



CIEH Food Safety

News

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Health supplement could reduce strength of E. Coli, according to new study

A substance linked to mood enhancement could be a key to combating bacteria that can cause a serious foodborne illness, according to a study by researchers at North Dakota State University (NDSU).

The NDSU Department of Veterinary and Microbiological Sciences researchers discovered that B-phenylethylamine, or PEA, reduced the number of cells of Escherichia coli in a beef broth. Meredith Irsfeld, a graduate student researcher at NDSU, fed bacteria PEA - a neurotransmitter. PEA is a substance also found in chocolate in trace amounts. The chemical is related to amphetamines and raises blood pressure and blood glucose levels.

E. coli bacterium commonly is found in the lower intestine of warm-blooded organisms. A few strains can cause a critical and sometimes fatal illness in humans.

When the E. coli bacteria consumed PEA, they stopped growing the flagella they need to move and attach to surfaces and each other.

The researchers discovered that PEA also reduced the amount of E. coli biofilm, or thick, complex colonies of bacteria, in bacteria grown in the beef broth. If bacteria cannot form biofilm, they are less dangerous and more easily controlled with antibiotics. The discovery represents a significant advancement because defeating biofilm would make it difficult for bacteria to link in ways that make them more potent and difficult to kill.

PEA, which also is sold as a health food supplement alleged to enhance weight loss and fight depression, could be a key to fighting E. coli because it does not allow bacterial connections, Irsfeld said.

This research is part of NDSU's ongoing work on developing techniques to prevent biofilm formation. Biofilms are a contributing factor in 60% to 80% of bacterial infections, according to the National Institutes of Health and Centres for Disease Control and Prevention.

The NDSU researchers also used fluorescence labeling to identify genes that will become targets of biofilm prevention efforts. The genes show up as green on images a fluorescence microscope produces.

The first target, FlhD/FlhC, is a regulator of flagella, lash-like appendages that protrude from the body of certain cells and enable bacteria to swim in favourable environments.

The researchers believe that the identification of the first target, as well as the first bacterial nutrient that will inhibit biofilm formation, is a major breakthrough on the path to the development of novel biofilm prevention techniques. More studies are needed to fully understand why this specific gene is suppressed, but researchers are already moving forward on practical uses for what they've learned.

Irsfeld M, Spadafore M, Pruess B. A-phenylethylamine, a small molecule with a large impact. WebmedCentral BIOCHEMISTRY 2013;4(9):WMC004409

Researchers find salmon could contain listeria monocytogenes

Listeriosis, the disease caused by the bacterium *Listeria monocytogenes*, has never been traced back to Norwegian salmon products, but now a new National Institute of Nutrition and Seafood Research (NIFES) study suggests that salmon cannot be discounted as a possible source of the disease.

Listeriosis mainly affects human foetuses, neonates and persons with an underlying condition resulting in weak immune systems.

A study of three companies that produce farmed salmon in different parts of Norway identified 15 types of *Listeria monocytogenes*. A total of nine of the 15 types were of a genetic variant that scientists have also found in patients with listeriosis, the illness that can be triggered by *L. monocytogenes*.

According to lead researcher Bjørn Tore Lunestad, this background is not sufficient to claim that fish are the source of the cases of listeriosis in the study, but the possibility cannot be ignored - salmon are one of several potential sources of *L. Monocytogenes*.



Listeria bacteria have long been known to present a challenge in food preparation, including seafood production. The bacteria occasionally appear on premises where food is prepared, for example on equipment that is worn or difficult to keep clean. *Listeria* bacteria are extremely resistant, but heat treatment kills them off.

Mr Lunestad emphasises that listeriosis often appears as isolated cases, and much more seldom in the form of outbreaks in which two or more people are affected by the same bacteria from a single source. In the course of the past ten years, almost 50 cases have been diagnosed in Norway. In nearly all cases of food-borne listeriosis, investigations have been unable to determine which item of food was responsible.

In Norway, three outbreaks whose sources are known have been registered, none of which were linked to seafood.

In 2007, 21 people were diagnosed with listeriosis, where the bacteria could be traced back to cheese produced in a dairy farm. In 2005, three cases were confirmed in Ålesund, and the source was probably processed meat and the machinery used to slice it. In 1992 processed meat was the source of an outbreak in Trøndelag County, in which eight cases of listeriosis were registered.

The salmon study is a collaborative effort involving NIFES and the Norwegian Institute of Public Health. The research team isolated bacteria from production companies and compared them with bacteria collected from listeriosis patients. Nine of the 15 strains identified were identical to bacteria taken from these patients. This means that salmon cannot be ignored as one of several potential sources of listeriosis in humans, even though the study does not prove the existence of such a connection.

A multiple-locus variable-number tandem repeat analysis (MLVA) of *Listeria monocytogenes* isolated from Norwegian salmon-processing factories and from listeriosis patients <http://journals.cambridge.org/action/lookup;jsessionid=D72ECFCFEA0069E7D7A101BB55A5DD43.journals>

Strengthening the food supply chain through stronger co-operation

While the EU has some of the toughest food safety regulations in the world, the food supply chain remains susceptible to disease and danger. Sharing knowledge and best practice is an effective means of ensuring that any possible weak link in the chain can be dealt with as swiftly and as effectively as possible.

An EU-funded project has sought to address this by achieving a more efficient transfer of knowledge between experts throughout the food chain - and across the world. The FOODSEG project brought together a consortium of 35 international partners in July 2011, to share information on issues such as Salmonella, *Listeria*, BSE and *E. Coli* outbreaks.

The ultimate goal of the three-year project is to significantly improve the quality - as well as the implementation - of existing research findings over the entire chain, from feedstock and animal feed to the consumer table.

This objective will be achieved in a number of ways. Firstly, expert working groups to coordinate research activities and to support policy development at EU level have been formed. These will contribute to identifying research agendas for future community research in the field of food safety and quality, along the whole food chain.

The consortium has also been cooperating and contributing to several EU technology platforms, especially those which have food safety as part of their Strategic Research Agenda. These include Food for Life, Plants for the Future, Global Animal Health, Farm Animal Breeding and Reproduction and Water Supply and Sanitation.

Three symposia have also been organised, to help integrate experts from across the Member States and associated countries and to disseminate research results through an online platform. A researchers' exchange programme has also been set up.

FOODSEG is different to many other EU projects in that it is a co-ordination and support action; it does not cover the research itself but rather the networking of projects, programmes and policies. It is also forward-looking, in that it will establish an online platform with best practice examples and a plan for the preparation of future activities.

The FOODSEG project is due to be completed in 2014. For more information, please visit: [FOODSEG](http://www.foodseg.net/) <http://www.foodseg.net/>

Project factsheet http://cordis.europa.eu/projects/rcn/98810_en.html



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French food safety agency warns against dangerous consumption patterns of energy drinks

Energy drinks are sodas fortified with substances that are already present in food (caffeine, taurine, vitamins, etc.) and whose principal common factor is their caffeine content (on average the equivalent of two espresso coffees).

Because of their composition, these beverages have a stimulating effect which, when associated with certain other behaviours (alcohol consumption, sport, etc.), can give rise to serious cardiac incidents in consumers with common genetic predispositions which frequently go undiagnosed (1 individual in 1000).

Now the French food safety body - Agence Nationale de Sécurité Sanitaire de l'Alimentation, de l'Environnement et du travail (ANSES) - is recommending avoiding the consumption of so-called energy drinks in association with alcohol or during physical exercise.

ANSES has been investigating the safety of so-called energy drinks for several years. In this context, the Agency is notified of cases collected as part of the nutriviigilance scheme of suspected adverse effects related to the consumption of these products. In a press release dated June 2012, ANSES

requested health professionals to send in as many declarations of such cases as possible. More than 200 cases were reported, bringing the final total to 257, of which 212 were sufficiently well documented to allow analysis as a part of the risk assessment related to the consumption of so-called energy drinks that has now been published.

ANSES considers that the cases of cardiac arrest reported under the nutriviigilance scheme and those reported in the literature arose very probably in genetically predisposed subjects. These frequent predispositions (canalopathies) are mostly asymptomatic and generally undiagnosed. They may affect about one individual in 1000. Cardiac arrest in these subjects could occur as the result of drinking so-called energy drinks in association with certain supplementary risk factors such as physical exercise (sport, dancing, etc.), high alcohol consumption, hypokalaemia, certain medications or individual sensitivity to caffeine.

The Agency therefore recommends:

- that consumers refrain from consuming so-called energy drinks in association with alcohol and during physical exercise;
- that the following groups be particularly vigilant concerning their caffeine intake, especially via so-called

energy drinks: pregnant women and nursing mothers, children and adolescents, and individuals sensitive to the effects of caffeine or presenting certain pathologies. These include certain cardiovascular or psychiatric and neurological disorders, kidney failure or serious liver diseases.

- that all consumers in general moderate their consumption of caffeinated beverages.

ANSES is also drawing attention to the emergence in other countries (Canada, United States, Lithuania, etc.) of government policies to regulate the market for so-called energy drinks. Considering the divergence between the Agency's recommendations and current practice as reported in France, as well as the lack of information available to the public, ANSES is calling for measures to be taken to inform vulnerable population groups and to regulate the advertising of so-called energy drinks to these groups and in contexts (festive, sporting, etc.) where consumption involves special risk.

The report: *Évaluation des risques liés à la consommation de boissons dites « énergisantes »* is currently only available in French and may be downloaded from <http://www.anses.fr/fr/documents/NUT2012sa0212.pdf>

New global food safety survey: barriers to effective training



A new survey by Campden BRI and Alchemy Systems in partnership with BRC and SQF questioned 649 food and drink manufacturers and processors worldwide to identify the needs, effectiveness and challenges of food safety training in the industry.

While companies recognised improved product quality and higher employee morale as the greatest benefits of effective food safety training, over 70% of those surveyed said finding the time for training was the greatest challenge. Other barriers cited included verifying the effectiveness of training (43%), dealing with language issues when delivering a consistent training programme across global sites (28%), resource problems (24%) and keeping the training curriculum up-to-date (24%).

The companies surveyed represent a cross section of the industry, drawn from across the world. They ranged in size from under 50 employees to over 1,000 and cover many sectors including cereal and baking, dairy, meats, fish and poultry, and packaging.

With only 66% of companies saying they are satisfied or very satisfied with the quality of food safety training, room for improvement clearly exists. In particular, the study found lack of employee understanding and incomplete training records were the largest barriers to effective food safety training.

Surveyed companies were distributed fairly evenly according to size, with 24% of respondents representing companies of between 100-250 full-time employees.

North American companies represented 65% of respondents, while Europe accounted for 22%.

While roughly two-thirds of respondents indicated they are satisfied or very satisfied with the quality of their food safety training, a slightly smaller number was equally satisfied with the quantity of that training. That level of satisfaction was backed up by the survey.

Most employees received between four and eight hours of food safety training per year, and 80% received 15 hours or less. Results for management and supervisors were marginally better, with 80% receiving 20 hours of training or less per year.

The most common forms of training included: on the job; reading and understanding rules; refreshers; and classroom training with an instructor. Least common training types included, in ascending frequency of use: collaborative/social media training; just-in-time training; audience interactive technology; and continuing



professional development. HACCP was covered in more than 90% of food safety training sessions, followed closely by good manufacturing practices, sanitation/cleaning and employee hygiene. Training on food safety programmes and allergen programs were also covered in over 80% of training sessions, while internal

auditing programmes, food defence programmes, maintenance staff training and prerequisites, food quality programmes and corrective action procedures were included in only about 60% of training.

Around 50% of food safety training included validation/verification training, and only approximately 40% included risk assessment, supplier audit/quality assurance, root cause analyses, GFSI program overview or product sampling protocols.

Around 90% of manufacturers reported internal audits to review food safety training practices and records, followed closely by GFSI-type audits. Customer audits and regulatory audits were each reported just over 60% of the time.

The most frequent deficiency found by the survey was a lack of employee understanding of food safety training, noted in around 25% of responses. Incomplete training records were another common issue, along with refreshers being overdue, insufficient training of visitors/subcontractors, lack of training records, training records not being verified and incomplete documentation for a training programme.

The results suggest employers will see benefits – including better audit results and fewer recall incidents – by improving training as well as the recordkeeping associated with that training.

To read the full results of the study, please visit: <http://www.alchemysystems.com/>

Guidance on precautionary labelling for allergens published

Important new guidance on allergens will help companies assess the level of risk of cross-contamination of their products, and take appropriate labelling action as a result, so benefiting consumers who have food allergies.

Some 1 – 2% of adults and 5 – 8% of children have been reported to have a true food allergy. Very small amounts of an allergenic foodstuff can cause a severe or even fatal reaction, so food-allergic individuals adopt strict avoidance diets to prevent the consumption of food allergens. As a result, family, friends and care-givers are also likely to modify their food-purchasing habits. It is therefore vitally important that correct allergen information is conveyed to consumers. One area of concern for



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the food industry relates to accurately communicating the risk of any cross-contamination of a food product with allergens (precautionary labelling, such as 'may contain').

A new guideline document from Campden BRI – Food allergens: practical risk analysis, testing and action levels (Guideline 71) – includes a systematic approach to aid identification of cross-contamination risk factors. It discusses the circumstances where the use of the 'Action Level' concept may be applicable when conducting a risk assessment to determine the need to include precautionary labelling.

Research body develops new ways of testing meat in the food chain

The Institute of Food Research (IFR) has teamed up with Oxford Instruments to develop improved ways of testing meat in the food chain.

The horsemeat scandal and the recently published report from the National Audit Office have shown that among other things there is a need to improve, increase and expand current authenticity testing regimes. New approaches for carrying out such tests are being developed at the IFR that use molecular spectroscopic techniques, principally nuclear magnetic resonance (NMR), to analyse the fatty acid composition of food samples.

The fatty acid profiles of meat from different animals are readily distinguishable using NMR, but until recently the equipment to carry out these tests has been too expensive and too technically complicated to allow deployment in industrial settings. Earlier this year, Oxford Instruments launched a new benchtop NMR instrument, Pulsar™, which makes NMR spectroscopy

available for routine testing. In parallel, IFR is developing the analysis software to provide new weapons in the battle against food fraud.

The methods being developed will be rapid and low cost. Dozens of samples could be analysed per day, taking 10 – 15 minutes per test, at a typical cost of less than £20 per sample. This makes the system ideal and affordable for high-throughput screening, or for pre-screening ahead of more time-consuming and expensive DNA testing.

The aim is to keep the techniques affordable for local authority funded as well as privately owned analytical laboratories, and potentially also to suppliers further up the food chain – i.e. beyond farm gate testing – one of the key recommendations from the NAO report.

At the moment, the research has reached a point where it is possible to differentiate between whole cuts or chunks of beef, lamb, pork and horse. Further development work will be carried out over the coming months, to extend the methodology to the detection of small amounts of minced meat in the presence of another, mimicking many of the adulteration events that came to light earlier this year.

Olive oil, fish and organic foods at highest risk of food fraud, according to European parliament draft report

Olive oil, organic food and fish are at highest risk of food fraud in Europe, according to a new draft report published by the European Parliament Committee on the Environment, Public Health and Food Safety.

The report underlines that risk of food fraud is greatest when potential economic gains are high and chances of getting caught are slim.

Most of the "at risk" foods can be easily mixed with products which are difficult to detect, such as non-organic items in organic food. According to the report, the top ten high risk foods are: milk, grains, maple syrup, honey, coffee, tea, spices, wine and certain fruit juices.

The report, which has been compiled with input from industry, law enforcement agencies and Member States, found that the risk has been exacerbated by the economic crisis. Other issues contributing to adulteration include lack of harmonisation across Europe, lack of co-operation with Europol on cross-border investigations, and relatively low sanctions and differences between Member States.

The report recommends that sanctions should be increased to at least double the amount sought through fraud and registrations should be withdrawn for food businesses that are repeat offenders.

Draft report on the food crisis, fraud in the food chain and the control thereof (2013/2091(INI)) can be downloaded from:

<http://www.europarl.europa.eu/sides/getDoc.do?pubRef=-//EP//NONSGML+COMPARL+PE-519.759+02+DOC+PDF+V0//EN&language=EN>



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Agreement puts environmental health at the heart of the public health agenda

Public Health England (PHE) and the Chartered Institute of Environmental Health (CIEH) have signed a memorandum of understanding designed to increase cooperation between the two organisations.

The agreement highlights the unique and invaluable part played by the environmental health profession in reducing social inequalities, improving public health and creating fairer communities.

Although the memorandum is not legally enforceable, PHE and CIEH agree to adhere to the principles set out within the MoU and will have due regard for each other's activities.

The memorandum is a valuable tool in putting environmental health at the heart of the public health agenda.



Key aspects of the agreement include:

- the CIEH will be recognised as an external adviser to PHE on environmental health and issues relating to the profession
- PHE will use the CIEH as a conduit for engagement with the environmental health profession
- PHE and the CIEH will work together to develop the environmental health workforce in local government, central agencies and with business
- PHE will agree priority workstream engagement with the CIEH as part of their work programming

It is recognised that environmental health practitioners (EHPs) perform a critical front line role in protecting and improving the public's health and addressing inequalities. The Chartered Institute of Environmental Health has a unique and respected insight into the environmental health workforce and public health concerns. The agreement will raise the profile of the profession in councils and their importance to maintaining health. It will ensure that EHP's unique competence in public health is taken fully into account when councils design new structures and services to meet the communities' needs that they serve.

The Memorandum of Understanding between Public Health England and the Chartered Institute of Environmental Health may be downloaded from: <http://www.cieh.org/WorkArea/showcontent.aspx?id=49158>

European food safety authority “too close to industry,” report says

One of the most important though least known institutions in the EU, the European Food Safety Authority (EFSA) is, according to its motto, “committed to ensuring that Europe’s food is safe”. Everyone eating food in Europe is affected by its decisions. Following controversy over its close ties with industry, the agency has implemented a new policy designed to ensure the independence of its scientific panels. Yet serious conflicts of interest remain. Over half of the 209 scientists sitting on the agency’s panels have direct or indirect ties with the industries they are meant to regulate, according to a report by the research and campaign group Corporate Europe Observatory (CEO) released recently.

According to the group, a much clearer and stricter independence policy needs to be set up and rigorously implemented to restore the Authority’s reputation and integrity.

CEO maintains that the EFSA conflicts of interest remain despite a new policy being implemented to ensure the independence of the Agency’s scientific panels. It says that over half

of the scientists sitting on the agency’s panels have direct or indirect ties with the industries they are meant to regulate, but adds that there have been improvements, notably that the Agency now seems seriously concerned.

The new policy came after EFSA staff close ties with industry caused controversy with the Agency facing sustained criticism from the European Parliament, NGOs and the media.

In Spring 2012 the EFSA renewed eight of its ten scientific panels.

CEO says this “was the opportunity for the agency to start implementing its new policy to vet the participants for conflicts of interest – and regain credibility.”

But, the group says: “The results of our screening are dismaying. While we were still expecting to find conflicts of interest, we were surprised to find so many: 122 experts out of 209 (58.37%) have at least one conflict of interest with the commercial sector. Experts with conflicts of interest dominate all panels but one. All but two panel chairs and 14 vice- chairs among 21 have conflicts of interest. ”

According to CEO, the “worst record” is held by EFSA’s panel on Dietetic Products, Nutrition and Allergies (NDA), with 17 of its 20 members totalling 113 conflicts of interest between them.

It adds that in all panels, ten experts have more than 10 conflicts of interests each. Among 849 interests screened, CEO counted an overall sum of 460 conflicts of interest.

CEO has identified the following flaws with the EFSA’s independence policy: its rules are insufficiently rigorous, the Agency relies on experts to declare their own interests and there is an insufficient understanding of what conflicts of interest entail in practice, which undermines the screening process performed by EFSA’s staff.

The report also shows that EFSA failed to properly implement its own new rules in several instances, and that there is no visible difference between panels assembled under the new policy and those composed using the old policy. The report lists recommendations in the short, medium and long term that if implemented could help design a system that is more resistant to commercial pressures and closer to normal scientific practice.

The report: Unhappy Meal, the European Food Safety Authority’s independence problem – may be downloaded from: http://corporateeurope.org/sites/default/files/attachments/unhappy_meal_report_23_10_2013.pdf

Food businesses guilty of poor practices “will be named and shamed,” says FSA



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Food businesses guilty of sub-standard food safety practices will be named and shamed by the Food Standards Agency (FSA) in new reports to be launched in 2014.

FSA Chief Operating Officer Andrew Rhodes told a food safety conference that the aim was to highlight hygiene practices which, whilst not illegal, fell short of the standards expected in the food industry.

However, it was stressed that this approach will not replace legal or any other formal action. Last month, the FSA board meeting in Aberdeen discussed naming and shaming retailers and their processors and farming suppliers that failed to meet campylobacter targets.

Retailers should incentivise poultry suppliers to reduce high levels of campylobacter, board members agreed.

Campylobacter remains the UK’s most common cause of food poisoning, and a recent FSA report branded the industry’s failure to meet targets for tackling the organism as “disappointing.”

Mr. Rhodes also denied that spending cuts, leading to fewer food safety inspections would threaten food safety.

According to Mr. Rhodes, the FSA should rethink how it deploys its resources, highlighting the policy of “earned recognition.” This would involve EHPs targeting businesses which are more likely to breach food safety standards. Food manufacturers with good food safety records and full third-party auditing procedures could thus expect fewer inspections.

Mr. Rhodes also predicted what topics were likely to make food safety and traceability headlines over the coming year.

European court rules on the honey directive

This report provides a summary of the ECJ ruling; an overview of the production of honey; a summary of the labelling requirements for genetically modified (GM) organisms; and outlines the impact of the ECJ ruling on the Honey Directive, GM Regulation, Labelling Directive and Labelling Regulation.

On 6 September 2011 the European Court of Justice (ECJ) ruled that honey and food supplements containing pollen (derived from varieties of genetically modified (GM) crops) constitute foodstuffs which contain ingredients produced from genetically modified organisms (GMOs) within the meaning of Regulation (EC) No 1829/2003 on Genetically Modified Food and Feed. The Court found that such pollen is 'produced from GMOs' and that it constitutes an ingredient of the honey and pollen-based food supplements.

The Honey Directive, Council Directive 2001/110/EC, provides the legislative

criteria for honey produced and marketed in the European Union (EU). It defines honey as: ".....the natural sweet substance produced by *Apis mellifera* bees from the nectar of plants or from secretions of living parts of plants or excretions of plant-sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in honeycombs to ripen and mature."

Regulation (EU) No 1169/2011 Food Information to Consumers (FIC) provides the legislative framework for food labelling, effective from 13 December 2014. It defines an ingredient as: "any substance or product, including flavourings, food additives and food enzymes, and any constituent of a compound ingredient, used in the manufacture or preparation of a food and still present in the finished product, even if in an altered form. Residues shall not be considered as 'ingredients'."

Regulation (EC) No 1829/2003 on GM food and feed, and Regulation (EC) 1830/2003 on the traceability and

labelling of GMOs provide the legislative framework for GM labelling.

The consequences of the ECJ ruling on named existing legislation have been identified and, where possible, practical effects approximated in cost terms.

The effect has been viewed not only on the honey packers, but on the supply chain as a whole. Areas that are unclear in the current legislation have been identified.

The immediate effect concerns the potential labelling of GM ingredients.

'Secondary' effects are the general labelling of pollen as an ingredient of honey, and the subsequent commercial and technical requirements of the food supply chain in complying with legislation and good manufacturing practice.

Impact of the European Court of Justice Ruling on the Honey Directive and Relevant Existing Legislation

<http://www.europarl.europa.eu/committees/en/envi/studiesdownload.html?languageDocument=EN&file=96250>

Food hygiene prosecutions in the news

Restaurant fined for hygiene offences

An Indian restaurant in Warsop has been ordered to pay almost £4,000 after poor hygiene and a severe rodent infestation led Mansfield District Council to temporarily close the business.

Mr Abu Rumel, the Food Business Operator of Bengal Cottage, 4 Burns Lane, Warsop appeared at Mansfield Magistrates' Court on 17 October 2013. Rumel admitted six hygiene offences relating to poor cleaning standards, a lack of pest control procedures and poor food hygiene management within the business.

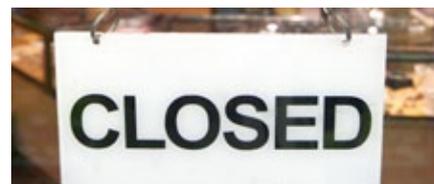
Rumel was fined £300 per offence (a total of £1,800) and ordered to pay £1,906.50 in court costs plus a victim surcharge of £30 giving an overall total of £3,736.50.

On the 25 September 2012, officers from the Council's Environmental Health department visited Bengal Cottage. The officers discovered a serious mouse infestation in the premises. Mouse droppings were found in the dining area and throughout the kitchen, on surfaces such as the top of the cooker, food preparation surfaces, on/in food containers and actually on food being prepared for use in the restaurant. The officers also discovered a live mouse within a box of potatoes in the kitchen

Cleaning standards within the premises were poor, which further added to the problems.

Food hygiene management documentation was missing, and the management of the premises in relation to food safety was judged by the officers to be inadequate.

Given the problems seen, the officers deemed there was an immediate risk to



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health and served a Hygiene Emergency Prohibition Notice on the premises requiring it to close. This notice was later ratified at Mansfield Magistrates court on the 28 September 2012 when it was turned into a Hygiene Emergency Prohibition Order.

The premises remained closed under the order until 1 October 2012 when officers were satisfied that the rodent infestation had been brought under control and the premises had been thoroughly cleaned and disinfected - at that point the officers were satisfied that the health risk condition had been removed and therefore lifted the Hygiene Emergency Prohibition Order allowing the premises to re-open.

Food hygiene prosecutions in the news

Costco fined for rodent infestation

Mice which plagued an Avonmouth food store cost the firm £61,000 in fines and costs.

Costco Wholesale UK Ltd, based at St Brendan's Way, suffered a serious mouse infestation which resulted in nibbled food and findings of droppings and urine.

The problem was brought to the city council's attention following a customer complaint, Bristol Crown Court heard.

Costco pleaded guilty to four offences contrary to Food Hygiene (England) Regulations 2006.

The regulations make it an offence for an operator of a food business to fail to comply with standards of hygiene and protection against pests.

The company also pleaded guilty to placing food on the market which was unsafe because of damage caused by rodents and food being unfit for human consumption.



Iain Macdonald, prosecuting, said the Avonmouth Costco had suffered from on-going issues with mice

for a substantial time, and records maintained by officers within the Environmental Health department of Bristol City Council show complaints made by customers from September 2009 to the date of these offences in January/February 2012.

EHOs served a Notice on the company, requiring it to block off mouse entry points, clean affected areas and monitor any ongoing activity.

However, inspections carried out between January and February 2012 revealed further evidence of infestation, the court heard.

David Travers QC, defending, said it was the company's first conviction and was limited to the Avonmouth premises. Such was the extent of Costco's efforts, Mr. Travers said, that at one stage a heat-seeking sensor was used to detect vermin as well as mouse sniffer dogs

Food safety inspections find four offences

On 1 October 2013 at Kettering Magistrates Court, Mr Adrian Walters of, Irthlingborough trading as Lean and Mean was found guilty of four food hygiene offences.

On 25 July 2012 a mobile food vehicle belonging to Mr Walters was operating on Kettering Market Place at a family event with many children present. The vehicle was subject to a food safety

inspection during which the inspecting officer identified four offences. He found that there were no management procedures in place to ensure that food was produced safely. He also found that there were no suitable facilities for hand washing, staff were not wearing clean, protective clothing and ready to eat foods were at risk of contamination from raw burgers.

There is a significant health concern when handling raw burgers because they could be contaminated with E. coli 0157 bacteria.

Mr Walters closed the vehicle voluntarily at the time of the inspection.

Mr Walters was found guilty of all four offences and fined a total of £990 with £15 victim surcharge costs and £1,000 towards prosecution costs.

Mr Walters's company was operating out of a unit on Leyland Industrial Estate, Wellingborough at the time of the offences but has since ceased trading from that site.

Latest food signposts

Government consultation documents FSA

Proposals on changes to the organisation of official controls <http://www.food.gov.uk/news-updates/consultations/consultations-uk/2013/officialcontrols-consult>

Deadline for response: 09.01.14

The Food Law Code of Practice (Wales) Review <http://www.food.gov.uk/news-updates/consultations/consultations-wales/2013/foodlawcop-wales>

Deadline for response: 27.12.13

Revocation of Deregulation (Improvement of Enforcement Procedures)(Food Safety) Order (Northern Ireland) 1996 <http://www.food.gov.uk/news-updates/consultations/consultations-northern-ireland/2013/revocationdereg-ni-consult>

Deadline for response: 20.12.13

Government reports and guidance FSA

Board Meeting November 2013

Paper 13/11/04. Local authority audit rating scheme in Wales <http://www.food.gov.uk/multimedia/pdfs/board/board-papers-2013/fsa-131104.pdf>

Paper 13/11/05. BSE - A Report on Surveillance and enforcement of Controls on Specified risk material and animal feed - March to August 2013 <http://www.food.gov.uk/multimedia/pdfs/board/board-papers-2013/fsa-131105.pdf>

Paper 13/11/06. UK Government's Red Tape Challenge <http://www.food.gov.uk/multimedia/pdfs/board/board-papers-2013/fsa-131106.pdf>

Paper 13/11/08. UK Local Authority Food Law Enforcement Annual Report 2012/13 <http://www.food.gov.uk/multimedia/pdfs/board/board-papers-2013/fsa-131108.pdf>

UK Local Authority Food Law Enforcement Annual Report 2012/13 <http://www.food.gov.uk/multimedia/pdfs/board/board-papers-2013/lafoodlaw-annual-report-1213.pdf>

Research Reports

FS245006. Assessment and comparison of third party assurance schemes in the food sector: towards a common framework http://www.foodbase.org.uk/results.php?f_report_id=835

FS616018. Research Report. International study of different existing delivery models for feed and food controls http://www.foodbase.org.uk/results.php?f_report_id=831

ACMSF

October 2013 Meeting. Draft report from the Ad Hoc Group on Raw, Rare and Low Temperature (RRLT) Cooked Food http://www.food.gov.uk/multimedia/pdfs/committee/acm_1120a.pdf Discussion paper ACM/1122. Review of the risk level classification for the human health risks associated with mycobacterium bovis and meat http://www.food.gov.uk/multimedia/pdfs/committee/acm_1122_mbovis.pdf

Discussion paper ACM/1120. Raw, rare and low temperature cooked foods <http://www.food.gov.uk/multimedia/pdfs/committee/acm1120.pdf>

Paper ACM/1123. ACMSF response to the WRAP compost and anaerobic digestate risk assessments http://www.food.gov.uk/multimedia/pdfs/committee/acm_1123_wrap.pdf

Paper ACM/1123. Annex A <http://www.food.gov.uk/multimedia/pdfs/committee/acm1123annexa.pdf>

Paper ACM/1123. Annex B <http://www.food.gov.uk/multimedia/pdfs/committee/acm1123annexb.pdf>

Defra

Guidance notes on fish labelling legislation. The Fish Labelling Regulations 2013 <https://www.gov.uk/government/publications/guidance-on-fish-labelling-regulations-2013>

Research Report. Method verification of the LOD associated with the Defra/FSA Study protocol for detection of horse DNA in food samples - FA0134 <http://rand.defra.gov.uk/Default.aspx?Menu=Menu&Module=More&Location=None&Completed=0&ProjectID=18740>

Farming Regulation Task Force Implementation. Earned Recognition Plan https://www.gov.uk/government/uploads/system/uploads/attachment_data/file/236270/pb14026-earned-recognition-plan-130830.pdf (published in August 2013)

BRDO

Primary Authority Statutory Guidance <http://www.bis.gov.uk/assets/brdo/docs/publications-2013/13-1191-primary-authority-statutory-guidance.pdf>

Interim evaluation of Primary Authority. Final Report <http://www.bis.gov.uk/assets/brdo/docs/publications-2013/13-1160-pa-evaluation.pdf> (published in August 2013)

Research Annex to the Final Report <http://www.bis.gov.uk/assets/brdo/docs/publications-2013/13-1160-pa-evaluation-research-annex.pdf>

List of Primary Authority Categories <http://www.bis.gov.uk/assets/brdo/docs/publications-2013/13-1191-list-of-primary-authority-categories.pdf>

Mapping the Regulatory Landscape in Wales <http://www.bis.gov.uk/assets/brdo/docs/publications-2013/13-1047-mapping-regulatory-landscape-wales.pdf> (published in August 2013)

Research results: what is the value in regulators sharing information? <http://www.bis.gov.uk/assets/brdo/docs/publications-2013/13-1166-risk-research.pdf>

NAO

National Audit Office. Food safety and authenticity in the processed meat supply chain <http://www.nao.org.uk/wp-content/uploads/2014/10/10255-001-Food-safety-and-authenticity.pdf>

Equality and Human Rights Commission

Assistance dogs - a guide for all businesses http://www.equalityhumanrights.com/uploaded_files/publications/assistance_dogs_guide.pdf (published in June 2013)

WRAP

Estimates of waste in the food and drink supply chain. Final report http://www.wrap.org.uk/sites/files/wrap/Estimates%20of%20waste%20in%20the%20food%20and%20drink%20supply%20chain_0.pdf

Select Committee Reports

Food Contamination: Government Response to the EFRA Committee's 5th Report of Session 2013-14 <http://www.publications.parliament.uk/pa/cm201314/cmselect/cmenvfru/707/707.pdf>

Vaccination against bovine TB: Government response to the EFRA Committee's 2nd Report of Session 2013-14 <http://www.publications.parliament.uk/pa/cm201314/cmselect/cmenvfru/705/705.pdf>

EU Food and Veterinary Office

Report of an audit carried out in the UK from 13-23 May 2013 in order to evaluate the control system for organic production and labelling of organic products http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2013-6744

Report of an audit carried out in the UK from 22 April to 03 May 2013 in order to evaluate the controls of residues and contaminants in live animals and animal products http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2013-6906

Report of an audit carried out in the UK from 11 to 20 June 2013 in order to evaluate the salmonella national control programmes in particular poultry populations (breeders, broilers, laying hens and turkeys) http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2013-6699

European Commission

COM (2013) 681. Report from the Commission on the overall operation of official controls in Member States on food safety, animal health and animal welfare and plant health <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=COM:2013:0681:FIN:EN:PDF>

Research report. Study on various methods of stunning for poultry. http://ec.europa.eu/food/animal/welfare/slaughter/study_stunning_poultry_en.pdf

U.N Food and Agriculture Organisation

The State of Food Insecurity in the World <http://www.fao.org/publications/sofi/en/>

Codex Alimentarius. Principles and Guidelines for National Control Systems. CAC/GL 82-2013 http://www.codexalimentarius.org/download/standards/13358/CXG_082e.pdf

Codex Alimentarius. Guidance for governments on prioritizing hazards in feed CAC/GL 81-2013 http://www.codexalimentarius.org/download/standards/13312/CXG_081e.pdf

Codex Alimentarius. Principles for the use of sampling and testing in international food trade. CAC/GL 83-2013 http://www.codexalimentarius.org/download/standards/13276/CXG_083e.pdf

Non-governmental documents

BHF

British Heart Foundation. Portion Distortion. How much are we really eating? <http://www.bhf.org.uk/plugins/PublicationsSearchResults/DownloadFile.aspx?docid=983f629e-ec72-4fd8-8d32-9eda97acd040&version=-1&title=Portion+Distortion&resource=N%2fA>

Sustain

Good Food for London 2013. How London boroughs compare on their support of six key good food initiatives http://www.sustainweb.org/londonfoodlink/good_food_for_london_2013/

Legislation

Welsh Statutory Instruments

The Contaminants in Food (Wales) Regulations 2013 <http://www.legislation.gov.uk/wsi/2013/2493/made/data.pdf>

Northern Ireland Statutory Rules

The African Horse Sickness Regulations (Northern Ireland) 2013 <http://www.legislation.gov.uk/nisr/2013/244/made/data.pdf>

The Contaminants in Food Regulations (Northern Ireland) 2013 <http://www.legislation.gov.uk/nisr/2013/229/made/data.pdf>

EU Legislation

Imports

COMMISSION IMPLEMENTING REGULATION (EU) No 925/2013 of 25 September 2013 amending Annex I to Regulation (EC) No 669/2009 implementing Regulation (EC) No 882/2004 of the European Parliament and of the Council as regards the increased level of official controls on imports of certain feed and food of non-animal origin <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:254:0012:0019:EN:PDF>

COMMISSION IMPLEMENTING DECISION of 7 October 2013 amending

Decision 2009/821/EC as regards the list of border inspection posts <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:267:0003:0006:EN:PDF>

Food/Feed Additives

COMMISSION REGULATION (EU) No 985/2013 of 14 October 2013 amending and correcting Annex I to Regulation (EC) No 1334/2008 of the European Parliament and of the Council as regards certain flavouring substances <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:273:0018:0024:EN:PDF> COMMISSION IMPLEMENTING REGULATION (EU) No 1006/2013 of 18 October 2013 concerning the authorisation of L-cystine as a feed additive for all animal species <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:279:0059:0060:EN:PDF>

COMMISSION IMPLEMENTING REGULATION (EU) No 1016/2013 of 23 October 2013 concerning the authorisation of a preparation of a micro-organism strain DSM 11798 of the Coriobacteriaceae family as a feed additive for pigs <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:282:0036:0038:EN:PDF>

COMMISSION IMPLEMENTING REGULATION (EU) No 1040/2013 of 24 October 2013 concerning the authorisation of a preparation of endo-1,4-beta-xylanase produced by *Trichoderma reesei* (MUCL 49755) and endo-1,3(4)-beta-glucanase produced by *Trichoderma reesei* (MUCL 49754) as a feed additive for pigs for fattening and minor porcine species for fattening other than *Sus scrofa domestica* and turkeys for fattening (holder of authorisation Aveve NV) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:283:0046:0049:EN:PDF>

COMMISSION IMPLEMENTING REGULATION (EU) No 1055/2013 of 25 October 2013 concerning the authorisation of a preparation of orthophosphoric acid as a feed additive for all animal species <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:288:0057:0059:EN:PDF>

Residues

COMMISSION IMPLEMENTING REGULATION (EU) No 1056/2013 of 29 October 2013 amending the Annex to Regulation (EU) No 37/2010 on pharmacologically active substances

and their classification regarding maximum residue limits in foodstuffs of animal origin, as regards the substance neomycin <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:288:0060:0062:EN:PDF>

COMMISSION IMPLEMENTING REGULATION (EU) No 1057/2013 of 29 October 2013 amending the Annex to Regulation (EU) No 37/2010 on pharmacologically active substances and their classification regarding maximum residue limits in foodstuffs of animal origin, as regards the substance manganese carbonate <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:288:0063:0065:EN:PDF>

COMMISSION REGULATION (EU) No 1004/2013 of 15 October 2013 amending Annexes II and III to Regulation (EC) No 396/2005 of the European Parliament and of the Council as regards maximum residue levels for 8-hydroxyquinoline, cyproconazole, cyprodinil, fluopyram, nicotine, pendimethalin, penthiopyrad and trifloxystrobin in or on certain products <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:279:0010:0056:EN:PDF>

Health Claims

COMMISSION REGULATION (EU) No 1017/2013 of 23 October 2013 refusing to authorise certain health claims made on foods, other than those referring to the reduction of disease risk and to children's development and health <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:282:0039:0042:EN:PDF>

COMMISSION REGULATION (EU) No 1018/2013 of 23 October 2013 amending Regulation (EU) No 432/2012 establishing a list of permitted health claims made on foods other than those referring to the reduction of disease risk and to children's development and health <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:282:0043:0045:EN:PDF>

Other

COMMISSION IMPLEMENTING REGULATION (EU) No 1030/2013 of 24 October 2013 amending Regulation (EC) No 889/2008 laying down detailed rules for the implementation of Council Regulation (EC) No 834/2007 on organic production and

labelling of organic products with regard to organic production, labelling and control <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:283:0015:0016:EN:PDF>

REGULATION (EU) No 952/2013 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 October 2013 laying down the Union Customs Code <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:269:0001:0101:EN:PDF>

Corrigendum to Regulation (EU) No 952/2013 of the European Parliament and of the Council of 9 October 2013 laying down the Union Customs Code <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:287:0090:0090:EN:PDF>

PDOs/PGIs/TSGs

New entries in the register

Sklandrausis (TSG - Traditional Speciality Guaranteed) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:272:0033:0034:EN:PDF>

Fenland Celery (PGI) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:273:0027:0028:EN:PDF>

Bamberger Hörnla/Bamberger Hörnle/Bamberger Hörnchen (PGI) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:263:0011:0012:EN:PDF>

Carn d'Andorra (PGI) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:268:0003:0004:EN:PDF>

Pasta di Gragnano (PGI) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:270:0001:0002:EN:PDF>

Messara (PDO) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:272:0003:0004:EN:PDF>

Amended entries

Nürnberger Bratwürste/Nürnberger Rostbratwürste (PGI) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:272:0005:0009:EN:PDF>

Emmental français est- central (PGI) <http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2013:279:0057:0058:EN:PDF>



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