

## Guidance Note on Gluten-free and Very Low Gluten Foods Published

The FSAI has recently published Guidance Note No. 24 on Legislation on 'Gluten-free' Foods and Avoidance of Cross-contamination during Manufacture of 'Gluten-free' or 'Very Low Gluten' Products. This guidance note is applicable to those involved in the handling, production and distribution of 'gluten-free' or 'very low gluten' products and provides advice on the minimum requirements for the production of foods to enable them to be described as 'gluten-free' or 'very low gluten'. The aim of the guidance note is to improve food safety, quality and standards within the industry for the production of these products, and to increase the awareness of the importance of elimination of gluten from foods produced for people intolerant to gluten.

Intolerance to gluten is a potentially significant cause of poor health in the Irish population, with a prevalence of 5-10 cases per 1,000 of the adult population. Adverse health effects in coeliacs can be

controlled by strict adherence to a 'gluten-free' diet or one that is low in gluten due to the use of cereal ingredients that have been rendered 'gluten-free'. Nevertheless, unintended exposure may occur as a consequence of the presence of gluten in foods believed by consumers to be 'gluten-free' or low in gluten, due to cross-contamination during manufacture, processing, storage or transport. The 'gluten-free' status of food must prevail at every link of the chain for the product to truly be 'gluten-free' when it reaches the consumer.

Dealing with gluten is an essential part of Good Manufacturing Practice (GMP). Therefore, safeguard measures need to be put in place to reduce the risk of cross-contamination during the production process by all food manufacturers, retailers and caterers.

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Vanessa Cooling, Information Assistant, FSAI and Emer O'Reilly, Technical Executive, FSAI pictured during the launch of Guidance Note No. 24.

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# Enforcement Activities in the Spotlight – Keeping the Public Informed

Irish food regulations require that Enforcement Orders are brought to the attention of the public by the FSAI in a timely fashion. We issue a monthly press release with details of these Enforcement Orders which usually receive some media interest. But the July figures received unprecedented coverage on television, radio, print and online. The reasons for this could be two-fold: firstly, the unwelcomed record spike of 13 Closure Orders and secondly, August is a quiet month for news. One thing is for certain, there is a huge interest by the media and consumers in the enforcement activities that are carried. This demonstrates the need for a visible and credible food safety regulatory system.

July's Closure Orders were issued by the environmental health officers in the Health Service Executive (HSE) and highlight the important work carried out by this service. The HSE frequently receives negative publicity in many areas, so it is very positive to see this valuable work of the Environmental Health Service in the protection of consumers' health and consumers' interests.

We must recognise that the work of all food safety inspectors is difficult and challenging at the best of times, but even more so when it requires them to close down a food business. However, the decision to close these food businesses was not taken lightly. Closure Orders are only served when there is a grave and immediate danger to public health.

While we are all sympathetic to the difficult economic climate for businesses, this type of non-compliance is not acceptable and corners cannot be cut in basic hygiene. It is a fundamental principle that you cannot produce safe food in dirty kitchens. The types of issues that lead to food businesses being served Enforcement Orders include dirty premises, poor hygiene, lack of temperature control and lack of separation of raw and cooked food. These are basic food hygiene requirements and it should not be expensive to comply.

The FSAI has produced two resource packs to help businesses comply with food legislation: the *Business Start-up Pack*, which includes details of up-to-date food safety regulatory requirements; and *Safe Catering – Your Guide to Making Food Safely*, a comprehensive guide to implementing a food safety management system for the catering sector. Our website and Advice Line are sources of food safety information and the FSAI has published food safety information in many different languages. In addition, the FSAI has developed a specialised food safety training programme for the Chinese food sector, delivered by Chinese nationals, to ensure that this sector has access to food safety training in their native language and relevant to their food preparation practices. The FSAI has also developed an induction training programme designed for delivery by in-company trainers to all employees. This uses methods and materials, including a multi-lingual DVD, to accommodate any non-Irish national employees.

While a range of food business types were closed down in June and July, it is interesting to note that seven of the 20 closures over this two-month period were of food stalls. This peak in food stall closures coincides with the peak festival season and the often seasonal nature of these types of food business. Is there more we can do to ensure the food safety message is getting across to food stall operators? Summer is peak-time for outdoor catering, but also the time of year when temperature control is most critical due to enhanced microbial growth in warmer temperatures. During the summer months we see a peak in cases of foodborne illness caused by *Salmonella*, *Campylobacter* and *E. coli* O157. The FSAI's Guidance Note No. 16 on Food Stalls is in the process of being revised. This guidance note is very comprehensive, but we may need to look at whether there is a more effective way of communicating the key food safety messages to this catering sector.

The FSAI is obliged under Section 53(9) of the FSAI Act, 1998 to bring

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the contents of Closure Orders, Improvement Orders and Prohibition Orders to the attention of the public. Currently only summaries of the enforcements are published on our website. However, we have released details of some specific enforcement orders under the Freedom of Information Act. Details of successful prosecutions taken under food legislation are already in the public domain and these are also published on our website. Enforcement Orders are reviewed on an ongoing basis to identify common causes, with a view to looking at how we can better support food businesses in complying with food legislation.

There are nearly 49,000 food businesses supervised by official agencies on a continuing basis and the vast majority of them have a very good track record in compliance. Despite the record number of Closure Orders in July there are still a very small number of food businesses that are closed for serious breaches of food safety legislation. We need to keep this July's record high in context, while we continue to work towards ensuring the protection of consumers' health.



*Alan Reilly*  
**Alan Reilly**  
CEO



(...continued from front page)

Food business operators have a responsibility to minimise the risks of gluten-contamination for coeliac consumers of their products.


The safety and quality of 'gluten-free' foods is ensured by the company's in-house control systems including GMP and Hazard Analysis Critical Control Points (HACCP).

In 2009, the European Commission published new food labelling and compositional rules aimed at helping people intolerant to gluten. Under this legislation, Regulation (EC) No 41/2009, only foodstuffs that contain less than 20 mg/kg of gluten will be permitted to use the term 'gluten-free' on their packaging. This low level offers a high degree of consumer protection for those coeliacs extremely sensitive to gluten. Previously, a food labelled 'gluten-free' could have contained up to ten times more gluten than this. Foodstuffs which consist of or contain one or more ingredients made from wheat, rye, barley, oats, or their crossbred varieties which have been specially processed to reduce gluten, shall not contain a level of gluten exceeding 100 mg/kg and shall bear the term 'very low gluten'. The Regulation also allows for a normal food, which does not contain ingredients derived from



gluten-containing grains or oats, to be labelled using terms indicating the absence of gluten, as long as such a statement does not mislead the consumer.

The introduction of this new labelling regime will allow people with coeliac disease to make safe and informed choices about the types of food they eat. Food business operators can use the new labelling system immediately if they are in a position to do so. But for those that need to adapt their production processes in order to meet the new compositional and labelling requirements, transitional measures will apply until the 1st of January, 2012, at which time all products must comply with the Regulation.

	
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	<p>Legislation on 'Gluten-free' Foods and Avoidance of Cross-contamination during Manufacture of 'Gluten-free' or 'Very Low Gluten' Products</p>

## Sino-European Food Safety Co-Operation Forum

**In July, the FSAI provided technical support to a training event for Chinese food inspectors in Shanghai. The event was a joint Sino-European Food Safety Co-operation Forum, held from 7 to 11 June 2010, in conjunction with the World Expo 2010 which is currently running in Shanghai. The event was organised as part of the *Better Training for Safer Food* programme, which aims to train staff in Member States and Third Countries in official controls on food. China is a major supplier to the European Union.**

Topics covered included animal health and welfare, pesticides and plant health, veterinary residues, food hygiene, genetically modified

organisms, feed and food additives and food contact materials. Training was provided by staff of the European Commission, the European Food Safety Authority and Member States. Lectures were also given by representatives of the Chinese General Administration for Quality Supervision, Inspection and Quarantine (AQSIQ), the Ministry of Health, and the Ministry of Agriculture. Bernard Hegarty from the FSAI delivered lectures on food contact materials – a topic of particular interest given the significance of China as a supplier of such products to the European Union.



Chinese food inspectors and the trainers at the Sino-European Food Safety Co-operation Forum, Shanghai

# Timeline of an Outbreak: *Salmonella* Typhimurium DT8 Linked to Duck Eggs

On the 26 February this year, the Health Protection Surveillance Centre (HPSC) and the National Salmonella Reference Laboratory at Galway (NSRLG) notified the FSAI and other agencies about a cluster of *Salmonella* Typhimurium DT8 isolates from four people with gastroenteritis. An earlier cluster of three *S. Typhimurium* DT8 cases, in September 2009, had been tentatively linked with duck egg consumption; but no microbiological link was established during investigation of duck farms by the Department of Agriculture Fisheries and Food (DAFF). Nevertheless, these three human *Salmonella* isolates, plus two further human isolates identified later in 2009, had the same multiple-locus variable-number tandem repeat analysis (MLVA) pattern (2-10-NA-12-212) suggesting a common source. Using this information, the public health authorities included duck eggs in epidemiological questionnaires administered to the four new cases that presented in 2010.

By the 15 March, two cases had reported eating duck eggs purchased from a corner shop and a farmers' market respectively. The FSAI contacted DAFF to ask for the duck eggs to be tested and the supplier identified and inspected.

By the 12 April, DAFF reported that egg samples from one suspected farm were negative for *Salmonella*, but that *S. Typhimurium* DT8 had been isolated from dust samples taken from duck houses on the farm. The farm was restricted and egg distribution suspended. On the same day, a fifth human *S. Typhimurium* DT8 case was confirmed by the NSRLG. The NSRLG also reported *S. Typhimurium* DT8/DT30 isolates from duck eggs and duck neck flap samples collected during a local authority (LA) investigation of a farm in Cork. No human cases of salmonellosis had been associated with eating eggs from that farm; the isolation of *S. Typhimurium* was part of a routine testing protocol by Cork LA Veterinary Public Health Laboratory. *S. Typhimurium* DT104 was also isolated from the liners of boxes used to distribute day old ducklings to the farm from a hatchery based in Northern Ireland. Consequently, the FSAI informed the Food Standards Authority in Northern Ireland of this finding.

On the 19 April, completed questionnaires were received from the fifth human case and a sixth human case that was unconfirmed but had an epidemiological link to the fifth case. Duck eggs had been consumed by both as scrambled egg. This time the eggs were sourced from a third duck farm. This farm was also tested and restricted by DAFF and samples taken and tested from a hatchery supplying the two restricted farms.

By the 22 April, the NSRLG was able to report that the *S. Typhimurium* DT8 isolates from the five confirmed human cases and the duck isolates of *S. Typhimurium* DT8 and DT30 from the DAFF and LA investigations had the same, or very closely related MLVA patterns; and were also the same as, or very closely related to, the human case cluster in 2009. The microbiological evidence was consistent with a single outbreak which had been ongoing at a low level since September 2009.

On the 23 April, an outbreak control team (OCT) was convened consisting of representatives of the FSAI, HPSC, DAFF, NSRLG, Cork LA, and the Health Service Executive (HSE). The HPSC reported that four of the six cases identified in 2010 had reported eating duck eggs. DAFF reported that they were initiating sampling and testing investigations in all large duck farms, as well as duck farms linked to human cases identified as related to the outbreak by typing at NSRLG. The FSAI issued a press release warning consumers to handle duck eggs hygienically and cook them thoroughly. By the end of the 23 April, a seventh human case was reported who had eaten duck eggs linked to a fourth duck farm.

On the 26 April, the HPSC received responses from European colleagues, via the European Centre for Disease Prevention and Control, that none had identified unusual occurrences of *S. Typhimurium* DT8. Therefore it seemed likely that the outbreak was restricted to Ireland. On the same day, an egg packer notified the FSAI of *S. Typhimurium* DT8 found during environmental sampling at a duck farm in Northern Ireland. This isolate was found in December 2009 and the NSRLG identified the same MLVA profile as the outbreak strain. The egg packer supplied a major supermarket and recalled all duck eggs supplied. The FSAI notified the Food Standards Agency in Northern Ireland.

**The FSAI issued a press release warning consumers to handle duck eggs hygienically and cook them thoroughly.**

On the 27 April, in response to this unusual route of exposure seen during the epidemiological investigation, the HPSC issued a press release advising consumers not to allow children to eat raw cake batter made with duck eggs.





A second OCT meeting was held on the **28 April**, and the HSE agreed to distribute point of sale notices to all duck egg retailers warning consumers to cook duck eggs thoroughly. Similar warning notices were also distributed to nursing homes and hospitals. DAFF confirmed that no further microbiological results were available for the thirteen farms they had sampled up to that point, but a programme of inspection and testing was still underway. The NSRLG reported a further human case with *S. Typhimurium* DT8 bringing the 2010 case count to eight.

By the **30 April**, microbiological results started to become available for the DAFF samples. *Salmonella* was not detected at first (except for samples from the initially restricted duck farm) but by the **10 April**, *S. Typhimurium* DT8 was isolated from four more duck farms bringing the total to five farms.

By the **17 May**, 24 farms had been visited, inspected and sampled by DAFF and *S. Typhimurium* DT8 had been isolated from eight duck farms, including a hatchery that supplied the farms first restricted by DAFF on 12 April. Farms from which *S. Typhimurium* had been isolated were restricted and egg distribution suspended. Customer lists from four of the positive farms showed the complex nature of the duck egg supply chain where duck eggs had been distributed to 60 independent shops or market stalls, 30 symbol group shops, one supermarket chain and nine egg distributors for further onwards distribution to retail and catering businesses.

The outbreak was declared over on **1 June** 2010, six weeks after the date of onset of the most recent human case. Including the 2009 cases, the total number of cases attributed to the outbreak was thirteen including one probable case.

#### Controls on Duck Egg Production

Prior to this outbreak, the duck egg industry in Ireland had not been identified as a significant source for human salmonellosis. The industry, which is very small in comparison to the hen egg industry, is composed of an estimated 1,000 backyard flocks which sell locally and also a few larger commercial businesses. Unlike the hen egg industry,

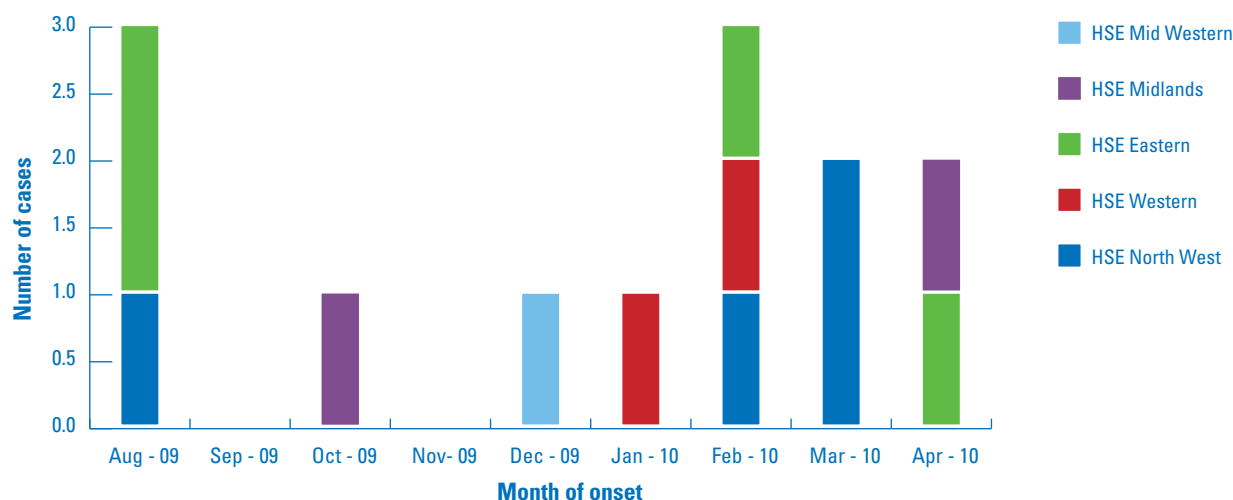
## A whole industry has had to be reminded of its primary obligation to provide safe food and the need for control of food safety.

no *Salmonella* control programme exists for duck eggs, and there is no legislation requiring marking of eggs for traceability. Few, if any duck egg producers carried out their own testing for *Salmonella*. The supply chain is fragmented and DAFF found that ducklings were acquired from a variety of sources and trade was occurring across the border with Northern Ireland without the necessary controls.

In response, DAFF is instigating a cull of affected flocks and the mainstream industry has drafted, and agreed to abide by, a quality assurance scheme that will include vaccination of ducks against *Salmonella*, testing for *Salmonella* and stamping of eggs for traceability as well as control over supply of day-old ducklings. A whole industry has had to be reminded of its primary obligation to provide safe food and the need for control of food safety. The State can oversee the food safety procedures of the larger duck egg suppliers but does not have resource to inspect the small, but extensive, backyard industry. The food business owner must take responsibility as required in law, and this incident has highlighted the need for strict hygiene and food safety controls irrespective of the size of the producer.

#### More Cases?

At the time of writing, a further six cases of *S. Typhimurium* DT8 have been identified in June and July. Therefore, the outbreak is not over. Investigations are ongoing. The FSAI re-issued its safe handling advice to consumers and re-doubled efforts to ensure point of sale warning notices are in place where duck eggs are sold. Consumers are reminded that duck eggs can, from time to time, be a source of *Salmonella* and they should always be handled hygienically and cooked thoroughly.



Distribution of human *S. Typhimurium* DT8 cases by month of onset and HSE area to end April 2010 (source: HPSC & NSRLG)

## Protecting the Children in Your Care

The FSAI, along with the Health Service Executive and the Health Protection Surveillance Centre is currently investigating the cause of an outbreak of *E. coli* O157 in a crèche. We would like to remind the owners and staff of crèches and playschools about the hygiene advice given in our leaflet '*E. coli* O157 Protecting the Children in Your Care'. You can download this leaflet from our website ([www.fsai.ie](http://www.fsai.ie)) or contact our Advice Line for a free copy (1890 33 66 77 or [info@fsai.ie](mailto:info@fsai.ie)).

Young children are particularly vulnerable to *E. coli* O157 infection. The illness can spread quickly between children in childcare facilities if proper hygiene precautions - like hand washing and cleaning - are not taken. The leaflet outlines the four crucial areas where you can help prevent the spread of *E. coli* O157 infection in your childcare facility:

- 1) food preparation and storage
- 2) toilet and hygienic practices
- 3) avoiding the spread of infection between children
- 4) using a safe water supply.



### FSAI Publications on Lenus

We are making our publications available on Lenus to ensure that the information we produce is as widely available as possible.

Lenus is an Irish health repository, managed by the HSE Regional Library & Information Service at Dr. Steevens' Hospital, Dublin.

Visit: [www.lenus.ie](http://www.lenus.ie)

## CVRL Publishes Annual Reports on Salmonella and on Antimicrobial Resistance

The Department of Agriculture, Fisheries and Food's Central Veterinary Research Laboratory (CVRL) has published its Annual Reports for 2009 on *Salmonella* and on Antimicrobial Resistance. The CVRL is designated as the National Reference Laboratory for both *Salmonella* and antimicrobial resistance in food, feed and animal health.

### Salmonella

The Irish poultry primary production sector is virtually free of *Salmonella* Enteritidis and *S. Typhimurium*, and the prevalence of other *Salmonella* serovars is very low. This shows the national control programmes in place are highly effective. *S. Typhimurium* was the most frequently encountered serovar by the CVRL in 2009; it was mostly associated with the pig sector. To address this issue, a revised control programme for the pig sector was implemented in January this year.

### Antimicrobial Resistance

Antimicrobial resistance is monitored in a representative number of *Salmonella* and *Campylobacter* isolates from cattle, pigs and poultry and food derived from these animals. As the national control programmes for *Salmonella* are highly effective in poultry, there is little evidence of multiresistant *Salmonella* in this sector. *S. Typhimurium*, and in particular multiresistant phage types, continue to be isolated in the pig production sector. However, the revised control programme for pigs, introduced in January this year, should lead to a reduction of both *Salmonella* and *Salmonella* strains resistant to antimicrobials, isolated from pigs.

Methicillin-resistant *Staphylococcus aureus* (MRSA) was not found in any breeding herds in Ireland. MRSA is present in the pig sectors in many countries and so there is a risk of importing this infection. Vigilance in preventing MRSA into Irish pig herds must be continued by all stakeholders. Over half of the *Campylobacter* isolates were fully susceptible to the antibiotics tested and verotoxigenic *E. coli* O157 isolates, collected during a national survey, showed little evidence of resistant strains.

Reports can be accessed from the Department's website at: <http://www.agriculture.gov.ie/animalhealthwelfare/laboratoryservices/nationalreferencelaboratorieszoonoses/>

## Closer Ties between Food Safety Agencies in Abu Dhabi and Ireland

The Abu Dhabi Food Control Authority (ADFCA) and the Food Safety Authority of Ireland (FSAI) have recently signed a Memorandum of Understanding that aims to strengthen cooperation in the area of food safety between both agencies. Key areas for collaboration includes the sharing of scientific and technical information, food inspection, emergency planning and food safety regulations.



Pictured are His Excellency Rashid Mohammed Khalfan Al Shariqi, Director General, ADFCA and Prof Alan Reilly, Chief Executive, FSAI.

# Recall and Traceability: Revised Guidance Note No. 10 Published

The FSAI has revised Guidance Note No. 10 on Recall and Traceability. The original guide was issued in 2002, shortly after publication of the General Food Law, and revised in 2008 with only minor amendments. Revision 2, which is now available in hard copy or on the FSAI's website, is a much more comprehensive revision containing fundamental differences from the original

publication. Consequently, food business operators (FBOs) and enforcement officers should dispose of older copies and replace them with Guidance Note No. 10 (Revision 2).

The new version contains all the relevant information and requirements from Irish Statutory Instruments that have now been published to implement the EC Regulation. Some of these requirements, like traceability record-keeping, mandate the type of records to

be kept and the length of time for record retention. We have taken the opportunity to clarify and re-arrange sections of the guidance note in a more logical sequence. Best practice is also now clearly separated from the legal requirements.

## Recall and Withdrawal

The document's biggest revision is in the recall section. From our experience, FBOs find it difficult to distinguish unsafe food from safe food. Understanding the definition of unsafe food in Article 14 of the General Food Law is fundamental to a FBO's obligation to recall or withdraw affected product. We have inserted a new annex in the document that specifically deals with this issue and provides a step-by-step approach to identifying unsafe food. In doing this, we have simplified and updated the recall decision tree that was seen in that last document.

## Informing Consumers

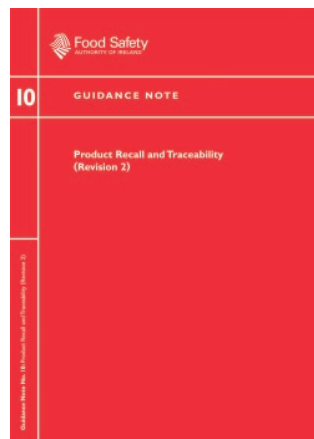
Once a food is designated as unsafe (either injurious to health or unfit for consumption) then the obligations of FBOs are clarified. If the unsafe food has reached the consumer, then the consumer must be notified *irrespective* of whether the unsafe food is being removed from them or not. This includes notification of consumers even if the food is past its use-by date. If the unsafe food is in the distribution chain, having left the immediate control of the FBO, but has not reached the consumer, then the food can be withdrawn and no consumer notification is necessary. Of course the FBO would have to notify other food businesses who had received the unsafe food to ensure effective and efficient withdrawal. The means of consumer notification may vary depending on the nature of the food safety problem and the revised Guidance Note carries updated information on notifications in an appendix.

## Notifying the FSAI

Whether it is a recall or a withdrawal, the competent authorities must be notified as soon as an FBO is aware that an unsafe food has been placed on the market and has left its immediate control. Notification can be made directly to the FSAI or to local enforcement officers, who will in turn notify the FSAI. The competent authority's function is to ensure the FBO executes its recall/withdrawal obligations efficiently and effectively to protect public health. The legal basis exists to allow the competent authority to recall/withdraw the food if it feels the FBO is either not able or not willing to meet its obligations. In such cases an FBO may face further action for non-compliance.

## Be Prepared!

Recall and withdrawal of unsafe food is essential to protect public health. Food production is complex and things can go wrong in the best of systems. FBOs must be prepared with good traceability systems and recall/withdrawal systems so that they can react when things go wrong. Investment in time, systems and training during normal operation will pay back in full when a food incident happens. Research has shown time and again that a company that manages a recall effectively and transparently, placing the interests of consumers first will regain customer confidence and market share faster than a company that is unprepared, secretive and focused on self preservation to the detriment of the consumer. All FBOs need to get a copy of Guidance Note 10 (Revision 2) and take time to read it and implement it into their food safety management systems.



## Date for your Diary: Seminar on Food Additive Use and Control

**Date:** 22nd September 2010  
**Time:** 9.15am - 2.00pm  
**Location:** Clarion Hotel, IFSC, Dublin 1  
**Who should attend:** Food business operators and enforcement officers

For an agenda and to register online go to:  
[http://www.fsai.ie/news\\_centre/events/food\\_additive\\_seminar\\_2010.html](http://www.fsai.ie/news_centre/events/food_additive_seminar_2010.html)

The FSAI has produced a guidance document giving information to industry and enforcement officers on the new legislation on additives in food in Ireland. The document will be launched at this half-day seminar. Speakers will also address: the risk assessment and authorisation of food additives, work by the FSAI to monitor the use of additives in foods in Ireland, the legislative controls on flavourings in food, including their labelling, and work undertaken at University College, Dublin assessing consumer exposure to these substances.





## FVO General Follow-up Mission to Ireland

The EU Food and Veterinary Office (FVO) conducted a general follow-up mission in Ireland from 17-21 May 2010. The objectives were to assess recommendations arising from the FVO's general audit on official controls, which took place in 2008, and to update the country profile audit from June 2007.

The general audit in 2008 was carried out under Regulation (EC) No 882 on official controls performed to ensure the verification of compliance with feed and food law, animal health and welfare rules. Article 45 of the Regulation requires that the Commission carries out general and specific audits in member states for the purpose of verifying that overall official controls are taking place in accordance with the member state's Multi-annual National Control Plan, and are in compliance with Community legislation. The general audit in Ireland consisted of ten specific audits on EU legislation for the following sectors:

- ▶ Artificial insemination/embryos/semen
- ▶ Production and placing on the market of fishery products (follow-up audit)
- ▶ Production and placing on the market of poultry meat and poultry meat products
- ▶ Plant passport system and situation regarding *Erwinia amylovora* (Burr) and its protected zone
- ▶ Import control system for plant health
- ▶ Controls on food of non-animal origin
- ▶ Residues and contaminants in live animals and animal products, veterinary medicinal products

- ▶ Animal welfare
- ▶ Feed controls and feed hygiene
- ▶ Import/transit and border inspection posts

The general follow-up mission in 2010, commenced with an opening meeting, which took place on 17th May in the FSAI's offices. This was attended by a large group comprising the FVO, FSAI and representatives of the relevant competent authorities. At this meeting, the FVO outlined the objectives and scope of the general follow-up mission. The FVO audit team met with representatives of the relevant competent authorities during the course of the mission and discussed in detail any outstanding recommendations from 2008's general audit and the country profile audit which took place in 2007.

The closing meeting took place on 21 May in the FSAI offices. The FVO presented a summary of their findings and, overall, they noted that considerable action had been taken on previous recommendations across the sectors. They did identify some areas for improvement and these are already being addressed.

The next stage in the general follow-up mission is for a draft report to be issued. This is expected within the coming months, at which point the Irish competent authorities will have an opportunity to comment on the findings and recommendations.

### Other FVO Audits in 2010

The FVO also conducted an animal by-products mission in June, and will conduct a beef labelling and traceability mission in September. No other audits are scheduled for Ireland during 2010.

## Visitors from Shanghai Jiao Tong University



Nicola Canning, Anna Picazo Blasco and Alice Kenny (left), students at the FSAI, pictured with students from Shanghai Jiao Tong University who visited the FSAI in July. The Chinese students were in Ireland on a study visit, organised by University College Dublin, to learn about food safety and public health aspects of the diet.

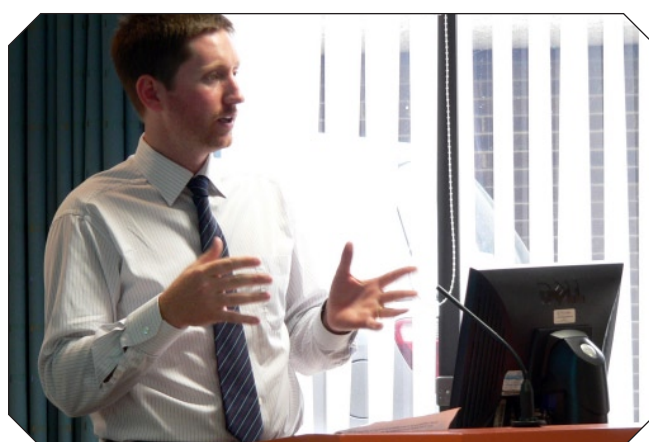


# Beef Labelling and Traceability Seminar

From 15th to 27th September, 2010, the EU Food and Veterinary Office (FVO) will undertake an audit to evaluate the operation of official controls concerning the traceability of beef and beef products in Ireland. The scope of the mission will cover traceability from retail outlets back to the farm of origin. In addition, the implementation of, and control over, Community legislation on the labelling of beef and beef products will be evaluated.

In order to assist with the preparation for the FVO Audit, the FSAI recently hosted seminars in Athlone, Cork and Dublin, which were attended by over 60 representatives from the Local Authority Veterinary Service and the Health Service Executive. The aim was to provide guidance to enforcement officers on the requirements for beef labelling and traceability under the legislation, i.e. Regulation (EC) No 1760/2000 and Regulation (EC) No 1825/2000. These regulations lay down the requirements for the labelling of fresh, frozen and minced beef. They also require a mandatory traceability system for all EU bovines from farms to slaughterhouses, and a mandatory system of traceability and origin labelling for beef from slaughterhouses to end customers.

Pat Farrell, Contracts Manager in the FSAI, outlined the compulsory and voluntary beef labelling requirements, and also presented the findings of a previous FVO audit on beef labelling and traceability, which took place in 2002. Damien Kelly, Veterinary Inspector in the Department of Agriculture Fisheries and Food (DAFF), explained the background to the legislation and also presented the trace back exercise which DAFF has developed to assist enforcement officers and food business operators to trace back products from retail to farm.



Pat Farrell, FSAI; and Damien Kelly, DAFF, speaking at one of the Beef Labelling and Traceability Seminars held during July in Athlone, Cork and Dublin.

## FSAI's Advice on Consumption of Hijiki Seaweed

**The FSAI is advising consumers to limit their consumption of hijiki seaweed, because recent sample results from various countries have shown that it is generally high in inorganic arsenic. The FSAI also advises manufacturers who are packaging hijiki seaweed, or producing food products containing hijiki seaweed as an ingredient, to provide safe preparation and consumption advice on the food label.**

Hijiki seaweed (also known as hiziki, MeHijiki or Hizikia fusiforme) is easy to distinguish from other seaweeds because of its distinctive black and shredded appearance. It is mainly used in Japanese or Korean restaurants but can also be found in health food stores or shops selling Asian or eastern food products. It is most often used in soups, salads and vegetable dishes.

### Organic versus Inorganic Arsenic

Arsenic is a semi-metallic element, and trace levels occur naturally in air, food and water. Arsenic compounds may enter the environment through sources such as pesticide manufacturing, smelter and industrial operations, burning fossil fuel or cigarette smoke. Exposure from these low levels is not a health concern.

Not all forms of arsenic are associated with serious health concerns. Organic arsenic, commonly found in most seaweed and other marine foods, is considered to be relatively non-toxic. Exposure to organic arsenic from these sources has not been associated with human illness. However, inorganic arsenic compounds are relatively toxic, and can increase people's risk of getting cancer if they are exposed over a long period of time. It is therefore wise to minimise exposure to inorganic arsenic where possible.

### EFSA

In September 2009, the European Food Safety Authority's Expert Panel on Contaminants recommended that dietary exposure to inorganic arsenic should be reduced and as a consequence, EU-wide regulation of inorganic arsenic in foods is currently under discussion.



Antonie Fiksr

# Legislation Update

## Irish legislation

### Definition of Marginal, Localised and Restricted Activity in Butcher Shops

The Department of Health and Children (DoHC) has published the Health (Definition of Marginal, Localised and Restricted Activity) (Butcher Shop) Regulations, 2010 (S.I. No. 340 of 2010).

One of the requirements of Regulation (EC) No 853/2004, which lays down specific hygiene rules for food of animal origin, is that more rigorous food safety controls, appropriate to wholesale activity, are implemented. In practice most 'retail' butchers in Ireland have some element of wholesale activity, including the supply to local public houses, nursing homes, restaurants etc. However, Article 1.5 (b) (ii) of Regulation (EC) No 853/2004 provides that its requirements do not apply where the supply of food of animal origin from the retail establishment is to other retail establishments and in accordance with national law is a marginal, localised and restricted activity.

S.I. No. 340 of 2010 defines 'marginal, localised and restricted activity' and applies to food business operators supplying food of animal origin from a retail butcher shop, or a butcher shop unit within a retail establishment, to other retail establishments. Under this S.I. an activity may be regarded as:

- **'marginal'** only if either
- (a) the food business operator's total supply of food of animal origin (to all customers including retail establishments) is on average less than 2000 kg per week, or

(b) the food business operator's supply of food of animal origin to other retail establishments represents, on average, no more than 25%, by weight, of the total supply of food of animal origin

- **'localised'** if the food business operator supplies food of animal origin to other retail establishments only within 100 km of the supplying establishment

- **'restricted'** only if the food business operator does not supply other retail establishments with either -

- (a) ready-to-eat food of animal origin, or
- (b) on average, more than 250 kg per week in total of minced meat, meat preparations made from minced meat or meat products made from minced meat, prepared or processed in his or her establishment.

These Regulations will come into operation on 1 September 2010.

### Food Supplements

The DoHC has published the European Communities (Food Supplements) (Amendment) Regulations, 2010 (S.I. No. 355 of 2010). These Regulations amend the European Communities (Food Supplements) Regulations, 2007 (S.I. No. 506 of 2007) and contain enforcement provisions to give further effect to Directive 2002/46/EC relating to food supplements. They give partial effect to

Commission Regulation (EC) No 1170/2009 which amends both Directive 2002/46/EC and Regulation (EC) No 1925/2006 as regards the lists of vitamins and minerals and their forms that can be added to foods and food supplements.

A new Schedule 1 on vitamins and minerals which may be used in the manufacture of food supplements is substituted for the existing one to S.I. No. 506 of 2007, as well as a new Schedule 2 on vitamin and mineral substances which may be used in the manufacture of food supplements.

### Marketing Standards for Poultrymeat

The Department of Agriculture, Fisheries and Food have introduced the European Communities (Marketing Standards for Poultrymeat) Regulations, 2010 (S.I. No. 328 of 2010).

The Regulations give full effect to Council Regulation (EC) No 1234/2007, as amended by Council Regulation (EC) No 1047/2009, in as far as it concerns marketing standards for poultrymeat; and to Commission Regulation (EC) No 543/2008, as amended by Commission Regulation (EC) No 936/2008 and Commission Regulation (EC) No 508/2009.

These Regulations require compliance with European Community legislation on the marketing standards for poultrymeat, which concern such matters as labelling, quality

grading and free range production. The S.I. also requires the registration of producers and slaughterhouses, outlines the procedure for serving compliance notices and the appeals process against such notices, and permits authorised officers to seize and destroy poultrymeat in certain circumstances.

## EU Legislation

### Food Hygiene

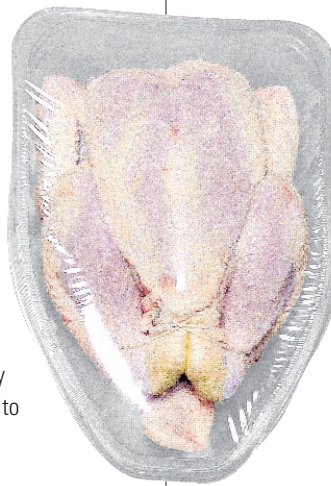
Commission Regulation (EU) No 558/2010 amending Annex III to Regulation (EC) No 853/2004, which lays down specific hygiene rules for food of animal origin, has been published in the European Official Journal and includes the following amendments:

#### *Meat from poultry and lagomorphs intended for freezing*

Freezing carried out immediately after slaughter and chilling minimises the growth of bacteria and therefore the microbiological load upon thawing. Similar to the provisions already established for meat of domestic ungulates (cattle, sheep, goats, pigs), meat derived from poultry and lagomorphs (e.g. rabbits) intended for freezing should be frozen without undue delay after slaughter and chilling. Consequently, this Regulation amends Chapter V of Section II of Annex III to Regulation (EC) No 853/2004 accordingly.

#### *Marine gastropods and the classification of production areas*

As marine gastropods are generally not filter feeder animals, the risk of accumulation of microorganisms related to faecal contamination may be considered to be remote. In addition, no epidemiological information has been reported to link the





provisions for classification of production areas with risks for public health associated with marine gastropods which are not filter feeders.

For this reason, such marine gastropods will be excluded from provisions on the classification of production areas as laid down in Chapter II of Section VII of Annex III to Regulation (EC) No 853/2004.

**Packages of live bivalve molluscs**  
Chapter VI of Section VII of Annex III to Regulation (EC) No 853/2004 only provides that individual consumer-sized packages of live bivalve molluscs must be closed and remain closed when transported after leaving the dispatch centre until presented for sale to the final consumer. Other packages of live bivalve molluscs are not covered by that requirement. In the interest of public health, it is appropriate to amend that requirement so that all such packages must remain closed until presented to the final consumer.



***Pectinidae harvested outside classified***

***production areas***

Chapter IX of Section VII of Annex III to Regulation (EC) No 853/2004

establishes specific requirements for pectinidae harvested outside classified production areas. Such requirements should also apply to live marine gastropods which are not filter feeders. Point 4 of that chapter establishes specific rules for the packaging of pectinidae. The amending Regulation makes the requirements for packages of live bivalve molluscs when transported from the dispatch centre to retail sale be applicable also to pectinidae and marine gastropods which are not filter feeders harvested outside classified production areas.

***Fresh fishery products***

Point A of Chapter III of Section VIII of Annex III to Regulation (EC) No 853/2004 lays down requirements for



requirements in accordance with the scientific opinion of the European Food Safety Authority (EFSA) on the safety of collagen

handling of fresh fishery products. The definition of fresh fishery products, set out in point 3.5 of Annex I, does not include thawed unprocessed fishery products and fresh fishery products to which food additives have been added, in accordance with the appropriate legislation, to ensure preservation. For consistency of EU legislation, the same requirements as for fresh fishery products will now apply to those products.

***Gelatine and collagen intended for use in food***

Point 1 of Chapter 1 of Section XIV (gelatine) and point 1 of Chapter I of Section XV (collagen) of Annex III to Regulation (EC) No 853/2004 lays down requirements for raw material used for the production of gelatine and collagen intended for use in food. This amending Regulation lays down processing

and a processing method for the production of collagen, published in January 2005, and it specifies that the bones used as raw material have to be other than specified risk material as defined in Regulation (EC) No 999/2001 laying down rules for the prevention, control and eradication of certain transmissible spongiform encephalopathies. For consistency, point 1 of Chapter III of Section XIV of Annex III to Regulation (EC) No 853/2004 regarding raw materials for the production of gelatine is also amended.

***Food Sweeteners***

Commission Directive 2010/37/EU (OJ L152, p12, 18/06/2010) of 17 June 2010 amending Directive 2008/60/EC laying down specific purity criteria on sweeteners has been published in the Official Journal.

Following EFSA's assessment on the safety in use of neotame as a sweetener and flavour enhancer and on the basis of the proposed uses, this Directive permits its use as a food additive. It also adopts specifications for this food additive which has been allocated the E number 'E961'.

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

**S.I. No. 302 of 2010**

European Communities (Plastic and other materials) (Contact with foods) (Amendment) (No. 2) Regulations, 2010

**S.I. No. 312 of 2010**

European Communities (Food and Feed Hygiene) (Amendment) Regulations, 2010

**S.I. No. 328 of 2010**

European Communities (Marketing Standards for Poultrymeat) Regulations, 2010

**S.I. No. 340 of 2010**

Health (Definition of Marginal, Localised and Restricted Activity) (Butcher Shop) Regulations, 2010

**S.I. No. 355 of 2010**

European Communities (Food Supplements) (Amendment) Regulations, 2010

**S.I. No. 379 of 2010**

European Communities (Traditional Specialities Guaranteed) Regulations, 2010

# EU Proposed Regulation on Food Information to Consumers

**In January 2008, the European Commission adopted a proposal on the provision of food information to consumers. This proposal recasts and replaces provisions already in place for the labelling of foodstuffs, as set out in Directive 2000/13/EC, and for nutrition labelling requirements which are contained in Council Directive 90/496/EEC.**

Under the EU legislative procedure, decision making involves various European institutions, in particular: the European Commission, the European Parliament, and the Council of the European Union.

The ordinary legislative procedure, formerly known as the Codecision procedure (prior to the Lisbon Treaty) is the main legislative procedure by which directives and regulations are adopted in the EU. Under this procedure, the European Commission submits a legislative proposal

to the Parliament and Council (comprised of Ministers from each Member State). The procedure, which is based on the principle of parity, means that neither institution (Parliament or Council) may adopt legislation without the other's assent.

On 16th June, 2010, the Committee on the Environment, Public Health and Food Safety presented their report on the Commissions' proposal to the European Parliament for vote. The report, with amendments, was adopted by 559 votes in favour to 54 against, with 32 abstentions.

## Next steps

Under the common procedure, if the Council approves the Parliament's amendments then the Regulation would be adopted. If not, it must adopt its own position and pass it back to Parliament with explanations. The Commission is also currently reviewing the Parliament's report and will present its view to the Parliament. As it is unlikely that the Council will approve the Parliament's document, discussions will continue for the remainder of the year and a common position is not expected until early next year, after which the second reading in the European Parliament will take place.

## AMENDMENTS

Some of the amendments made by the Parliament to the Commissions' proposal include:

### Definitions

The Parliament deleted the Commissions' proposed definitions of 'primary ingredient(s)', 'significant ingredient(s)' and 'characterising ingredient(s)'. It amended certain definitions, including those for 'mass caterers', 'prepacked foods' and 'ingredient', and inserted definitions for 'non-prepacked food', 'legibility', 'date of manufacture', 'food imitation', 'single-ingredient product' and 'handcrafted food product'.

### Additional mandatory requirements

The Parliament has proposed that specific labelling be introduced for the following:

- **'Imitation foods'** where a foodstuff contains an imitation food or a substitute for an ingredient normally used in a product, the packaging must prominently bear the marking 'imitation' or 'produced with (designation of the substitute ingredient) instead of (designation of the ingredient replaced)'

- In the case of **meat products**, where a product appears to comprise of one piece of meat, when in fact it consists of combined meat pieces, the product must be labelled on the front of the packaging 'formed meat - from combined meat pieces'

- Products containing **nanomaterials** must be clearly indicated, using the word 'nano' in the list of ingredients

- **Sausage casings** must be labelled as 'natural casing' or 'artificial casing'

- **Meat** from animals slaughtered without stunning should be labelled as such

- **Milk** can only be labelled as 'fresh' when its use-by-date is less than seven days after the filling date.

### Responsibilities

The Parliament has maintained the position proposed by European Commission on the person responsible for a products' food information, however the Parliament's amendments propose that the wording used in the proposed Regulation is identical to that used in the feed labelling Regulation, i.e. Regulation (EC) No 767/2009.

## Legibility

The Parliament rejected the Commissions' proposal for the establishment of a minimum font size and replaced it with a general requirement to present information in such a way as to ensure the legibility of a label and proposed certain criteria that should be taken into account when legibility is evaluated.

## Origin labelling

The Parliament rejected the Commission's proposal that an origin declaration was only mandatory when its absence would mislead the consumer, and instead inserted text requiring that the country or place of provenance must be given for the following: meat, poultry, dairy products, fresh fruit and vegetables, other single ingredient products, and meat, poultry and fish when used as an ingredient in processed foods. For meat and poultry, the country or place of provenance may be given as a single place for animals only where the animals have been born, reared and slaughtered in the same country or place. In other cases, information on each of the different places of birth, rearing and slaughter must be given. Where there are reasons which would make it impractical to label the country of origin, the

following statement may be given instead: 'Of unspecified origin'.

## Alcoholic beverages

The Parliament adopted amendments which would exempt beverages that contain alcohol from the requirement to list ingredients and from mandatory nutrition labelling. The current Commission proposal only includes certain alcoholic drinks, e.g. wine, beer, spirits.

## Nutrition information

**Mandatory list of declared nutrients:** the Parliament proposed that the mandatory list is extended to include protein, fibre, natural and artificial trans fats, expressed per 100 g/ml and per portion.

**Presentation:** the Parliament requires that the front of pack mandatory nutrition declaration includes energy (in Kcal) as well as expressing fat, saturates, sugars and salt elements (in grams). In addition, the nutrition declaration may be repeated in other forms of expression elsewhere on the packaging, for example by means of graphic representation or symbols, provided certain conditions are met. The Parliament proposed that energy content appears in the bottom right hand corner of the packaging, in a font size 3mm and surrounded by a border.



# NSAI Publishes National Guidance on Implementing I.S. ISO 31000: 2009 Risk Management – Principles and Guidelines

**Organisations and food business operations of all types and sizes face internal and external factors and influences that make it uncertain whether and when they will achieve their objectives. The effect this uncertainty has on an organisation's objectives is 'risk'. All activities of an organisation involve risk.**

Organisations manage risk by identifying it, analysing it and then evaluating whether the risk should be modified by risk treatment in order to satisfy their risk criteria. Throughout this process, they communicate and consult with stakeholders and monitor and review the risk and the controls that are modifying the risk in order to ensure that no further risk treatment is required. This International Standard describes this systematic and logical process in detail. ISO31000 sets out guidance for a systematic and structured approach to managing risks. The international standard provides guidance on three key areas: risk management principles (Clause 3.0); risk management framework (Clause 4.0); and risk management process (Clause 5.0).

In providing further national guidance to I.S. ISO 31000, the NSAI seeks to provide the user with further information to help distinguish between

the development and application of a risk management framework, plan and process. The I.S. ISO 31000 standard and the national guidance given in the document are generic and can apply to all sizes and types of organisation.

While 'risk' is commonly regarded as negative, properly implemented risk management should also ensure that there is a focus on potential opportunities. In their day-to-day activities organisations and food business operations are aware of, and are already managing a number of risks. However, risk management requires a systematic approach if it is to be most effective in dealing with known and identifying new and emerging risks. It needs to be planned so that adequate time and resources are given to the identification and treatment of risks.

Organisations, whether commercial, non-commercial, voluntary, public or state sector, small medium or large, will now have a standard based set of principles for managing any form of risk in a systematic, transparent and credible manner, within any scope and context of an organisation. For those organisations that have already invested in risk management activities, I.S. ISO 31000 and the national guidance represent a meaningful benchmark for assessing the maturity and effectiveness of those investments.

For further information on the national guidance document, NWA 31000 or ISO 31000, contact the NSAI at [info@standards.ie](mailto:info@standards.ie) or phone 01 8576730.



## NSAI Launches Revised Bottle Standard

In July, the NSAI, in conjunction with the FSAI, launched a revised standard for bottled (or packaged) water to reflect recent changes in European and national legislation on food hygiene and traceability requirements. The revised standard serves as a practical guide for bottled water producers to meet the legal requirements of food law, thus assuring the safety of bottled water for the consumer.

*Pictured at the launch of the NSAI's revised Bottled Water Standard are (l-r): Prof Alan Reilly, CEO, FSAI; Mr Maurice Buckley, CEO, NSAI; and Mr Bernard Murphy, Executive Director, Beverage Council of Ireland.*

# EFSA Colloquium on Food Classification

The European Food Safety Authority (EFSA) has a role in promoting and coordinating the development of uniform risk assessment methodologies. Exposure assessment is a crucial and integral part of risk assessment and the quality of available data, both on food consumption and on occurrence levels, may have a major impact on the outcome of risk assessment.

For European exposure assessment, it is important to harmonise the collection and collation of food consumption data across EU Member States; and similarly to harmonise the collection of occurrence data in food, covering contaminants, zoonoses, pesticides, nutrients and others. The harmonisation of these various data collections also involves procedures to clearly identify and describe foods in a uniform way, so that the information held in datasets can be interrelated.

Implementation of a common food description and classification system would improve the consistency and reliability of exposure assessment carried out by EFSA and its various panels and by other experts in Europe.

To support the development of a harmonised food description and classification system, EFSA organised a scientific colloquium on the 23rd and 24th June, in Parma, Italy. The objective of the colloquium was to have an open scientific debate on the requirements of such a system and to build on experiences gained from the development of existing systems. Consideration was given to different approaches to classify foods and the diversity of needs for the various areas of food safety.

A summary of the colloquium will be available on the EFSA's website by mid-October. <http://www.efsa.europa.eu/en/events.htm>



Participants attending EFSA's scientific colloquium held in Parma in June. The colloquium was organised to support the development of a harmonised food description and classification system across Member States.

## EFSA's Scientific Committee and Panel Membership

EFSA has launched a call to renew the membership of two of its Scientific Panels and is expanding the reserve list of its Scientific Committee and its other eight Scientific Panels. Scientists are invited to respond to the call, which closes on 15 September 2010.

Supported by EFSA's Risk Assessment Directorate and Scientific Committee and Advisory Forum Unit, the Scientific Committee and Panels are responsible for providing independent scientific advice on all matters related to food and feed safety, nutrition, animal health and welfare as well as plant health protection.

EFSA is inviting applications from highly qualified scientists with expertise in a wide range of scientific fields, such as food additives and nutrient sources, food contact materials, flavourings, toxicology, contaminants in the food chain, biological hazards, GMOs, feedstuffs, plant health and plant protection products, animal health and welfare, dietetic products, allergies, novel foods and nutrition. Applicants should demonstrate experience in carrying out scientific risk assessment and have proven scientific excellence in one, or preferably several, of the fields in EFSA's remit.

For further information and to apply, visit:

- Membership of the Scientific Panels of EFSA <http://www.efsa.europa.eu/en/vacancies/vacancy/efsae201001.htm>
- Reserve list of the Scientific Panels and the Scientific Committee of EFSA <http://www.efsa.europa.eu/en/vacancies/vacancy/efsae201002.htm>

### Panels to be renewed and for which a new reserve list will be created:

- Food additives and nutrient sources added to food (ANS)
- Food contact materials, enzymes, flavourings and processing aids (CEF)

### Panels whose current reserve list is being expanded:

- Animal health and welfare (AHAW)
- Biological Hazards (BIOHAZ)
- Contaminants in the food chain (CONTAM)
- Genetically modified organisms (GMO)
- Feed additives and products or substances used in animal feed (FEEDAP)
- Dietetic products, nutrition and allergies (NDA)
- Plant health (PLH)
- Plant protection products and their residues (PPR)
- Scientific Committee (SC)



# Call for Expressions of Interest in Membership of the EU Advisory Group on the Food Chain and Animal and Plant Health

The European Commission has launched a call for expressions of interest to complete the membership of the Advisory Group on the Food Chain and Animal and Plant Health. The Commission consults the Advisory Group on food safety policy – specifically on issues related to food and feed safety, food and feed labelling and presentation, human nutrition in relation to food legislation, animal health and welfare, and matters relating to crop protection, plant protection products and residues thereof, and conditions for the marketing of seed and propagation material, including biodiversity, and including matters pertaining to industrial property.

The Advisory Group currently has 36 members, who represent key stakeholder organisations such as farmers, the food industry, retailers and consumer organisations. The Commission is now seeking to extend this current membership, up to a possible 45 members, by incorporating sectors not already represented. The closing date for application is **30 September 2010**.

Details of the call and an application form can be found at:

[http://ec.europa.eu/food/committees/advisory/call\\_interest\\_20100930\\_en.htm](http://ec.europa.eu/food/committees/advisory/call_interest_20100930_en.htm)

Further information on the Advisory Group on the Food Chain and Animal and Plant Health can be found at: [http://ec.europa.eu/food/committees/advisory/index\\_en.htm](http://ec.europa.eu/food/committees/advisory/index_en.htm)

## Come Visit Us at SHOP and Win!

**Where:** Simmonscourt, RDS, Dublin 4

**When:** Tuesday, 28 September – Thursday, 30 September 2010

During the three-day event, FSAI staff will be available at our information stand to discuss any food safety questions you may have.

While you are there, why not enter our daily Facebook competition to be in with a chance of winning a Safe Catering Pack, worth €60? The Safe Catering Pack is a tool to help caterers develop a system to manage food safety and to comply with the food hygiene regulations. It can also be used by retailers who have a catering function within their business.



## Current Tender: Analysis of Halogenated Persistent Pollutants in Fishery Products

The FSAI, in collaboration with the Marine Institute, is planning to undertake a study of levels of persistent organic pollutants (POPs) in fish and seafood. Approximately 50 samples will be collected for analysis and laboratories are invited to tender for the analytical aspects of this study. It is anticipated that samples will be available to the successful laboratory for sample preparation and analysis in September 2010.

For more details visit: [www.fsai.ie/about\\_us/tenders/fsai\\_tenders/POPs\\_fisheryproducts.html](http://www.fsai.ie/about_us/tenders/fsai_tenders/POPs_fisheryproducts.html)

Did you know you can subscribe to email alerts for future tenders? Just visit our website at: [www.fsai.ie/news\\_centre/subscriptions.html](http://www.fsai.ie/news_centre/subscriptions.html)

## Open Consultation

The FSAI is inviting comments on its consultation on proposed National Rules to exempt retailers, other than butchers supplying other retailers with food of animal origin, from the requirements of Regulation (EC) No 853/2004. This consultation will close on the 24th September 2010. Full details are available on our website at: [http://www.fsai.ie/legislation/fsai\\_consultations/20100219.html](http://www.fsai.ie/legislation/fsai_consultations/20100219.html)

# Food Safety Training to the Department of Civil Defence and the Irish Prison Service

In July, the FSAI held a two-day Food Safety Training Skills Workshop for members of the Department of Civil Defence, in Phoenix Park. Training was also delivered to the Irish Prison Service in August.

The Food Safety Training Skills Workshop is Further Education and Training Awards Council (FETAC) certified to Level 5. The aim of the workshops is to equip participants with the necessary knowledge, skills and attitude to deliver the FSAI's 'Food Safety and You' training programme in their workplace. 'Food Safety and You' is a three-hour



*Pictured at a Food Safety Training Skills Workshop in July are Anne-Marie Kierans and Sharon Williams, FSAI, with members of the Department of Civil Defence*

induction training programme, suitable for all employees at induction level in all sectors of the food industry.

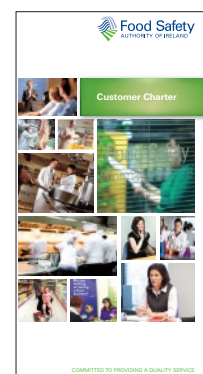
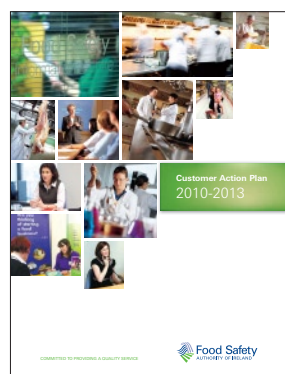
If you are interested in finding out more about our training programmes, visit our website ([www.fsai.ie/food\\_businesses/training.html](http://www.fsai.ie/food_businesses/training.html)) or contact our Advice Line (1890 33 66 77 or [info@fsai.ie](mailto:info@fsai.ie)).

## Recent Publications

The following publications have recently been produced by the FSAI:

- Guidance Note No. 24: Legislation on 'Gluten-free' Foods and Avoidance of Cross-contamination during Manufacture of 'Gluten-free' or 'Very Low Gluten' Products
- Guidance Note No. 10: Product Recall and Traceability (Revision 2)
- Customer Action Plan 2010 – 2013
- Customer Charter

The publications are available on our website at:  
[http://www.fsai.ie/resources\\_publications.html](http://www.fsai.ie/resources_publications.html)



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[www.fsai.ie/FSAI](http://www.fsai.ie/FSAI)

## 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. You can also use this form to change your own mailing details.

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