

## Minutes

### Meeting of Kent Food Technical Group

Friday 12<sup>th</sup> March 2010

Tonbridge & Malling Council Offices, Gibson Drive, Kings Hill, West Malling, Kent.

#### Present

Sarah McEwen	Dover District Council	Sandra Jones	Canterbury City Council
Heather Lawson	Dartford Borough Council	Debbie Huckstep	Thanet District Council
Lorraine Liddell	Swale Borough Council	John Broughton	Tunbridge Wells Borough Council
Mike Hannan	Thanet District Council	Melanie Henbest	Tonbridge & Malling District Council
Glenys Shorrick	Sevenoaks District Council	David Edwards	Medway Council
Trevor Turvey	Ashford Borough Council	Clare Reed	Gravesham Borough Council
Sarah Pinkstone	Shepway District Council	Lucy Manzano	Dover District Council
Lorraine	HPA Ashford	Gail Jones	FSA
Sadler-Reeves			

		Action
1	<p><b>Apologies</b></p> <p>Received Caroline Smith, Maidstone Borough Council Suzi Lane, Maidstone Borough Council Arthur Atkins, Shepway District Council Mark Rice, Medway Trading Standards Sue Harvey, KCC Trading Standards</p>	
2	<p><b>Minutes of the last meeting/matters arising</b></p> <p>Minutes of the last meeting were agreed and there were no matters arising</p>	
3	<p><b>Lucy Miller (East Kent) and Colin Smith (West Kent) Trading Standards</b></p> <p>Colin and Lucy gave a brief overview of the Intel unit and its work regarding complaints and investigations. The way the unit works is following the national INTEL' Model and utilises IBASE I2 analytical database for collating 5X5 exchanges along the lines of the police Intel system. The database flags up current/previous Intel to link various pieces of data. This allows</p>	

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4	<p>the unit to work alongside other agencies such as the FSA and Police. It can be used to work with such topics as illegal slaughter, water in poultry etc. Contact details to be circulated.</p>	GS
	<p><b>FSA/GOSE</b></p> <p>AGENCY ISSUES</p> <p>22 Feb FSA e-NEWS as an interactive pdf at: <a href="http://www.food.gov.uk/multimedia/pdfs/publication/fsaenews0210.pdf">http://www.food.gov.uk/multimedia/pdfs/publication/fsaenews0210.pdf</a> To get the newsletter sent free to your computer every month, go to: <a href="http://www.food.gov.uk/subscribe/specialistinformation/">http://www.food.gov.uk/subscribe/specialistinformation/</a> and click on FSA e-News (monthly newsletter)</p> <p>24 Feb The Food Standards Agency and the four Agriculture and Rural Affairs Departments in the UK have recently reviewed the UK's National Control Plan for the period January 2007 to March 2011, and a revised version has been published. <a href="http://www.food.gov.uk/news/newsarchive/2010/feb/ncrev4">http://www.food.gov.uk/news/newsarchive/2010/feb/ncrev4</a></p> <p>25 Feb The Agency's conference, '<b>FSA10: Ensuring safe food and healthy eating for all</b>', where stakeholders helped the Agency implement its strategy for the next five years is now available as video-on-demand and as a podcast. You can also read all of the comments that consumers and stakeholders submitted online to the conference during the live webcast <a href="http://www.food.gov.uk/news/newsarchive/2010/feb/future">http://www.food.gov.uk/news/newsarchive/2010/feb/future</a></p> <p>8 March A summary of the Advisory Committee on Animal Feedingstuffs (ACAF) meeting held on 3 March 2010 is available. The meeting gave an opportunity for interested parties and members of the public to observe how this government advisory committee operates, and to follow the debate on a range of animal feed issues. <a href="http://www.food.gov.uk/news/newsarchive/2010/mar/acafopenmeet030310">http://www.food.gov.uk/news/newsarchive/2010/mar/acafopenmeet030310</a></p> <p>10 March The Agency's Board, at an open meeting held in Cardiff, agreed to the implementation of a single approach to <b>front-of-pack (FOP) nutrition labeling</b> that will best help consumers make healthier choices when they buy food <a href="http://www.food.gov.uk/news/newsarchive/2010/mar/fopagreement">http://www.food.gov.uk/news/newsarchive/2010/mar/fopagreement</a></p> <p>Factsheets : Chocolate <a href="http://www.food.gov.uk/foodindustry/guidancenotes/labelregguidance/chocguidance">http://www.food.gov.uk/foodindustry/guidancenotes/labelregguidance/chocguidance</a>. Jam <a href="http://www.food.gov.uk/foodindustry/guidancenotes/labelregguidance/jamregguidnotes2003">http://www.food.gov.uk/foodindustry/guidancenotes/labelregguidance/jamregguidnotes2003</a>.</p>	
Campaigns	<b>Saturated Fat</b> - latest phase launched 18 Jan 2010 –letter,	

toolkit, presentation may be found at  
<http://www.food.gov.uk/multimedia/pdfs/samplepresentsatfatcampaign.pdf>

Please can you fill in the survey and tell us what you thought of the toolkit so we can evaluate its usefulness  
<https://www.surveymonkey.com/s/HQKN5L9>

**Caterers** - Following on from its work with major catering businesses and high-street names, the Agency is now starting work which aims to help smaller caterers make their food healthier. We will be producing a series of short “top tips” documents which will provide practical advice on healthier catering, targeted to specific small business sectors e.g. chip shops, independent pizza shops. The tips will be easy to implement, cost effective, and not require nutrition knowledge. The aim is to enable businesses to make small changes they feel are appropriate to their business and respond to the growing consumer demand for healthier food. We will trial the tips with small businesses to make sure they are practical and fit for purpose. The first of these – aimed at chip shops – is due to be published April. In addition we are planning further pilots as follows:

Sector	Pilot starts	Wider roll out starts
<b>Sandwiches</b>	February 2010	June 2010
<b>Indian</b>	Spring 2010	Autumn 2010
<b>Italian</b>	Spring 2010	Autumn 2010
<b>Chicken and chips (Links to chip advice)</b>	Summer 2010	Autumn 2010
<b>Chinese</b>	Autumn 2010	First quarter 2011
<b>British cafes (Links to chip and sandwich advice)</b>	Autumn 2010	First quarter 2011

For further information see ENF/E/09/048 **Healthier food in catering**. We are looking for Councils who would be willing to pilot and evaluate the targeted advice as it is developed, ahead of it being made available for all to use.

Training/  
Events

24 March one-day Food Standards Update course which is being held at the Bonnington Rooms on Bloomsbury Square  
[food.gov.uk/enforcement/enforcetrainfund/officertraining/enforcetrain](http://food.gov.uk/enforcement/enforcetrainfund/officertraining/enforcetrain)

Food Safety week  
 7th - 13th June 2010 Theme – cooking thoroughly and avoiding cross-contamination  
 6th - 12th June 2011  
 11th - 17th June 2012

Local  
Authority

See <http://www.food.gov.uk/enforcement/laresource/lowcost/>  
**Scores on the Doors** - 11 March Scores on the Doors Working Group on Consistency Issues meeting. The agenda and papers are available at:

<http://www.food.gov.uk/news/newsarchive/2010/mar/sotdwcia-gendanews>

14 Jan The Food Standards Agency has published guidance on internal monitoring for local authority food services. '**Making every inspection count**' draws on experience gained from the Agency's programme of auditing local authority food services.

<http://www.food.gov.uk/news/newsarchive/2010/jan/everysinspection>

19 Jan ENF/E/10/003 Imported food sampling

19 Jan ENF/E/10/004 Guidance on small poultry producers

21 Jan ENF/E/10/005 Food Hygiene Campaign update January 2010

25 Jan ENF/E/10/007 2010 update on UK **Food Surveillance System**

26 Jan ENF/E/09/008 **Feed enforcement priorities for 2010-11**

### **2010 FOOD CHAMPION AWARDS – CLOSING DATE 31 MARCH 2010**

The FSA Food Champion Awards aim to recognise and celebrate authorities that have shown innovation and real leadership in their work to improve food safety and standards locally, or to improve the diet and nutrition of people in their communities. To apply, visit

<http://www.foodvision.gov.uk/case-study/submit-case-study>

where you will find the Food Vision case study submission form. For further details on the Food Champion Awards, including the benefits of being a Food Champion and further information on the assessment process, see:

[food.gov.uk/enforcement/workwithenforcers/goodpractice/foodchampion/](http://food.gov.uk/enforcement/workwithenforcers/goodpractice/foodchampion/) or contact Jackie Jewett at Food Standards Agency at [jackie.jewett@foodstandards.gsi.gov.uk](mailto:jackie.jewett@foodstandards.gsi.gov.uk)

FSA Audit summary report for the **LA Inter-Authority Audits (IAA)/Peer Review programme (July-December 2010)**, IAA guidance/good practice due April.

16 Feb **LAEMS update** We had a great response for the 2008/09 data, with 96% of Food Hygiene Authorities and 93% of Food Standards Authorities submitting data. The Agency can accept monitoring data for 2009/10. The LAEMS link is <https://laems.foodapps.co.uk/>

Information on LAEMS -

<http://www.food.gov.uk/enforcement/auditandmonitoring/laems/> Process on completing LAEMS process -

<http://www.food.gov.uk/multimedia/pdfs/enforcement/laemsprocess.pdf>

E-mail - [laems@foodstandards.gsi.gov.uk](mailto:laems@foodstandards.gsi.gov.uk)

Geoff Deville - 020 7276 8412

Akki Khan - 020 7276 8419

23 Feb ENF/E/09/010 National Control Plan for the UK (Revision 4) issued - the Plan, which is required under EU Regulation 882/2004 on official controls, is to ensure that

## Action

effective control systems are in place for monitoring and enforcing feed and food law, animal health and animal welfare rules, and plant health law.

<http://www.food.gov.uk/foodindustry/regulation/europeleg/feedandfood/ncpuk>

3 Mar ENF-E-09-050 (Update 2) - Salmonella Enteritidis phage type 14b infections in England and Wales

4 Mar **Better Training for Safer Food - programme for 2010.**

The Agency is pleased to announce that the EU has agreed its programme under the Better Training for Safer Food strategy for 2010 as it relates to Food Hygiene and Controls. If you are interested in applying for a place, the appropriate registration form should be completed and returned to Bob Pilling at [robert.pilling@foodstandards.gsi.gov.uk](mailto:robert.pilling@foodstandards.gsi.gov.uk) The deadline for applications for a place at the first Fishery Products course in Santander from 12th - 16th April 2010 is 22nd March.

12 March ENF/E/10/011 **LAEMS** The Board paper, FSA 10/03/09, is available on the Agency website if you wish to read the national details. Details of key figures for individual authorities for 2008/09 are also available

<http://www.food.gov.uk/enforcement/auditandmonitoring/monthlyyear/ocd200809/>

Template briefing for councillors / senior managers on food enforcement statistics

<http://www.lacors.gov.uk/lacors/ContentDetails.aspx?id=23369&authCode=1BF2A31>

Education/  
schools

2 Feb The Food Standards Agency has officially launched **SmallSteps4Life** - an interactive website to motivate young people to take simple steps towards improving their health and well-being, both inside and outside the classroom.

[www.smallsteps4life.direct.gov.uk](http://www.smallsteps4life.direct.gov.uk)

28 Jan **Teens blink their way to healthier eating** with the Food Standards Agency

We are aware that teenagers are 'savvy multitaskers', able to watch TV, surf the web, listen to music, and talk or text on their phones. If you are on Facebook or Bebo, check out:

<http://apps.bebo.com/blink-mag>

<http://apps.facebook.com/blink-mag>

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## Sampling sub group report

Issues were discussed regarding the new sampling cool boxes – difficulties in them not able to be tagged.

Also to note that the risk assessment at the lab means boxes over 15kg in weight would not be able to be handled by a single person.

New Direct number for the Lab was given – 01233 616285

		Action
	<p>Sampling projects were discussed:-            Pre Pack Sandwich Project;            Legionella            Large Scale Events(Farmers markets, weekend Fetes – June/July);            Listeria in ready to eat foods (Aug – Jan 2011);            Salads and Sauces (to inc Indian and Chinese takeaways) – April – September;            ICE – inc. swabbing of buckets, ice machines e4tc. April to September;            EGGS – shell eggs (French and Spanish);            Chicken Liver (inc Pate) – campylobacter – home suppliers caterers but not major chains / brands. 100gm sample)</p> <p>Other items of interest :-            Hep A case from France around Sun Dried Tomatoes.</p> <p>Request for articles for Newsletter.</p>	
6	<p><b>Trading Standards</b>            Sue Harvey (Kent) had sent in a report, which was circulated regarding the restructure within T. Stds in Kent.</p>	
7	<p><b>Approved Premises MOU – updating competencies &amp; setting up annual review</b>            Updated questionnaire from LAs for the Approved Premises’ – countywide picture now available.</p> <p>Discussed need for HACCP courses – Gail Jones to check availability</p>	
8	<p><b>Article on ‘the Region’ in EHN April 2010</b>            The food perspective of the article will focus on the work around the Approved Premises MOU.</p>	GJ
9	<p><b>Surrey Commercial Services Inspection/Intervention procedure and forms</b>            Previously an email with attached documents was circulated amongst the group. This gave the group a talking point ahead of the proposed workplan to be discussed after the meeting.</p>	
10	<p><b>Progress on jams, pickles, flavoured oil advisory leaflet.</b>            There had been one comment /feedback w3anting to expand the leaflet – There is an FSA leaflet on Jams &amp; Chocolate current available.            There was a discussion about other possible targets for the leaflet – WI?</p>	
11	<p><b>Feedback on S.E.Regional FSA/LACORS Update event.</b>            The presentations for the event would be circulated around the group.</p>	S McE, GS & GJ
14	<p><b>Food Branch Meeting 13 April 2010</b>            The group is due to provide presentations to the branch</p>	

		Action
	members after the meeting in April. The speakers will be Nat Slade (SOTD Team, FSA) and Ali Ghazanfer (Morrisons) – all agree that there should be some lively debate following two good presentations.	
15	<b>LACORS / Correspondence</b> There was no Correspondence from LACORS. Annex 5 – draft guidance – comments please.	ALL
16	<b>ENFORCEMENT ITEMS</b>	
	<b>DOVER</b> A Bakery has been closed – formal interview next week. A formal interview has taken place regarding a Pizza and Kebab Takeaway. A Chinese Restaurant is pending prosecution following a closure in relation to an infestation of cockroaches.	
	<b>Sevenoaks</b> Nothing to report.	
	<b>Medway</b> Voluntary Closure – Takeaway – Mice. 5 Hygiene Improvement Notices served for HACCP (all around SFBB). 1 Hygiene Improvement Notice served for training (or lack of). 1 Takeaway shut due to a gas leak. 1 Takeaways freezer taken out of use due to the lid being 'live'.	
	<b>Dartford</b> Listeria at Hospital – now OK. Voluntary Closure – kebab Shop – new owners.	
	<b>Canterbury</b> Chinese Takeaway Closed. S.Typhoid – outbreak 2 weeks regarding nursery. Not able to identify source at present- potential host =Tortoise. Typhoid case – dispensing drugs in Health Care setting – CCDC – 6 clear pots – now moving into compensation. <i>THIS LED TO A SHORT DISCUSSION REGARDING LAs INSURANCE FOR SUCH CLAIMS.</i> Issues with Oysters – in correspondence with FSA Northern Ireland.	
	<b>Ashford</b> Nothing to report.	
	<b>Thanet</b> Issue with aflatoxins and peanuts at Manston. – also Smoked Dried Fish at Manston. A Sampling Officer taking bathing water samples had 'found some quicksand' – was rescued and all right.	
	<b>Gravesham</b> Nothing to report.	
	<b>Shepway</b> Nothing to report.	
	<b>Tunbridge Wells</b> Nothing to report.	
	<b>Tonbridge and Malling</b> Pace Interview – Lack of HACCP. Hygiene Improvement Notices served regarding lack of Food Safety Management.	
	<b>Swale</b> Issues relating to a visit to a premises selling smoked game.	
17	<b>Any Other Business</b> A big thank-you and a card was given to Mike Hannan who will be retiring towards the end of March. Discussions around the competency framework for food officers was discussed – final draft now out.	

Action

Discussions around the health implications of cooking pigeons. Also discussed was the various advice that had been given from LAs around Vac Packing and take-up of the Vac Packing course organised for butchers.

A possible course around sous-vide is on offer.

Dartford has had its Database 'cleaned up'.

An update contacts list for the group is needed.

Email contacts for FSA and in particular LAEMs were requested – see FSA section above.

Cooking of 'blue burgers' and what advice should be given was talked about and generally agreed that whilst not illegal the HACCP for that food premises should cover the issue and associated risk in a suitable and sufficient depth with controls in place.

A leaflet was circulated regarding 'Chipstix' – a growing franchise for mobile catering.

And all members of the group expressed their sadness at the death of Rod Dearling from Maidstone.

## 18 Date of next meeting

Confirmed: That the next meeting of Food Group will be on Friday 4th June 2010 at 10:00am, to be held at Thanet District Council Offices.

Signed: \_\_\_\_\_  
(Chair)

### **WORKPLAN 2010/2011.**

The group debated what current topics should be included in the years workplan.

Subjects included:-

- Alternative Enforcement / NI 184;
- Food Officers – Competency matrix;
- Consistency;
- Enforcement Policies;
- Inspection Forms;
- Complaint Procedures;
- Approved Premises Forms;
- Benchmarking;

After much discussion the three areas that had most support for sub groups to be set up to work on were:-

Competency, Alternative Enforcement/NI 184, and Consistency.

The subgroups were made up as representative LAs with the 'lead' for each group shown in bold:-

Competency: - **Ashford**, Canterbury, Medway, Swale and Tunbridge Wells.

Alternative Enforcement / NI184:- Dover, **Gravesham**, Maidstone and Tonbridge & Malling.

Consistency:- Dartford, Sevenoaks, Shepway, **Tonbridge and Malling** and Thanet.