



## MINUTES OF LONDON FOOD CO-ORDINATING GROUP MEETING

Thursday 11<sup>th</sup> June 2009 at 10.00 am

CIEH, Chadwick Court, 15 Hatfields, London, SE1 8DJ

<b>Present</b>			
Rick Mason	(RM)	LB Barnet	Chair
Peter Scott	(PS)	LB Havering	Vice-Chair / For NE Sector
Chris Carabine	(CJC)	LB Barnet	For NW Sector
Helen Clark	(HC)	LB Wandsworth	For SW Sector
John Barnes	(JB)	FSA	(For Part)
James Smith	(JS)	City of London Corp.	For SE Sector
Adri Bester	(AB)	SALSA	(For Item 3)
Peter Kemp	(PK)		Minute Taker

### 1. Apologies for absence / Introductions

Apologies were received from Mina Mistry (HPA), Susanne Surman-Lee, (HPA) Tay Potier (London Region Policy Officer – CIEH), David Lock (LACORS) and Carole Zelenka (LB Greenwich / SE Sector).

RM welcomed Adri Bester (AB) to the LFCG and the attendees introduced themselves for the benefit of the visitors by stating their names and the organisations they were representing.

### 6. FSA Update

This agenda item taken at this early point in the meeting to allow JB to be released to attend another meeting later today.

JB initially reported on the points and matters arising from the last meeting of the LFCG. The problem raised in the NW Sector report where imported food consignments that had been detained for further examination were being forwarded to inland authorities to be held pending the results was further discussed.

JB referred to the guidance to be found in the Local Authority Resource Pack covering Imported Food Control and to Annex 14(ii) of the current Practice Guidance for England which he said implied that some sort of relationship ought to exist to justify the practice of consigning imported food shipments that had not been cleared, to inland authorities. There needed to be some form of general agreement as to how this practice should operate.

JB confirmed that he could arrange for a member of staff from the FSA's Food Fraud Division to give a presentation to a meeting of the LFCG. Could he be advised of a suitable date of a future meeting so the necessary arrangements can be made. He had also spoken with Corinne Vaughan, (Deputy Head of Nutrition Division – FSA) concerning Healthy Eating Awards after the last meeting of the LFCG.

With regards to the recommendations contained in the Pennington Report, LA's had recently received a letter from Sarah Appleby (Head of Food Safety Implementation & Delivery Division – FSA) dealing with this matter. A paper would be considered by the FSA Board at its July meeting which will indicate how the Agency's current work streams will incorporate Professor Pennington's recommendations. It is likely that a coherent action plan will be produced and this will be managed by Andrew Wadge (Chief Scientist – FSA). Better guidance will also, in time, be issued to LA's, but the FSA expected that food service managers would have acted already to review and update their procedures in light of the Pennington Report findings and recommendations.

JB said that he had been asked to find out from the LFCG and LACORS what action(s) LA's had taken so far in response to the Pennington Report including anything that the groups had agreed among themselves. The FSA was looking to maintain a log of any really solid initiatives that LA's had promoted in addressing the concerns expressed by Pennington. Scores on the Doors and consistency training he thought would fall into this category.

Commenting on the FSA's audit programme of LA food services, JS said that in future these will generally be much more focused on compliance and include reality checks by visiting food businesses to validate the procedures used and what the FSA audit team had read in the inspection reports. The new approach should be less burdensome on LA's.

PS mentioned problems encountered with vacuum packing machines and JB replied that the FSA would be closely looking at this aspect of food handling with industry and the manufacturers but it was currently being left to LA's to follow up any issues they identify. PS also considered that it would be helpful if a template could be drawn up to assist LA's in deciding when HACCP systems need to be tested. JB replied that the FSA would want to determine if there was a reasonable way of looking at this to promote consistency. A happy medium needed to be found between not having a HACCP system on an LA's books and ensuring the system was working.

JB informed the meeting that the FSA had recently published new guidance on "Fitness for Work" and "Primary Authorities" (PA). He asked if there was much interest among the London LA's in becoming PA's and was informed by the Sector representatives that there was not.

Looking at Better Regulation issues, JB told the meeting that the FSA had negotiated a Memorandum of Understanding with the Local Better Regulation Office (LBRO). The FSA will be actively looking at any guidance issued covering Primary Authorities and Inspection Plans and will be closely monitoring these.

JB spoke on issues concerning the status of “Use-By” dates on foodstuffs and recent legal proceeding where these were central to the case. Certain retailers were challenging proceedings based on the sale of food past its “Use-By” date by claiming a Due Diligence defence and the FSA would prefer that the arguments as to their relevance were not raised in open court. PS gave examples of recent problems in this area involving a large multiple food retailer and JB said that the FSA had attended meetings with retailers representatives and Primary Authorities to discuss a more reasonable and better system of ensuring compliance.

JB thought that legal proceeding based on failure to observe “Use-By” dates were seen by some LA’s as an easy scalp and he reminded the meeting that only in the UK is selling food past its “Use-By” date classed as an offence. Judgment had to be exercised between the small convenience store and the large retailer handling thousands of items bearing a “Use-By” date.

JB reminded the meeting that Food Safety Week was about to fall due and the FSA had issued a Press Release coving this annual event. He asked if the LFCG’s LA’s were promoting this and was told that a number of London Boroughs would be participating. JB offered the assistance of the FSA if any LA required any additional help in staging its Food Safety Week events.

JB then spoke on the LAEMS returns, due at the end on the month. Quite a lot of data had already been uploaded with about 70 – 80 LA’s having submitted their monitoring reports so far. The FSA was also receiving upwards of forty queries a day from LA’s that appeared to be experiencing problems in using the system. HC said that at the LB Wandsworth she had one person working on this task fulltime and she recounted a number of problems her authority had found in attempting to load its data in LAEMS.

She said that if one individual error message was flagged-up while trying to load the data, the whole submission was rejected. JB replied that the error messages were there for a reason but the FSA were aware of this particular issue and that next month it would be modifying the application to remove some of the fire-walls so that a single error message should not cause the data to be rejected.

JB said that he was drafting a paper to be considered at the next meeting of the Enforcement Liaison Group recommending that a working group be set up to review the data that has been received via LAEMS and to determine if this could be used for benchmarking purposes and for identifying learning points that could be fed into the exercise next year.

RM believed that regional reports obtained from LAEMS data would be very useful and might reduce workload. JB thought that this could be done and might incorporate information obtained via the FSA LA audits. Good comparisons between regions could be provided without the generation of a “league table” and they could be used to target resources.

**At this point in the meeting, Agenda Item 10 – “No Inspectable Risk” was taken**

PS opening discussion on this item and said that the NE Sector had been discussing what information to include under this heading and guidance from the FSA would be welcomed as this

would help ensure consistency of approach. For example, Food Brokers can be inspected for traceability compliance but can't really be "scored".

JB said in response that the introduction of LAEMS had drawn number of issues to a head, for example, the "28 Day Rule", Un-rated Premises, "No Inspectable Risk" etc and these will need to be addressed in any further revision of the Code of Practice. There were still some strong differences of opinion as to when newly registered food premises ought to be inspected.

PS thought that there was still a need to allow some degree of local flexibility to enable LA's to decide what needs to be inspected and Sectors / Sector Authorities should think about this to ensure consistency. JB considered Food Brokers important because previous work had revealed that many had no food safety management systems or controls in place.

CJC raised the matter of the food registration of Child-Minders discussed at the last LFCG and NW Sector meetings. These were not being inspected but there was no consistency of approach between the Sector LA's. JB said that the FSA was developing a Child-Minder Pack for LA's and mentioned again the failure to reach an agreement with OFSTED as to how these premises should be administered for the purposes of the registrations required. LA's had to deal with them if they registered but he agreed that the situation is something of a mess. Using an Alternative Enforcement Strategy might provide a workable approach or employing a desk-top review a possibility but currently there was no dispensation in the Practice Guidance to adopt these courses of action. The issues relating to enforcement will need to be looked at again and it may result in LA's being given a greater degree of flexibility.

JB questioned if there was very much to worry about. The drivers were likely to be local not national and if Child-Minders were not routinely being inspected were they assumed to be broadly compliant?

JS raised a different matter and said within the SE Sector, problems had arisen concerning new dishes that had been found on some menu's which consisted of mainly just raw meat. These were commonly found on Lebanese and Eritrean traditional menus, (Kitfo, Habra, Kibbeh Nayeh) and were prepared using raw lamb. He asked if the FSA had any plans to investigate the safety of these raw meat products. JB said he would make enquiries and advise JS. This area of work also raised question relating to the slow cooking of meat.

PS told JB that at his Sector meeting the use of the "10" and "20" scores for Confidence in Management for calculating risk rating had again been raised in relation to implementing the Score on the Doors pilot and JB said that further guidance is likely to be issued. RM added that following a meeting with Catriona Stewart, the FSA will be issuing further guidance to LA's on what the "5", "10", "20" etc scores used in calculating risk ratings actually mean in practice.

RM thanked JB for attending the LFCG meeting and for his helpful contribution.

**All To Note**

**JS to send details of the raw meat dishes found offered for sale in restaurants to JB who will forward these to a microbiologist for an opinion.**

### 3. SALSA (Food Safety Certification Scheme) – Adri Bester (30 mins)

AB thanked the LFCG for the opportunity to make a presentation to them and explained that she was a Senior Food Technologist in the Department of Applied Science, London South Bank University attached to the London Food Centre currently working on rolling out SALSA, (Safe and Local Supplier Approval Scheme) which was a robust certification scheme designed to meet the due diligence needs of national buyers sourcing food from local producers. It was designed to ensure, Product Safety, Product Legality and Supplier / Buyer Due Diligence

AB described the structure of the scheme and said that SALSA was a non-profit making joint venture between the four main trade associations representing the UK food chain from farm to fork. The organisations currently involved were:

- **The National Farmers Union (NFU)** representing farmers diversifying into on-farm production
- **The Food and Drink Federation (FDF)** representing food and ingredient manufacturers and suppliers
- **The British Hospitality Association (BHA)** representing the UK's foodservice and catering industry
- **The British Retail Consortium (BRC)** representing retailers responsible for the majority of UK food sales

The scheme was actively supported by the FSA and Defra as it supports their own targets for improving food safety standards and the sustainability of smaller and local food producers.

The Institute of Food Science and Technology operate the scheme throughout the UK and maintain SALSA's website with support from Scottish Food Quality Certification who co-ordinate auditing and mentoring resources in Scotland.

SALSA was overseen by an independently chaired Governance Committee including the four main partners above, IFST, Food from Britain, Defra and the FSA. SALSA also supports a Technical Committee.

AB said that originally the scheme was successfully piloted with 14 participants and by the end of April 2009 the total number of registrations received was 1573 with 1082 suppliers members of the scheme and 406 buyers. In addition, 80 mentors had been appointed of which, 73 had now been fully trained. A £50 registration fee is charged to suppliers on joining the scheme; no fee is charged to buyers. There had been a large increase in the number of registrations received since January this year.

Following registration, participants have access to a wide range of web-based information. The scheme is based upon an audit which is appropriate and proportionate to the size of the business without compromising food safety and utilises the expertise of locally based auditors and mentors.

The SALSA scheme is administered using self-assessment, mentoring, and auditing against the SALSA Standard. Approval also requires continuing compliance with the requirements of the Standard. Approval is only granted to suppliers that demonstrate they are able to produce safe food and are committed to continually meeting the requirements SALSA.

The SALSA Audit Standard sets out in detail the requirements to be met and the controls that must be put in place and maintained by suppliers seeking to be accredited as an “approved supplier. Once a supplier believes he can meet the SALSA standard they apply to be audited for which there is fee of £500 and if successful they then become an approved supplier. Audits are thereafter repeated annually for which a fee of £450 is payable.

The SALSA Audit Standard can be accessed via the following link:

[http://www.salsafood.co.uk/doc\\_uploads/SALSA\\_Audit\\_Standard\\_Issue\\_1\\_March\\_2007.pdf](http://www.salsafood.co.uk/doc_uploads/SALSA_Audit_Standard_Issue_1_March_2007.pdf))

A flow diagram showing the Self-Assessment, Audit and Approval process is shown here on the SALSA website:

[http://www.salsafood.co.uk/doc\\_uploads/SALSA\\_Protocol\\_Poster\\_150307.pdf](http://www.salsafood.co.uk/doc_uploads/SALSA_Protocol_Poster_150307.pdf)

AB told the meeting that the database is used by food buyers to identify local suppliers and in turn, suppliers can use the database as a cheap form of marketing, by registering but not necessarily then proceeding to seek “approved supplier” status.

AB said that she worked extensively with small businesses, in particular start ups. Procedures and documentation prepared for the smaller business can be downloaded from the SALSA website when they have joined the scheme. AB added that she was also working with small scale cheese producers and the seafood industry to develop specific approval schemes for their products. A Self-Assessment check-list is also available that small businesses can use in reviewing their own businesses.

The benefits of the scheme include the advantage that it fulfills the requirements of the Government’s sustainability strategy and Public Sector Procurement Initiative. It also provides a route to supportive funding and a means to measure the effectiveness of funded projects. Use of this scheme will discourage the proliferation of similar schemes with varying standards. AB mentioned that the Regional Development Agency had funding available to support the expansion and growth of small businesses.

CJC commented that he thought it interesting that a due diligence approach was being used in underpinning the standard and he asked AB if she knew what the take up of the scheme across London was and how many SALSA approved suppliers were registered. AB replied that she didn’t have this information to hand but it might be obtainable from the SALSA website.

AG then spoke briefly on the “Great Taste Awards” and how this can be used by buyers to identify new product streams. A potential problem arises as buyers sometimes fail to ensure the safety of the product and that the standards achieved during production are sufficient. The meeting then discussed issues surrounding the verification of product shelf-life and the difficulties that might be faced in achieving this by smaller producers when this becomes a legal requirement.

RM thanked AB for her most interesting presentation. AB offered RM a copy of the PowerPoint presentation she had made and said she would forward this to him

**All To Note**

**RM to circulate AB’s presentation to Sector Co-ordinators who in turn will decide if an individual presentation to each Sector would be useful.**

## **2. Minutes of the Meeting held on 31<sup>st</sup> March 2009**

### **On Matters of Accuracy, Matters Arising & Action Points not covered elsewhere on the Agenda**

**Page 2 (Item 2 – Action Point)** – PS confirmed that he had provided DL (LACORS) with details of the child-minder registration procedures operated at the LB of Havering. A number of questions still require responses which PS will follow up.

**Page 3 (Item 2 – Previous NE Sector Report Action Point)** – To be followed up by DL. Not possible to report progress at this time as DL was unable to attend this meeting of the LFCG

**Page 3 (Item 2 – Previous SE Sector Report Action Point)** – JB has clarified who hold the rights to the consistency training videos. Not possible to report progress on the AP that TP would contact Andy Bowles at this time as TP was unable to attend this meeting of the LFCG.

**Page 3 (Item 2 – Action Points relating to Nutrition)** – TP and JB spoke to their respective contacts in the FSA Nutrition Section regarding an invitation to attend a meeting on 28<sup>th</sup> April looking at healthy eating awards.

**Page 4 (Item 2 – Action Points relating to Olympics)** – Reminder issued by Sector Coordinators to Sector LA's that a reply to RM's Briefing Note on Olympic issues was required RM and TP spoke with Sharon Smith and discussed progress with Olympic issues

**Page 4 (Item 2 Penultimate Paragraph Third Line)** – Correction required; figure should read 80,000 not 18,000

**Page 6 (Item 3 – Action Points relating to Steelhenge Project)** – Information promised to RM was provided. RM has circulated this to Sectors LA's with a request for suitable businesses to be identified that could be included in the project. **Update** – RM reported a disappointing response from London Authorities with only responses from 3 or 4 received, however a few more may have responded since he last checked.

**RM to contact Isobel Nicholas at Steelhenge to request feedback on the responses so far received**

**Page 6 (Item 4 – Action Point NE Sector Report)** – PS has still to circulate Broadly Compliant Benchmarking Spreadsheet

**Page 7 (Item 4 – Action Point SW Sector Report)** – Outstanding data relating to the CASH / LFCG project was submitted to HC. **Update** – HC reported that results of the project went public and were picked up by Metro, Guardian and Times newspapers. Well balanced report, minimal local publicity but well reported in the national dailies. Discussed repeating the project in perhaps a year's time, same premises, and same sampled items to see if the position has changed.

**HC to speak with CASH**

**Page 8 (Item 4 – Action Points SE Sector Report)** – TP to check progress re central register of convictions – Not possible to report position as TP was unable to attend this meeting of the LFCG.

DL to check with LBRO on what action it might be taking and inform TP – Not possible to report position as DL was unable to attend this meeting of the LFCG.

Sector Authorities interested in attending Westminster City Council's proposed sushi training course to notify CZ – Not possible to report position as CZ was not able to attend this meeting of the LFCG. Date of WCC course still to be confirmed.

**Page 8 (Item 5 – Action Points Intelligence Sharing Counterfeit Vodka)** – Not possible to confirm if TP spoke to Simone Taylor (London Council's) as TP was unable to attend this meeting of the LFCG.

JB has invited a representative of the FSA's Food Fraud Division to attend a future meeting of the LFCG

**Page 9 (Item 6 – CIEH Update)** – Project to review current guidance on gastro-intestinal infections (joint funded by ALEHM / HPA). The meeting thought that an update on progress with the project would be useful. The meeting then briefly discussed problems encountered with the exclusion of food handlers suffering from food borne infections. HC said that she had experienced problems where the local HPU had taken it upon itself to exclude food handlers without reference to the local authority and she believed this had implications in respect of the payment of compensation. PS thought that there had been an amendment to Dept of Work and Pensions (DWP) guidance covering the eligibility of excluded persons to now receive statutory sick pay.

**PS to circulate the current DWP guidance to Sector Co-ordinators.**

**Page 12 (Item 8 – Action Points HPA Update)** – Emerging issues that could form the basis of a third LFCG sampling project, JS suggested that the types of raw meat dishes he mentioned earlier in the meeting could form the basis of another project. The acidity of the product is relevant so the HPA would need to advise if they were in a position to carry out checks to test this or would this need to be determined by the Public Analyst.

**JS to speak with MM at the HPA about a possible raw meat product based sampling project**

**Page 13 (Item 12 – Action Points Request for Information West Yorkshire Analytical Services)** – It was thought that DA was to contact WYAS direct and not pass the information to RM. Not possible to report on progress as DA was unable to attend this meeting of the LFCG.

**RM to contact DA to clarify the position.**

**Page 14 (Item 14 – Action Points Olympics)** – TP to contact Sharon Smith and Jenny Morris and ask them to provide regular updates to the LFCG on progress with the Olympic projects. Not possible to report progress as TP was unable to attend this meeting of the LFCG

#### **4. Updates from the Sectors NW / NE / SW / SE**

- **SE Sector** – JS reported that at the last SE Sector meeting, issues relating to raw meat as discussed previously were raised again. A course covering Vacuum Packing was being organised jointly with the SW Sector and a HACCP Assessment course was also being planned. Current sampling projects included looking at institutional premises caring for the elderly and colours in Chinese food which was a previous project now to be revisited. Other matters discussed included LAEMS, Olympic issues in which the City of London Corporation, Westminster City Council and London Borough of Greenwich were particularly involved.

LB of Greenwich had voiced an opinion that it should be part of the Joint Local Authorities Regulatory Services Agreement (JLARS). RM said that it had been decided that all LB's could now declare an interest in the Olympics.

- **NW Sector** – CJC said that the Sector would like to host the FSA offered low-cost HACCP Assessment training course but the work involved in organising this and the administration required would prove problematical. At its last meeting the Sector discussed the Pennington Report, the issues it raised, the resourcing implications and how work might be prioritised as a result. The Sector Authorities reported on how they were approaching the implications of the Pennington Report within their own authorities Primary Authorities had also been discussed. No contact had been made by any potential PA's and there appeared to be little interest.

**LFCG to raise potential administrative problems and the costs involved for LA's in organising the low-cost FSA offered courses with the FSA via JB**

- **SW Sector** – HC reported that the last Sector meeting covered similar areas to those that had already been mentioned. These included, issues relating to raw meat dishes, 5-10-20 scoring guidance etc. A recent course presented by Hazel Gowan of Allergy Action had proved excellent and HC thought it would be very useful to run such a course for food businesses. HC told the meeting of a recent serious incident that occurred in the LB Wandsworth, when two sisters living above an Indian Restaurant presented with CO poisoning. A gas safety inspection had been carried out and the cause was identified as the charcoal fired tandoor ovens, which when turned off at night with the ventilation also turned off caused the ovens to be starved of oxygen resulting in the generation of high levels of CO. This potentially could be an enormous issue and HC thought it might have to be referred to the HSE for follow-up. A similar incident had also occurred in the LB of Hackney. EHO's needed to be made aware of this hazard and be provided with guidance as to the remedies required to prevent these incidents occurring again. The HSE also needed to be made aware of the incidents in the LB of Wandsworth and Hackney if they had not already been notified. JM thought that this matter needed to be given the same priority as gas safety in mobile catering units. HC said that the HPA had identified a general problem of low-level CO poisoning and it was important that CO monitors were installed in residential accommodation situated above catering premises where tandoor ovens were used. LB of Wandsworth had required this in the premises where the incident she spoke of had occurred. HC agreed to keep the LFCG informed of progress in resolving this issue.
- **NE Sector** – PS told the meeting that the sector had discussed the interpretation of the "20" score for the "Confidence in Management" element of the C of P Premises Risk Rating guidance. A UK Food Surveillance System (UKFSS) training course to be delivered by Ethan J Taylor UKFSS Programme Manager will be held in July most of the Sector LA's are booked to attend. The Sector is also offering the FSA's low-cost HACCP Assessment training course in December this year which will be held at LB of Tower Hamlets' offices. Unfortunately the date and venue for the course was circulated by the FSA which has resulted in problems of overbooking and enquiries for places being received from LA's outside London.

Nigel Whiteley is presenting his "Approvals" course in July. Reporting on Olympic issues, PS said that the Olympic Host Boroughs had submitted a bid for Safer Food-Better Business funding to the FSA.

The Sampling Sub-Group had met and agreed that it would request a Service Level Agreement (SLA) from Eurofins. It was understood by the group that these had been negotiated in the past and that Eurofins had drafted a model SLA.

LB of Enfield reported at the sector meeting that it had been approached by HM Revenue and Customs after a raid on a counterfeit vodka operation. PS reminded the LFCG that it had considered implementing a co-ordinated sampling programme at an earlier LFCG meeting and he thought that if this was to go ahead, there was perhaps a need to liaise with Customs.

**Nigel Whiteley to be invited to attend a future meeting of the LFCG**

## **5. CIEH Update**

Item deferred. Apologies tendered by TP who was unable to attend this meeting.

## **6. FSA Update**

This Item taken earlier in the meeting – See Above

## **7. HPA Update**

Apologies tendered by MM and SSL, however MM had drafted a report on current issues which was circulated at the meeting. this covered the following matters.

### **Surveys for 2009 / 2010**

LACORS from April, May & June Butchers shop 2 Environmental samples and 1 RTE food sample. Each LA should to sample from a maximum of 5 premises.

July, August & September larger events e.g. music festivals Sunday markets etc (getting ready getting ready Olympic) food available from mobile vendors.

Draft protocol out for comments. Please let me know if you are planning to do any large events.

6 months from October to March pre-packed sandwiches from intuitional setting vending machines in day centre/care homes, schools and some hosp targeting vulnerable groups with emphasis on Listeria. Along side this samples of sandwiches from retailers.

### **Pan London Survey proposed by LFCG**

Meals from food establishments around schools for microbiological quality and another sample for nutritional analysis for Public Analyst.

Another survey to be done on up and coming microbiological concerns during the year.





### **Current Pan London Survey 2008 / 2009**

Sprouted seeds and vegetables  
Sesame seeds and sesame seeds products  
Water quality in mobile vendors

## Survey Reports

A number of reports have been published and are available on the HPA website

<http://www.hpa.org.uk/webw/HPAweb&Page&HPAwebAutoListName/Page/1191942150074?p=1191942150074>

- 05 March 2009:  [LACORS/HPA Co-ordinated Food Liaison Group Studies: Microbiological Quality of Salad Vegetables and Sauces from Kebab Take-away Restaurants \(PDF, 324 KB\)](#)
- 25 February 2009:  [LACORS/HPA Co-ordinated Food Liaison Group Studies: An assessment of the microbiological safety of ready-to-eat dried seeds from retail premises in the United Kingdom with a focus on Salmonella spp \(PDF, 282 KB\)](#)
- 13 February 2009:  [LACORS/HPA Report on Mobile Food Vendors \(PDF, 229 KB\)](#)
- 24 November 2008:  [LACORS/HPA Co-ordinated Food Liaison Group Studies: Microbiological Assessment of Fresh Herbs from Retail Premises in the United Kingdom Uncovers an International Outbreak of Salmonellosis \(PDF, 186 KB\)](#)

## Outbreaks / Incidents

20 out of 25 people affected after eating Paella at church in Kensington & Chelsea, produced at home around 11am and stored at ambient, consumed around 4pm. D&V around 6pm Staph aureus toxins identified.

Restaurant in Westminster party of 6, oysters were eaten. One lady died, however no food poisoning identified in food or lady.

In various studies at Cefas on oysters from a number of harvesting areas in the British Isles, the majority of samples have tested norovirus positive during the winter months October to March. During summer months a lower have tested positive but not insignificant proportion (normally more than 25%) of samples have provided positive results.

Salmonella found in certain batches of Ayyam Zaman Halawa (Sesame Seeds paste Halva). This product was sampled by London Borough of Barnet as part of the Pan London Sesame seed and products survey currently under way. The importer of this product is Damsgate wholesaler, who specialise in products from the Middle East. Further samples taken by the home authority London Borough of Ealing and salmonella detected in both 250g and 400g packs. Food alerts have been issued by the FSA.

## Transport

All local authorities have been divided into 10 routes and the system is now up and running from 1<sup>st</sup> June 2009. Samples will be collected directly from Local Authorities, no samples collection Mail on Monday.

Local Authorities should inform the lab before 4 pm the day before the collection is due and then lab will input request electronically at end of each day for Royal Mail to collect following morning.

All Local Authorities have the option to delivery to Colindale directly if it is more convenient.

Request for supplies should be ideally planned around your collection days. However if this is not possible we will try and send supplies within 24 hours.

### **Lab contact details for both the collection and supplies**

**E mail to [fwem@hpa.org.uk](mailto:fwem@hpa.org.uk) or  
Contact the office on 0208 327 6550/49/48 or  
By fax on 0208 327 6542.**

### **HPA Training Days**

HPA are looking at providing training on new RTE guidance, outbreak investigation and legionella. HPA would welcome any other suggestions on topics to be covered.

#### **All To Note**

### **8. Eurofins Update**

Item deferred. No Public Analyst (Eurofins) representative was able to attend the meeting.

### **9. LACORS Update**

Item deferred. Apologies tendered by DL who was unable to attend this meeting

### **10. 'No Inspectable Risk' – Peter Scott**

This item taken with Item 6 earlier in the meeting – See Above

### **11. Scores on the Doors**

RM said that he had recently attended the first meetings of the Scores on the Doors (SotD) Working Group and the Scores on the Doors IT Working Group. The Terms of Reference for the Working Group had eventually been agreed and at this meeting, at a very late stage, a new approach to the method to be used to score the scheme had been introduced by the Northern Ireland representative. This would cause the scores calculated by the existing Five Star / Six Tier scheme and this new suggestion to overlap. It had been suggested to the Working Group that it needed to agree some measure of compromise.

LA representatives had been consulted on the merits of the new scheme and the FSA were also taking an interest. RM expressed his concerns as to where this was now leading and he intended to raise these with the FSA. The next meeting of the Working Group will be held on 17<sup>th</sup> July.

RM then gave a brief report on the IT Working Group meeting that he had also attended. The FSA were considering creating one SotD website which would provide a common portal to the data provided by all LA's (400 +) participating in the SotD scheme. The website would be under the control of the FSA but day to day administration might be contracted out.

#### **All To Note**

**RM to forward details of the new scoring scheme presented at the SotD Working Group to Sectors LA's via Sector Co-ordinators together with his thoughts and concerns on what might appear to be a "new agenda"**

## **12. Healthy Eating Award Scheme**

Item deferred. Apologies tendered by TP who is dealing with this matter and was unable to attend this meeting

## **13. SFBB – London Grant Bid**

Discussed earlier. PS in his Sector Report informed the meeting that the London Host Boroughs have submitted a grant bid to the FSA to fund implementation of Safer Food – Better Business initiatives.

**All To Note**

## **14. Olympics**

RM reported that he struggled to get responses for benchmarking data and volunteers for the working groups (Item LFCG Meeting 4<sup>th</sup> February 2009). He eventually got about a 90% return on the benchmarking data but a fairly poor response in relation to the working groups.

Three persons volunteered for the Community Events group. The Hospitality and Mobile Catering Groups are to be merged. There will now be just the three groups and RM thought that there were just about sufficient persons to serve on them. He has passed the names of the volunteers to Sharon Smith (SS) and she will be convening meetings.

The meeting thought that to generate and maintain interest among LA's further publicity should be produced, in a suggested "What does the Olympics Mean To You?" approach.

**All To Note**

**RM to contact SS to discuss the drafting of a guide using the suggested theme**

## **15. LFCG logo**

RM confirmed that he had spoken with TP and Keith Hill (ALEHM) concerning the updating of the LFCG logo to bring it more up to date and reflecting the update of that now used by ALEHM. There was no particular problem if arranging this but the redesign might have to be funded if this was carried out by a graphic designer / branding consultancy

**All To Note**

**Agreed: A new LFCG logo should be designed. RM to investigate further**

## **16. AOB**

**16.1** RM said that he had been asked by Keith Hill (KH) Co-ordinator for ALEHM to remind the Sector Minute Takers to submit their invoices for payment promptly after each sector Meeting. He also queried the number of meeting being held in the SE Sector but after discussion the meeting thought that he might be confusing the LFCG Sector meeting with the Quadrant meetings dealing with health and safety matters.

**All To Note**

**Sector Co-ordinators to remind their respective minute takers to submit their invoices promptly to KH**

**There being no other business the LFCG meeting closed at 13.40 hrs.**

**The date of the next meeting of the LFCG will be Tuesday 21<sup>st</sup> July 2009. The meeting will be held at its usual venue, the Corporation of London's Walbrook Wharf Offices commencing at 10.00 am.**