensuring preparedness for effective management of emergency situations arising from extreme weather events.

Climate change does not only imply increased average global temperature. Other effects of climate change include trends towards stronger storms, increased frequency of heavy rainfall and extended dry periods. In addition, the contraction of the Greenland ice sheet will lead to rising sea-levels. These changes have implications for food production, food security and food safety.

primary production

Crop production is extremely susceptible to climate change. It has been estimated that climate changes are likely to reduce yields and/or damage crops in the 21st century. Rising temperatures can have both direct and indirect effects on animal production. Heat stress can have a direct detrimental effect on health, growth and reproduction. Changes in the nutritional environment e.g. the availability of livestock feeds and the quantity and quality of livestock pastures and crops, can have an indirect effect.

With higher temperatures, the spatial distribution of fish stocks may change due to the migration of fish from one region to another in search of suitable conditions. From a microbiological perspective, climate change exacerbates nutrient loading, causing phytoplankton growth, increased frequencies of harmful algal blooms, particularly of toxic species. Accumulation of these toxins by filter feeders (bivalve molluscs) and the subsequent consumption of these products have serious implications for humans.

Climate change may affect zoonoses (diseases and infections which are transmitted between animals and man) in a number of ways. It may increase the transmission cycle of many vectors and the range and prevalence of vectors and animal reservoirs. In some regions it may result in the establishment of new diseases.

food manufacturing and trade

Climate change impacts not only on primary production but also on food manufacturing and trade. Emerging hazards in primary production could influence the design of the safety management systems required to effectively control those hazards and ensure the safety of the final product. In addition, increasing average temperatures could increase hygiene risks associated with storage and distribution of food commodities.

assuring food safety

Assuring food safety is a complex issue as it involves considerations from pre-production through to final home preparation of the food product.

Recommendations on food safety management emphasise the need for broad input and coordination. Recognising, understanding and preparing for the impacts of climate change highlight the need to promote inter-disciplinary approaches to addressing challenges affecting food safety given the inter-relationships among environmental impacts, animal and plant health impacts and food hygiene.

inter-related issues

- Principles of good hygiene practice, good agricultural practice, good animal husbandry practices, good veterinary practice, good aquaculture practice, etc, remain the cornerstone of national food safety management strategies to address challenges posed by climate change.
- Integrated monitoring and surveillance of both the environment and food for hazards is critical for the early identification of emerging problems and changing trends.
- A global approach to epidemiological surveillance should be taken and should involve collaboration between professionals involved in human, animal and environmental health.
- Risk assessment provides the scientific basis for the development and adoption of food safety standards and for guidance on other food safety measures. Climate change related effects may give rise to emerging food safety risks that influence priorities for risk assessment.
- Predictive modelling (the process by which a model is created or chosen to predict the probability of an outcome) has potential to predict the probability of global climate change on ecological systems and emerging hazards.

The whole issue of climate change in all of its dimensions is a global concern and international organisations have a major role in ensuring coordinated approaches to dealing with all aspects, including food safety.

To see the full FAO report, see: <http://www.tinyurl.com/5qnh43>



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

S.I. No. 175 of 2008 European Communities (Diseases of Animals) (Revocation) Regulations, 2008

S.I. No. 213 of 2008 European Communities (Agricultural Products) Regulations, 2008

S.I. No. 219 of 2008 European Communities (Water Policy) (Amendment) Regulations, 2008

S.I. No. 245 of 2008 European Communities (Marketing of Meat of Bovine Animals Aged 12 Months or Less) Regulations, 2008

S.I. No. 247 of 2008 European Communities (Control of Salmonella in Laying Flocks of Domestic Fowl) Regulations, 2008

S.I. No. 261 of 2008 European Communities (Health of Aquaculture Animals and Products) Regulations, 2008



mailing list

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delegation from turkey visit fsai



Pictured during a visit to the Health Service Executive, Ormond House, Dublin are the Turkish delegation with Pat Farrell, Audit Manager, FSai (back right) and Derek Bauer, PEHO, Dublin City North East (seated left).

Two groups of food inspectors from the Ministry of Agriculture, Turkey, recently visited the FSai for four days each. The purpose of the visits was to familiarise the inspectors with the system of official controls in Ireland. The visit was organised on behalf of Technical Assistance and Information Exchange (TAIEX) of the Directorate-General Enlargement of the European Commission. TAIEX helps countries with regard to the approximation, application and enforcement of EU legislation. The groups also visited offices of the Health Service Executive and premises under the supervision of the Local Authority Veterinary Inspectorate. A third visit is planned for the end of September.

open consultation

There is currently one open consultation on our website at www.fsai.ie/consultations:

Proposal for a Regulation of the European Parliament and of the Council on the Provision of Food Information to Consumers

Comments and views on this consultation should be submitted by 5pm on **Friday, 19 September**, as follows - email: consultation@fsai.ie; fax: +353 1 8171301; or post: Consultations, Food Safety Authority of Ireland, Abbey Court, Lower Abbey Street, Dublin 1.

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